



Your Wedding ... Our Proposal

- *A tasting menu of your meal choice from your desired package prior to your wedding*
- *A VIP red carpet welcome to the main doors of the hotel*
- *Champagne & strawberry reception for the bridal party on arrival*
- *Freshly brewed house blend coffee & tea with homemade shortbread served in our conservatory*
- *Stunning surroundings for photos*
- *Exclusive use of your choice of ballrooms*
- *Table Centre Pieces*
- *Bespoke leather chairs*
- *Personalised wedding menus*
- *Cake stand & knife*
- *Radio microphone for speeches, background music and the option of screen and projector*
- *Overnight accommodation in one of our Superior Suites , plus 2 parents rooms*
- *Discounted rate on a selected number of rooms for your Wedding Guests at the hotel.*



Pearl Package

Choice of 1 Starter
★★★★

Choice of Homemade Soup
★★★★

*Traditional Roast Stuffed Breast of Chicken
with a rich smoked bacon jus*

Seasonal market potatoes & fresh vegetables
★★★★

His & Her Style Dessert Option

Freshly Brewed Tea & Coffee / After Dinner Mints

Glass of Sparkling wine for Speeches

*Your Evening Buffet Reception
Homemade Sandwiches, Cocktail Sausages*



CANAL COURT
★★★★
HOTEL & SPA

Ruby Package

Choice of 1 Starter

★★★★

Choice of Homemade Soup

★★★★

Traditional Roast, Hand Carved, Stuffed Turkey & Ham

Or

Roast Sirloin of Irish Beef

Served with a whiskey or Peppercorn Sauce

Seasonal market potatoes & fresh vegetables

★★★★

His & Her Style Dessert Option

Freshly Brewed Tea & Coffee / After Dinner Mints

Glass of house red or white wine with the meal

Your Evening Buffet Reception

Homemade Sandwiches, Choice of 2 hot items from our finger food buffet menu



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★★★★
HOTEL & SPA

Silver Package

Choice of 1 Starter

★★★★

Choice of Homemade Soup

★★★★

*Roast Sirloin of Irish Beef
with a whiskey & black peppercorn Sauce*

Or

Traditional Stuffed Turkey and Ham

Seasonal market potatoes & fresh vegetables

★★★★

Mr. & Mrs. Option of Homemade Desserts

Freshly Brewed Tea & Coffee with After Dinner Mints

Glass of house red & white wine plus a top up

Your Evening Buffet Reception

Homemade Sandwiches, Choice of 2 hot items from our finger food buffet menu



Diamond Package

Choice of 1 Starter

Choice of Homemade Soup

Traditional Roast, Hand Carved, Stuffed Turkey & Ham with a rich cranberry jus

Baked Irish Sea Bass with a fresh béarnaise sauce

Roast Sirloin of Irish Beef with a whiskey & black peppercorn sauce

- Choose from 2 of the Main Courses -

Seasonal market potatoes & fresh vegetables

Chef's Medley of Homemade Desserts

Freshly Brewed Tea & Coffee / After Dinner Mints

Sparkling wine toast for guests for your speeches

Half Bottle of Wine per Person for Dinner

Your Evening Buffet Reception of Homemade fish & chips cones plus tea & coffee





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Your Choices

*Chilled Parisienne of Melon
Served with a Citrus Sorbet.*

*Tender Strips of Beef
Marinated in a Sweet Chilli Glaze served in a filo pastry basket with a fresh Garden Salad.*

*Rich Butter puff Pastry Case
Filled with sauté chicken & forest mushrooms in a Roast Chicken & Fine Herb Volute Sauce.*

*Carlingford Bay Prawns & Fresh White Crab
Meat in a tangy Marie rose sauce served with Guinness Wheaten Bread.*

*Black Cajun seasoned Chicken
Cos Lettuce Bacon lardons with a classic Caesar dressing fresh Parmesan shavings.*

*Homemade Savoury Pastry Tartlet
With a Baked Irish Ham and Leek Filling with a Mature Irish Cheddar Cheese Crust.*

Soup Selection

Vegetable Broth
Carrot & Coriander
Potato & Leek
Mediterranean Tomato
Cream of Forest Mushroom

Cream of Vegetable
Chicken & Sweetcorn
White Onion & Potato
Smoked Bacon & Potato
Asparagus & Almond

Vegetable & Potato Selection

Sugar Snap Peas
Savoury Cabbage
Broccoli Hollandaise
Cauliflower Mornay
Roasted Root Vegetables
Brussels Sprouts
Baton Carrots
Carrot & Parsnip Puree
Buttered Turnip

Creamed Potato
Savoury Champ
Colcannon Mash
Baby Boiled
Sauté
Lyonnaise
Sauté Herb Potato
Homemade Chunky Chips
Roast Potato





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Selection of Homemade Desserts

Sticky Toffee Pudding

This classic date & walnut sponge served with a hot toffee & butterscotch sauce

Meringue Nest

Crisp meringue nest filled with fresh cream and served with seasonal compote

Pear & Almond Flan

Crunchy Sweet Pastry with Fresh Pear Frangipane and served Warm with a rich Madagascan Vanilla Custard

Fresh Strawberry & Kiwi Pavlova,

Crisp Meringue Topped with Fresh Cream & Soft Fruit with a rich Coulis Sauce

Cheesecake Selection

*A Flavoured soft Mixture of Cream & Cheese on a Crushed Biscuit Base
(Malteser, Strawberry, Mint Aero, Raspberry Ruffle, Chocolate Orange)*

Fruit Crumble

Co Armagh Pear Crumble with a rich Madagascan Vanilla Custard

Dark Chocolate Brownies

Served with Chocolate sauce and Salted Caramel Ice Cream

Baked Alaska

Individual Mini Baked Alaska-Vanilla Sponge, Fresh Fruit & Ice Cream topped with Fresh Meringue



Children's Menu

Soup

Half Portion of your Main Meal

Chicken Nuggets & Chips

Burger & Chips

Sausages & Chips

Children's Dessert

£15.00

Buffet Options

Tea/Coffee & Homemade Sandwiches £5.20

Cocktail Sausages £1.70

Vol Au Vents £1.70

Sausage Rolls £1.70

Mini Pizza £1.70

Chicken Goujons £2.70

*(Choice of 2 Hot Items from the above are included in Ruby, Silver,
Golden & Diamond Packages)*



Additional Options

<i>Breaded Chicken Goujons with Chilli & Garlic Dip</i>	<i>£2.50</i>
<i>*Fish & Chip Cones</i>	<i>£6.90</i>
<i>*Sausage & Chip Cones</i>	<i>£5.50</i>
<i>*Bacon Rolls</i>	<i>£5.00</i>
<i>*Chicken & Chip Cones</i>	<i>£6.90</i>

**served with Freshly Brewed House Coffee/Tea*

Drinks Reception Options

Price per person

<i>Non Alcoholic Punch</i>	<i>£2.95</i>
<i>Red/White Wines</i>	<i>£3.50</i>
<i>Sparkling Wine</i>	<i>£4.00</i>
<i>Moet Champagne</i>	<i>£9.00</i>
<i>Dressed Pimms</i>	<i>£4.95</i>
<i>Bucks Fizz</i>	<i>£4.95</i>
<i>Mulled Wine</i>	<i>£5.25</i>
<i>Cocktail drinks Reception</i>	<i>£5.95</i>

Meeting available with our Head Mixologist

<i>Selection of Canapés</i>	<i>£5.00</i>
<i>Mini Homemade Scones</i>	<i>£1.50</i>
<i>Cream & Strawberry Preserves</i>	<i>£2.50</i>
<i>Cupcakes</i>	<i>£1.95</i>
<i>Chocolate Dipped Strawberries</i>	<i>£1.95</i>

The Finishing Touch

Petite Fours
A selection of homemade petit fours
£6.00 per table





The Pearl Collection

2020 Midweek £42.50 / Weekend £44.50

2021 Midweek £43.50 / Weekend £47.50

The Ruby Collection

2020 Midweek £45.50 / Weekend £48.00

2021 Midweek £46.50 / Weekend £51.00

The Silver Collection

2020 Midweek £46.50 / Weekend £49.00

2021 Midweek £47.50 / Weekend £52.50

The Diamond Collection

2020 Midweek £56.00 / Weekend £59.00

2021 Midweek £57.50 / Weekend £62.00



Civil Ceremony

At the Canal Court Hotel & Spa we can now offer you more than just a Reception.

We are now licensed to host Civil Ceremony and Civil partnerships to take place within the grand surroundings of the Hotel.

We have a number of Suites which are ideal for any gathering from our Kearney Suite which is the ideal choice for that small gathering, to the Millers Suite with a capacity of 200 guests, allowing everything to take place under one roof.

All Brides and Grooms are required to book and confirm their own Registrar as the Hotel does not provide this service.

<i>Room</i>	<i>Occupancy</i>	<i>Room Hire</i>
<i>Kearney Suite</i>	<i>35 Guests</i>	<i>£ 150.00</i>
<i>Mardyke Suite</i>	<i>100 Guests</i>	<i>£ 280.00</i>
<i>Clanrye Suite</i>	<i>200 Guests</i>	<i>£ 280.00</i>
<i>Millers Two Suite</i>	<i>200 Guests</i>	<i>£ 280.00</i>