

Weddings

At the Woodford Dolmen Hotel, we understand that your wedding day is one of life's most treasured moments. We are honoured to be part of your love story. When you choose to celebrate your special day with us, you are not just booking a venue – you are embracing a journey crafted with care, passion, and attention to detail.

Every couple is supported by our dedicated wedding team, who will guide you seamlessly through each step of the way, ensuring your vision becomes a reality. The beauty of our hotel is yours to explore, with full access to our charming lobby, sweeping staircase, and stylish interiors – all perfect for capturing timeless photographs you'll cherish forever.

We offer the luxury of a complimentary suite, a serene and romantic space where you can relax and soak in the magic of the day. For your guests, we reserve up to 20 elegant bedrooms at a specially reduced rate, ensuring your nearest and dearest can fully enjoy the celebrations without the worry of travelling home.

Set against the picturesque backdrop of the River Barrow, our elegant ballroom and spacious veranda offer breathtaking views that add a natural touch of romance to your celebration. Each of our carefully curated packages includes a selection of complimentary inclusions, ensuring every detail is thoughtfully taken care of. With so much included from the very beginning, you can relax, enjoy every moment and celebrate your special day.



The Little Details...

A dedicated wedding coordinator to take you through each step of your wedding journey

B&B stay in our luxurious suite on your wedding night

One night stay with dinner for your first anniversary

Minimum of one complimentary guestroom

Up to 20 bedrooms at a reduced rate for wedding guests

Menu tasting evening for the couple on our Love Story & Love Letter package

Gold Chiavari wedding chairs

A choice of cake stand and a Newbridge Silverware knife

Red carpet entrance with prosecco for the wedding party

Your choice of our selection of centerpieces

Personalized table menus and table plan

Starry backdrop behind the top table

Ballroom mood lighting to complement your color scheme

Elegant woodland and riverside garden settings for wedding photography

Complimentary car parking for wedding guests

Decoration Bundle – Ferrero Rocher Stand, Blanket Box, Flower Wall, Vintage Typewriter with welcome message, and Vintage Suitcases



ARRIVALS

- Prosecco welcome for bridal party
- Savoury afternoon tea selection - mini sausage bites with Ballymaloe relish, duck parfait pickled shallot & red currant, smoked salmon cream cheese blini, tomato and basil bruschetta, pickled cucumber & feta, chorizo & smoked garlic pesto bruschetta, sun-dried tomato & hummus tartlet
- Mini strawberry cream scones, chef's home-baked biscuits, selection of macarons.
- Freshly brewed tea/coffee

Choose 3 of the following

Each of the below caters for up to 50 guests

- Beer Barrow - 45 x 330ml bottles mixed beers
- Birra Moretti or Heineken Barrel - 80 glasses
- Prosecco Bar
- Gin & Tonic Station
- Meat & Cheese charcuterie board
- Ice Cream Bike with selection of 3 choices of chef's hand-crafted Ice creams (See menu selector)
- Add your choice of two signature cocktails (Romeo & Juliet, Cosmopolitan, Sex on the Beach, Tom Collins)

FIVE COURSE WEDDING BANQUET

- Starter, Soup, Choice of two mains, Assiette or Choice of 2 desserts, freshly brewed tea/coffee
- Round of drinks or wine with dinner (1 glass & top up)
- A glass of prosecco for the toast

EVENING TIME

- Crispy chicken goujons, cocktail sausages, vegetable spring rolls
- Tea/coffee
- Complimentary tayto sandwiches for your guests in the resident's bar

€100 per person - 2027 pricing

€115 per person - 2028 pricing

Minimum 75 people Sunday to Thursday, 85 people on Fridays, Saturdays, bank holiday Sundays, Christmas & NYE.

Pricing applies Fri & Sat, Christmas Week, NYE and Bank Holiday Sundays
€5 discount for Midweek Weddings (Sunday - Thursday)

SAMPLE MENU

Classic Caesar Salad

Delicately tossed in our signature creamy caesar dressing

Thai Coconut and Butternut Squash Soup

Served with crispy baked bread rolls

Succulent Irish Beef Striploin

Expertly cooked to perfection, a hint of horseradish cream, accompanied by a rich bordelaise sauce

Pan Fried Sea Bass

Pan fried sea bass, broccoli puree, wilted pak choi and spinach, caper beurre blanc

Decadent Chocolate Brownie Slice

A luscious, rich chocolate brownie served warm with velvety salted caramel ice cream

Mixed Berry Meringue

With fresh seasonal berries and softly whipped cream for a delightful finish.

Freshly Brewed Tea/Coffee

COMPLIMENTARY INCLUSIONS

Complimentary stay for the newlyweds in our luxurious suite

Indoor Civil ceremony room hire included

Fully dressed ballroom

2 complimentary bedrooms and up to 20 reduced rate guestrooms

One night stay with dinner for your first-year anniversary

Ballroom Hire

Menu tasting evening for the couple

Decoration Bundle

Top Table Floral Decorations

Civil Ceremony Table Floral Decorations

Chiavari Chairs

Bar extension (Over 100 guests)



ARRIVALS

- Savoury afternoon tea - mini sausage bites with Ballymaloe relish, Tomato & Basil Bruschetta
- Strawberry cream scones.
- Freshly brewed tea/coffee

Seasonal punch for all your guests

(Choose one of the following)

Summer Fruit Punch

A beautifully presented seasonal punch, combining a selection of fresh fruits, premium spirits, and a hint of mint.

Or

Winter Wedding Punch

A harmonious blend of merlot, cranberry, apple and orange juices infused with fragrant cinnamon and cloves.

FOUR COURSE WEDDING BANQUET

- Soup, choice of two main courses, dessert, freshly brewed tea/coffee
- Round of drinks or wine with dinner (1 glass & top up)

EVENING TIME

- Crispy chicken goujons, cocktail sausages
- Tea/coffee

COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom
- Complimentary stay for the newlyweds in our luxurious suite
- One night stay with dinner for your first-year anniversary
- Reduced rates on bedrooms for your guests - max of 20
- Menu tasting for the couple
- Ballroom Hire
- Top Table Floral Decorations
- Civil Ceremony Table Floral Decorations
- Chiavari Chairs
- Bar Extension
- Decoration Bundle

SAMPLE MENU

Potato and Leek Soup

Served with freshly baked bread rolls



Traditional Roast stuffed Turkey and Honey Glazed Ham

Glazed ham with butter and herb stuffing, topped with hand roast turkey and rich bordelaise sauce

Garlic Crusted Hake

Baked Hake with garlic and parsley crust, champ mash with saffron veloute



Homemade Honeycomb Cheesecake

Made with Woodford Dolmen Honey, featuring honeycomb crunch and fresh dairy cream

Freshly Brewed Tea/Coffee

ADD A LITTLE SOMETHING EXTRA TO YOUR BIG DAY!

Wow your guests on arrival, with chefs handcrafted ice-cream, served from our classic ice cream bike - €5pp

Add an extra course to start for €8pp or add a choice of starter with the soup for €6pp

Why not swap one of your mains for our featherblade - from €5pp

Change your dessert to a 3-choice assiette for just €4pp.

Make your arrival or evening celebrations pop with our Vegetable Spring Rolls or BBQ chicken wings - just €4pp

€72 per person - 2027 pricing

€80 per person - 2028 pricing

Minimum 50 people,
Excl Bank Holiday Sundays, Christmas & NYE

Wedding Menu Selector

STARTER SELECTOR

Add an option of starter to Love Letter for an additional €6 per person

Classic Caesar Salad

Crisp romaine leaves, garlic croutons, Caesar dressing, crisp bacon lardons, parmesan shavings

Warm Chicken and Mushroom Vol au Vent

Salad leaves, creamy velouté sauce

Goats Cheese Tart

Crumbled Irish goats cheese, caramelised red onion marmalade, crisp leaves, honey dressing

Poached Pear & Candied Walnut

Soft poached pears, blue cheese & candied walnuts, mixed baby leaves, dijon mustard dressing

Crisp Shredded Duck & Vegetable Spring Roll

Soy honey dressing & mixed leaf salad

Thai Style Fish Cake

Salad leaves & sweet chilli dressing

Soup

Choose one from the following:

Garden Vegetable

With Chive Cream

Thai Roast Butternut Squash & Coconut

With lemongrass & basil

Carrot & Coriander

With lime crème fraîche

Cream of Leek & Potato

With chive cream

MAINS SELECTOR

Supplements quoted are per person.

Add an additional main course option at just €6pp

Irish Beef Striploin

€6.50pp (Love Story)

€11.50pp (Love Letter)

Homemade Yorkshire pudding, bordelaise sauce (cooked medium-well)

Slowcooked Braised Featherblade of Beef

€5pp (Excl Love Story)

Root vegetables, rich bourguignon sauce

Chicken Ballotine

Parma ham wrapped, mushroom duxelle, garlic pesto cream

Sesame Pan-Seared Salmon

Toasted almonds, sesame seeds, lemongrass cream

Seared Atlantic Seabass Fillet

Wilted greens, caper beurre blanc

Traditional Roast Stuffed Turkey & Honey Glazed Ham

Sage & onion stuffing, bordelaise sauce

Rib of Beef

(€14pp Love Story)

(€19pp Love Letter)

Served with rich roast gravy and horseradish sauce

Garlic Crusted Hake

Champ mash with saffron veloute

Beetroot & Feta Wellington

Mixed beetroot & feta cheese encased in puff pastry, butternut squash puree, chanterelle sauce

Spinach & Ricotta Tortellini

Tossed in a pesto cream

Dessert Menu Selector

We take pride in offering bespoke flavours, crafted to suit your personal tastes. Whether you have a favourite childhood memory or a unique combination in mind, we can bring it to life.

Chefs Cheesecake

Ferrero Rocher

Peanut Butter & Dark Chocolate

White Chocolate & Salted Caramel

Cookies & Cream

Malteser & Irish cream

Homemade Honeycomb

Handcrafted Ice Cream Selection

Our handcrafted ice creams are created in-house by our talented Chef, ensuring a luxurious and flavourful experience for you and your guests.

Choose one ice cream:

Honeycomb - Sweet & Crunchy

Passionfruit – Tropical & Refreshing

Salted Caramel – Sweet & Savoury

Cookies & Cream – A Classic Indulgence

Limoncello – Zesty & Refreshing

Pineapple – Light & Juicy

Peach Melba – A Fruity, Velvety Favourite

Toffee – Rich & Buttery

Dessert Selection

Warm Apple & Cinnamon Crumble

Stewed bramley apples with light cinnamon chantilly

Chocolate Brownie Slice

Served warm with fresh dairy cream

Red Berry Pavlova

Marinated seasonal red fruits | Vanilla cream

Cream Filled Chocolate Profiteroles

Drizzled with warm chocolate sauce

Apple Pie

With warm apple in a pastry case with crème anglaise

Menu Selector

CHILDRENS MENU

12 & under €25 per child

Arrivals

Kids Mocktails and Cookies

Menu

Soup or Melon plate

½ portion of the adult main dish served with creamy mash, veggies and rich roast gravy

Crispy chicken goujons served with french fries

Local pork sausages served with french fries

Pasta served with tomato sauce

Selection of ice cream or adult package dessert

CANAPÉ SELECTOR

ARRIVALS	EVENING	SWEET
Mini Sausage Bites with Ballymaloe Relish	Crispy Chicken Goujons	Mini Strawberry Cream Scones
Duck Parfait, Pickled Shallot & Red Currant	Cocktail Sausages	Chef's Homemade Biscuits
Smoked Salmon Cream Cheese Blini	Vegetable Spring rolls	Selection of Jam Filled and Chocolate Topped Mini Donuts
Tomato & Basil Bruschetta	Breaded Fish Goujons	Macaroons
Pickled Cucumber & Feta	BBQ Chicken Wings	Mini Lemon Curd Tartlet
Chorizo & Smoked Garlic Pesto Crostini		Mini Salted Chocolate & Raspberry Tart
Sun Dried Tomato & Hummus Tartlet		Blueberry Cheesecake Bites

Individually priced €4pp



Our Al Fresco Menu is perfect for summer weddings, offering a relaxed and informal dining experience for you and your guests. Carefully curated to complement the warmth of summer days, our menu is designed to bring people together in celebration of your special day.

ARRIVALS

A little something to tide you over...

- Chef’s Hummus Crostini’s

Choose one of the following drink options:

Signature Cocktails

Choose two signature cocktails crafted exclusively by our talented mixologists. Each cocktail is created using high-quality spirits, fresh mixers, and garnishes designed to complement the summer setting.

- Romeo & Juliet
- Cosmopolitan
- Sex on the Beach
- Tom Collins

Beer Selection

- Birra Moretti or Heineken Barrel – 80 glasses

EVENING TIME

- Crispy chicken goujons, cocktail sausages, vegetable spring rolls
- Tea/coffee

COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom
- Complimentary stay for the newlyweds in our luxurious suite
- One night stay with dinner for your first-year anniversary
- Reduced rates on bedrooms for your guests (Up to 20 bedrooms)
- Ballroom Hire
- Top Table Floral Decorations
- Civil Ceremony Table Floral Decorations
- Chiavari Chairs
- Bar Extension
- Decoration Bundle

BBQ Menu

Gourmet Beef Burgers

6oz Prime Irish Beef Burger chargrilled over an open BBQ. Garnished with your choice of toppings

Flame Grilled Chicken Skewers

Tender pieces of skewered chicken, marinated overnight in a blend of garlic, lemon, paprika, and fresh herbs

Apple & Sage Sausage

Chef’s locally sourced pork, sage & apple sausage roulade served with red onion gravy

Add colour and freshness to your BBQ with a selection of four fresh seasonal salads.

Mediterranean Salad

A vibrant mix of cherry tomatoes, crisp cucumbers, black olives, feta cheese, and thinly sliced red onions, all tossed in extra virgin olive oil and drizzled with aged balsamic glaze.

Caesar Salad

Crisp baby gem with grated parmesan & garlic croutons, dressed in chef’s Caesar dressing

Potato Salad

Tender cubed potatoes tossed in a creamy, mayonnaise dressing

Red Cabbage Slaw

Creamy coleslaw with shredded red cabbage, chive & dijon mustard

Our Sizzling BBQ’s are served with a selection of sides:

- Buttered BBQ Corn on the Cob
- Baked Jacket Potato & Crème fraîche
- Succulent Water Melon Slices
- Irish Cheddar Cheese
- Crispy Fried Onion Strings
- Selection of Sauces

Dessert Buffet

- A selection of mini bite sized sweet treats
- Lemon Curd Tarlet
- Salted Chocolate & Raspberry Tart
- Cheesecake Bite

€60 per person – 2027 pricing
€62 per person – 2028 pricing
Minimum 60 people

Wedding Extras

(WHERE NOT INCLUDED IN A PACKAGE)

Mini Strawberry & Cream Scones - €6pp

Selection of Sandwiches - €7pp

Beer Barrow – 45 330ml bottles mixed beers - €300

Birra Moretti or Heineken Barrel - 80 glasses - €360

Choice of 2 Signature Cocktails - €8.50pp

(Choose from Romeo & Juliet, Cosmopolitan, Sex on the Beach or Tom Collins)

Seasonal Punch - €6.00pp

(choose from Red Sangria, Summer Fruits Punch, Homemade Lemonade,
Mulled Wine)

Prosecco Bar - €8.00pp

Gin & Tonic Garnish Bar - €9.50pp

Chefs Homemade Ice-cream served on our Ice Cream Bike* – €5.00pp

Cheese & Meat Grazing Table for 50 people - €400

Canapé Selection

Your choice of items from the Sweet & Savoury Canapé list

All items priced €4pp individually or 2 options €7pp, 3 options €10pp and 4 options €13pp

Corkage

Wine €12.50 per bottle

Sparkling Wine/Prosecco €15.00 per bottle (based on 70cl bottle)

Kids Corner - €10pp (Kids Mocktails and Cookies)

Civil Ceremony Room Hire - €350

Outdoor Ceremony pricing - €350 (Love Story) €500 (Love Letter)

Floral Pillar Centrepieces - €25 each

Decoration Bundle - €450 - Flower Wall, Wooden Arch, Wishing well, Post-box,
Ferrero Rocher stand, Candy Cart (includes jars, tongs & bags)

*Ice Cream Bike charged at €150 if numbers are below 50

Wedding Extras Before & After

Before We say 'I Do'

BRIDAL BRUNCH

On the morning of your wedding, why not treat your bridal party to Bridal Brunch while being pampered by your hair & makeup team.

Menu

Yogurt & Granola Pots
Melon Plate
Homemade Sausage Rolls
Mini Bacon Blaa
Mini Pastries
Mini Scones with Strawberry Cream
Tea/Coffee

Add some bubbles

Include a glass of Mimosa or Prosecco

WEDDING PARTY MEET & GREET

Unwind the Night Before Your Big Day

Catch up with family or visiting guests. Enjoy a delicious dining experience with refreshing beverages while chatting with loved ones to help you relax before you say 'I Do'

PRIVATE DINING

Menus Available
Upon Request

PARTY PLATTER

See Party Platter
Selector below

Just Married After Party

BBQ

Main Courses

Gourmet Beef Burgers
Marinated Chicken Skewers
Apple & Sage Sausage

Our Burger Bar offers a variety of toppings and dressings to complement each menu item listed above.

Side Salads

Buttered BBQ Corn on the Cob
Baked Jacket Potato & Crème fraîche
Succulent Watermelon Slices
Irish Cheddar Cheese
Crispy Fried Onion Strings

Dessert Buffet

Mini Lemon Curd Tartlet, Mini Salted
Chocolate & Raspberry Tart, Blueberry
Cheesecake Bites

10% Discount if you book this package for the next day of your wedding.

PARTY PLATTER IN THE PLUM TREE BAR & BISTRO

Classic Menu

Cocktail Sausages
Chicken Goujons
Sweet chili, BBQ & Garlic Mayo Dips

Upgrade Options

Vegetable Spring Rolls
Beaded fish goujons
BBQ chicken wings

A dessert and/or Tea/Coffee or any item from the above can be added to our Classic menu at a supplementary cost

Minimum of 30 guests from 12.30pm to 5.30pm
Minimum of 50 guests from 5.30pm to 10.00pm
Room hire charges will apply.