



WEDDING GUIDE

“One Day, Two People, A Lifetime of Memories”

Congratulations on your engagement and thank you for considering The Walter Raleigh Hotel as the perfect location for your special day.

The Walter Raleigh Hotel, Youghal, is a privately owned Four Star Boutique Hotel, situated opposite the picturesque Green Park and on the banks of the Blackwater estuary overlooking beautiful beaches. It is the perfect location for those memorable wedding photographs. We cater for one wedding per day giving you our undivided attention, making your memories magical. We promise the utmost in personal attention and service.

Your chosen wedding banquet menu will be prepared by our experienced culinary team, led by award winning executive chef Lanka Fernando. Lanka has many years of experience creating the perfect wedding menu, and was awarded wedding menu of the year for two years in succession.

Whether you are considering an intimate gathering or a grand celebration, our experienced wedding coordinators Michael and Emma and their team will be there to advise you.

Michael and Emma can help you with those all important finishing touches and make sure that everything goes smoothly on your big day, enabling you to relax and enjoy yourself. Simply tell us what you would like and we will help you make your dream wedding a reality.

We thank you for considering us as your wedding venue of choice and we look forward to working closely with you in the future.

The Walter Raleigh Hotel, Creating Precious Memories Since 1902



“One Day, Two People, A Lifetime of Memories”

“Something Old”

Youghal has an extensive heritage and the Walter Raleigh Hotel is steeped in that heritage since 1902, offering a traditional Irish welcome through our friendly staff.

“Something New”

Refurbished, re-launched and awarded a 4 star Fáilte Ireland rating, we invite you to come and see for yourself and rediscover the 4 star Walter Raleigh Hotel and its elegant Adelphi Ballroom.

“Something Borrowed”

Our extensive wedding hosting experience and reputation for attention to detail, we care about the little things.

“Something Blue”

Having to leave the Walter Raleigh Hotel, but remember, we are always there to welcome you back to celebrate the next special event in your long and happy life together.

The Walter Raleigh Hotel, Creating Precious Memories Since 1902



“One Day, Two People, A Lifetime of Memories”

We are proud to host a variety of wedding celebrations, including traditional Irish weddings, civil ceremonies, multicultural weddings and renewal of vows. The Walter Raleigh Hotel is a marriage equality venue.

Our wedding package is designed to include everything with no hidden extras. We serve a choice of Sauvignon Blanc or Cabernet Sauvignon to each guest during your banquet. We take care of that all important bar extension for those late night wedding celebrations. Our elegant ballroom design includes chair covers, table skirts, linen table cloths and napkins, fairy lit backdrop, candelabras, tall vases with silk floral displays, cake stand and knife, personalised table plan and display, portable stage, colour themed LED lighting, NEC professional video projectors and wireless handheld microphones.

From the moment you and your guests arrive your experience begins. You will be welcomed with a smile and offered freshly baked scones with strawberry jam and fresh cream, finger sandwiches or a canapé selection, tea or coffee and a welcome Pimms' Cocktail. Add in your personal touches and your dream becomes a reality.

We create the environment so that your guests can relax and get to know each other or renew old friendships in bright, warm and welcoming surroundings. That evening retire to the amazing Adelphi Ballroom and enjoy your personally selected banquet.

Your package includes a complementary wedding night stay in one of our suites so why not enjoy breakfast in your suite the next morning. Your package includes two complementary Superior double or twin rooms for you to allocate as desired. All guest bedrooms are decorated to match the period of the building with modern facilities. Of our 40 bedrooms including suites, junior suites, deluxe and superior rooms, 30 have sea views.

During the planning period we invite you to join us for a wedding tasting menu long before your wedding day when you get to taste and select your favourite dishes that will form your wedding banquet.

Food provenance forms an important part of our success at the Walter Raleigh Hotel. We serve Irish Hereford beef, its succulence and its tenderness separate it from all the rest, an eating experience that can only be described as unique. Our seafood is supplied from Ballycotton Seafood 20 minutes away, their day boats land their daily catch ready for delivery the next day. Add this care to our Poultry, Pork and Vegetables and you are guaranteed a unique dining experience. We cater for all dietary needs with separate vegetarian, gluten free and vegan menus on offer.

We appreciate your trust in us and we will always guarantee a professional and friendly level of service throughout your entire journey.

Visit us on our dedicated Facebook wedding page www.facebook.com/waltraleighweddings



€75 GOLD WEDDING PACKAGE

- Red carpet and candle lit lanterns on arrival
 - Prosecco reception for the Bride and Groom
 - Pimms cocktail on arrival for all guests
 - Tea/Coffee, freshly baked scones and finger sandwiches on arrival for all guests
 - Personalised banquet menu & table plan
 - Use of the picturesque Green Park and beach for photographs
 - Candelabras and table centre pieces
 - White chair covers
 - Complimentary fairy light back drop
 - Crisp white linen table cloths & dressed napkins
 - Silver knife & cake stand
 - Use of audio visual equipment
 - Complimentary over-night accommodation in one of our suites for the Bride & Groom plus two additional complimentary Superior double rooms
 - Pre wedding consultations with our experienced dedicated team
 - Advance menu tasting for the couple
 - 6 Course Gold Banquet Menu:
 - Amuse Bouche
 - Starter course
 - Soup or Sorbet course
 - Choice of two main courses
 - Dessert course
 - Tea / Coffee
 - Wine served during your banquet
 - Complimentary bar extension
 - Late night food
 - €75 per guest
- (Minimum wedding package price of €7,500 is based on 100 guests)

View menu on the following page...

€75 GOLD WEDDING MENU

Chefs choice of Amuse Bouche

Starter

(Choose one starter, add €2/guest for addition starter choice)

Smoked Chicken Caesar Salad

Crispy pancetta bacon, parmesan shavings, pesto croutons and Caesar dressing

Tian of Prawn Cocktail

Marinated orange segments, baby gem lettuce, prawn cocktail sauce

Salmon and Cod Fish Cake

Chilli tomato jam

Wild Mushroom, Baby Spinach & Goats Cheese Vol au Vent

Served with Madeira cream

Crispy Smoked Salmon Spring Roll

Mango and chilli sauce

Soup

(Choose one soup)

Cream of Seasonal Vegetable soup

Served with bread roll

Leek & Potato soup

Served with bread roll

Sun ripen tomato and white onion soup

Served with bread roll

Sorbet

(Or choose one sorbet)

Raspberry and Campari Sorbet

Green Apple Sorbet

Champagne Sorbet

Mains

(Choose two mains)

Roast Striploin of Certified Irish Hereford beef

Flat capped mushroom, whole grain mustard and red wine gravy

Roast Stuffed Leg of Irish Lamb

Traditional thyme & onion stuffing, traditional gravy

Supreme of Irish Chicken Breast

Wrapped in Pancetta ham with a Chasseur sauce

Menu continued on the next page...

€75 GOLD WEDDING MENU (Continued)

Mains

(Choose two mains)

Baked Fillet of Fresh Salmon

Creamy York cabbage, plum tomato and red onion salsa

Baked Fillet of Ballycotton Bay Cod

Spiced Cauliflower Puree with a champagne beurre blanc sauce

Gratin of Ballycotton Hake

Seasoned with chilli and pesto Vannamei Prawns Champagne sauce

(All main dishes are served with creamed potato and seasonal vegetable)

Dessert

(Choose one dessert, add €2/guest for additional dessert choice)

Bailey's Cheesecake with Chantilly cream

Meringue Nest with fresh berries vanilla cream

Raspberry Meringue Roulade

Apple Crumble

Sticky Toffee Pudding Vanilla ice cream with caramel sauce

Crème Brulee Tart

Tea & Coffee

Wines with your banquet

Red: Cabernet Sauvignon | White: Sauvignon Blanc