



# OLD GROUND HOTEL

ENNIS

*For a wedding venue as tailored  
& individual as you.*

The Flynn Family, Management and Staff of The Old Ground Hotel would like to take this opportunity to congratulate you on your forthcoming Wedding and wish you both every happiness in your future life together.

We invite you to celebrate your Wedding day here with us at The Old Ground Hotel – County Clare’s finest and most established hotel. It is our aim to ensure that this most important event will be a happy and memorable one for you and your guests.

The Old Ground Hotel, set in its own grounds, with beautiful gardens for your photographs exudes an old world charm creating a friendly and welcoming atmosphere for you and your guests. Our wedding suite is elegant and stylish and creates the perfect setting for your special day.

Our wedding programme is designed as a guide for you to choose the type of reception most suited for you.

We would be delighted to meet you and show you the facilities available to you here at The Old Ground Hotel

**Mary Gleeson**

**General Manager**





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**OLD GROUND HOTEL**  
∞ ENNIS ∞

*You want it to be the best day of your life.....  
we will make sure it is*

**YOUR IDEAL WEDDING VENUE**

**Introducing the All – Inclusive Wedding Package from €47.50  
Available on selected dates.**

- ∞ Red Carpet on Arrival
- ∞ Exquisite 5 Course Menu prepared by Head Chef Freddie Rynne
- ∞ House Wine to accompany your Wedding Meal
- ∞ Elegant Ivory Chair Covers
- ∞ Welcome Summer Punch or Mulled Wine Reception
- ∞ Personalised Wedding Menus
- ∞ Evening Buffet Menu served with Tea/Coffee
- ∞ Complimentary Bridal Suite for Bride & Groom





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## All – Inclusive Wedding Package Menu

Warm Cajun Chicken with Organic Leaves, Pine Nuts & Honey  
& Wholegrain Mustard Dressing, Sour Dough Croute

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Soup of Your Choice

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Roast Sirloin of Irish Beef with Yorkshire Pudding & Roast Gravy

Poached Fillet of Salmon with a Bordelaise Sauce

Served with a Selection of Fresh Market Vegetable & Potatoes

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Old Ground Dessert Plate

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Tea/Coffee & Mints





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## *Our Wedding Suites*

The Old Ground Hotel is pleased to offer you a choice of elegant suites in which to hold your Wedding Reception.

### **The Banner Suite**

For receptions of between 70 – 180 persons. This wedding suite is versatile, self-contained with its own reception area and bar facilities.

### **The Maguire Suite**

This wedding suite can cater for between 30 – 70 persons and has its own private garden and bar facilities.

### **The Lemenagh Suite**

The perfect choice for an intimate family gathering for up to 30 people.

### **The Brendan O'Regan Restaurant**

This newly refurbished room can cater for 80 guests.







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## Your Wedding Programme

To help you choose the type of reception best suited to your requirements, the Old Ground Hotel has designed a Wedding Package which includes:-

- A Red Carpet Welcome
- Champagne for the Bride & Groom on arrival
- Complimentary tea/coffee reception for all your guests
- Complimentary wedding tasting dinner in advance for Bride & Groom in Brendan O Regan Restaurant
- Your own personalised wedding menus
- Floral table arrangements
- Complimentary Bridal Suite for weddings of 50 people or more.
- Cake stand and knife
- Garden for your photographs
- Hire of function room
- Car parking facilities
- Use of public address system
- Discounted accommodation for your guests
- No service charge
- VAT included in all prices.
- Standard charges apply for extra candles & greenery

In selecting the Old Ground for your wedding reception, you will be able to relax in the knowledge that your wishes will be carried out by a caring professional team with your enjoyment as their main aim.

### Special Accommodation Rates for your Guests.

We are happy to provide a special overnight accommodation rate of €45 per person sharing a Twin/Double room inclusive of Full Irish Breakfast for Jan, Feb, November & December (excludes 27th December to 31st December inclusive) and €55 per person sharing for March, April & October and €65 per person sharing, May to September. Single room supplement of €25 low season and €32.00 high season.

### Some Extras to consider

Reception	Mulled Wine	€3.50
	Punch Bowl	€3.50
	Colli Di Principe Prosecco	€28.00 per bottle
	Hot Port	€4.20
Wine	Red/White Table Wine	From €18.00 per bottle (see attached)
	Your own personal selection	€6.50 corkage per standard bottle
Toast	Guests choice of drink	€4.75 approx
	Champagne (Moet et Chandon)	€78.00 per bottle



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## Wedding Wines

### White

- **Modello delle Venezie Bianco, Masi** 2011 €18.00  
The elegance of the Garganega grape combines with the structure and personality of the Pinot Grigio and Pinot Blanc grape to produce an easy drinking dry wine with an ample bouquet of fruit and flowers with a subtle use of oak
- **Wolf Blass Bilyara Chardonnay** 2012 €18.00  
Attractive fresh tropical fruit aroma of ripe limes and pineapples. Crisp ripe juicy tropical fruit on taste like exotic fruit salad
- **Pinot Grigio Garganega** 2012 €18.00  
Light fresh, fruit & crisp. Brilliant all purpose wine that outclasses most Pinot Grigio
- **Destinea Sauvignon Blanc** 2012 €20.00  
A pale golden colour, clear & brilliant. Attractive aromatic nose combining floral notes with typical sauvignon aromas

### Red

- **Modello delle Venezie Rosso, Masi** 2011 €18.00  
The wine has a deep ruby coloured tone, is well rounded and structured with the omissible bitter cherry flavours from that region. Modello literally means a perfect original example
- **Wolf Blass Bilyara Shiraz** 2012 €18.00  
Aroma of warm, soft plums and ripe figs. Smooth velvety taste of ripe warm slightly spicy plums with overtones of peppers & vanilla.
- **Astica Merlot / Malbec** 2012 €18.00  
Light red in colour. This wine is aromatic with ripe fruit flavours. Dry in the mouth with soft tannins.
- **Sangiovese di Puglia** 2010 €20.00  
Chianti style, ripe and smooth cherry flavoured red from Southern Italy



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## Sample Menu Planner

### Menu 1

Chicken & Mushroom Vol-au-Vent

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Cream of Leek & Potato Soup

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Roast Leg of Lamb, Herb & Mint Stuffing, Rosemary Jus

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Strawberry Pavlova & Home-made Ice Cream

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Tea/Coffee & Mints

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Price €36.75

### Menu 2

Baked Inagh Organic Goats Cheese & Basil Tartlet with a Mixed Leaf Salad,  
Raspberry Vinaigrette Dressing, Homemade Spiced Fruit Chutney

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Cream of Vegetable Soup

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Roast Sirloin of Irish Beef

or

Poached Escalope of Salmon Bordelaise

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Hazelnut Meringue Roulade with Duo of Coulis

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Tea/Coffee & Mints

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Price €43.95

### Menu 3

Pearls of Ogen Melon, Pineapple & Orange Cocktail with Tropical Sorbet

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Cream of Carrot & Coriander Soup

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Baked Fillet of Beef Wellington with a Hibernia Sauce

or

Roasted Medallions of Monkfish, Crabmeat, Basil & Pernod Bisque

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Chocolate Tasting Plate

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Tea/Coffee & Mints

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Price €49.00





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## Menu 4

Crabmeat & Salmon Pate with Apple & Chive & a Citrus Mayonnaise

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Cream of Roasted Red Pepper & Courgette Soup

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Roast Rack of Clare Lamb with an Apricot & Almond Stuffing, Red Wine, Rosemary & Garlic Gravy

or

Baked Stuffed Paupiettes of Lemon Sole with a Smoked Salmon & Dill Sauce

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Warm Apple Crumble

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Tea/Coffee & Mints

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Price €48.40



A FLYNN HOTEL

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## Menu Selector

### STARTERS

Warm Cajun Chicken with Organic Leaves, Pine Nuts & Honey & Wholegrain Mustard Dressing	€5.60
Crabmeat & Salmon Pate with Apple & Chive & a Citrus Mayonnaise	€7.65
A Light Puff Pastry Case with a Chicken & Mushroom Filling	€5.25
Pearls of Ogen Melon, Pineapple & Orange Cocktail with Tropical Sorbet	€5.25
Shredded Smoked Salmon & Prawns Cocktail with a Brandy Flavoured Marie Rose Sauce	€7.90
Miltown Malbay Crabmeat & Chive Crumble on Tomato Fondue with Dressed Mizuna Leaves	€9.00
St Tola Organic Feta Cheese, Pasta & Sundried Tomato Leaf Salad with Toasted Seeds Sour Dough Croute, Basil Dressing	€6.60
Atlantic Seafood Tasting Plate (Poached Prawns Marie Rose, Crabmeat Pate Croute, Oak Smoked Salmon, Poached Salmon with citrus Mayonnaise)	€8.50
Baked Inagh Organic Goats Cheese & Basil Tartlet with a Mixed Leaf Salad & Served with a Raspberry Vinaigrette Dressing & Homemade Spiced Fruit Chutney	€9.95
Smoked Salmon & Seafood Roulade with Organic Leaves & a Lemon & Dill Sauce	€8.00
Chicken, Leek & Mushroom in Filo Pastry with a Tarragon Cream Sauce	€8.50

### SOUPS

Cream of Vegetable Soup	€4.00
Puree of Leek & Potato Soup	€4.00
Cream of Mushroom Soup	€4.00
Chicken & Sweetcorn Soup	€4.00
Broccoli & Bacon Soup	€4.00
Roasted Red Pepper & Courgette Soup	€4.00



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Carrot & Coriander Soup	€4.00
Tomato & Basil Soup	€4.00
Seafood Chowder	€4.90

## MAIN COURSES

### Meat & Poultry Dishes

Roast Turkey with Baked Limerick Ham, Sage & Onion Stuffing	€16.50
Baked Stuffed Supreme of Irish Chicken Wrapped in Bacon & Coated with a Whiskey & Sherry Cream Sauce	€16.50
Roast Sirloin of Beef with Yorkshire Pudding & a Roast Gravy	€17.75
Roast Leg of Lamb with a Herb & Mint Stuffing, Rosemary Jus	€17.75
Roast Rack of Clare Lamb with an Apricot & Almond Stuffing, Red Wine, Rosemary & Garlic Gravy	€24.50
Baked Fillet of Beef Wellington with Brandy Pepper Sauce	€26.50
Roast Fillet of Beef with a Brandy, Mushroom & Tarragon Sauce	€26.50
Fillet Steak with Carmelised Red Onion & Sauteed Mushrooms	€27.50

### Fish Dishes

Poached Fillet of Salmon with a Bordelaise Sauce	€17.75
Baked Salmon Cutlet with a Crabmeat Mousse & a Chive Beurre Blanc	€18.00
Grilled Fillets of Seabass	€22.50
Grilled Fillet of Hake with a Shellfish, Tomato & White Wine Sauce	€24.00
Baked Selection of Seafood in Foil with Julienne of Vegetables & Herbs baked with wine (Monkfish, Hake, Crabclaw & Salmon)	€24.00
Paupiettes of Lemon Sole with a Smoked Salmon & Dill Sauce	€25.00
Roasted Medallions of Monkfish with a Crabmeat, Basil & Pernod Bisque	€26.00
Fillet of Turbot with a Lobster Sauce	€27.50



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## Vegetarian Main Course Options

Vegetable Spring Rolls on Seasonal Leaves with a Sweet Chilli Dip	€12.50
Wild Mushroom, Courgette, Fennel Bulb & Herb Risotto, Mount Callan Shavings & Mizuna Leaves	€13.50
Penne Pasta Bound in a Creamy Leek, Cheese & Fresh herb Sauce & Served with Garlic Bread	€12.95
Thai Red Vegetable Curry with Coriander Scented Rice	€13.00

## Vegetables

Baton Carrots Vichi  
Cauliflower Mornay  
Brussel Sprouts  
Steamed Melange of Vegetables  
French Beans with Toasted Almonds  
Puree of Carrot & Parsnip  
Honey & Mustard Glazed Parsnips  
Broccoli Hollandaise

## Potatoes

Creamed Potatoes  
Roast Potatoes  
Lyonnaise Potatoes  
Boiled Seasonal Potatoes  
Croquette Potatoes  
Duchess Potatoes  
Dauphinoise Potatoes

Selection of two vegetables and two potatoes per person €3.50

## Supplement for Choice

Supplement for choice of starter / soup / dessert	€2.00
Supplement for choice of main course	€2.50

## DESSERTS

Warm Apple & Cinnamon or (Rhubarb / Ginger) Crumble with Anglaise Sauce & Vanilla Ice Cream	€4.25
White Chocolate Mousse with Wild Berry Compote	€4.25
Profiteroles with Warm Chocolate Sauce	€4.25
Chocolate & Hazelnut Brownie	€4.25
Wild Berry Brulee with Vanilla Ice Cream	€4.25
Honey & Whiskey Pannacotta	€4.25
Iced Red Berry Parfait	€4.25
Tiramisu Pie	€4.25





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Chocolate Truffle Cake	€4.25
Choice of Cheesecake - Baileys, Strawberry, Lemon, Toblerone	€4.25
Banoffi Pie	€4.25
Rum & Chocolate Mousse	€4.25
Old Ground Dessert Plate	€5.25
Chocolate Tasting Plate (Chocolate Mousse on Shortbread Biscuit, Bailey's & Toblerone Cheesecake, Chocolate Dipped Strawberry Meringue, Chocolate Ice Cream)	€5.25
Warm Chocolate Fondant with Vanilla Ice Cream	€7.50
Tea/Coffee & Mints	€2.00

## Childrens Menu Selector

### STARTERS

Orange Juice	€2.00
Soup of the Day	€3.00
Melon Boat	€3.00

### MAIN COURSE

Sausage, Chips & Beans	€7.00
Goujons of Chicken, Creamed Potatoes & Carrots	€7.00
Fish Goujons, Chips & Peas	€7.50
Breast of Chicken, Roast Potatoes & Broccoli	€8.00

### DESSERTS

Ice Cream & Jelly	€2.00
Dessert of the Day	€2.00



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## Buffet Menu

Selection of Sandwiches with Tea/Coffee	€5.00
Cocktail Sausages with Sweet Chilli Dip	€2.20
Goujons of Chicken with Peanut Satay Sauce	€4.50
Sausage Rolls	€2.00
Smoked Salmon on Brown Bread	€4.50

## Cold Canapes

**Minimum order of any of the below canapés is one dozen**  
**Prices are charged per dozen**

Profiteroles filled with Creamy St Tola's Goats Cheese & Chive	€18.00
Oak Smoked Salmon on a Homemade Wholemeal Scones drizzled with Olive Oil & Topped with Capers	€24.00
Chicken Liver Parfait set in a Shortcrust Tartlet topped with a Cumberland Jelly	€18.00
Atlantic Prawns on Old Ground Treacle Bread dressed with Citrus & Dill Sauce	€24.00
Tandoori Chicken Breast on a Sour Dough with a Mango Yogurt Dressing	€18.00
Irish Traditional Cheese served on Water Biscuits with a Spicy Plum Chutney	€18.00
Parma Ham, Black Olives & Sundried Tomato on a Savoury Biscuit	€18.00





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## Hot Canapes

**Minimum order of any of the below canapés is one dozen**  
**Prices are charged per dozen**

Cajun Chicken on Baked Ciabatta with Cranberry Sauce & Topped with Mozzarella Cheese	€24.00
Skewered Chicken / Beef with Belle Peppers, marinated in Chinese Spices & served with a Chilli Jam	€24.00
Strips of Cod Fillet Golden Fried in a Sesame Crust served with a Fresh Basil & Lime Dip	€30.00
Baked Brie on Tomato Bread with a Redcurrant Jelly	€24.00
Atlantic Prawns coated in a Fresh Herb Crumb and a Garlic & Parsley Dip	€30.00
Homemade Mini Vegetable or Meat Spring Rolls served with a Sweet Chilli Sauce	€24.00
Mini Beef Burger baked and served with a Homemade Spicy Relish	€24.00
West Coast Crabmeat Ball served with a Roasted Red Pepper & Sweet Chilli Oil	€36.00
Homemade Breaded Goujons of Chicken Fillet with a Peanut Satay Sauce	€42.00
Lamb Meatballs with a Mint Yogurt Dip	€30.00
Mini Homemade Quiches (Mixture of Meat & Vegetarian)	€30.00





Est. 1895



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## *Booking Conditions*

To confirm your wedding date, a deposit of €600 is required. Final numbers must be notified to us at least 48 hours prior to the function and this will be the minimum number charged. A further non-refundable deposit of €600 will be due 6 months before the wedding date. Vouchers are not accepted as part payment.

