



WEDDING COMPLIMENTS

Your wedding is a once in a lifetime experience. Here at The Lucan Spa Hotel, we offer you personal service, support, advice and guidance all wrapped up in your own unique wedding package ensuring you that your wedding is stress free and exactly how you want it.

Each wedding at the hotel will receive the following complimentary*;

- ~ Red Carpet on arrival
- ~ Champagne Toast for the Wedding Couple
- ~ Freshly Brewed Tea, Coffee and Homemade Mini Scones with Fresh Cream and Jam on arrival for all Guests.
- ~ Full use of our grounds including our private woodland area for photographs
- ~ Complimentary Accommodation for the Wedding Couple in our Wedding Suite with Full Irish Breakfast
- ~ Complimentary Accommodation for Parents of both the Wedding Couple
- ~ Discounted accommodation rates for all invited wedding guests (subject to availability)
- ~ Personalised Wedding Menus
- ~ Personalised Seating Plan
- ~ Candelabras for your Top Table
- ~ Choice of Floral Arrangements and Centrepiece Options for each Table
- ~ Choice of Cake Stands & Knife
- ~ Choice of Chair Cover and Matching Sash and Linen Napkins
- ~ Complimentary PA system for your speeches
- ~ Menu Tasting for two people upon receipt of a Booking Deposit

*Complimentary items above are for weddings with minimum numbers of 100 guests.

WEDDING PACKAGES

GOLD WEDDING PACKAGE (AVAILABLE 7 DAYS PER WEEK)

£70 per guest (Choose one starter, one soup, two main courses and one dessert plus Evening Menu A).

£75 per guest (Choose two starters, one soup, two main courses & two desserts with tea/coffee plus Evening Menu A).

MIDWEEK WEDDING PACKAGE (AVAILABLE MONDAY – THURSDAY*)

£65 per guest.

ALL INCLUSIVE STERLING PACKAGE (AVAILABLE 7 DAYS PER WEEK)

£9,900 for 80 guests

£11,400 for 100 guests

(See details of this package overleaf)

*Excluding Bank Holidays and holiday periods (e.g. 24th December – 6th January).



WEDDING MENUS

STARTERS

Grilled Chicken Caesar Salad with Crispy Bacon, Parmesan Shavings & Garlic Croutons

Buttermilk Fried Chicken Caesar Salad with Crispy Bacon, Parmesan Shavings & Garlic Croutons

Chicken & Duck Liver Parfait with Red Onion, Marmalade, Toasted Brioche finished with a Balsamic Reduction

Silverhill Confit Duck Leg with braised Red Cabbage and dipped with Orange Sauce

Chicken, Mushroom & Leek Bouchée served in a Golden Baked Puff Pastry & White Wine Cream Sauce

Duo of Melon with Parma Ham drizzled with Lemon Thyme Syrup

Smoked Salmon Roulade with Stuffed Cream Cheese & Mixed Seafood finished with a Crème Fraîche Lemon and Herb Oil

Smoked Salmon & Prawn Cocktail topped with Shredded Lettuce & a Marie Rose Sauce

Goat's Cheese & Roasted Red Pepper Tartlet drizzled with a Tomato & Chili Relish sitting on a Bed of Wild Rocket

Golden Deep-Fried Wicklow Brie with a Mixed Berry Compote & Seasonal Salad

Wild Mushroom & Chelsea Blue Cheese Bruschetta topped with Beetroot & Shallot Salsa & Mustard Cress

Shredded Silverhill Duck Salad served with Beetroot, Carrot, Mixed Leaf and finished in an Orange Sauce

SOUP

Cream of Fresh Vegetable with Garlic & Herb Croutons

Traditional Leek & Potato with Water Cress Oil

Rich Tomato & Basil finished with a Basil Cream

Mushroom & Hazelnut topped with Toasted Hazelnuts

Butternut Squash & Coconut Milk with a Madras Curry Oil

Blue Cheese & Cauliflower topped with Garlic Croutons

Celeriac & Apple with a Parsley Crème Fraîche

Classic French Onion with Toasted Baguette & Gruyère Cheese



WEDDING MENUS

MAIN COURSE

Roast Prime Irish Beef served with Yorkshire Pudding & a Red Wine & Basil Jus

8oz Irish Hereford Fillet Steak with Portobello Mushroom, Pearl Onions, Mash Potato & a Green Peppercorn Sauce (**€13 Supplement**)

Slow Cooked Angus Featherblade Steak with Horseradish Mash & a Rich Beef Jus

Roast Crown of Turkey & Honey Baked Ham served with Sage & Onion Stuffing, Roasted Potato & Rich Pan Gravy

Roast Wicklow Leg of Lamb served with Herb Stuffing, Mash Potato & finished with a Lamb & Rosemary Jus (**€6 Supplement**)

Roast Loin of Pork & Slow Cook Belly of Pork with Caramelised Apple, Cider & Thyme Gravy

Grilled Supreme Breast of Chicken served with Gratin Potatoes and finished with a Wild Mushroom & Tarragon Cream Sauce

Free Range Chicken Fillet stuffed with Leek & Potato Souffle wrapped in Bacon and finished with a Redcurrant & Thyme Jus

Grilled Fillet of Salmon served with Spear Asparagus and a Tomato & Pepper Coulis

Baked Fillet of Atlantic Hake with a Garden Pea & Shallot Ragout

Pouched Fillet of Seabass with Confit Leek & Lemon Beurre Blanc

Crispy Half Silverhill Duck with Fruit Stuffing Star Mise and finished with an Orange Sauce (**€8 Supplement**)

VEGETARIAN

Chef's Vegetable Curry served with Steamed Long Grain Rice

Steamed Vegetable Stirfry bound with Egg Noodles & Soy Sauce

Garden Pea & Mushroom Risotto

Penne Pasta Arrabiata

Blue Cheese & Broccoli Fettuccine

DESSERTS

Fresh Fruit Pavlova served with Fresh Cream & a Raspberry Coulis

Chantilly Cream Profiteroles drizzled with a Warm Belgium Chocolate Sauce

Warm Apple & Berry Crumble served with Classic Custard Sauce

Chef's Homemade Cheesecake (Choose from Lemon, Bailey's or White Chocolate & Raspberry) served with a Mixed Berry Compote

Classic Italian Tiramisu drizzled with a Coffee & Chocolate Sauce

Rich Chocolate Brownie with a Vanilla Ice Cream

Vanilla & Mixed Berry Panna Cotta finished with a Strawberry Coulis

Assiette of Seasonal Desserts

TEA / COFFEE

Freshly Brewed Tea and Coffee

ALL INCLUSIVE STERLING PACKAGE

€11,400 for 100 guests | €9,900 for 80 guests

We at The Lucan Spa Hotel aim to make planning your big day as easy and as relaxed as possible. With this in mind, we have designed our All Inclusive Sterling Wedding Package. The Sterling Package contains the following:

- ~ Delicious Five Course Meal
- ~ Open Toast Drink from the Bar
- ~ Wedding Band and DJ
- ~ Three tier Wedding Cake
- ~ Flower Bouquets & Buttonholes for the Wedding Party plus Flower Girl Basket Piece
- ~ Wedding Photographer
- ~ Four Wedding Suits for the Groom, Groomsmen and/or Fathers of the Wedding Couple
- ~ Choice of Chair Cover and Sash Colour
- ~ Wedding Suite B&B for the Wedding Night
- ~ Two Complimentary Rooms B&B for the night of your wedding

Included Suppliers

PHOTOGRAPHER

Trend Photography (Pat)

Phone: 01 628 1019

Email: pat@trendphotography.ie

Visit: www.trendphotography.ie

CAKE COMPANY

Creative Cakes (Michael)

Phone: 087 763 8300

Email: michael@creativecakes.ie

Visit: www.creativecakes.ie

WEDDING SUITS

Dublin Formal Wear (Greg)

Phone: 01 630 2278

Email: lucan@dublinformalwear.ie

Visit www.dublinformalwear.ie

BAND

The Wise Guys (Oisin)

Phone: 087 799 8291

Email: info@wiseguys.ie

Visit: www.wiseguys.ie

FLORIST

Jackie's Florist (Jackie)

Wedding Flower Specialists

Phone: 01 626 7666

Email: sales@jackiesflorist.com

Visit: www.jackiesflorist.com

WEDDING VENUE

The Lucan Spa Hotel

Phone: 01 628 0494

Email: reservations@lucanspahotel.ie

Visit: www.lucanspahotel.ie



YOUR PERSONAL TOUCH

Add an extra touch of luxury to your wedding day with some exclusive treats

SELECTION OF SEASONAL CANAPES

*(Why not include a selection of Pre-Dinner Canapes for your guests to enjoy.
Choose any three from our selection below for €6.00 per guest)*

Goat's Cheese and Beetroot Ravioli

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Crispy Fried Tiger Prawns

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Ham & Cream Cheese Tartlet

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Cajun Chicken Skewers

~

Blue Cheese & Broccoli Quiche

~

Smoked Salmon on Brown Bread

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Spiced Chicken Taco

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Tomato & Buffalo Mozzarella Bruschetta

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Cucumber & Smoked Salmon Roulade

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Watermelon, Feta, Serrano & Mint

ARRIVAL RECEPTION/DINNER DRINKS

(All prices per guest)

Prosecco Reception	€6.00
Fruit Punch	€2.50
Selection of Bottle Beers	€7.50
Mulled Wine	€5.00
Hot Cider	€5.00
House Wine	€35.00 per bottle
Toast Drink:	Average €7.50*

**This is an estimated cost per person for the toast drink. The Open Toast drink at the bar includes a choice of drink per person (i.e., pint/bottle beer, spirit & a mixer, glass of wine etc.) Spirits will be single measures only. No cocktails, top shelf spirits and Red Bull (mixer) permitted.*

ARRIVAL COCKTAILS

(Add a splash of colour and surprise with a selection of Arrival Cocktails from €8.50 per guest)

Cosmopolitan

(Vodka, Triple Sec, Cranberry, Lime, Sugar Syrup)

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Mojito

(White Rum, Sugar Syrup, Lime Wedges, Soda Water, Mint)

~

Whiskey Sour

(Bourbon, Lemon Juice, Sugar Syrup, Dash of Bitters)

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Aperol Spritz

(Aperol, Prosecco, Soda Water, Sliced Lemons, Limes & Oranges)

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Sex on the beach

(Vodka, Peach Schnapps, Cranberry Juice, Orange Juice)

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Black Russian

(Vodka, Kahlua, Coke, topped with Guinness)

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Bramble

(Gin, Crème de Cassis/Mure, Lemon Juice, Sugar Syrup)

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Margarita

(Triple sec, Tequila, Lime Cordial, Sugar Syrup)

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Strawberry Daiquiri

(Rum, Lime Juice, Frozen Strawberries, Sugar Syrup)

DAY TWO OPTIONS

Make even more memories and extend the moment with hosting a post-wedding celebration the following day. Talk to our expert wedding coordinators on the many options available to you, from formal dining to informal options to enjoy for day two events.

EVENING CATERING

Our Evening Catering Menus can be personalised for your own choice and ideas and includes a huge variety and selection

Mini Thai Fish Cakes

Crispy Chicken Goujons

Cocktail Pork Sausages

Shrimp Rolls Tail

Chicken Tikka Samosas

Crispy Cod Bites

Mini Beef Sliders

Vegetarian Spring Rolls

Ham & Cheese Jambons

Goat's Cheese & Red Onion Muffins

Deluxe Range: Go that little bit extra and choose a delicious item off our new Deluxe Range. Perfect for something individual and unique for your evening catering menu.

Simply add €1.50 per Deluxe Item chosen to your package.

Prawn Twisters

Potato Shrimp Skewers

Crispy Cajun Chicken Fingers

Selection of Oriental Canapes

Coconut Shrimp Skewers

Menu A: Selection of Sandwiches plus 2 items off our Evening Catering Menu with a choice of 3 Sauces.

Menu B: Selection of Sandwiches plus 3 items off our Evening Catering Menu with a choice of 4 Sauces.

Menu C: Selection of Sandwiches plus 3 items off our Evening Catering Menu, plus 1 item off our Deluxe Range with a choice of 5 Sauces.

