



BALLYROE HEIGHTS HOTEL

Ballyroe Heights Hotel

2013

Wedding Brochure

*Your Dream
Wedding.... We Do*



BALLYROE HEIGHTS HOTEL

I 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.

From the moment you walk through our door, you will experience a warm welcome, gracious hospitality and personal service.

Our management and staff have the expertise to ensure your day goes effortlessly, so it becomes one of the most memorable days of your new life together as husband and wife.

Please contact my management team to arrange a viewing of our hotel and its facilities.

Thank you for taking the time to read our brochure and my family, team and I look forward to welcoming you to Ballyroe Heights Hotel.

John Collins
Proprietor



BALLYROE HEIGHTS HOTEL

At Ballyroe Heights Hotel, we are distinguished for our excellent service, terrific atmosphere and for our strong emphasis on customer care. Our experienced management team will be pleased to answer any of your queries and to offer advice during the lead up to your wedding.

Our amazing location, just two miles from Tralee town with onsite private parking up to 250 spaces, 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 would be honoured to assist you in the planning of your wedding day and ensuring you, your family and guests have a memorable Ballyroe Heights Hotel experience.

Please find enclosed our comprehensive wedding package which includes a selection of sample menus, wine list and details of our wedding packages.

Please feel free to ask about other dishes that you have enjoyed and our team of chefs will be more than happy to accommodate your choice.

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.

If you have any further queries or questions regarding our wedding package, please do not hesitate to contact us or alternatively, please visit our website www.ballyroe.com

Yours Sincerely,
Mark Sullivan
General Manager

Jonathan Collins
Assistant Manager

Mike Ryle
Manager

Patrick Windle
Manager

Tel: 066 712 6796

Email: info@ballyroe.com



BALLYROE HEIGHTS HOTEL

Civil Marriage Ceremonies at Ballyroe Heights Hotel

Ballyroe Heights Hotel is approved as a suitable venue to hold your Civil Marriage Ceremony. We have catered for numerous Civil Ceremonies including Multi – Cultural Ceremonies. We can advise you of dates available for your Special Day however to book your Civil Ceremony, couples must apply directly to the Registry Office in our area. On request, we would be happy to provide you with contact details for our local Registrar and Pasteur. In order to hold a Civil Ceremony at Ballyroe Heights Hotel, you are required to contact the Registrar:

Mary T. O' Shea,
Deputy Registrar,
St. Josephs Road,
Killarney,
Co. Kerry.

064 – 6632251

The Gallery Room provides the perfect setting for you to take your vows, leaving you only steps away from your drinks reception and the rest of your special day. Our experienced team will assist you with the careful planning of all aspects of your wedding from ceremony through to the celebrations afterwards.

Civil Partnerships and Commitments Ceremonies

Legislation was introduced on the 19th July 2010 to allow Civil Partnerships between gay couples and the Civil Partnership Act came in to effect on 01st January 2011. We would be happy to assist you in planning your Civil Partnership. In the meantime we are delighted to host Informal Blessings and Commitment Ceremonies for same sex couples in our Gallery Room.



BALLYROE HEIGHTS HOTEL

Opal Menu (1)

Sauté of Smoked Chicken and Bacon
served on a Crisp Salad Leaves
with a Balsamic Vinaigrette (C)

(Choice Starter on all Menus ~ No Supplement)

Homemade Cream of Garden Vegetable Soup (C)

Roast Breast of Turkey and Ham
on a Savoury Stuffing
served with Cranberry Sauce (C)

Poached Fillet of Atlantic Salmon
served with a White Wine and Chive Sauce (C)

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Homemade Warm Apple Pie
with a Custard Sauce and Vanilla Ice Cream

Tea /Coffee



BALLYROE HEIGHTS HOTEL

Pearl Menu (2)

Warm Slices of Traditional Black Pudding
served on Seasonal Leaves with a Drizzle
of Chunky Tomato and Chilli Salsa

(Choice Starter on all Menus ~ No Supplement)

Potato and Sweet Pepper Soup (C)

“Ballyroe Chicken”
Baked Breast of Chicken
filled with Potato & Mushroom,
crumbed with a Chasseur Sauce

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Traditional Homemade Fruit Trifle
with a Hint of Sherry

Tea/Coffee



BALLYROE HEIGHTS HOTEL

Emerald Menu (3)

Parcel of Filo Pastry
filled a Selection of Local Seafood
in a White Wine Beurre Blanc

(Choice Starter on all Menus ~ No Supplement)

Homemade Carrot and Coriander Soup
with a Hint of Ginger (C)

Honey Roast Leg of Kerry Lamb
on Boulangere Potatoes
with a Rosemary and Mint Jus (C)

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Collection of Fresh Fruit
in a Light Syrup
served with Vanilla Ice Cream (C)

Tea/Coffee



BALLYROE HEIGHTS HOTEL

Sapphire Menu (4)

Timbale of Shrimps, Celery and Apple
bound with a Marie Rose Sauce
on a Bed of Seasonal Leaves (C)

(Choice Starter on all Menus ~ No Supplement)

Homemade Cream of Mushroom and Tarragon Soup
garnished with Croutons (C)

Prime Roast Sirloin of Hereford Irish Beef
with a Rich Red Wine and Onion Gravy (C)

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Crisp Choux Buns filled
with Praline Cream dressed with
Chocolate and Brandy Sauce

Tea/Coffee



BALLYROE HEIGHTS HOTEL

Ruby Menu (5)

Sauté of Chicken and Mushroom
served with a Port Flavoured Béchamel
in a Crisp Pastry Case

(Choice Starter on all Menus ~ No Supplement)

Homemade Cream of Potato and Leek Soup
garnished with Croutons (C)

or

Sorbet of Choice (C)

Honey Roast Leg of Kerry Lamb Boulangere Potatoes with a Mint and Rosemary Jus (C)	/	Prime Roast Sirloin of Hereford Irish Beef with a Rich Red Wine and Onion Jus (C)
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Baked Fillet of Salmon en Croute
with a Light Lemon and Dill Sauce

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Baileys and Malteser Irish Cheesecake
served with Fruit Coulis

Tea/Coffee

(As an alternative the Sauté of Chicken and Mushroom starter may
be wrapped in Filo Pastry or Pancake)



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Quartz Menu (6)

Warm Slices of Cajun Spiced Chicken
on Mixed Leaves, Pineapple and Sweet Pepper Vinaigrette (C)

(Choice Starter on all Menus ~ No Supplement)

Homemade Cream of Broccoli and Cauliflower Soup (C)
or
Sorbet of Choice (C)

Roast Prime Sirloin of Hereford Irish Beef
With Rich Red Wine and Onion Jus (C)

Baked Fillet of Seabass on a Bed of Roasted Vegetables
served with a Chablis and Prawn Cream (C)

“Ballyroe Chicken”
Baked Breast of Chicken
filled with Potato & Mushroom,
crumbed with a Chasseur Sauce

Served with a Bouquetiere of Fresh Vegetables and Potatoes

Rolled Pavlova
filled with Cream and Fresh Fruit
on a Raspberry Coulis (C)

Tea/Coffee

(All Products used on our menus are sourced from Quality Assured
Suppliers in accordance with the Féile Bia Charter)



BALLYROE HEIGHTS HOTEL

Diamond Menu (7)

Salmon Mayonnaise ~ Cold Poached Finger of Fresh Salmon with Fresh Salad topped with a Lemon and Dill Scented Mayonnaise (C) / Homemade Crumbed Potato Crab Cake served on Mixed Salad with a Lemon and Dill Mayonnaise

(Choice Starter on all Menus ~ No Supplement)

Homemade Cream of Chicken and Sweetcorn Soup (C)
or
Sorbet of Choice (C)

Pan-fried Medallions of Irish Beef Fillet Steak
with a Wild Mushroom and Irish Whiskey Jus (C)

Poached Fillet of Cod, with a Prawn Topping
served with Provencale Sauce (C)

“Ballyroe Chicken”
Baked Breast of Chicken
filled with Potato & Mushroom,
crumbed with a Chasseur Sauce

Served with a Bouquetiere of Fresh Vegetables and Potatoes

“Ballyroe Symphony of Desserts”

Please choose 3 desserts for the dessert plate from:
Choux Bun (Profiterole), Fresh Fruit Meringue, Baileys Cheesecake
Vanilla Ice Cream, Apple Pie or Traditional Sherry Trifle

Tea/Coffee



BALLYROE HEIGHTS HOTEL

Alternate Menu Suggestions

Selection of Sorbets

Champagne Sorbet
Passion Fruit Sorbet
Lemon Sorbet topped with Strawberries

Main Courses

Roast Rack of Kerry Lamb with Game
Chips on a Reforme Sauce

Poached Atlantic Salmon
served with a White Wine and Chive Sauce

Selection of Vegetables

Cauliflower Mornay
Broccoli
Baton Carrots
Mashed Turnip with Honey
Green Beans and Bacon
Cabbage
(Please Choose Three Vegetables)

Selection of Potatoes

Mashed Potatoes
Lyonnaise Potatoes
Garlic au Gratin Potatoes
Roast Potatoes
(Please Choose Two Potatoes)

Desserts

You may have a choice of Two Desserts or a Dessert Plate is
available on all menus at no extra cost

Starters, Soups and Desserts can be interchanged.



BALLYROE HEIGHTS HOTEL

Selection of Canapés

Cream Cheese and Bacon
Egg Mayonnaise
Fresh Salmon Mousse Mayonnaise
Tomato Herb and Cream Cheese
Prawn Marie Rose

Served on a Selection of Various Crackers and Bouchées

Finger Sandwiches

Chicken and Mushroom Bouchées

Mini Spring Rolls served with a Sweet Chilli Dip

***Please choose two of the above as part of your
Inclusive Package***



BALLYROE HEIGHTS HOTEL

SPECIAL OFFERS

WE HAVE SPECIAL OFFERS AVAILABLE
ON DATES FOR
JANUARY / FEBRUARY / MARCH 2013
WE OFFER A 10% DISCOUNT OFF 2013 PRICES

ALL MONDAY TO THURSDAY WEDDINGS
RECEIVE 20% DISCOUNT OFF

PLEASE CONTACT OUR MANAGEMENT TEAM
FOR THESE OFFERS



BALLYROE HEIGHTS HOTEL

SPECIAL DIETS –

We are delighted to cater for Vegan, Coeliac, Dairy Free & Diabetic Menus

Vegetarian Options

Starters

Fantail of Melon with Seasonal Fruits and a Wild Berry Coulis

Caesar Salad with Lettuce, Croutons, Parmesan and Caesar Dressing

Oriental Vegetable Spring Rolls served with a Spicy Relish

Main Courses

Vegetable Stir-fry

A Selection of (Peppers, Courgettes, Carrots, & Onions) stir-fried in a Sweet Chilli Sauce on a Bed of Rice

Vegetable Lasagne

Layers of Vegetables with Lasagne Pasta and a Tomato and Cheese Sauce

Vegetable Parcel

Stir-fry Vegetables in a Mornay Sauce wrapped in Puff Pastry

Tagliatelle Stir-fry

A Stir-fry of Vegetables with a Spicy Tomato Sauce served on a Bed of Tagliatelle Pasta

Coeliac Options – marked with (C)

Soup: If Clear and Unadorned

Meat\Fish\Vegetables: Served without contact with Gravies, Sauces, Stuffing, Coatings or Batter e.g. Croquettes

Desserts: Fruit and Dairy Cream, Jellies, Sago Rice, Tapioca and Certain Ices



BALLYROE HEIGHTS HOTEL

Buffet Items

Evening Buffet which is included in our Wedding Package

Tea, Coffee, Cocktail Sausages, Selection of Homemade Sandwiches and Goujons of Chicken with Savoury Dips

Your Evening Buffet will be served at a time suitable to you and your guests. Please advise us.

The Following May Be Added at an Extra Cost:

- * Potato Wedges
- * Mini Spring Rolls
- * Sausage Rolls
- * Savoury Potatoes
- * Chicken Drumsticks
- * Deep Fried Mushrooms
- * Bacon and Black Pudding Bites
- * French Fries



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Children's Menu

Starters

Soup of the Day with Bread Roll or Brown Bread

Garlic Bread topped with Mozzarella Cheese

Fantail of Melon with Seasonal Fruits and a Wild Berry Coulis

Main Courses

Bangers and Mash

Grilled Pork Sausages with Creamy Mashed Potato and Gravy

Grilled Beef Burger on a Toasted Bun served with French Fries

Chicken Nuggets served with French Fries and a Garlic Dip

Grilled Chicken Breast served with
Creamy Mashed Potato and Gravy

Sea Shells and Cheese

Shell shaped Pasta served with Creamy Cheese Sauce

Cod Fish Fingers served with
Mashed Potato and Peas or Beans

Half portion of 'Mom and Dads' main courses available

Desserts

Vanilla Ice Cream served with Chocolate Sauce

Fresh Strawberries and Cream

Fresh Fruit Bowl served with freshly whipped Cream

A Selection of Ice Creams in a Wafer Basket



BALLYROE HEIGHTS HOTEL

Wine List

You may choose any of the following wines as part of your inclusive package.

AUSTRALIA

Hardy's Private Bin Chardonnay

Medium bodied wine with peach and tropical flavours and soft integrated oak.

Hardy's Private Bin Shiraz

Forest berry flavours with savoury notes and lingering blackcurrant and mulberry on the finish

ITALY

Pregio Pinot Grigio

Fruity, with hints of almonds and toast. Well – balanced and definitely dry

Tini Sangiovese

Vibrant red with violet hues, with an intense nose of red fruits and a lively palate of red cherries and blackberries

SPAIN

Campo del Moro Sauvignon Blanc/Macebo

Golden Colour, fresh, very powerful. Apple and pineapple aromas joined with fruited touches

Campo del Moro Tempranillo/Syrah/Cabernet

Intense blackberry. Great Fruit and berry jam aromas with a touch of cacao

SOUTH AFRICA

Kumala Chardonnay Semillon

This delicious fresh and fruity wine has great structure given by the fresh zesty acidity and the lightly toasted oak

Kumula Pinotage Shiraz

Medium bodied wine. Smokey berry flavours and spicy characters combined to give a soft, fruity, easy drinking wine



BALLYROE HEIGHTS HOTEL

Wedding Package

We provide the following as part of your all inclusive wedding package to make your day extra special

Pre wedding consultations with our experienced team
Free menu sampling (Terms and conditions apply)

On Arrival

- Red carpet welcome with champagne for the Bride and Groom and Bridal Party
- Pianist to entertain your guests on our beautiful grand piano
- Hotel will provide mulled wine or fruit punch / sangria reception for your guests on arrival which also includes tea, coffee, biscuits and canapés
- Bride and Groom may provide their own brandy, baileys and whiskey for the drinks reception and supply their own champagne and strawberries
- Weather permitting, your drinks reception may be served on our patio area. For Winter weddings, we have a choice of two indoor reception areas

Wedding Reception

- Fresh flower centrepieces on all tables
- Choice of silver candelabras or mirrored table centrepieces
- Fresh white linen and linen napkins on all tables to provide you with the perfect background for your table decorations
- Exquisite linen chair covers and bows
- Suitable piped background music playing during your wedding meal
- P.A. system for top table
- Choice of antique or modern silver cake stands and traditional silver cake knife
- Printed tableplan in our unique display case in our Hotel foyer
- Evening Buffet
- Bar Exemption
- Private Heated Beer Garden



BALLYROE HEIGHTS HOTEL

Wedding Accommodation

- Luxurious suite which is elegantly furnished with the French theme of Louis XIV for the Bride and Groom on your wedding night including a champagne breakfast the following morning
- Complimentary bedrooms
- Special accommodation rates for your guests

The Extra Touch

- Introduction of Bridal Party and entrance music for the Bride and Groom
- Personalised photographic menus of the Bride and Groom

Please ask us about our special winter and spring offers



BALLYROE HEIGHTS HOTEL

Terms & Conditions

Deposit

A deposit of €500.00 is payable to secure your booking. We regret in the event of a cancellation deposits are not refundable.

Final Numbers and Menu Choices

Anticipated numbers together with final menu choices and any other details should be given to the hotel 14 days prior to the reception. Final numbers must be given no later than 48 hours in advance; this will form the basis of your account.

Accommodation

We have a policy of a 6 week release on all bedrooms prior to the date of your wedding. Bedrooms named by the wedding couple that do not check – in, will be charged to their account.

Payment

The account must be settled in full before departure from the hotel by cash, cheque or bank draft. Unfortunately credit card payments will incur an extra charge.