



Your Wedding Day

We at The Westport Plaza Hotel would like to take this opportunity to warmly congratulate you on your engagement.

The Walnut Suite in the the Westport Plaza Hotel provides the ideal setting for an elegant civil ceremony or backdrop for an intimate wedding reception.

Our experienced team will give you their full attention every step of the way and would be delighted and give you every assistance and advise on planning your wedding.

We sincerely thank you for your interest in this the luxurious Westport Plaza Hotel where we can assure you that you and your guests will experience a wedding that will make lasting memories.

Wishing you both every success in your future lives together.

Yours Sincerely,

John Cleham















General Manager

Our beautifully designed Walnut suite offers a spectacular venue for up to 120 guests.



From Us To You

YOUR WEDDING PACKAGE INCLUDES THE FOLLOWING WITH OUR COMPLIMENTS






-  Complimentary access to “Moposa”, an online wedding service that gives you the tools to manage your wedding online. Software features personal wedding web site, photo & video sharing, guest list manager, online seat planner, task list, budget planner, RSVP manager + much more.
Personal Care Hotels by their nature are very busy places. Whilst all the Management Team will be familiar with your wedding details, a telephone call to arrange an appointment with the Manager dealing with your wedding will ensure that a strong and lasting relationship can be built right up to the day of your wedding.
-  Dedicated Hotel with a professional team on hand to work with you in planning every detail of your special day from start to finish
-  Complimentary Red Carpet & Champagne Reception for the Bridal Party
-  Complimentary Tea, Coffee, Sherry, Whiskey, Soft Drinks & Biscuits or Mulled Wine, Tea, Coffee & Biscuits or Summer Punch Tea, Coffee & Biscuits on arrival
-  A 20% Discount is available off your Wedding if hosted during: Jan- Mar & Nov - Dec 2011- 2012
-  Complimentary Personalized Printed Menus, Table Plan & Freshly Cut Professional Floral Arrangements
-  Complimentary use of Cake Stand and Knife
-  Complimentary accommodation in one of our Gold Experience Rooms on your Wedding Night
-  Hotel Landscaped Garden for your Romantic Wedding Photographs
-  A discount is available for midweek weddings dates(Sunday – Thursday). This offer excludes the month of August, Bank Holidays & Dec 26th – Jan 1st
-  Discounts in Spa Sula for Bride & Groom, up to 3 months prior to your wedding
-  Special Accommodation Rates on a Selected Number of Rooms for your Wedding Party
-  Champagne breakfast served to wedding suite on the morning after your wedding
-  The use of Luxurious Chair Covers with a Gold Sash at only €2.50 per chair.

HOTEL MISSION STATEMENT








“WE WILL OFFER OUR GUESTS A GREAT HOTEL EXPERIENCE
WITH GENUINE FRIENDLY SERVICE”

Choosing Your Menu

THE PRICE QUOTED AFTER THE ENTRÉE INCLUDE AS FOLLOWS:

-  Choice of two Appetisers/Starters
-  One Soup
-  One Entrée
-  Choice of Two Desserts
-  Tea or Coffee.

THE CHOICE OF MAIN COURSE DETERMINES THE MENU COST:

-  Some gourmet dishes carry an extra charge due to the high cost of the food and the preparation involved.
-  A choice of two entrées may be considered and will also be subject to an additional charge of €2.50 to be added on to the most expensive entrée.
-  A choice of three entrees may also be considered and will be subject to an additional charge of €4.50 to be added on to the most expensive entrée.
-  Please note that final menu choices are required no later than 1 month in advance of your wedding.
-  Prices shown are inclusive of VAT. We do not apply Service Charge.
-  Prices quoted are for 2011 -2012.
-  Optional Extra's: Dressed Chair Covers, Champagne Reception on arrival, Canapés on arrival.

PLEASE NOTE:

- Prices quoted apply until 31st December 2012.
- Prices include Government VAT at 13.5%, which is subject to change
- Minimum numbers 30 unless previously agreed with management and maximum numbers 120.
- There is no service charge.
- With prior notice we can cater for any specific dietary requirements for individual guests
- Midweek Wedding Discount Offer
- Wedding Receptions booked on Mondays to Thursday's inclusive receive a 10% discount on Meal Total.
- This offer excludes the month of August, Bank Holidays and December 26th – January 1st.

Wedding Menu

OPTION 1

Leek and Bacon Tartlet With Pumpkin and Courgette Chutney

or

Classic Caesar Salad With Sweet Anchovies, Herb Croutons, Parmesan Shavings & Creamy Caesar Dressing



Cream of Market Vegetable Soup



Roasted Sirloin of Irish Beef, Horseradish Mash, Slow Roast Shallots, Pepper Sauce

or

Pan-fried Clare Island Organic Salmon, Champ Mash with a Citrus Butter Sauce



Caramelised Apple Tart, Caramel Ice-cream, Butterscotch Sauce

or

Exotic Fruit Salad a la Nage



Freshly Brewed Bewleys Tea/Coffee

Price: €51.00

OPTION 2

Gateau of Melon, Parma Ham, Roasted Figs and Raspberry Vinaigrette

or

Baked Goat's Cheese, Baby Leaf Salad, Slow Roast Tomatoes, Balsamic and Port Vinaigrette



Creamy Atlantic Seafood Chowder



Herb Roast Rack of Lamb, Fondant Potato, Ratatouille, Garlic and Thyme Jus

or

Traditional Roast Turkey Breast and Stuffing, Honey Glazed Ham Dressed in Chasseur Sauce.



Espresso Coffee Crème Brulee with Hazelnut Shortbread

or

Ice-cream filled Profiteroles Laced with Dark Chocolate Sauce



Freshly Brewed Bewleys Tea/Coffee

Price €53.00

OPTION 3

Puff Pastry Parcel, Filled with a Creamy Chicken, Ham and Mushroom Sauce

or

Avocado and Tiger Prawn Salad, Pineapple Salsa, Wild Rocket Leaves



Carrot, Honey & Ginger Soup



Apple & Calvados Sorbet



Prime Irish Sirloin Steak, Provençal Tomato, Bouquet of Haricot Vert, Béarnaise Sauce

or

Pan-fried Barbary Duck Breast, Braised Endive Tatin, Orange and Vanilla Jus

or

Pan fried Medallions of Monkfish, Timbale of Wild Rice, Sautéed Green Vegetables, Red Pepper Coulis



Hot Chocolate Brownie With Toffee and Pecan Ice-cream

or

Mille Feuille of Raspberries and Shortbread Vanilla Crème Chantilly



Freshly Brewed Bewleys Tea/Coffee

Price €72.50

To Start ...

Baked goat's cheese, baby leaf salad, slow roasted tomatoes, balsamic and port vinaigrette



Tomato and mozzarella tartlet, fine herb salad, basil oil



Classic Caesar salad with sweet anchovies, herb croutons, parmesan shavings and creamy

Caesar dressing (with or without chicken or anchovies)



Gateau of melon, roasted figs and a raspberry vinaigrette



Leek and bacon tartlet with pumpkin and courgette chutney



Smoked chicken salad, mango and red onion salsa, petite herb salad



Greek Salad with Feta Cheese, Black Olives, sun-dried Tomatoes, herb Crème Fraiche



Puff pastry parcel filled with a creamy chicken, ham and mushroom sauce

Extra €1.00



Pan-fried king scallops, Jerusalem artichoke purée, vanilla beurre blanc

Extra €5.00



Confit duck spring rolls, spiced noodle salad and a five spice jus

Extra €1.00



Avocado and tiger prawn salad, pineapple salsa, wild rocket leaves

Extra €3.50



Thai Crab cakes, light green curry mayonnaise & Sakura mix

Extra €2.00



Duo of Salmon, Smoked Salmon and Organic cured Salmon, Dill crème fraiche,

Baby mixed leaves and homemade brown bread

Extra €2.00



Plaza Prawn Cocktail served with Petite Salad & Spicy Marie Rose Sauce

Extra €3.00

Soups

Cream of market vegetable soup



Roasted plum tomato and basil



Butternut squash and Sweet Potato



Carrot, honey and ginger



Lightly curried parsnip



Wild mushroom velouté scented with black truffles



Leek and Potato Soup



Lobster bisque with a shellfish mousseline

Extra €2.70



Creamy Atlantic seafood chowder

Extra €2.50

Sorbets

Green Apple and calvados

€3.50



Strawberry and Cassis

€3.00



Green Apple and Lemon

€3.00



Passion Fruit and Malibu

€3.50



Lemon and Vodka Sorbet

€3.50



Champagne Sorbet

€3.50



Guinness Granite

€3.50

From The Sea

Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce	€48.80
Grilled fillet of halibut, leek fondue risotto, sun dried tomato pesto	€53.90
Fillet of Atlantic Hake, tian of Mediterranean vegetables & a beurre rouge	€49.90
Pan fried medallions of monkfish, timbale of wild rice sautéed green vegetables, red pepper coulis	€55.00
Pan seared Fillet of Sea Bass, Tartare of Vegetables provencale, saffron scented baby potatoes, fennel & pernod coulis	€52.00
Baked Atlantic cod, vegetable linguini, shrimp & Saffron Beurre blanc	€49.20

Meat & Poultry

Irish Roast Rib of Beef, duchesse potatoes & madeira jus	€48.80
Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce	€52.90
Tournedos of Irish beef Fillet, marquise potatoes, wild mushroom sauce	€58.90
Irish Sirloin steak, Provençal tomato, bouquet of haricot vert, Béarnaise sauce	€55.80
Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus	€49.50
Herb roast rack of lamb, fondant potato, ratatouille, garlic & thyme jus	€52.50
Pan-fried Barbary duck breast, braised endive tatin, orange & vanilla jus	€53.50
Slow roast pork belly, roast onion mash, carrot & cumin puree, mustard seed velouté	€45.50
Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.	€47.90
Supreme of chicken wrapped in parma ham, fondant potatoes, slow roast tomato & light tarragon cream	€46.50
Supreme of free-range chicken, wild mushroom risotto, tarragon cream	€47.50

After Dinner Plaza Treats

Espresso coffee crème brulee with hazelnut shortbread



Caramelised apple tart, caramel ice-cream, butterscotch sauce



Dark chocolate tart with orange sorbet



Passion fruit tart



Exotic fruit salad a la nage



Cheesecake, peppered crème Fraiche (the flavour of your choice)



Hot chocolate brownie with toffee and pecan ice-cream



Ice-cream filled profiteroles laced with dark chocolate sauce



Apple crumble, shot of butterscotch sauce, vanilla ice cream



Strawberry Conversation, Fresh strawberries layered with fine
crispy pastry, chantilly cream and strawberry ice cream

Extra €1.20



Exotic fresh fruit salad, champagne granite, chocolate fondue

Extra €1.20



Mille feuille of raspberries and shortbread, vanilla crème chantilly

Extra €1.20

Evening Reception

Tea/Coffee	€2.00
Tea/Coffee, Selection of Sandwiches	€4.00
Tea/Coffee, Selection of Sandwiches, Cocktail sausages	€4.90
Tea/Coffee, Selection of Sandwiches, Chicken Goujons	€5.90
Selection of Canapés	€6.00
Finger Sandwiches	€5.50
European & Irish Cheeses, Fresh Fruit & Biscuits	€7.75
Seasonal Vegetables Crudités with Selection of Dips Mini Buffet	€7.75



ASSORTED SANDWICH FINGERS & TRIANGLES

CHOICE OF 3:

€7.50 PER PERSON

Spicy Chicken Wings

Cocktail Sausages

Sausage Rolls

Prawn Skewers

Prawns in Filo Pastry

Assorted Open Brown Bread Sandwiches

Chicken Goujons

Mini Vegetables Spring Rolls

Black Pudding Wontons with Onion Relish

Barbeque Ribs

Mini Pizzas

Mini Vol Vents

Prices include Freshly brewed Tea & Coffee

CHOICE OF 5:

€9.50 PER PERSON

Wedding Wine Menu

WHITE WINES

House Wines

France	42	Domaine la Prado Sauvignon Blanc 2009 Vibrant , crisp and fresh with well defined gooseberry and tropical fruits. Very elegant with zippy citrus notes and clean dry finish.	€16.95
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Chile Central Valley	43	Urmeneta Chardonnay 2009 soft, mellow fruits with a hint of oak	€16.95
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Our Selection

Australia McLaren Vale	1	Hardy's un-oaked Chardonnay 2005 Elegant fresh peach with citrus tones	€27.00
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Australia SE Australia	2	Hardys" The Riddle" Chardonnay Semillon 2009 Beautifully integrated fruit salad flavours characterise this well balanced wine, with ripe peaches and citrus marmalade to the fore. It is exceptionally smooth with a long finish.	€25.00
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Italy Veneto	3	Gregoris Pinot Grigio 2009 Rich intensity of white flowers and soft fruit with racy acidity and substantial finish.	€25.00
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Chile Molina	4	Castillo De Molina Chardonnay Reserva 2007 Notes of toasted oak and butter, full bodied accompanied by medium acidity that finished gently with a mouthful of fruit	€27.00
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New Zealand Marlborough	5	Oyster Bay Sauvignon Blanc 2009 Fresh, sherbert tropical fruits with long finish excellent finish and a hint of spice	€28.00
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France Loire	9	Pascal & Nicolas Reverdy Sancerre 2009 Stunning ripe, zesty citrus fruit with long, clean finish	€31.50
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France Burgundy	10	Hamelin Chablis 1er Cru 'Beuroy' 2007 Supple fruits with an integrated, flinty backbone	€38.00
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France Loire	7	Ch. Cassemichere Muscadet de Sevre et Maine 2007 Minty and crisp with a twist of fresh acidity on the finish	€25.00
New Zealand Waipara	8	Muddy Water Dry Riesling 2008 Stylish, fresh, zippy apple fruit with a lovely exotic touch of spice and nervy stewed apples	€30.00
France Burgundy	11	Guerrin Saint Veran Cuvee Prestige 2005 Refined fruits with very subtle toasty influences and a lovely citric minerality throughout.	€32.00
South Africa Stellenbosch	12	Waterford 'Pecan Stream' Chenin Blanc 2006 Hint of lemon freshness followed by broad, clean finish	€23.00
Rose Wine			
France Loire	14	Goulaine Rose d'Anjou 2009 Medium dry, fruity and refreshing	€28.00



RED WINE

House Wine

France	44	Domaine la Prado Merlot 2008 South & supple with plum cherry & very pleasant rich dark fruits. Fine-grained tannins and an excellent smooth finish	€16.95
Chile Central Valley	45	Urmeneta Cabernet Sauvignon 2009 Blackcurrant fruit wrapped in well integrated oak.	€16.95
Our Selection			
Australia SE Australia	16	Hardy's 'The Riddle' Shiraz Cabernet 2008 This is a well made medium bodied wine with a typical fresh fruit character of Shiraz and Cabernet- blackcurrant, plum and cherries. It is soft, smooth and easy drinking.	€25.00
France Burgundy	17	Brouilly "La Fantaisie" 2008 Beautiful hint of red fruit like raspberry and blackcurrants and a touch of spices that give a fresh palate	€28.00
Spain	19	Marques de Caceres Reserva 2004 Dense bouquet combining toasted notes of tobacco and a hint of spice Good structure with nice complexity on the palate where mature fruit flavours give way to a touch of roasted coffee, chocolate & sweet spice	€34.50
Italy Veneto	25	Aldo Degani Valpolicella Classico 2008 Fresh bright cherry fruit with a lingering smoky finish	€32.00

Chile Molina	27	Castillo De Molina Cabernet Sauvignon Reserva 2007 Prominent notes of red fruit, cherries and berries, with hint of spices, with soft notes of toast, vanilla & cedar	€27.00
Argentina Mendoza	28	Catena Alamos Malbec 2009 Chocolate and mocha fruits with a light oak ageing	€31.00
France Rhône	20	Clos Petite Bellane Cotes du Rhône 2007 Deliciously drinkable smooth, savoury wine bursting with ripe, savory fruits: full-flavoured morello cherries and blackberries, soft tannins and a hint of spices on the finish	€29.50
France Rhône	24	Chateauneuf Du Pape La Bernardine 2006 Rich, powerful, full bodied generous wine with excellent finish & a hint of spice	€39.50
France	23	La Chenade Lalande de Pomerol 2007 Made by superstar winemaker "Denis Durantou" of €300 a bottle Pomerol l'Egalise Clint Fame, this 100% Merlot cuvee is plump & supple with a nice sheen of oak ageing. Soft & accessible	€47.50



Wedding Arrival Refreshments

Sparkling Wine & Strawberries	€5.50 pp
Champagne & Strawberries	€8.00 pp
Summer Fruit Punch	€4.50 pp
Winter Warmer Mulled Wine	€4.50 pp

Propose a Toast with ...

CHAMPAGNE

France Champagne	30	Moet & Chandon NV Snipe Classic biscuity flavour with extra dry finish	€16.50
France Champagne	31	Moet & Chandon NV Classic biscuity flavour, with extra dry finish	€65.00
France Champagne	32	Veuve Clicquot Vintage 1999 Rich, yeasty and full bodied. Complex and very intense	€110.00

SPARKLING WINE

Italy Veneto	34	La Riva Dei Frati Prosecco NV Refreshing light fresh pear drop fruit with crisp dry finish	€45.00
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IF YOU ARE PROVIDING YOUR OWN WINE OR CHAMPAGNE A CORKAGE CHARGE OF €7.00 PER BOTTLE OF WINE OR €10.00 PER BOTTLE OF CHAMPAGNE WILL APPLY.

Wedding Allocations

Brides Name: Grooms Name:

Date of Wedding: Contact Phone No:

Guest Name	Room Type	Arrival Date	No of Nights	Deposit	Tele No

We are delighted to give you a wedding allocation of 10 rooms at very special rates. In order for us to ensure all rooms are confirmed we will contact all rooms directly by phone and request a deposit from them. We therefore request you to give us a contact phone number for each room, which will relieve you of the responsibility during this busy period.

We have a limit on the amount of one night booking allocations for weddings, which are normally 10 rooms. This limit does not apply for stays of 2 nights or longer.

This list has to be completed 6 weeks before your wedding so as to avoid disappointment. If you do not require the full 10 rooms, you can return them back to us so we can allocate them to your guests on a first come basis.

OPTION 1:

Bride and Groom may specify names for a few rooms and allow guests to ring up individually and reserve their rooms from allocation.

OPTION 2:

Bride and Groom may keep all ten rooms and allocate them to whomever they want

OPTION 3:

Bride and Groom may allow guests to ring up individually and reserve their rooms from allocation.

* * Please include both first names and surnames of each guest

Please note all single rooms are subject to a single room supplement of €35.00 per evening

Wedding Accommodation Rates

	JAN	FEB	MAR	APR	MAY	JUN	JUL/ AUG	SEPT	OCT	NOV	DEC 27-30
Friday	€45	€49	€55	€65	€75	€75	€79	€75	€65	€55	€89
Saturday	€65	€75	€85	€85	€89	€89	€99	€89	€85	€75	

THE ABOVE RATES ARE BASED ON PER PERSON SHARING
SINGLE SUPPLEMENT EURO 35 PER NIGHT



Priced quoted in Euros



These special rates apply to a maximum allocation of 10 double/twin rooms and are applicable for the night of the Wedding only.



If you would like to stay for an extra night we would be delighted to offer you a 10% discount off our normal rates (Discounts do not apply to single rooms)



Guests are advised to check in at reception prior to the wedding meal



BED & BREAKFAST ACCOMMODATION

* Knockranny Lodge	098-28595
*Winnie Costello, Distillery Court	098-27345
*Killary House (Margaret), Distillery Court	098-27457
*St Anthony's, Distillery Road	098-28887
*The Boulevard B&B, Westport Town	098-25138
*Henehan's B&B, Bridge Street	098-25561
*Tealach an Gabha, Altamount Street	098-25704
*Linden Hall B&B, Altamount Street	098-27005
*Clooneen House (Chrissie Reidy), Castlebar Street (next door)	098-25361
Boffin Lodge, The Quay	098-26092
Cloomonad House, The Quay	098-26625
Indian Wells, 19 Knockranny Village	098-28418
Harmony Heights, Kingshill, Newport Road	098-25491
David Kelly, Quay West, Quay Road	098-27863
Mc Carthys B&B, Quay Road	098-29142
Altamount House, Ballinrobe Road	098-25226
Harmony Heights, Kings Hill	098-25491
Woodside, Deerpark	098-26436
Harbour Mill Apartments, The Quay	098-28555
Willow Lodge, 26 Deerpark East	098-50488
Morning Side, 37 Deerpark East	098-29328

*BED & BREAKFAST ACCOMMODATION LOCATED WITHIN MINUTES
FROM THE WESTPORT PLAZA HOTEL.

NOTICE: RE PERSONS UNDER 18 YEARS OF AGE
INTOXICATING LIQUOR ACT 2003
INTOXICATING LIQUOR ACT 1988 (SECTION 35)

We wish to advise you that the changes in the Intoxicating Liquor Act 2003 have serious implications for all guests under 21 attending weddings/functions.

The law requires that all persons under the age of 21 must carry one of the following Age Documents while on a licensed premises.

National Age Card, Driving License or Passport

Hotel policy is to check all persons under 24

It is a serious offence for a person under 18 to be on a licensed premises after 9pm. Special exemptions exist for wedding guests in a function room providing a substantial meal has been consumed. Evening invitations for persons under 18 shall not be allowed. Persons under 15 must be accompanied by a parent or guardian to remain in the bar up until 9pm or at the wedding.

Restrictions of persons under 18 years of age being on a licensed premises during extended hours. It is an offence for a person under 18 years of age to be on that part of the premises in respect of which there is a bar exemption in place.

In order to comply with the above legislation we would suggest that no teenagers under 18 be invited to the wedding/function unless they are in the immediate family and are kept under strict supervision. We would also request that they should leave the licensed part of the premises including the banqueting suite before midnight.

If management suspects that persons under 18 are present or drinking alcohol we may have to close the bar as it is impossible to control the situation unless they are removed from the premises. It is also an offence for persons over 18 years to supply alcohol to persons under 18 years of age, the penalties are very severe and include fines up to €2000 for persons whom purchase and supply the drink.

Premises that are found guilty of any of the above offences can be fined up to €2000 and get a mandatory closure for up to 30 days. I trust you will advise any of your guests whom are affected by the above legislation.

Yours sincerely,

Management

TERMS AND CONDITIONS

The hotel reserves the right to refund the deposit in the circumstances where the booking is made through a third party or under false pretences. Accounts must be settled on departure. Final numbers to be confirmed 48 hours prior to the wedding reception. Final bills are based on these numbers. All prices quoted are subject to proportionate yearly increases according to rises in food or labour costs, taxes or unforeseen circumstances.

HOTEL AMENDMENTS OR CANCELLATIONS

Should the hotel, for reasons beyond our control, need to change the event arrangements, we shall use all reasonable endeavours to offer alternative comparable arrangements and facilities.

The hotel may cancel the event in the following circumstances:

Where it has reason to believe the booking might prejudice the reputation of the hotel or should any guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

Bands

Attic Boys (Michael Conway)	087-2441959
Brian McDermott Band	086-0560986
Concord (David Cunningham)	094-90-32330
	086-2311907
D-Team (Padraic Durcan)	094-9022796
	086-2663875
Eamon Cannon	098-26867
Face Value (John Hynes)	091-529950
Flamingo (Robert Clarke)	094-9546503
	087-2548658
Freebird	091-755320
Guinness Jazz Band	091-591448
Heatwave (Richard Moore)	09097-45967
	087-9657939
Ruane Band (Judd Ruane)	096-22183
	087-6736969
Jazz Ladds (Paraic Potter)	071-9160802
	086-8337073
Kif www.kif.ie (James)	086 1061381
La Bamba (Kieran)	094-9620419
	086-8540044
Legacy (Dick Burke)	087-2570138
Mary B & Generations (Paul Gallagher)	074-9738164
	087-2395650
Matt's Lads (Alan McDonagh)	094-9371495
	094-9371541
Mystic (Joe)	087-6975302
Reflex (Tom)	094-9026008
(Liam)	087-6299711
Rock n Roll Circus (Gary McEvoy)	048-71313768
The Blazers (Vinnie Mongan)	091-529398
	087-8266307
The Conquerors (Willie Carty)	057-9141017
The New Avengers (Sean Quinn)	0906-492548
	086-2547765
Wave Length (Robert Padden)	087-4113252

Music & Entertainment

Sinead Nic Gabhann	091-565461
Brendan O'Byrne	091-791312
Chamber Music (Patrick Kearley)	098-29052
Frank McCaffery	098-26369
Frankie Waldron	094-9022616
George Lee	094-9081328
Mary Friel	098-25323
Michelle Gill	098-27821
Nollag McHale	087-2939915
Olcan Masterson	098-27034
Padraic & Sharon Durcan	094-9022796
Anna Houston & Deirdre Byron-Smith	087-978 1235
Deirdre Finnerty	094-954 1357
Pat Conlon	094-9365114
Sean Nos Dancers Cunningham's	087-9510845
Celtic Rhythm Irish Dancers (Mary Byrne)	087-2841556

Car Hire

Abbey Limo (Mick Sweeney)	087-6292829
Leonard's Chauffeur Drive (Des Leonard)	087-2358947
Port Cabs, Mercedes/Stretch Limo	087-2202123
Vintage Cars (Eddie Frayne)	071-9638072
West Coast Limo (Leo Feeney)	091-791591

Horse & Carriage

Charles Hanley	094-9362292
Drummindoo Stud (Paddy Joe Foy)	098-25616

Videographer

Patsi Stafford-Johnson	098-50555
Avalon Video/DVD (John Murphy)	093-35933
Sean Kerins	094-9022422

Photography

Abaca Photography (Ciaran Duignan)	086-7253333
Frank Dolan	098-25079
Jack Ruane	096-21325
John Moylette	094-9023603
June Walsh	094-9256134
Karl Kearney	094-9362622
McLaughlin Studios (Michael McLaughlin)	087-6896944
Tom Campbell	094-90 22485
Gary Barrett	087-2743947

Florists/Accessories

Candle Light Weddings	087 - 6611639
Florist & Chair Cover Hire (Jenny Hamilton)	071-9146589
Mayo Wedding Bells (Tina O Malley)	087-7825523
Tracy's Florists	098-42758

Hair & Beauty

Spa Sula	098-51999
Talking Heads	098-55011

Chocolate Fountain & Cakes

Cake Shop Westport	098-28234
Goyas (Emer Murray)	091-567010
The Chocolate Tier (Orla/Anthony)	086-8488107
Noels Cakes (Noel Lavin)	0949365387
Creative Cakes (Caroline)	0860842072
Wedding Cakes by Eilish	0876811439

DJ's/Mobile Discos

All Time Entertainment	086-8347928
Classic Hits Disco Show (Henry McGlade)	094-9024391
Dazzle Disco	098-28413
Laser Karaoke & Disco (Dave Lyons)	096-21438
* Ronnie Ring	087-6652731
* Sean Molloy	086-1790967
* Total Entertainment (Johnny Oosten)	094-9023343

* Denotes Resident DJ's in Hotel's Niteclub

NB: Please inform the band of function room size.