



Congratulations to you both.....

Firstly let me begin by wishing you both sincere Congratulations on your recent engagement, what a wonderful and happy time it must be for you both. Let me also take this opportunity to thank you for considering The Riverside Park Hotel & Leisure Club for your forthcoming Wedding Reception.

We at The Riverside Park Hotel believe every wedding is unique and individual and we 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 & wife. At the Riverside Park Hotel you will be looked after by professional staff throughout the day that understand your wish to have every detail perfect.

We would be delighted to show you around the hotel at a convenient time for you both. Each member of the management team is available at your discretion if you wish to sit down and have an informal chat regarding your thoughts, plans and wishes for your day.

We welcome the opportunity of getting to know you both to assist in your preparations for creating a wedding day that will be filled with memories you will cherish forever.

Sincerely,

Joy Rothwell

Conference & Banqueting Manager.

Our offer to you

We offer all Bridal Couples a personal and specialised service with staff to assist you with the planning leading up to and on your wedding day.

We are delighted to include the following in our Wedding Package with our compliments when you book your Wedding day with the Riverside Park Hotel;

- ❖ Pre Wedding Consultations with our Experienced and Friendly Team.
- ❖ Red carpet on arrival & Champagne for the Bridal Party
- ❖ Tea, Coffee, Home-made Biscuits for all Wedding Guests on arrival. Strawberries dipped in chocolate or Scones with Jam & Cream (Subject to season)
- ❖ Elegant Lilly Vases on each table including candle and mirrored table centrepieces, beautiful arrangements and candelabra for your top table
- ❖ Personalised Souvenir Menu Cards
- ❖ Cake Stand & Cake Knife
- ❖ Tasteful Table plan display and Stand in Hotel Foyer
- ❖ Piper to lead Bride & Groom into Banqueting Suite
- ❖ White Chair Covers & Choice of Gold Sash or Chocolate brown Sash
- ❖ Tea, Coffee, Sandwiches & Cocktail sausages for the first 100 persons at your evening reception.
- ❖ Room Hire, Service Charge and value added tax included in all prices given
- ❖ Toast Master
- ❖ Complimentary Corkage for wine served during the wedding meal
- ❖ Overnight accommodation in our luxury Penthouse Suite with full Irish Breakfast
- ❖ Two bedrooms complimentary for parents of the Bride & Groom on the wedding night.
- ❖ Free 1 year membership to Riverside Leisure Club for the Bride and Groom (non Transferable)
- ❖ Co-ordination of Civil Ceremonies with Complimentary Room Hire
- ❖ Special Accommodation at a Special Fixed Rate for your guests

Excellent Two night Packages also available with one evening meal included – please ask for details!

Off Peak / Midweek Packages

Option 1: Our promotional €26.95 Menu

Please choose 1 Starter and 1 dessert

Classic Riverside Caesar Salad with Crisp Bacon Lardons and Fresh Parmesan

OR – Choice of one

Chefs Cream of Vegetable Soup

Traditional Roast Breast of Turkey & Ham with Herb Stuffing and Sage Sauce

OR

Roast Fillet of Salmon with a Herb and Citrus Sauce

Served with Potato & Vegetables

Strawberry Cheesecake with Belgian Chocolate Chip & Chocolate Sauce

OR – Choice of one

Profiteroles filled with a Crème Chantilly Drizzled with Rich Chocolate Sauce

Tea or Coffee with After Dinner Mints

What's included?

- Tea, Coffee, Home-made Biscuits for all Wedding Guests on arrival. Strawberries dipped in chocolate **or** Scones with Jam & Cream (Subject to season).
- Tea, Coffee, Sandwiches & Cocktail sausages for the first 100 persons at your evening reception.
- Overnight accommodation in our luxury Penthouse Suite with full Irish Breakfast
- Complimentary corkage.
- Complimentary chair covers and sash
- And everything listed on page 2 of our brochure.

When is this package available?

- Monday-Thursdays all year around*
- Weekends throughout November to February*

* The above off peak offer excludes the following - all Bank Holidays & Christmas week from December 26th to January 5th. You must have a minimum number of 120 persons dining for this offer to apply. Term & Conditions Apply.

Off Peak / Midweek Packages

Option 2: 15% Discount off our menu selector

This package allows you to select your desired menu from our extensive menu selector, with a 15% discount off the standard prices.

What's included?

- Tea, Coffee, Home-made Biscuits for all Wedding Guests on arrival. Strawberries dipped in chocolate **or** Scones with Jam & Cream (Subject to season).
- Tea, Coffee, Sandwiches & Cocktail sausages for the first 100 persons at your evening reception.
- Overnight accommodation in our luxury Penthouse Suite with full Irish Breakfast
- Complimentary corkage.
- Complimentary chair covers and sash
- And everything listed on page 2 of our brochure.

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Peak / Weekend Packages

We have tailored two great peak packages for your wedding day. Option one consists of four classic set menus to suit all palates. Option two allows you to design your menu from our extensive Wedding Selector.

Option 1: Choose a classic set menu

Classic Menu 1: €32.50 per person or €36.50 with half bottle of wine per person included

~~SOUP~~

Cream Soup of your choice

~~MAIN COURSE~~

*Traditional Roast Breast of Turkey & Ham
with Herb Stuffing and Sage Sauce*

OR

*Roast Fillet of Salmon
with a Herb & Citrus Sauce*

Served with a Selection of Market Fresh Vegetables and Potatoes

~~ DESSERT ~~

*Profiteroles filled with Crème Chantilly drizzled with a Rich Chocolate Sauce,
topped with Toffee Ice Cream and Toasted Nuts*

~~~~~

*Tea or Coffee with After Dinner Mints*

**Classic Menu 2: €35 per person or €38 with half bottle of wine per person included**

~~STARTER~~

*Warm Marinated Chicken & Smoked Bacon Salad with a French Dressing*

**OR**

*Cream Soup of your choice*

~~ MAIN COURSE~~

*Traditional Roast Breast of Turkey & Ham  
with Herb Stuffing and Sage Sauce*

**OR**

*Roast Fillet of Salmon  
with a Herb & Citrus Sauce*

*Served with a Selection of Market Fresh Vegetables and Potatoes*

~~ DESSERT ~~

*Warm Apple and Mixed Berry Crunch Crumble, with a light Cinnamon Sauce*

~~~~~

Tea or Coffee with After Dinner Mints

Classic Menu 3 : €38 per person or €41.00 with half bottle of wine per person included

~~STARTER~~

*Warm Brie Cheese & Carmelised Onion Tart
served on a Seasonal Salad and Balsamic Glaze*

~~SOUP~~

Cream of Vegetable Soup

~~ MAIN COURSE~~

Supreme of Chicken filled with a Smoked Bacon, Scallions and Potato Stuffing on a Gaelic Sauce

OR

*Oven Baked Fillet of Cod,
with a Pesto Crumb & Herb Sauce
Served with a Selection of Market Fresh Vegetables and Potatoes*

~~ DESSERT ~~

Warm Apple and Mixed Berry Crunch Crumble, with a light Cinnamon Sauce

~~~~~

*Tea or Coffee with After Dinner Mints*

**Classic Menu 4 : €40.00 per person or €43.00 with half bottle of wine per person included**

*~~STARTER~~*

*Chilled Classic Caesar Salad with Warm Cajun Chicken, Herb Croutons  
and Fresh Parmesan Shavings*

*~~SOUP~~*

*Cream of Vegetable Soup*

*~~ MAIN COURSE ~~*

*Prime Roast Irish Striploin of Beef on a Colcannon Mash With a Thyme and Red Wine Gravy  
and Yorkshire Pudding*

**OR**

*Roasted Sea Bass on a Champ Potato  
with a Herb & Citrus Sauce  
Served with a Selection of Market Fresh Vegetables and Potatoes*

*~~ DESSERT ~~*

*Assiette Patisserie Du Chef*

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Tea or Coffee with After Dinner Mints

Peak / Weekend Packages

Option 2: Select your menu from our extensive menu selector

Use our extensive menu selector below to design your own menu for your special day.

Menu Selector

Starters.....

2012/2013

Warm Marinated Chicken and Smoked Bacon Salad with French dressing	€ 6.60
Chilled Classic Caesar Salad with Warm Cajun Chicken, Herb Croutons and Fresh Parmesan Shavings	€ 6.60
Warm Brie Cheese & Caramelised Onion Tart served on a Seasonal Salad and Balsamic Glaze	€ 6.60
Crisp Seafood cakes with seasonal Salad, Coriander Mayonnaise and Balsamic Dressing	€ 6.60
Egg Salad with Crisp Panchetta Bacon, Drizzled with a Honey and Mustard Dressing	€ 5.05
Duo of Parisienne of Galia and Cantaloupe Melon with Seasonal Fruits, Minted Scented Orange and Cointreau Sauce	€ 5.25
Bouchée of Spring Onion, Mushrooms and Chicken in a Rich White Wine Sauce	€ 6.60
Slivers of Smoked Salmon on Ciabatta Bread with Country Relish On a Seasonal Salad with fresh Herb Oil	€ 7.00
Choice of Vegetable or Duck Springs Rolls on a Crisp Salad, Sweet Chilli Sauce	€ 6.60
Ratatouille Baked in Crisp Puff Pastry on a Vegetable Cream Sauce	€ 6.60
King Prawns coated in a Crispy Japanese Style Crumb with sweet Chilli Jam	€ 6.60
Traditional Black Pudding pan-fried on a Boxy Potato Cake with a Chive Cream Sauce	€ 6.85

Soups.....

2012/2013

Cream of Vegetable Soup	€4.10
Cream of Tomato and Basil Soup	€ 4.10
Cream of Mushroom Soup	€ 4.10
Chef's Winter Vegetable Soup	€ 4.10
Carrot and Coriander Soup	€ 4.10
Colcannon and Chive Cream Soup	€ 4.10
Cream of Potato and Leek Soup	€ 4.10
Fresh Seafood Chowder	€ 4.70
Beef Consommé Julienne	€ 4.10

Sorbets.....

Lemon	€ 3.00
Green Apple and Calvados	€ 3.00
Orange and Grand Marnier	€ 3.00
Blackcurrant and Cassis	€ 3.00
Champagne	€ 3.80
Passion fruit	€ 3.00
Melon and Midori	€ 3.00
Strawberry	€ 3.00

Main Courses....

2012/2013

Prime Roast Irish Striploin of Beef on a Colcannon Mash With a Thyme and Red Wine Gravy and Yorkshire Pudding	€ 18.20
Roast Half Duck set on a Redcurrant & Madeira Sauce	€ 18.20
Traditional Roast Breast of Turkey & Ham with Herb Stuffing and Sage Sauce	€ 15.65
Roast Fillet of Salmon on a Basil Mash with a Herb and Citrus Sauce	€ 15.65
Oven Baked Fillet of Cod, with a Pesto Crumb and Herb Sauce	€ 16.50
Roasted Fillet of Sea bass on Champ Potato with a Herb and Citrus Sauce	€ 16.50
Crisp Baked Fillet of Hake wrapped in Panchetta Bacon, Saffron & Champagne Sauce with Chives	€ 17.55
Roast Leg of Lamb with Garlic and Herb Stuffing and Red Wine Roast Gravy	€ 17.95
Supreme of Chicken filled with a Mushroom Duxelle In a Crisp Filo Pastry on a Tarragon Sauce	€ 16.25
Supreme of Chicken filled with a Smoked Bacon, Scallions and Potato Stuffing Served on an Irish Whiskey & Mushroom Cream Gravy	€ 16.25
Pork steak Wrapped in Bacon filled with a Red Onion and Plum Stuffing Carved on a Grain Mustard Potato with a Cranberry and Port Gravy	€ 16.25
Roast Irish Fillet of Beef with a Cracked Black Pepper and Hennessey Cream Sauce	€ 25.95
Oven Roasted Rack of Lamb with a French Mustard Crust served on a Shallot and Brandy Sauce	<i>subject to season</i>

Vegetarian Options....

2012/2013

Penne Pasta with chef's Selection of Market Fresh Vegetables, Stir-fried in a cream tomato Sauce flavoured with Basil	€ 14.25
Layered Vegetable Lasagne on a Fresh Tomato and Basil Sauce	€ 14.25
Risotto Cakes with Sun Dried Tomatoes and Mushrooms Set on a Chive Sauce	€ 14.25
Layered Roast Vegetables & Smoked Carrigaline Cheese In a Crisp Filo tart with a Pesto Cream	€14.25

Vegetables...

Cauliflower Cheese	€1.65
Baton Carrots	€1.25
Carrot & Turnip Puree	€1.25
Broccoli Hollandaise	€1.65
French Beans	€1.65
Mange Tout	€1.85

Potatoes....

Creamed	€1.20
Roast	€1.20
New Boiled	€1.30
Gratin	€1.75
Herb Croquette	€1.30

Choice Costs....

A choice cost of €1.50 is incurred on starter course only
(Anything after two choices will incur a choice cost, minimum of €2.60 on each course)

Desserts.....

*** Wedding Cake may not be used as Dessert***

2012/2013

Baileys & White Chocolate Cheesecake with a Caramel Sauce	€5.50
Crisp Pastry Tranche filled with a Passion fruit Cream And Fresh Fruits on a Berry Sauce	€5.50
Individual Sticky Toffee Pudding with Toffee Sauce and Ice Cream	€5.50
Marshmallow Cream Pie Flavoured with Malibu & Crushed Chocolate Honeycomb with a Chocolate Fudge Sauce	€5.50
Iced Chocolate & Honeycomb Parfait with a Rich Chocolate Sauce	€5.50
French Style Open Pear Tart freshly baked & served with a Jameson Whiskey Ice cream	€5.50
Profiteroles filled with Crème Chantilly drizzled with a Rich Chocolate Sauce, topped with Toffee Ice Cream and Toasted Nuts	€5.50
Warm Apple and Mixed Berry Crunch Crumble, with a light Cinnamon Sauce & Vanilla Ice Cream	€5.50
Seasonal Fruit Pavlova with a Mixed Berry Compote	€5.50
Assiette Patisserie Du Chef	€6.65

Assiette Patisserie Du Chef - Options - please choose 3

1	Choice of Cheesecakes (Lemon or Strawberry or Baileys)	6	Fresh Wexford Strawberries (Available May to October only)
2	Warm Apple and Blackberry Crunch Crumble, with a light Cinnamon Sauce	7	Ice Cream served in a Chocolate coated Wafer Basket
3	Fresh Fruit Meringue Nest	8	Pastry Cream Tartlets
4	Layered Chocolate Mousse Slice	9	Mini Bake well Tarts
5	Profiteroles filled with Crème Chantilly & Drizzled With Chocolate Sauce	10	Lemon Meringue Pie

	Selection of Irish
Cheeses and Water Biscuits	€8.45
Freshly Brewed Tea or Coffee Served with after Dinner Mints	€2.00

Afters....

Special 2012 & 2013 Offer of Complimentary Freshly Brewed

*Tea and Coffee, Served with Sandwiches and Cocktail Sausages for the first 100 persons **

**Subject to minimum numbers of 120 seated for wedding reception meal*

<i>Hot Options</i>	<i>Per Portion</i>
• Tea / Coffee/ Sandwiches/ Cocktail Sausages	€4.80
• Cocktail Sausages	€1.90
• Chicken Goujons with Barbeque Dip	€2.70
• Crisp Potato Wedges	€1.50
• Tomato, Basil and Mozzarella Tarts	€1.50
• Vegetable Spring Rolls with a Chilli Dip	€2.00
• Prawns Wrapped in Filo Pastry	€3.35
• Mini Smoked Bacon & Cheese Quiches	€2.00
• Cod Bites	€2.40
• Vegetable Samosa	€2.00

Welcome Reception Menu....

	<i>Per Portion</i>
Selection of Freshly Cut Sandwiches	€3.35
Selection of Canapés from	€5.30

Sample Wine List.....

2012/2013

A Full Selection of Distinguished New & Old World Wines Available

** Full Selection list is Available on Request**

Riverside Park Hotel Wedding Special Wine

Half bottle of our popular Evolucion wine for only **€4 per person**

White:

This Sauvignon Blanc has a beautiful and fine straw-colored yellow color. Its aroma evokes bananas, honey and suggestive notes of pineapple and mango. In mouth presents a great finish



Red:

This Cabernet Sauvignon has a red purplish color. In nose, we can find fruits like plums, blackberries, and currants; there are also interesting herbaceous notes of mint and cloves. It has friendly tannins, making an ideal balance, good structure and great finish in mouth.

Drinks Reception.....

Punch Hot or Cold - (If wine supplied we charge €2 per person to make)	€4.15
Mulled Wine - (If wine supplied we charge €2 per person to make)	€4.15
Aperitif or Spirit Reception	€P.O.A
Castillo Perelada Cava Reserva (Sparkling Wine)	€25 per bottle

Corkage on arrival:

Champagne	€8.00 per bottle
Wine	€5.00 per bottle

Wedding Terms & Conditions

Thank you for booking your wedding reception at the Riverside Park Hotel & Leisure Club. We would kindly ask you to read the following terms & conditions, sign it and return to us at least six months prior to your wedding. Please Note Weddings will not be deemed confirmed without signed terms & Conditions at time of booking. Thank You.

	BRIDE	GROOM
NAME:		
ADDRESS:		
PHONE:		
MOBILE:		
EMAIL:		

Date of Wedding: ____/____/____ Your wedding co-ordinator is: _____

Booking Procedure:

- A Provisional Booking of one date can be held for up to 14 days, after which time it is at the hotels discretion to release the date.
- A non-refundable deposit of € 700.00 is required to secure all bookings.
- Notwithstanding anything said or written or deposit paid, the booking shall not be deemed to have been accepted by the hotel unless and until a formal letter of confirmation is issued to the concerned party & terms & conditions have been signed & returned to the hotel.

Cancellations:

The hotel reserves the right to cancel an event in the following cases:

- The hotel believes the booking might prejudice the reputation of the hotel.
- Should guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standard of behaviour.
- Any falsification of information will render the contact null and void.
- Deposits paid are not refundable in the event of a cancellation & cancellations made by the couple must be accompanied by a signed letter from both parties.

Food and Beverage: Menu selections must be made six weeks prior to your wedding date. Any request for menu tasting must be requested at least one week in advance of menu tasting date and menu tastings must be booked at least eight weeks prior to the wedding date. Please note additional charges apply on starter course when any more than one choice is offered on your menu. NO food or beverage items will be permitted to be brought into the hotel without the special permission of the hotel and the hotel reserves the right to make a charge for the service of same. Minimum menu price allowed is €26.95 per person, which applies to all weddings, regardless of discounts and or special offers. Hotel facilities may change at the proprietors' discretion. Corkage is available if you choose to bring in your own beverage for on arrival at the hotel.

Number policy: The minimum number of guests required to book our Hilton Edwards Suite is 120 (this applies for all weddings booked Monday to Saturday all year round, any numbers less than 120 are subject to a surcharge.

Final numbers must be given 48 hours before the event & if submitting a table plan this must also be submitted 48 hours prior to the event. If the hotel does not receive final numbers 48 hours prior to the wedding, final numbers will be charged at numbers given on most recent meeting with hotel prior to wedding. The final number will be charged for on the day except if the number increases, in which case the larger number will be charged for. (An approximate number of guests must be given with initial enquiry.)

Wedding Terms & Conditions *(Continued)*

Accommodation: The bride and groom can block book a maximum 30 guest bedrooms at time of booking & paying deposit (Subject to hotel availability) at our wedding discounted rate. The Bride & Groom can allocate names to these rooms; alternatively any wedding guests can get the discounted wedding rate if they book directly with the hotel however they must inform the reservations team that they are attending the wedding reception. Rooms that have not been allocated will automatically be released three weeks prior to the wedding reception. Rooms named by the wedding couple that do not check in will be charged to the bridal party account. The bride & groom are entitled to two complimentary bedrooms only.

Entertainment: The hotel accepts no responsibility for any entertainment not booked with the hotel directly. All entertainment including Bands, D.J.s and Artists must provide their own equipment and accept full responsibility and all risks associated with same. Strict Compliance with hotel entertainment finishing times of band's & Dj's etc & is the final responsibility of the bride & groom.

Storage/Personal Property/Damages: The hotel will try whenever possible to assist with the storage of equipment, personal property, wedding cakes etc, but accept no liability for any loss or damage. We advise the client to arrange adequate insurance. The customer also assumes responsibility to damage caused by them or other persons attending their event and undertakes to pay for the making of material damage to fixtures/fitting.

Chair Covers: The Riverside Park Hotel provides white chair covers with gold or chocolate brown sash as standard if you do not wish to have chair covers on the day of your wedding, please inform your wedding co-ordinator prior to your wedding.

Leisure Club Membership: One year leisure club membership is for the Bride & Groom only. It is not exchangeable or redeemable for cash alternative. It can be used three months prior to your wedding or up to one year after date of issue.

Payment: All accounts must be settled in full prior to departure from the hotel.

Price Variations: In the event of circumstances beyond the hotels control (E.g. increases in the standard rate of VAT, wines, menus, labour costs or unforeseen circumstances) the hotel reserves the right to vary the prices quoted to an extent, which reflects such circumstances.

Finalisation Date: All details must be finalised one week before your wedding date. This includes menu choices, wine, all ceremony details, photography, DJ, accommodation etc. The only outstanding item will be your numbers for your wedding, which as already stated will be required 48 hours prior to the reception.

Force Majeure: The hotel and proprietors will not be liable for failure to perform its obligations if such failure is as a result of acts of God (including fire, flood, storm, electrical failure or other such natural disasters beyond the hotels control. If the hotel asserts force majeure as a failure to perform its obligation the hotel will do as much as possible to re-accommodate your party in another venue where such one is available.

VAT: All food prices include VAT @ 9%. All beverage (Minerals & Alcoholic) prices include VAT @ 21%.

We agree to the terms and conditions as stated above:

Signature of Bride:		Signature of Groom:	
Date:		Date:	
Amount of Deposit:		Date Paid:	
Staff Signature:		Staff Name:	

Wedding Suppliers & Vendors...

Photography

Leo Doyle
053-9480867/087-4161221

Margaret Kelly
053-9235957/0861641545

Ibar Carty Photography
087-6729969

Joeleen Codd 053 9170677

John Walsh 053-9234571/
086-2479364

www.affordyourwedding.com
or Heather 0861727938

Lee Robinson 086 2606671

Ger Carty Photography
053-9233305

Video Hire

Waters Videography-
087 2512442

O' Neill Video
053-9147128/086-8420778

Paul Leonard
055-30760/087-2511563

Cadogan Videos 051-388352

East Coast Video Hire
0402-33460

Lobby Decoration &

Flowers

Pauline 087-2909808

Concept to Creation
0868652375

White Doves Release

Theresa: 086 2003875

Bands

Request 053-9247629

American Heart
087-6377339/086-8321063

Tee Jay's 087-9852193

Big Deal 087-9616787

The Groove- 086-8435215

After dark-045 867253
087 2655855

Bentley Boys- 01 4434336

The New Davitt Showband
087-1358737/053-9366766

Denny & Heartbeats-
087-2828129/053-9366886

Deuces Wild 087-4150198

Bottle Brothers 087 2621012

The Great Escape: 086 3536625

Brass & Co: 087 7622259

Apollo- 045 456850

Disco

Mr. DJ 087 2982680

Digital DJs 086-8300273

John Furlong 085-1741077

DJ Tom Byrne 087-9389174

DJ Marky C 086-1027788

DJ Hire.net 053-9128849

DJ Joe Doyle 086-6074200

Bridal Wear

Marry Me -053-9152622

Marianne's 053-9124329

Wedding Belles 053-366876

Eden 053-9481932

Glamorize Bridal 087 2350136

Cinderellas-087 3259311

Menswear

Modern Fashions 053-9235492

Murt Walsh 053-9237133

Eric Barron 053-9233653

Jack Dunne & Son 053-9421723

Flowers

Flower by Elle 0876948967

Bizzy Bees 053-9366123

Mollys Florist 053-9235179

Flowercraft 053-9235698

Flowers By Grace-0877564096

Buds 'n Bloom - 086 2019875

Wedding Cakes

Mervyn Cooney's 053-9234859

Cake Creations 053-9425683/
0876334760 (Gorey)

Lorraine 087-2777187 (Ferns)

May Keegan 051-440927

Creative Cakes 087 6231507

Church & Reception

Music

Stephen Murphy 053-9247629

John Hogan 086-1719018

Myles Doyle- Tenor- 087-0519214

Ger Griffin 087-2511818

Elizabeth Whelan 086-3062409

Therese Canavan: 087 9219832
www.thereseacanavan.com

James Boyce 051-563254

Wedding Duo:
Bridget Nolan 087 6812835
www.weddingmusicduo.com

Bag Pipes

Liam 087-2719714

Jazz

Aint Misbehaving 085-7079989

Harpist

Una 087-6827774

Dearbhail 087 6186305

String Quartet

Linda O' Connor 087-6657907

Entertainment &

Dancers

Club Rio Dance School-
086-3386651

Irish Dance Troupe
086-1698523

Celtic Routes 087-6853155

Celtic Dance Fusion 086-3854222

www.celticdancefusion.com

Madcap's 086 8311574
(Comedy Act)

Wedding Stationary

C&R Print 053-9235295

Hairdressers

Aideens 053-9234405

Bizzy Fingers: 053 9234063

Monica's: 053 9233962

Beauty

McCauley's 053-9233135

Studio 5 053-9233724

Mobile Make-up Artist

Natasha: 087-7623438

Fabulous (Laurie): 087 7805656

Roisin Leacy: 0874103352

Linen Hire & Room

Decoration

Murhan Events: Karen Shelton
0876264304
www.murhanevents.ie

FairyLight Backdrops & Up
Lighting-Darragh- 086 8300273

Concept to Creation
0868652375

www.frogprice.ie
01 8568653

www.atmospheredisplays.com
01 4586060/ 087 6686208

Bizzy Bee's- Ferns – 9366123

www.magicaevents.ie
087 7780749

Chocolate Fountains

www.magicaevents.ie
087 7780749.

Heavenly Chocolate
087-9469107

Irish Chocolate Fountains
087 9511606

Balloons

Up & Away Balloons –
Catherine-051-354826/
087-6752104

Balloon Empire 053-9430081

Car Hire

Leinster Limousine Company
087-1345779

South East Limousines
053-9447656

Paul Leonard
053-9430760/ 087-2511563

B&B Guesthouses

Lemon Grove House
053-9236115

Breezemount B&B, Irish St,
Enniscorthy. 053 9233734
www.breezemount-bnb.com

Teach Failte- 053-9236275
3km outside Enniscorthy

Rose Crest B&B, Summerhill
OPEN: Mar -Oct 053-9235131

River View B&B, Irish St,
053-9238427

Valeview House 053-9235262-
2.5 km outside Enniscorthy

Laurel Cottage 053 9244362