



*“Where Memories Are Made”*

*The Ambassador Hotel & Health Club  
Wedding Packages  
2011-2012*



*“Where Memories Are Made”*

*Congratulations to you both on your engagement, we hope you are considering the Ambassador Hotel & Health Club to host your special day.*

*Here at the Ambassador Hotel we pride ourselves on our ability to establish a warm personal relationship with you, to ensure the perfect setting for your wedding day.*

*We can offer you an Elegance, Sophistication and Professional service that will ensure a truly amazing experience for you, your family & friends.*

*Our Banquet Suite can cater for guests of 100 – 200; we can also provide you with a Suite for Civil Ceremonies. Our dedicated team here at the hotel understands how important your wedding day is to you, we give our promise that we will endeavour to exceed all of your expectations.*

*Our Wedding Packages are designed with you in mind, to offer you the best possible value for money.*

*We would like to wish you all the best in the planning of your Wedding Day, and hope to be part of memories that will last a lifetime.*

*The Management & Staff of The Ambassador Hotel & Health Club*



*“Where Memories Are Made”*

## *Ambassador Hotel & Health Club Wedding Packages 2011/2012*

*Red Carpet* Welcome through our Magnificent Victorian Entrance  
*Champagne & Strawberries* on arrival for the Bride & Groom  
*Tea/Coffee & Mulled Wine or Summer Fruit Punch* for all guests on arrival  
*A dedicated Wedding Coordinator* to assist and support you during the planning of your  
Wedding Day  
*Complimentary After Dinner Champagne Reception* for Weddings of 100 people or more  
*A Tasting of your chosen Wedding Day Menu* for the Bride & Groom  
*Banquet Hall decorated tastefully* with Crisp White Table Linen, Fresh Flowers, Church  
Candles & Personalised Menus  
*Complimentary Chair Covers* for the Banqueting Hall  
*A Silver Display Stand & Knife* for presentation of the Wedding Cake  
*Overnight Accommodation* with Champagne Breakfast in our Bridal Suite for the Bride  
& Groom  
*2 Complimentary Double Rooms* with Full Irish Breakfast for the Family  
*Guaranteed Available* rooms for your guests (20 rooms held for your Wedding Party)  
*On Site Parking*  
*Complimentary Membership* to our Health Club for the Bride & Groom in the build up to  
your Wedding Day (6 Months Maximum Membership)  
*Wedding Gift* from The Hotel  
*Dinner for the Bride & Groom* on their 1<sup>st</sup> Wedding Anniversary  
*Chauffeur Driven Bentley* the day after your Wedding to bring you home or to the  
Airport (within city limits)

*This offer is available on Wedding Banquets of 80 guests or more*

## *Arrival Reception*

<i>Mulled Wine</i>		€4.00
<i>Hot/Cold Summer Berry Punch</i>		€4.00
<i>Pimms Reception</i>		€6.50
<i>Hot Whiskey/Port</i>		€4.95
<i>Kir / Kir Royale</i>		€5.00/€6.50
<i>Selection of Red / White Wine</i>	<i>Per Bottle</i>	<i>from</i> €16.50
<i>Sparkling Wine Reception</i>	<i>Per Bottle</i>	<i>from</i> €27.50
<i>Champagne</i>	<i>per bottle Per Bottle</i>	<i>from</i> €77.50
<i>Liqueurs : Baileys, Whiskey, Sherry</i>		<i>from</i> € 5.00
<i>Drink of Choice from the Bar</i>	<i>Approximately</i>	<i>from</i> €5.00

## *Canapé Selection*

*Smoked Salmon on Brown Bread*  
*Goats Cheese & Black Olive Barquette*  
*Spice Beef & Relish Tartlet*  
*Mini Cheese & Bacon Quiche*  
*Chicken & Liver Pate on Toast*  
*White & Dark Chocolate Dipped Strawberries*

*Choose any 3 for €3.50 per person*  
*Choose any 5 for €4.95 per person*



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## *A la Carte Menu*

### *Starters*

<i>Smoked Bacon &amp; Mushroom Fricases, served in a crispy puff pastry</i>	<b>€6.50</b>
<i>Lightly Grilled Goats Cheese Encroute, Sundried tomato &amp; baby leaf salad.</i>	<b>€7.00</b>
<i>Dou of Honey Dew &amp; Galia Melon infused with a Cointreau &amp; Orange Jelly</i>	<b>€6.50</b>
<i>Pork &amp; Pistachio Terrine, Brandy &amp; red wine chutney</i>	<b>€7.00</b>
<i>Tian of Fresh Crab &amp; Baby Prawn, Wild rocket aioli. (Supp of €1 pp)</i>	<b>€8.00</b>
<i>Italian Buffalo Mozzarella, wrapped in Serrano Ham on a Crostini loaf &amp; chive oil.</i>	<b>€7.50</b>
<i>Beef Carpaccio, shaved parmesan rocket salad &amp; truffle oil</i>	<b>€7.95</b>
<i>Confit of Chicken Leg, spiced noodle salad sesame &amp; honey dressing.</i>	<b>€7.95</b>

### *Soup & Sorbets*

#### *Soup Selection €4.50*

*Cream of Mushroom & Thyme Soup*

*Broccoli & Blue Cheese Soup*

*Cream of Carrot & Coriander Soup*

*Tomato & Basil Soup*

*Cream of Vegetable Soup*

*Fresh Atlantic Seafood Chowder €5.95*

#### *Sorbet Selection €3.50*

*Tropical Orange Sorbet*

*Champagne Sorbet*

*Seasonal Sorbet*

## *A la Carte Menu*

### *Meat & Poultry Dishes*

*All Main Course dishes are served with Chef's Selection of Potatoes & vegetables*

<b>Roast Crown of Turkey &amp; Homey &amp; Mustard Ham</b> <i>Served with sage &amp; onion stuffing &amp; cranberry jus</i>	<b>€19.50</b>
<b>Roast Leg of West Cork Lamb</b> <i>Fresh rosemary stuffing &amp; mint jus</i>	<b>€22.50</b>
<b>Slow Roasted Sirloin of Beef</b> <i>Caramelised onions &amp; garlic jus</i>	<b>€22.50</b>
<b>Traditional Fillet of Beef Wellington</b> <i>Mushroom Duxelle &amp; green peppercorn sauce. (Supp of €3.00pp)</i>	<b>€28.50</b>
<b>Roast Crisp Duckling</b> <i>apricot &amp; mint stuffing brandy &amp; orange jus</i>	<b>€27.50</b>
<b>Sautéed Supreme of Chicken</b> <i>pistachio stuffing &amp; bordelaise jus</i>	<b>€19.50</b>
<b>Roast Rack of Lamb</b> <i>thyme &amp; red wine jus</i>	<b>€27.50</b>
<b>Slow Roasted Loin of Stuffed Pork</b> <i>apple compote &amp; herb jus (Supp of €3.00pp)</i>	<b>€23.00</b>

### *Fish & Vegetarian Dishes*

<b>Lightly Grilled Fillet of Cod</b> <i>red pepper &amp; herb crust, lemon buerre blanc</i>	<b>€23.00</b>
<b>Oven Baked Salmon Fillet</b> <i>saffron &amp; chive cream</i>	<b>€21.00</b>
<b>Panfried Fillet of Seabass</b> <i>nicoise salad &amp; balsamic reduction</i>	<b>€24.00</b>
<b>Pappiettes of Lemon Sole</b> <i>stuffed with a salmon mousse, sweet basil provencale.</i>	<b>€25.50</b>
<b>Whole Roasted Pepper</b> <i>filled with Orange &amp; Walnut Cous Cous</i>	<b>€18.50</b>
<b>Parmesan Polenta</b> <i>cherry tomato confit, garlic herb Jus</i>	<b>€18.50</b>
<b>Wild Mushroom &amp; Red Pepper Risotto</b> <i>finished with a Basil Pesto</i>	<b>€18.50</b>
<b>Handmade Canelloni</b> <i>filled with Ricotta &amp; spinach, with an Oven Roasted Tomato Provençale Sauce</i>	<b>€21.95</b>
<b>Red Thai Curry</b> <i>Bound with Roasted Vegetables served with Basmati Rice</i>	<b>€19.50</b>

*A la Carte Menu*  
*Selection of Vegetables & Potatoes*

*Potatoes*

<i>Roast Potatoes</i>	<b>€2.00</b>
<i>Dauphinois Potatoes</i>	<b>€2.00</b>
<i>Lyonnais Potatoes</i>	<b>€2.00</b>
<i>Smoked Bacon</i>	
<i>&amp; Parsley Potatoes</i>	<b>€2.00</b>

*Vegetables*

<i>French Beans</i>	<b>€2.00</b>
<i>Braised Red Cabbage</i>	<b>€2.00</b>
<i>Carrot &amp; Mange Tout</i>	<b>€2.00</b>
<i>Buttered Cabbage</i>	<b>€2.00</b>
<i>Broccoli &amp;</i>	
<i>Toasted Almonds</i>	<b>€2.00</b>

*A la Carte Menu*  
*Dessert Selection*

<i>Ambassador Medley of Desserts</i>	<b>€8.95</b>
<i>Chef's Selection of Four Desserts</i>	
<i>Belgian Chocolate &amp; Honey Crème Brulée</i>	<b>€6.95</b>
<i>Homemade Cheesecake with fruit Coulis</i>	<b>€6.50</b>
<i>Chocolate Pear &amp; Almond Tart, served with a cinnamon anglaise</i>	<b>€6.50</b>
<i>Classic Tiramisu, coffee bean anglaise</i>	<b>€7.00</b>
<i>Sticky Toffee Pudding with a butterscotch sauce</i>	<b>€7.00</b>
<i>Homemade Apple Pie served with vanilla ice-cream</i>	<b>€6.50</b>
<i>Choux Pastry Profiteroles served with warm Chocolate &amp; Baileys sauce</i>	<b>€7.00</b>
<i>Chocolate &amp; Orange Bread &amp; Butter Pudding With Fresh Vanilla Custard</i>	<b>€6.50</b>

*Prices include Freshly Brewed Bewley's Coffee or Barry's Tea*

*At The Ambassador Hotel, your dietary requirements are most important to us,  
we will endeavour to meet all dietary needs of all our guests`*

Set Menu A - € 32.50

*Smoked Bacon & Mushroom Fricases,  
Served in a crisp Puff Pastry*

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*Cream of Carrot & Coriander Soup*

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*Roast Crown of Turkey & Honey & Mustard Ham,  
Served with Sage & Onion Stuffing & Cranberry Jus*

Or

*Grilled Fillet of Seabass,  
Confit of Roasted Vegetables, with Saffron Cream*

Or

*Whole Roasted Pepper  
filled with an Orange and Walnut Cous Cous*

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*Homemade Cheesecake,  
With Fruit Coulis*

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Set Menu B - € 35.00

*Lightly Grilled Goats Cheese Encroute,  
Sundried Tomato & Baby Leaf Salad*

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*Tomato & Basil Soup*

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*Roast Leg of West Cork Lamb,  
Fresh Rosemary Stuffing & Mint Jus*

Or

*Oven Baked Salmon  
Saffron & Chive Cream*

Or

*Wild Mushroom & Red Pepper Risotto  
Finished with a Basil Pesto*

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*Belgian Chocolate & Honey Crème Brulee*

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Set Menu C - € 37.50

*Pork & Pistachio Terrine,  
Brandy & Red Wine Chutney*

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*Cream of Mushroom & Thyme Soup*

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*Slow Roasted Sirloin of Beef,  
Caramelised Onion & Garlic Jus*

Or

*Lightly Grilled Fillet of Cod  
Red Pepper & Herb Crust, Lemon Beurre Blanc*

Or

*Parmesan Polenta  
Cherry Tomato Confit, Garlic Herb Jus*

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*Chocolate Pear & Almond Tart,  
Cinnamon Anglaise*

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*Freshly Brewed Tea & Coffee*

Menu D - € 46.00

*Salmon & Prawn Tian ,  
Bound with a Wasabi Crème Fraiche, set upon  
Chicory Leaves*

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*Champagne Sorbet*

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*Traditional Fillet of Beef Wellington,  
Mushroom Duxelle & Green Peppercorn Sauce*

Or

*Pauppiettes of Lemon Sole  
Stuffed with a Salmon Mousse, Sweet Basil  
Provencale*

Or

*Handmade Canelloni  
Filled with Ricotta & Spinach, with an Oven  
Roasted Tomato Provencale Sauce*

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*Ambassador*

*Medley of Desserts*

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*Freshly Brewed Tea & Coffee*

## *Finger Food Selection*

### *Menu A*

*Selection of Sandwiches*  
*Honey & Mustard Sausages*  
*Freshly Brewed Tea & Coffee*  
**€5.50pp**

### *Menu B*

*Selection of Sandwiches*  
*Honey & Mustard Sausages*  
*Spicy Chicken Wings*  
*Spicy Potato Wedges*  
*Vegetable Samossas*  
**9.50pp**

### *Menu C*

*Selection of Sandwiches*  
*Pigs in a Blanket*  
*Spicy Chicken Wings*  
*Curry Beef Puffs*  
*Chicken Chorizo Corn Taquitos*  
*Sticky Honeyed Spare Ribs*  
**13.50pp**

### *Choose your own menu*

*Tea/Coffee* €2.00

*Honey & Mustard Sausages* €2.00

*Spicy Chicken Wings* €2.50

*Pigs in a Blanket* €2.50

*Cajun Drumsticks* €3.00

*Pizza* €2.50

*Vegetable Samossas* €3.00

*Caramelised Onion & Cheese Quiche* €3.25

*Chicken Goujons* €2.50

*Sticky Honeyed Spare Ribs* €4.00

*Lemongrass & Corriander Salsa, in mini*  
*Vol au vents* €4.00

*Homemade Sandwiches* €2.75

*Smoked Salmon on Brown bread* €3.20

## Wine Selection

### Red Wines

<i>Puna Snipe, Merlot Maule Valley Medium Bodied with soft notes of Violets, Plums &amp; Berries On the palate. Vanilla &amp; Mocha appear on long finish</i>	<i>2008 Chile</i>	<i>€16.50</i>
<i>Croix De Vents Languedoc An intense bouquet of Fruit &amp; Blackberries The structure is intense but soft with impressive length.</i>	<i>2008 France</i>	<i>€17.50</i>
<i>StoneFish, Shiraz The wine displays a youthful rich and ripe palate with red berries and spices interwoven with oak, A well balanced, full bodied wine enhanced by soft tannins</i>	<i>2008 S. Africa</i>	<i>€18.50</i>

### White Wines

<i>Puna Snipe, Sauvignon Blanc A gorgeous range of flavours From Crisp Apple &amp; Pineapple to Ripe Banana &amp; Peach</i>	<i>2008 Chile</i>	<i>€16.50</i>
<i>Crois De Vents, Chardonnay Bright, pale &amp; clean, the nose is fruity with A smoky taste. The mouth is rich and full bodied With a long elegant finish</i>	<i>2008 France</i>	<i>€17.50</i>
<i>San Vigilio, Pinot Grigio A straw yellow Pinot Grigio with a delicate Floral and Fruity bouquet. Dry and Fresh on the palate.</i>	<i>2007 Italy</i>	<i>€19.50</i>

### Corkage

*If you choose to bring your own wine, we will be happy to serve it for you.*

*Corkage for Wine is €7.00 per bottle*

*Corkage for Champagne is €12.00 per bottle*

*These prices are non negotiable*



### **Terms & Conditions – Weddings**

#### **Booking:**

A date may be provisionally held for 14 days, it is thereafter at the discretion of the hotel to release that date if the booking deposit is not received or a credit application form is not completed and approved by our in house accounts department.

#### **Confirmation Deposit:**

A deposit of €800.00 is required to confirm a booking.

#### **Final Details & Numbers:**

Revised numbers should be given to the hotel 14 days prior to the wedding, Final numbers (Which is the number charged for is required 48hours in advance)

#### **Quotations:**

All Rates stipulated are in Euro including VAT. All taxes and duties will be charged at the prevailing rate at time of invoicing. The Hotel is only bound by its written confirmation. Verbal agreement cannot be accepted by the Hotel. All proposals are subject to alternation without notice, unless contracted in writing and duly signed by the Client and Hotel.

#### **Payment Details**

Billing is based on a Pro Forma Basis. We will provide you with a statement for payment, based on final numbers given 48 hours in advance. Cash, Bank Draft are the only method of payment accepted. Credit Cards cannot be taken as payment in full. The

#### **Cancellation Policy**

Notification to be made to the hotel in writing. The hotel will make every reasonable effort to accommodate the event at a later date if applicable. Cancellation within 4 months of the event will require 20% payment of the estimated total bill. Cancellation within 2 months of the event taking place will require 50% payment of the estimated total bill. Cancellation within 1 month of the event taking place will require full payment of the estimated bill.

#### **Damages**

Liability for damages to the premises will be charged accordingly. The Client shall be liable for any damage caused to the hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer, by a guest or an attendee to an event, including mounting materials by means of adhesive tape, blue tac, drawing pins articles etc. The hotel will not be responsible for damage or loss of any personal property and equipment left on the premises prior to or following any event.

#### **Bar Extension:**

To be reserved no later than 3 months prior to your wedding date. The quoted fee is subject to change to changes in Court and Solicitor Fees. The hotel only forwards the actual court costs along with solicitor fees to its patrons. Bar extension service times are as follows:  
Monday – Thursday until 12.30am. Friday & Saturday until 1.30am. hours permitted are within current licensing laws.

Hotel Representative: \_\_\_\_\_

Date: \_\_\_\_\_

Client: \_\_\_\_\_

Date: \_\_\_\_\_