



Ballyroe Heights Hotel

A truly magical location

Wedding Brochure



We would personally like to congratulate you on your forthcoming wedding. This is a very exciting time for both of you as you plan one of the most important days of your life.

Ballyroe Heights Hotel has established itself as a friendly, family owned hotel. We can ensure you of our highest level of attention and service at all times.

Our amazing location, just two miles from Tralee town, is set in large woodlands and sloping gardens with glorious views of the Slieve Mish Mountains, making the perfect setting for capturing your photographic moments.

We have a highly experienced team who are pleased to answer any of your queries and to offer advice during the lead up to your wedding day.

In the following pages you will find information on the inclusive extras you can look forward to on your special day. Our very popular menus include a wide range of mouth-watering dishes and our wines are carefully selected from our hotel wine list.

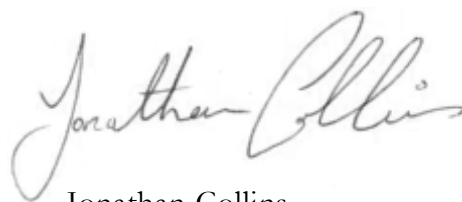
If you would like to make an appointment, we would be delighted to show you around the hotel at a convenient time for you both. Please contact a member of our management team who will be available to offer any assistance throughout the exciting process of planning your wedding day.

Thank you for taking the time to read our brochure and our family look forward to welcoming your family to Ballyroe Heights Hotel.

Yours Sincerely,



John Collins,
Proprietor.



Jonathan Collins,
General Manager.

Your journey begins...

- * Pre wedding consultations with our experienced team
- * Complimentary tasting of your chosen menu for the wedding couple
- * Red carpet welcome with champagne for bridal party
- * Choice of pianist on our grand baby piano or saxophonist to entertain your guests during your pre-dinner reception
- * Our magnificent lobby or Summit Suite both with panoramic views of the Sliabh Mish Mountains and Tralee Bay may be used for your drinks reception or weather permitting, your drinks reception may be served al-fresco on our patio area
- * Tables dressed with fresh floral arrangements and silver candelabras
- * Crisp white table linen, white linen chair covers and linen napkins to provide the perfect background for your table decor
- * Choose your wedding menu from our extensive selection carefully created by our Executive Chef
- * Introduction of bridal party and entrance music for the bride and groom
- * Suitable piped background music during your wedding meal
- * P.A. system at top table for speeches
- * Selection of antique or modern silver cake stands with traditional silver cake knife
- * Bar exemption
- * Private heated garden
- * Luxurious honeymoon suite which is elegantly furnished with the French theme of Louis XIV for your wedding night including champagne breakfast served to your room
- * The venue hire for a Civil Ceremony is €350.00 for the Summit Suite & Gallery Suite and €600.00 for the Ballroom
- * Special accommodation rates for your guests

To Have and To Hold

Menu

Chicken & Button Mushroom Tarragon
Cream Sauce & Vol au Vent Pastry

Roulade of Clonakilty
Black & White Pudding
wrapped in Parma Ham &
Puff Pastry with a Whole Grain Jus

(Please select any two
from our starter menu)

Soup or Sorbet
(Please select one from our
soup & sorbet menu)

Traditional Turkey and Tralee Ham
Savoury Sage & Onion Stuffing
with Gravy

Pan Fried Fillet of Seabass
with Smoked Salmon Cream

Served with a Bouquetiere of Seasonal
Vegetables & a Choice of Potatoes

Please select two desserts
from our dessert menu

Tea or Coffee

€80.00

Included in this package

Bridal Suite and additional
complimentary bedrooms

A Gift Certificate of €150.00 for
Horan's Wedding Car Hire

Arrival pre-dinner reception of
Sangria, Tea, Coffee, Selection of
Soft Drinks, Homemade Biscuits
& Chefs Choice of Canapes

You are welcome to supply
your own drinks reception of
Brandy, Baileys & Whiskey

Prosecco & Beer Trike
Included

Two glasses and a top up of our
New World House Wine

Evening Buffet of:
Tea, Coffee, Selection of Freshly
Cut Sandwiches, Golden Fried
Chicken Tenders, Rustic Pork
Cocktail Sausage & Spicy Potato
Wedges

Hair & Makeup the following
morning at a time that is
convenient for the bride

From This Day Forward

Menu

Smoked Chicken & Pancetta Salad
with Tossed Almonds & Garlic Aioli

Spiced Fishcakes with cucumber pickle
& Mixed Salad Leaves

(Please select any two
from our starter menu)

Soup or Sorbet
(Please select one from our
soup & sorbet menu)

Roast Leg of Lamb, Herb Stuffing
& Thyme Jus

Oven Baked Fillet of Atlantic Salmon,
Basil & Dill Cream Sauce

Served with a Bouquetiere of Seasonal
Vegetables & a Choice of Potatoes

Please select two desserts
from our dessert menu

Tea or Coffee

€85.00

Included in this package

Bridal Suite and additional
complimentary bedrooms

A Gift Certificate of €150.00 for
Horan's Wedding Car Hire

Arrival pre-dinner reception of
Sangria, Tea, Coffee, Selection of
Soft Drinks, Homemade Biscuits &
Chefs Choice of Canapes

You are welcome to supply your
own drinks reception of
Brandy, Baileys & Whiskey

Prosecco & Beer Trike Included

Two glasses and a top up of our
New World House Wine

Evening Buffet of:
Tea, Coffee, Selection of Freshly
Cut Sandwiches, Golden Fried
Chicken Tenders, Rustic Pork
Cocktail Sausage & Spicy Potato
Wedges

Hair & Makeup the following
morning at a time that is convenient
for the bride

To Love and to Cherish

Menu

Oak Smoked Salmon, Baby French
Capers, Herb Salad & Dill
Mayonnaise

Roulade of Clonakilty Black &
White Pudding, wrapped in Parma
Ham & Puff Pastry, with
Wholegrain Jus

(Please select any two from our
starter menu)

Soup or Sorbet
(Please select one from our
soup & sorbet menu)

Roast Sirloin of Irish Beef, Roast
Potato served with a Red Wine Jus

Lemon & Herb Crusted Fillet of
Hake with Citrus Cream Sauce
& Pesto Dressing

Breaded Chicken Supreme stuffed
with a Mushroom Duxelle, Pancetta
& Pearl Onion Jus

Served with a Bouquetiere of
Seasonal Vegetables and a Choice
of Potatoes

Please select two desserts from
our dessert menu

Tea or Coffee

€90.00

Included in this package

Bridal Suite and additional
complimentary bedrooms

A Gift Certificate of €150.00 for
Horan's Wedding Car Hire

Arrival pre-dinner reception of
Sangria, Tea, Coffee, Selection
of Soft Drinks, Homemade
Biscuits & Chefs Choice of
Canapes

You are welcome to supply your
own drinks reception of
Brandy, Baileys & Whiskey

Prosecco & Beer Trike Included

Two glasses and a top up of our
New World House Wine

Evening Buffet of:
Tea, Coffee, Selection of Freshly
Cut Sandwiches, Golden Fried
Chicken Tenders, Rustic Pork
Cocktail Sausage & Spicy Potato
Wedges

Hair & Makeup the following
morning at a time that is
convenient for the bride

Forever and Always

Menu

Herb Crumbed Ham Hock Terrine,
Spiced Carrot Puree, Black Pudding
Croquettes, Star Anise Jus

Fresh Water Prawn Cocktail, Iceberg
Lettuce, Roasted Vine Tomatoes,
Marie Rose Sauce

(Please select any two from
our starter menu)

Soup or Sorbet
(Please select one from our
soup & sorbet menu)

10oz Sirloin Steak, Confit Shallot,
Fondant Potato with a Cognac &
Peppercorn Cream Sauce

Salmon & Cod Duo, wrapped in Filo
Pastry, Chive Cream Sauce

Breaded Chicken Supreme, stuffed with
a Mushroom Duxelle, Pancetta
& Pearl Onion Jus

Served with a Bouquetiere of Seasonal
Vegetables & a Choice of Potatoes

Please select two desserts
from our dessert menu

Tea or Coffee

€90.00

Included in this package

Bridal Suite and additional
complimentary bedrooms

A Gift Certificate of €150.00 for
Horan's Wedding Car Hire

Arrival pre-dinner reception of
Sangria, Tea, Coffee, Selection of
Soft Drinks, Homemade Biscuits
& Chefs Choice of Canapes

You are welcome to supply your
own drinks reception of
Brandy, Baileys & Whiskey

Prosecco & Beer Trike Included

Two glasses and a top up of our
New World House Wine

Evening Buffet of:
Tea, Coffee, Selection of Freshly
Cut Sandwiches, Golden Fried
Chicken Tenders, Rustic Pork
Cocktail Sausage & Spicy Potato
Wedges

Hair & Makeup the following
morning at a time that is
convenient for the bride

Happily Ever After

Menu

Brie & Caramelised Red Onion Tart,
Mixed Leaves & Spiced Apple
Compote

Smoked Chicken & Pancetta Salad
Toasted Almonds & Garlic Aioli

(Please select two from our
starter menu)

Soup or Sorbet

(Please select one from our
soup & sorbet menu)

Char-Grilled Fillet Steak,
Confit Shallot, Fondant Potato,
Cognac & Peppercorn Sauce

Herb Crusted Rack of Lamb
Wilted Spinach, Sautéed Wild
Mushrooms & Roast Garlic Jus

Salmon & Cod Duo wrapped in Filo
Pastry with Chive Cream Sauce

Served with a Bouquetiere of Seasonal
Vegetables & a Choice of Potatoes

Please select two desserts
from our dessert menu

Tea or Coffee

€95.00

Included in this package

Bridal Suite and additional
complimentary bedrooms

A Gift Certificate of €150.00 for
Horan's Wedding Car Hire

Arrival pre-dinner reception of
Sangria, Tea, Coffee, Selection of
Soft Drinks, Homemade Biscuits
& Chefs Choice of Canapes

You are welcome to supply your
own drinks reception of
Brandy, Baileys & Whiskey

Prosecco & Beer Trike Included

Two glasses and a top up of our
New World House Wine

Evening Buffet of:
Tea, Coffee, Selection of Freshly
Cut Sandwiches, Golden Fried
Chicken Tenders, Rustic Pork
Cocktail Sausage & Spicy Potato
Wedges

Hair & Makeup the following
morning at a time that is
convenient for the bride

Starters Menu

Caesar Salad on Cos Leaves, Smoked Pancetta Lardons,
Croutons & Caesar Dressing

Chicken & Button Mushroom, Tarragon Cream Sauce
& Vol au Vent Pastry

Brie & Caramelized Red Onion Tart
Mixed Leaves & Spiced Apple Compote

Smoked Chicken & Pancetta Salad
Toasted Almonds & Garlic Aioli

Spiced Fish Cakes
Cucumber Pickle, Mixed Leaves

Goats Cheese Bruschetta
Cherry Tomatoes & Basil Pesto

Oak Smoked Salmon, Baby French Capers,
Herb Salad & Dill Mayonnaise

Roulade of Clonakilty Black & White Pudding
Wrapped in Parma Ham & Puff Pastry, with a Wholegrain Jus

Herb Crumbed Ham Hock Terrine
Spiced Carrot Puree, Black Pudding Croquette, Star Anise Jus

Fresh Water Prawn Cocktail
Iceberg Lettuce, Roasted Vine Tomatoes, Marie Rose Sauce

Soup & Sorbet Menu

Soup

Cream of Vegetable

Tomato, Roasted Red Pepper & Basil

Carrot & Cumin

Potato & Leek

Cream of Mushroom & Thyme

Spiced Sweet Potato & Coconut

Sorbet

Champagne

Mango & Passionfruit

Lemon

Dessert Menu

Chocolate Fondant
Chocolate Sauce & Vanilla Ice Cream

Warm Individual Apple Pie
Vanilla Bean Ice Cream & Custard

Mixed Berry Meringue Roulade
Berry Compote

Mini Vanilla Doughnuts
Caramel Sauce & Popcorn Ice Cream

Your Choice of Homemade Cheesecake
Oreo, Baileys & Malteser, Lemon, Strawberry, Toblerone

Salted Caramel & Chocolate Fudge Tart
Salted Caramel Ice Cream

Vegetarian Menu

Char-Grilled Halloumi Salad
Dukkha Hazelnuts & Coriander Dressing

Falafel & Mixed Leaf Salad
Tomatoes, Cucumber, Lemon & Parsley Dressing

Sweet Potato & Chickpea Coconut Curry,
Steamed Coconut Basmati Rice

Creamy Pesto Pasta, Sundried Tomatoes

Mediterranean Pithivier, Cauliflower Purée

Traditional Baked Alaska

Chocolate & Orange Torte

Tea or Coffee

Children's Menu

Homemade Cream Soup of the Day

Toasted Garlic Bread with Cheese

Half Portion of Main Course Meal

Golden Fried Chicken Goujons with Chips

Fish Fingers & Chips

Sausage & Mash

Pasta with Cheese & Tomato Sauce

Selection of Ice Cream

Warm Chocolate Brownie with Ice Cream

Jelly & Ice Cream

€25.00

Accommodation Rates

January, February & March:

€72.50 per person sharing

€102.50 single occupancy

April, May, June, July, August & September:

€90.00 per person sharing

€120.00 single occupancy

October, November & December (pre Christmas):

€72.50 per person sharing

€102.50 single occupancy

December (26th Onwards):

€90.00 per person sharing

€120.00 single occupancy