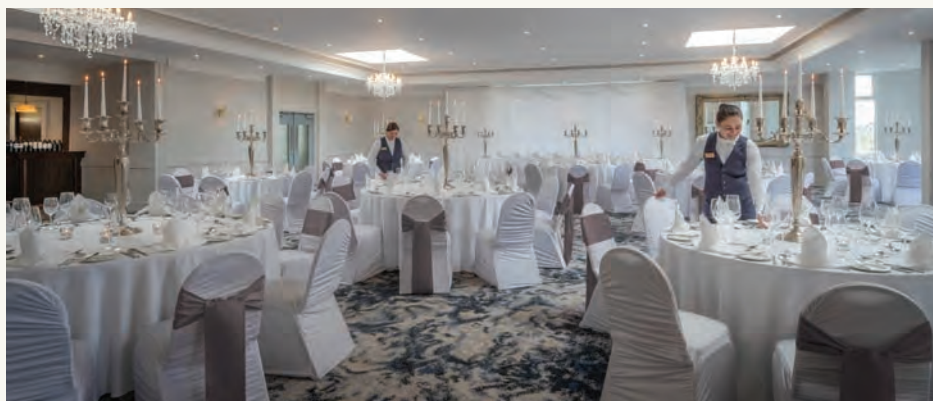
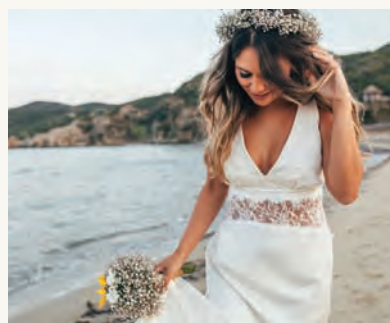


SHORELINE

HOTEL

Marry me by the sea





SHORELINE
HOTEL



Beyond the Sea Package

Our midweek package gives you the option to customise and upgrade choice elements, to create your ideal seaside celebration

€75pp

Beyond the Sea Package

Minimum 80 Guests

Available midweek Sunday - Thursday

Excludes Bank Holidays & Public Holidays

With our compliments

- Dedicated wedding co-ordinator
- Candelabras on all guest tables
- Menu tasting for 2
- Ample car parking for guests
- Use of in house PA system
- Use of cake stand

Arrival

- Red carpet on arrival with prosecco for the happy couple
- Prosecco & beer reception for all your guests, along with freshly brewed tea, coffee, cookies and scones

Banquet

- 4 Course meal, hand selected by you from our menu selector. Choose between starter or soup
- Choice of main course
- Half bottle of carefully chosen house wine for each of your guests
- Personalised menu & table plan
- Elegant chair covers

Night end

- Evening finger food buffet consisting of: cocktail sausages, chicken goujons & wedges
- Late bar until 1.30am

Make it yours

- A number of optional upgrades are available - please enquire with the Shoreline Wedding Co-ordinator for further details



Beyond the Sea Package Wedding Menu Selector

STARTER

Blanquette of chicken
Classic caesar salad
Goats cheese salad
Chicken liver parfait

OR

SOUP

Homemade vegetable
Leek & potato
Mushroom & fennel
Tomato & basil

MAIN COURSES

Roast prime Irish beef - Supplement of €5
Shank of Leinster lamb - Supplement of €5
Baked fillet of Atlantic cod
Traditional roast turkey & ham
Oven roasted supreme of chicken
Spinach & ricotta tortellini (V)
Wild mushroom risotto (V)

DESSERTS

Chef's assiette of desserts
Homemade apple pie
Profiteroles
Lemon meringue tartlet



SHORELINE
HOTEL



Oyster & Pearls Package

In such a perfect location by the water's edge, why not push the boat out? This package provides a truly magical experience with all the trimmings you could wish for.

€95pp

Oyster & Pearls Package

Minimum 80 Guests

With our compliments

- Dedicated wedding co-ordinator
- Choice of Centrepiece – candelabra or jars of flowers on each table.
Upgrades available on request
- Menu tasting for 2
- Ample car parking for guests
- Use of in house PA system
- Choice of cake stand & knife

Arrival

- Red carpet on arrival with champagne for the happy couple
- Cocktail reception for all your guests, along with freshly brewed tea, coffee, homemade petite scones and a selection of chefs canapés

Banquet

- 5 Course meal, hand selected by you from our menu selector
- Choice of main course
- Half bottle of carefully chosen house wine for each of your guests
- Prosecco toast during speeches
- Personalised menu & table plan
- Elegant chair covers & sash with a choice of colours

Party

- Evening finger food buffet consisting of: cocktail sausages, chicken goujons & wedges – upgrades available on request
- Late bar until 1.30am

Night end

- Complimentary stay in our honeymoon suite on your wedding night
- Preferred accommodation rates for your guests

Make it yours

- A number of optional upgrades are available – please enquire with the Shoreline Wedding Co-ordinator for further details



Oyster & Pearls Package

Wedding Menu Selector

STARTERS

Blanquette of chicken
Classic caesar salad
Goats cheese salad
Chicken liver parfait

SOUPS

Homemade vegetable
Leek & potato
Mushroom & fennel
Tomato & basil

MAIN COURSES

Roast prime Irish beef
Shank of Leinster lamb
Baked fillet of Atlantic cod
Traditional roast turkey & ham
Oven roasted supreme of chicken
Spinach & ricotta tortellini (V)
Wild mushroom risotto (V)

DESSERTS

Chef's assiette of desserts
Homemade apple pie
Profiteroles
Lemon meringue tartlet



SHORELINE
HOTEL