



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN



Established 1970

Making Memories

Since 1970...

FOUR

SEASONS

HOTEL





Opulent... Timeless... Elegant...

After celebrating fifty years as a family owned and run business in 2020,
we offer the ultimate stress-free journey to your perfect wedding day.

Our experienced wedding team will help guide you through every step from start to finish.

We guarantee that our luxurious wedding suites are exclusive to you and your wedding guests,
allowing our team to lavish you with our undivided attention.





Say “I Do”

One of Ulster’s top wedding venues, the Four Seasons Hotel, Monaghan, is delighted to cater for a range of Civil Ceremonies, Civil Partnerships, Humanist, Spiritual and Religious Ceremonies. Our newly designed Sakura Suite creates the perfectly romantic atmosphere for your special day.

To Have & To Hold Offer is inclusive of:
Use of the hotel’s ceremony suite, moon-gate, cream carpet,
vintage registrar table and Chiavari chairs.

For more information on how to book a ceremony in the Republic of Ireland,
please follow the link; www.civilregistrationservice.ie

It is advisable to read this information prior to booking your appointment
to meet the Registrar to serve notice of your intention to marry.





Time to Mingle

Elegance and sophistication await you and your guests in the Limewood Suite, your private pre-reception area allowing you a unique setting to celebrate your 'I Do's' with your closest loved ones.

Our Italian inspired ceiling hosts an array of dazzling chandeliers creating a fairy-tale glisten as you depart the Limewood Suite down an intimate leafy walkway leading you to your delicious gourmet meal.





The Feast

As the evening sets in, the strikingly stylish and beautifully rich decor in the Seasons Suite brings grandeur to the romance of your dream wedding.

The Seasons Suite is idyllic for your wedding celebration and hosts two bars offering flawless bar service accompanied by our long-standing Head Chef and her team's bespoke wedding menus packed full of culinary delights and fine wines.

Using only the finest locally sourced seasonal ingredients, whether it's for scrumptious grazing platters or decadent five-course menus, each dish is prepared with creativity, authenticity and pride.



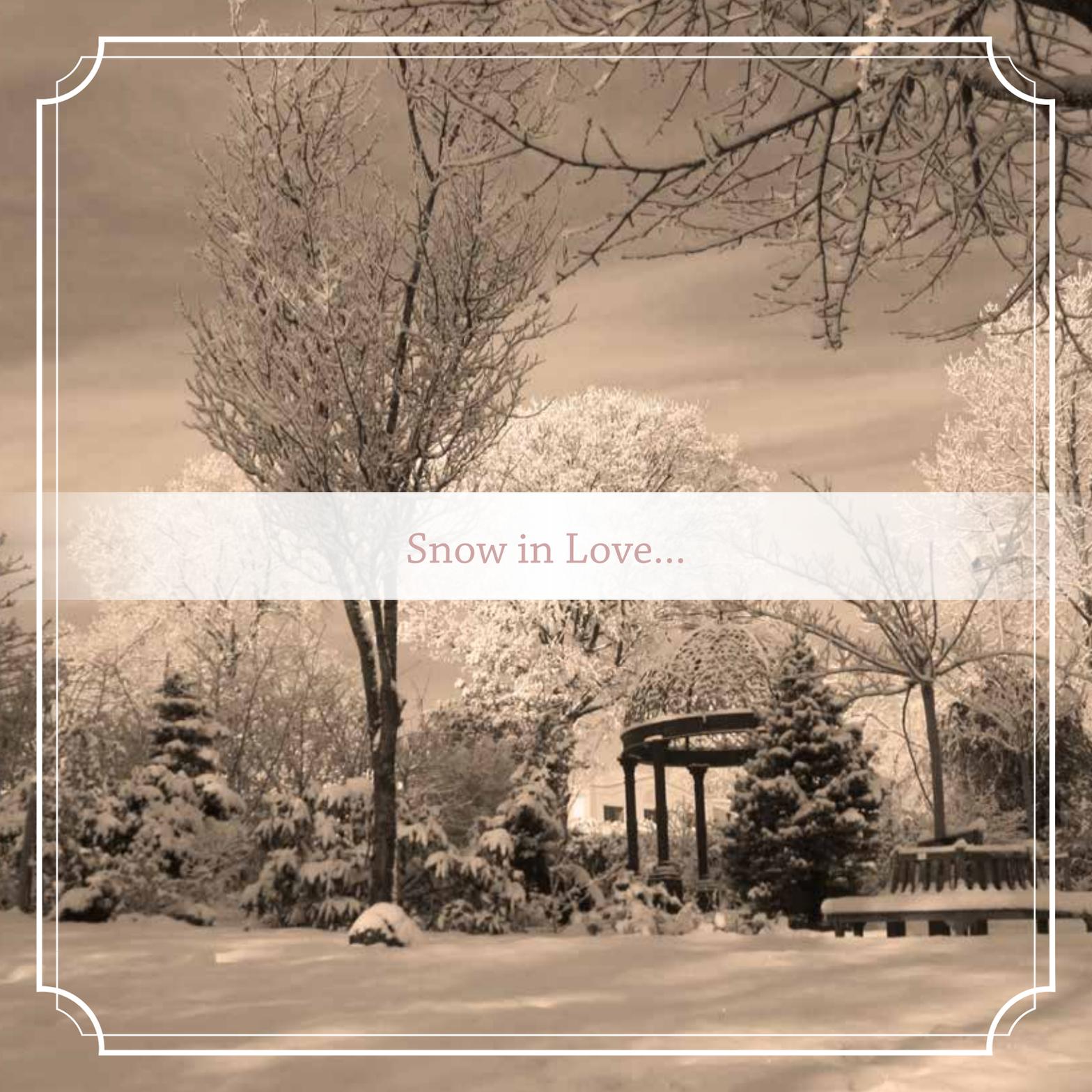


A Good Night's Sleep

When the celebrations are complete and your happy day is coming to a close, step into style and comfort in our Superior Suite, which exudes lushness and style with chandeliers and golden glass lockers adding to the overall lavishness of the space.

With a range of fifty-eight other newly designed bedrooms, including doubles, twins, double singles, accessible rooms & family suites.

Your guests will experience a touch of luxury with our traditional Irish breakfast the morning after the wedding and will also have full use of our award-winning 4Fit Leisure Club facilities during their stay to allow them to relax and unwind before they depart the hotel.



Snow in Love...

Snow in Love...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly, hot whiskey or Guinness reception for your wedding guests
- Freshly brewed tea, coffee and hot chocolate with marshmallows presented in vintage chic fine bone China cups, served alongside homemade shortbread
- Choice of ornate table plan display

The Feast

- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Crisp white table linen, napkins & Chiavari chairs
- Choice of centrepieces: Sparkling candelabras and Cherry Blossoms Trees
- Personalised menu in our deluxe presentation covers
- An exquisite five course gourmet dinner;
One starter | One soup | Two mains | One dessert | Freshly brewed tea or coffee
- Half a bottle of wine for each guest
- Complimentary menu and wine tasting for the wedding couple

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Mini fish 'n' chip cones
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of the wedding, with breakfast in bed the following morning
- Two complimentary bedrooms for two guests sharing
- Discounted accommodation rate available for wedding guests, to include breakfast & use of our 4Fit Leisure Club facilities

After the After Party

- Your celebrations are extended to the day after your wedding with hot finger food platters in a private suite with 30 of your closest friends and family

€55 per guest

This offer is available in January and February 2022 and 2023.

Avail of 10% midweek discount Sunday - Thursday.

Minimum numbers: Midweek 80 | Weekend 100



Enchanted Romance...

Enchanted Romance...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly or Guinness reception for your wedding guests
- Freshly brewed tea & coffee presented in vintage chic fine bone China cups, served alongside homemade scones with fresh cream and jam
- Choice of ornate table plan display

The Feast

- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Crisp white table linen, napkins & Chiavari chairs
- Choice of centrepieces: Sparkling candelabras and Cherry Blossoms Trees
- Personalised menu in our deluxe presentation covers
- An exquisite five course gourmet dinner;
One starter | One soup | Two mains | Two desserts | Freshly brewed tea or coffee
- Half a bottle of wine for each guest
- Complimentary menu and wine tasting for the wedding couple

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Mini fish 'n' chip cones
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of the wedding, with breakfast in bed the following morning
- Two complimentary bedrooms for two guests sharing
- Discounted accommodation rate available for wedding guests, to include breakfast & use of our 4Fit Leisure Club facilities

After the After Party

- Your celebrations are extended to the day after your wedding with hot finger food platters in a private suite with 30 of your closest friends and family

€60 per guest

This offer is available in March, April, May, November and selected dates in December 2022 and 2023.

Avail of 10% midweek discount Sunday - Thursday.

Minimum numbers: Midweek 100 | Weekend 120

A photograph of a wedding reception. In the foreground, a table is set with white linens, glassware, and folded white napkins. A centerpiece is a small, potted cherry blossom tree with pink flowers and a dark, textured trunk. In the background, a multi-tiered wedding cake sits on a wooden stand. The room has white walls with decorative paneling and a white draped ceiling. The entire image is framed by a white, ornate border.

All You've Ever Dreamed of...

All You've Ever Dreamed of...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly or Guinness reception for your wedding guests
- Freshly brewed tea & coffee presented in vintage chic fine bone China cups, served alongside homemade scones with fresh cream and jam
- A 'hole' lotta love doughnut wall
- Choice of ornate table plan display

The Feast

- An exquisite five course gourmet dinner;
One starter | One soup | Two mains | Two desserts | Freshly brewed tea or coffee
- Half a bottle of wine for each guest
- Table plan displayed on our luxurious ornate mirror
- Personalised menu in our deluxe presentation covers
- Choice of centrepieces: Sparkling candelabras and Cherry Blossoms Trees
- Crisp white table linen, napkins & Chiavari chairs
- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Complimentary menu and wine tasting for the wedding couple

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Mini fish 'n' chip cones
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of the wedding, with breakfast in bed the following morning
- Two complimentary bedrooms for two guests
- Discounted accommodation rate available for wedding guests, to include breakfast & use of our 4Fit Leisure Club facilities

After the After Party

- Your celebrations are extended to the day after your wedding with hot finger food platters in a private suite with 30 of your closest friends and family

€67 per guest

This offer is available in June, July, August, September, October and selected dates in December 2022 and 2023.

Avail of 10% midweek discount Sunday - Thursday.

Minimum numbers: Midweek 120 | Weekend 140



The Feast

All of our menu options are made up of fresh and where possible locally sourced Irish produce.

To add a bubbly toast an additional €4 per guest applies

Starters

Vol au vent filled with chicken & mushroom in a creamy white wine sauce ^(1, 2, 8 & 11)

Warm salad of Cajun chicken with garlic dressing ^(1, 2, 8 & 11)

Salad of cos lettuce, bacon lardons, crispy croutons parmesan shavings with Caesar dressing ^(1, 2, 3, 8 & 11)

Dressed medley of water & Galia melon drizzled with passion fruit coulis

Warm goat's cheese tartlet with dressed leaves and balsamic vinegar (€1.50 Supplement) ^(1, 2, 8, 10 & 11)

Thai inspired fish cakes alongside crispy green leaves & sweet chilli dip (€1.50 Supplement) ^(1, 2, 5 & 11)

To add a second choice of starter an additional €2 per guest applies

Soups

Traditional cream of vegetable soup ^(2 & 12)

Cream of potato & leek soup, with chives ⁽²⁾

Carrot & coriander soup, with crème fraîche ^(2, 10, 11, & 12)

Oven roasted tomato & basil soup ^(2 & 12)

Cream of forest mushroom soup, with smoked bacon ^(2, 8 & 12)

To add a second choice of soup an additional €1 per guest applies

Sorbets

Clear your guest's palate before the main course
with an option of homemade sorbets, available in a selection of flavours

To add a sorbet course an additional €4 per guest applies



Mains

Traditional oven roasted turkey & baked gammon with herb stuffing & rustic jus ^(1, 2, 8 & 11)

Roast sirloin of beef carved on a bed of mustard grain mash, finished with Yorkshire pudding and bordelaise jus ^(1, 2, 8, 11, & 13)

Baked fillet of salmon on a bed of buttered leeks, drizzled with tarragon-scented hollandaise ^(2, 5, 11 & 12)

Pan-fried supreme of chicken served on a bed of herb mash, with a white wine & mushroom sauce ^(2, 8 & 11)

Succulent 10oz sirloin steak accompanied by herb roasted potato, grilled tomato & peppercorn sauce (€6 Supplement) ^(2 & 8)

10oz fillet steak resting on mushroom duxelle, served with your choice of sauce (€8 Supplement) ^(1, 2, 8 & 11)

Baked fillet of hake topped with herb crust & tomato salsa (€4 Supplement) ^(1, 2, 5, 8 & 11)

Honey roasted duckling resting on champ potato, with orange cardamom sauce (€4 Supplement) ^(2 & 8)

To add a third choice of main an additional €4 per guest applies

Vegetarian Mains

Broccoli and spinach bake with a cheese & parsley sauce, topped with a crispy pastry lid ^(1, 2 & 11)

Oriental inspired noodle bowl ^(8 & 11)

Roast root vegetable frittata with tomato salsa & sourdough bread ^(1, 2, 7 & 11)

Wild mushroom & thyme risotto with Parmesan shaving & truffle oil ^(2 & 11)

Warm goat's cheese & red onion tart with a balsamic vinegar reduction ^(1, 2, 9 & 11)

All of our mains are served alongside seasonal vegetables and a choice of two potatoes⁽⁶⁾

Choice of roasties, champ or buttered mash

All of the hotel's gravys are gluten free and some dishes can be amended to cater for dietary requirements.

Add two bowls of creamy garlic potatoes for only €15 per table ^(2 & 11)



Desserts

- Traditional warm apple tart** with crème anglaise & fresh cream ^(1, 2, 8, 9 & 11)
- Pavlova** topped with fresh fruits or winter berries & surrounded with fruit coulis ^(1 & 2)
- Cheesecake** Choose from strawberry, lemon or Baileys, served with fresh cream ^(1, 2, 8 & 11)
- Warm Bramley apple & berry crumble** served with vanilla ice cream ^(1, 2, 8, 9 & 11)
- Warm dark chocolate brownie** with chocolate sauce & vanilla ice cream ^(1, 2, 6, 8, 10 & 11)
- Assiette of Four Seasons desserts** (€2 Supplement)

For the Little Ones

Soup

Dressed medley of water & Galia melon drizzled with passion fruit coulis



Breaded chicken goujons with home-cut chips ^(1, 2, 11, 12 & 13)

Pork sausages with home-cut chips ^(2 & 11)

A half portion of the main meal



Vanilla ice cream with fruit coulis

Fresh fruit salad with vanilla ice cream

Baby bowls are complimentary
Children are classified as aged 12 and under
Children's meals are charged at €20

The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide
10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin



Select from the Options Below:

Four Season's Spring & Summer Sensation

Pimms reception **€6 per guest**

Summer fruit punch reception **€6 per guest**

Buck's fizz reception **€6.50 per guest**

Mason jar ice-cream bar **from €250**

Four Season's Autumnal & Winter Wonderland

Hot cocoa bar with mini marshmallows
reception **€3.50 per guest**

Hot port or whiskey reception **€5 per guest**

Mulled wine reception **€6 per guest**

Any Season Suits

Crunchy Tayto crisp sandwiches ^(2, & 11) **€4 per guest**

Bottled beer reception **€5 per bottle**

Traditional hot dog on a soft roll smothered
in ketchup & mustard ^(1, 2, 11, 12 & 13) **€6.50 per guest**

Crispy bacon butties doused
in ketchup in a floury bag ^(1, 2, 8, 11 & 12) **€6.50 per guest**

Mini burgers layered with
salad & cheese ^(1, 2, 7, 8, 9, 11 & 12) **€6.50 per guest**

Doughnut wall ^(1, 2 & 11) **€150**

Pimp our Prosecco **€175**

Assortment of cupcakes **€195**

Macaroon stand ^(1, 2, & 10) **€250**

Gin station from **€575**

Grazing Platters

Platters are based on 30 guests sharing

Sandwich board **€50 per platter**

A selection of sandwiches on both white & brown bread,
stuffed with an array of traditional fillings

Sweet board **€90 per platter**

The taste of sweetness cannot be left out and that's why
we offer our sweet platter with mini meringues, cupcakes,
cookies, marshmallows & popcorn

Cheese board **€140 per platter**

An assortment of cheese allowing for a mixture of textures
and flavours, accompanied by chutneys, crunchy bread
sticks & crackers and dressed with fresh fruit

Canapés:

**Choice of 3 canapés for €5 per guest
or 4 canapés for €6 per guest**

For the Peckish

Smoked salmon roulade with cream cheese & chive blini ^(1, 2, 5 & 11)

Bruschetta brushed with pesto and topped with vine
tomatoes & basil ^(2, 10 & 11)

Cajun spiced chicken tartlet ^(1, 2 & 11)

Savoury mini quiche ^(1 & 2)

Mini vegetable spring rolls with sweet chilli dip ^(1, 7, 8 & 11)

Cocktail sausages coated in honey & mustard ^(1, 9, 11 & 13)

Indian curried samosas with cucumber raita ^(2, 6, 7, 8, 10 & 11)

Goat's cheese & red onion tartlet ^(2 & 11)

For the Sweet Tooth

Homemade fresh mini scones with clotted cream and jam ^(1, 2, 8 & 11)

Assortment of tray bakes ^(1, 2, 8, 10 & 11)



Upgrade Your Wine

White

Sauvignon Blanc, Terranoble, Chile

Spring time scents of hawthorn & elderflower, juicy flavours of nectarine & pink grapefruit **€2 per glass**

Chardonnay, Herbe Sainte, French

Medium bodied, round on the palate & fruity, flavours of apples, pears & melon **€3 per glass**

Pinot Grigio, Bosco, Italy

Bright & clean wine with green apple freshness, nicely balanced smooth body & crisp fruit flavours **€3 per glass**

Sauvignon Blanc, Te Pa, New Zealand

Good apple and melon fruit with crisp acidity that makes it a serious rival for of all you Chablis lovers **€6 per glass**

Red

Cabernet Sauvignon, Terranoble, Chile

Super ripe fruit flavours, with soft tannins & a seriously long finish **€2 per glass**

Tempranillo, TLG, Spain

Unoaked so there are no harsh edges, just smooth & mellow fruit **€3 per glass**

Merlot, Herbe Sainte, French

Ripe & fruity with the freshness of cherries & richness of damsons & blackberries **€3 per glass**

Malbec, Madrigal, Argentina

Ripe & fruity with the freshness of cherries & richness of damsons & blackberries **€4 per glass**

Rosé

Noémie Vernaux, Franc

Quite dry in style with a fresh raspberry & strawberry scent **€3 per glass**



The Finer Details

The Provisional Hold

If you have found the date you love and decided we are the wedding venue for you, we can hold a date on a provisional basis to allow you time to think things through. A provisional hold is free of charge and lasts for two weeks, however if you need more time just ask the team!

The Official Booking

To officially secure your wedding date, we require a €1,500 deposit. At this stage, the wedding couple must also sign their wedding T&Cs.

The Mingling

You're more than welcome to provide your own live entertainment to preoccupy your guests while they await your arrival to the hotel. Some funky ideas: Photo-booth, live musicians, caricaturist etc.

We have little bits & bobs placed around the hotel that you can avail of throughout your wedding day, but feel free to add your own decor (within reason) to make it more personal.

Guests are usually eager in passing on their gifts fairly immediately, so we recommend hiring a secure post-box for the day to store your cards. Be sure to nominate a trusted loved one to look after your goodies (or to be the room-runner).

We can provide atmospheric play-lists to be used as background music, but if you would prefer to provide your own AUX compatible device with your own music, you can! The same can be done for your grand entrance into your banqueting suite.



The Seating Arrangements

Couples usually decide to present their table plan in their pre-reception area as it's one of the first things a guest wants to find out, but we're happy to place your plan where you prefer.

The hotel is more than happy to provide a table plan display to correspond with your chosen colour theme to fit our opulent dark wood frame, measuring 19" x 27". Just send the team a picture of your wedding invitation, sample floral bouquet, etc. and we can try to match it.

If you would like to provide your own display, string & pegs, you can use our hollow cream vintage chic frame measuring 23" x 36", or you can provide your own display and we can set it up for you.

The first draft of your table plan is due two weeks prior to the date of your wedding and you have up until 1 week prior to the day of your wedding to amend it as much as necessary.

Round tables will hold between 6 - 10 guests comfortably and rectangular tables will hold between 10 - 14 guests comfortably.

You can choose to have your top table elevated or directly on the floor when on a traditional straight rectangular table, holding a maximum of 18 guests.

Or you could choose to have an alternative winged or horseshoe top table, holding a maximum of 16 guests.

We will provide you with a suite layout to help you decide who sits where.

The Bits & Bobs

Each couple is permitted to provide their own wedding items & suppliers to help make your dream day more personal. Generally, the only thing that is not permitted is pharmaceuticals, fireworks & 'freely placed' alcohol. If there's anything you're unsure about or perhaps is a little obscure, please feel free to ask a member of the wedding team for clarity.



The Few Words

We will provide a sophisticated PA system for those special few words to be shared. You can choose to have your speeches at the beginning or end of your feast. We also have a built-in projector and screen that your speakers can also avail of (don't worry, they need permission from the wedding couple first). They must test their device with the equipment prior to the wedding day. We allow a maximum of 30 minutes allocation for all speeches to be completed to allow more time for dancing!

The Cake Display

Our vintage inspired apple-crate stand measures 13.5" x 21" on which the cake sits on directly.

Our traditional cake table can be used with either a white or a rose gold sequin table cloth: Silver round stand measures 14" | Swan & Tiered stands measure at 6", 9" & 12".

The Photo Opps'

We have plentiful mature and beautiful gardens on the property or quirky areas throughout the hotel for you to steal a moment with your wedding party to snap a memorable photo.

Or you can head to any of Monaghan's stunning scenic attractions; Rossmore Forest Park, Emy Lough, Laragh Tin Church, Lough Muckno, Ulster Canal Greenway, Glaslough, to name but a few.

The Good Sleepers

Each wedding booking will receive an allocation of bedrooms at our most favourable rate. To ensure all your guests are accommodated for we include a combination of all our room types; Double Guest Rooms, Twin Guest Rooms, Double Single Guest Rooms & Family Suites. For more information on your allocation, please refer to your wedding T&Cs.



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN



Established 1970

Four Seasons Hotel & Leisure Club
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Have you visited our sister hotel?

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