



Follow your Heart...

Weddings

2023 / 2024



*Kilronan Castle Estate & Spa
Ballyfarnon, Co. Roscommon*









Welcome



Kilronan Castle, located on the shores of Lough Meelagh, Ballyfarnon, Co Roscommon is one of Ireland's hidden gems. One of Ireland's most luxurious castle hotels, Kilronan Castle is the ancestral home of The Tenison Family and the legendary Colonel King Tenison. It is one of a few Irish castle estates that can trace its history back to royal families. This 200 year old castle is steeped in history, full of character and old world charm... the perfect setting for your wedding.

Kilronan comes from the gaelic 'Cill Ronain', which means Ronan's Abbey, the ruins of which are close by, as well as St Ronan's Holy Well & the hollow stone he used for the baptism of his followers. The original castle was built in the early 1800's and belonged to Colonel King Tenison. It was extended by the 12th Earl of Kingston in 1876 with a five storey over basement, baronial tower and battlements. During the edwardian period, the Earl & Countess of Kingston enjoyed the estate until political & social change saw the closure and sale of Kilronan & other Country Estates both in Ireland & abroad.

The estate is nestled amongst acres of woodland, open lawns and pathways leading you to a truly breath-taking estate. From intimate to extravagant, traditional to bespoke our expert team offer a comprehensive service ensuring your wedding will be unforgettable and uniquely yours. We want the planning of your day to be effortless, relaxed and most importantly enjoyable, once you have met with our experienced Wedding Coordinators we only have one focus, and that is to deliver excellence and a memorable experience for you and your guests. Here at Kilronan Castle we offer an unparalleled Irish castle wedding experience and pride ourselves in providing first class services.

We offer you the following

- A dedicated Wedding Planner and Banqueting Manager ensuring perfection throughout your day
- We want to give you our undivided attention to ensure your day is as memorable as possible therefore we have a strict one wedding a day policy
- Red carpet welcome to Kilronan Castle for you and your guests
- Champagne & canapes upon your arrival to the castle
- Complimentary tea, coffee & cookies reception for your guests
- Luxurious surroundings with a magnificent lake for your photographs
- A fabulous complimentary Banqueting Suite for your Wedding Reception
- Microphone, PA system for your speeches
- Dressed Mirror Top Cake Table and Castle Sword
- Personalised souvenir menu cards as a keepsake of your special day
- One of our luxurious Wedding Suites complimentary for the night of your Wedding with full Irish breakfast
- Complimentary upgrade to a Castle Room for both sets of parents for the night of your Wedding
- Beautiful 5 Arm gold candelabras as your table center pieces to create that all important atmosphere

Prices in this package are based upon contracted minimum numbers





Your Ceremony



*Kilronan Castle Estate is Registered to hold
Civil Ceremonies and Partnerships*



Fees apply for external and internal ceremonies



Culinary Vision



We are delighted to introduce to you our Executive Head Chef Daniel Willimont, originally from the UK Daniel began his journey at The Royal College of Catering in Cheltenham, England. His weekends were spent in kitchens alongside Raymond Le Blanc and Gordon Ramsey as well as reputable Bakeries and Butchers gaining invaluable experience he applies throughout his professional career in the kitchen. Beginning his career in fine dining restaurants and hotels, in the beautiful scenic region of the Cotswolds, England. Daniels plan was to temporarily re-locate to Ireland in 2003 after finishing work in a 2 Michelin Star restaurant he wanted to recharge his batteries and focus on his international travels. His mother a Waterford native and father a Londoner were building a house in Mayo in which he lent a hand and fell in love with Ireland. The rest is history... Daniel is classically trained in French Cuisine; but during his life travels he has gained further skills not only about cooking and preparing food but also in the understanding of methods and use of ingredients. His strong passion for all elements of cooking have led him to develop garden and estate grown produce reinforcing his ethos of using only locally sourced produce and home grown ingredients for his dishes. Throughout Daniels career he has grown and developed businesses from small operations to successfully achieving Michelin BIB Gourmand status.





Your Arrival Reception



The Dungeon Bar is an ideal setting for your private arrival reception, in the Summer your guests can gather on the Lake Terrace sipping pink champagne whilst overlooking the scenic

Lough Meelagh, Alternatively for a Winter Wedding the roaring open fires make the surroundings comfortable and homely, the candle lit Wine Cellar just adds to the mystical atmosphere

Arrival Drinks

Reception

House Red
or White Wine
€6.00 per glass

Prosecco
€7.50 per glass

Champagne Taittinger
Brut Reserve NV
€14.00 per glass

Champagne Cocktails
€14.00 per glass

Bottled Beers
€5.50 per bottle

Fruit Punch
€4.50 per glass

Hot Whiskey/Port
€6.50 per glass

Mulled Wine
€5.50 per glass

Gin & Whiskey Bar
from €8.50 per glass,
minimum numbers of 30
Premium Gins, Whiskeys
from €11.50 per glass

Kilronan Cocktails
€12 per glass



Arrival Reception Food

Canapés - select 2 Hot & 2 cold from the list below €8.50 per person

HOT

- Irish Smoked Pancetta & Irish cheddar cheese Bon Bons, Parsley & Lemon Aioli
- Irish Buttermilk Chicken Skewers, Columbo Curry Sauce, Hazelnut Crumble
- Panko Fried Irish Brie, Apple Balsamic Reduction, Bacon Salt, Watercress Puree
- Preserved wild garlic prawn Croquette, lime aioli, Coriander
- Black Pudding Roulade, Sesame Pastry, Irish Black Butter
- Mini Quiche of Co Tyrone Goats cheese & Red Onion Marmalade, Red Vain Sorrel

COLD

- Co Cavan Duck Leg Terrine, Apricot Relish, Toasted Brioche
- House Smoked Salmon, Cucumber & Dill Salsa, Trout Bridge Caviar
- Co Tyrone Goats Cheese Cone, Smoked Paprika Oil, Chervil Leaf
- Foie Gras Parfait, Toasted Brioche, Pickled Grapes
- Ham Hock, Pommery Mustard, Pickled Red Onion, Navette Brioche
- Mini Blinis, Drumshambo Gin Cured Salmon, Goatsbridge Farm Caviar, Chive Cream Cheese

The Grazing Table - €12.95 per person minimum numbers of 100

Selection of Cured Meats & Hams Selection of Irish Cheeses,
Selection of Warm Bread Rolls & Crackers, Picked Grape Bunches,
various House Dips, Dressings & Pickles

Carved Irish Glazed Ham Station - €4.95 per person minimum numbers of 100

Batch Waterford Blaa Buns, Rosemary & Garlic Stuffing, Gingerbread Spiced Apple Compote
Whole Grain Mustard Aioli Dressing

Selection of Home-made Scones - €3.50 per person

Home-made scones served with clotted cream and fruit preserves

Chefs Sandwich Selection - €4.50 per person

Selection of Breads including Ciabatta, Brioche and Flat Bread with a variety of fillings

Cheese & Cracker Buffet - €9.95 per person minimum numbers of 50

Irish Cheddar, Blue Cheese & Brie, Selection of Crackers, Picked Grapes,
Homemade Chutney Selection







Lady Louisa Menu

€75pp 2023

€79pp 2024

~ This package includes
one Starter, Soup,
a choice of two

Main Courses and one Dessert.
Served with Tea and Coffee

Your Starter Selection...

Thornhill Duck Leg Croquette - Smoked Apple Puree, Honey Mayonnaise, Rockets Leaves, Crispy Onions

Ham Hock Terrine - Homemade Piccalilli, Confit Garlic Aioli, Chive Oil

Classic Caesar Salad - Romaine Lettuce, Crispy Bacon, Aged Parmesan Traditional Dressing – add Lemon & Parsley Chicken for an additional €2pp

Chicken & Pancetta Vol Au Vent, - Confit Garlic & White Wine Cream, Chive Oil, Micro Greens

Smoked Haddock Fishcakes - Watercress Salad, Lemon Aioli, Devilled Egg Yolk Smoked

Salmon Roulade - Pink Pepper Cream Cheese, Candied Lemon, Crispy Capers, Micro Greens

Your Intermediate Course...

Butternut Squash Soup. Wild Rocket Oil, Lemon Yoghurt,

Spring, Summer, Autumn and Winter Vegetable Soup,

Roasted Leek & Potato Soup, Chive Oil

Maple, Roasted Carrot Soup, Coriander Pesto, Fennel Cream

Palette Cleansers... €4pp supplement applies

Champagne, Candied Strawberry - Coconut, Malibu Syrup, Compressed Pineapple - Mango, Thai Basil, Ginger Infused Syrup - Lemon, Lime Granita, Fizzy Orange -
Mint Mojito

Your Entrée Selection...

Roast Sirloin of Irish Beef - Duck Fat Roasted Potato, Rainbow Carrots, Crispy Shallots, Hennessy Brandy & Green Peppercorn Jus

Supreme of Irish Chicken - Lemon & Confit Garlic Crushed Potato, Sauté of Almonds & French Beans, Sundried Tomato Velouté, Basil Oil

Turkey & Ham - Rosemary Boxty Cake, Parsnip Puree, Shallot & White Wine Jus

Rump of Irish Lamb - Leg Bon Bon, Braised Red Cabbage, Celeriac Puree, Roast Chateau Potato, Thyme Jus

Fillet of Sea Bass - Braised Fennel, Cherry Vine Tomatoes, Saffron Velouté Basil Oil

Darne of Salmon - Sweet Potato Puree, Buttered Leeks, Charred Asparagus Spears, Tarragon & Lemon Cream Sauce

Something Sweet...

Classic Banoffee Pie - Salted Caramel Ice Cream, Burnt Italian Meringue

Raspberry Bakewell Tart - Flaked Almonds, Raspberry Gel, Bourbon Vanilla Ice Cream

Baileys Cheesecake - Dark Chocolate Ganache, Bourbon Vanilla Ice Cream

Lemon Posset - Dark Chocolate Crumble, Orange Gel, Double Chocolate Ice Cream Classic

Granny Smith Apple Crumble - Sauce Anglaise, Bourbon Vanilla Ice Cream

Double Chocolate Brownie - Hazelnut Crumble, Salted Caramel Ice Cream



Earl of Kingston Menu

€84pp 2023

€89pp 2024

This package includes
a choice of two Starters, Soup,
a choice of two
Main Courses and one Dessert.
Served with Tea and Coffee

Your Starter Selection...

Thornhill Duck Leg confit - Celeriac Remoulde, Maple Balsamic Dressing, Watercress Leaves
Irish Chicken & Wild Mushroom Tartlet - Rainbow Carrot Puree, Wild Rocket, Parmesan Shavings
Maple Glazed Irish Pork Belly - Black Pudding Crumble, Compressed Apple, Butter Parsnip Puree, Scotts Co Cavan Cider Cream Sauce
Crab Salad - Lemon Soused Baby Gem, Baby Onions, Orange Dressing, Coriander Oil
Tiger Prawn Cocktail - Smoked Paprika Mayonnaise, Pickled Cucumber, Tomato Tar Tare, Lemon Soused Baby Gem, Toast Melba Wafer
Salmon & Fennel Fish Cake - Dill Mayonnaise, Wild Rocket Leaves, Lime Dressing

Your Intermediate Course...

Spring, Summer, Autumn and Winter Vegetable Soup
Cream of Chicken Soup, Mushroom Ketchup, Parsley Oil
Cream of Broccoli Soup, Cashel Blue Bon Bon, Thyme Infused Cream
Roasted Leek & Potato Soup, Chive Oil

Palette Cleansers... €4pp supplement applies

Champagne, Candied Strawberry - Coconut, Malibu Syrup, Compressed Pineapple - Mango, Thai Basil, Ginger Infused Syrup - Lemon, Lime Granita, Fizzy Orange -
Mint Mojito

Your Entrée Selection...

Fillet of Local Irish Beef - Wild Mushroom Cassoulet, Butter Fondant Potato, Rainbow Carrot Puree, Green Peppercorn & Drumshambo Pot Still Whiskey Sauce
Supreme of Irish Chicken - Irish Goats Cheese & Chorizo Stuffed, Butternut Squash Puree, Pomme Anna Potatoes, Basil Velouté, Micro Garden Greens
Rack of Irish Lamb - Lamb Leg Bon Bon, Charred Onion Puree, Pomme Anna Potato, Wilted Wild Greens, Rosemary scented Jus
Breast of Thornhill Duck - Duck Leg Croquette, Boxy Potato, Red Onion Marmalade, Crispy Kale, Sherry Jus
Darne of Cod - Coriander & Lime Crust, Pink Pepper Crushed Potatoes, Saffron Fennel, Red Pepper Jam
Fillet of Sea Bass - Smoked Paprika Potatoes, Charred Aubergine, Warm Tomato & Tarragon Salsa, Basil Oil

Something Sweet...

Dark Valrhona Chocolate Fondant - Honeycomb Ice Cream, Butterscotch Puree, Chocolate Wafer
Bourbon Vanilla Crème Brulee - Salted Caramel Ice Cream, Butter Shortbread Fingers
Classic Lemon Meringue Pie - Toasted Italian Meringue, Almond Butter Crumble
Summer or Winter Eton Mess - Crushed & Burnt Meringue, Chantilly Cream, Mint Gel - Summer - Strawberry & Pimms - Winter - Blackberry & Cocoa Liquor
Pecan Pie Cheesecake - Butterscotch Sauce, Bourbon Vanilla Ice Cream Coconut
Pannacotta - Malibu Marinated Pineapple, Passion Fruit Gel, Toasted Italian Meringue



Colonel King Tenison Menu

€89pp 2023

€95pp 2024

This package includes
a choice of two Starters, Soup, Sorbet

a choice of two

Main Courses and one Dessert.

Served with Tea
and Coffee & Homemade

Petit Fours

Your Starter Selection...

Honey Glazed Irish Pork Belly - Smoked Apple Puree, Spiced White Pudding, Pancetta Cream Sauce
Chicken Liver & Foie Gras Parfait - Toasted Brioche, Pickled Grapes, Black Garlic Aioli, Achill Island Sea Salt
Thornhill Duck Leg Ravioli - Baby Spinach, Vanilla Cream, Truffle Oil, Chervil
Lobster Gnocchi - Prosecco Foam, Shaved Parmesan, Wild Leaves, Chervil Oil
Kilronan Irish Sea Plate - Brown Crab Tian, King Prawn Arancini, Gin & Beetroot Salmon Gravlox, Saffron Aioli, Micro Cress, Grissini
Tiger Prawn Ravioli - Gremolata dressing, Mango & Orange Compote, Lobster Oil

Your Intermediate Course...

Cream of Petit Pour Pea Soup, Ham Hock Bon Bon, Mint Oil
Cream of Chicken, Farfalle Pasta, Truffle Oil, Black Pepper
Classic French Onion Soup, Shaved Gruyere Cheese, Garlic Croute
Lobster Bisque, Saffron Rouille, Grissini, Lobster Oil

Palette Cleansers... €4pp supplement applies

Champagne, Candied Strawberry - Coconut, Malibu Syrup, Compressed Pineapple - Mango, Thai Basil, Ginger Infused Syrup - Lemon, Lime Granita, Fizzy Orange -
Mint Mojito

Your Entrée Selection...

Beef Wellington - Baby Spinach, Rainbow carrots, Smoked Bacon jus, Duck Egg Bearnaise
Fillet of Beef - Wild Mushroom & Leek Tartlet, Smoked Cheddar Croquette, Rainbow Carrots, Drumshanbo Whiskey Jus - Add Garlic Marinated Prawns for €3.00pp
Rack of Irish Lamb - Lamb Leg Bon Bon, Bubble & Squeak Potato Cake, Tender Stem Broccoli, Baby Spinach, Lemon Thyme Jus
Breast of Thornhill Duck - Confit Garlic Puree, Rainbow Beetroots, Barley Risotto, Roast Walnuts, Maple Glazed & Thyme Jus
Tail of Monkfish - Lobster Bisque, Tiger Prawn Mousse, Co Mayo Seaweed Salad, Asparagus Spears, Lemon Oil
Assiette of The Irish Sea - Prawn Mousse, Charred Salmon, Seared Scallop, Crab Bon Bon, Baby Spinach, Saffron Velouté, Sea weed Crumble

Something Sweet...

Duo of White & Dark Valrhona Chocolate Fondant - Raspberry Crumble, Puree & Ice cream
Malibu Flamed Pineapple - Coconut Ice Cream, Mango Puree, Rice Mint Wafer
Orange Posset - Toasted Italian Meringue, White Valrhona Chocolate Caramel, Burnt Orange & Dark Chocolate Torte, Pistachio Ice Cream, Minted Chocolate Sauce
Blue Berry & Almond Frangipane Tartlet - Sauce Vanilla Anglaise, Toasted Italian Meringue
Strawberry & Vanilla Bean Mille Feuille - Sugar Dusted Butter Puff Pastry, Chantilly Cream, Minted Pimms Strawberry Salad Micro Leaves
Earl Grey Tea Pannacotta - Pistachio Ice Cream, Lemon Gel, Lemon Fizzy Sherbet



Late Evening Buffet

Choose one of the following

- BBQ Pull Pork Served in Brioche Baps with Tomato Relish & Shredded Lettuce Served with Chips
- 8oz Irish Beef Burgers Served in Waterford Blaa Baps with Tomato Relish, Shredded Lettuce, and Irish Cheddar Cheese Served with Chips
- Kilronan Kentucky Fried Chicken Box, Cajun Spiced Chicken Drum & Thigh Served with Chips
- Fish & Chip Cones, Crispy Cod Fillet with Salt & Vinegar Chips
- 10 Inch Sour Dough Margarita Pizzas Served with Chips

Choose one of the following

- Chicken Goujons
- Honey Mustard Cocktail Sausages
- Spiced Sumo Wedges with Sweet Chilli Mayonnaise
- Chefs Selection of Pan Sliced Sandwiches
- Seasoned Breaded Mozzarella Sticks

Served with Freshly Brewed Tea and Ground Coffee €10.50 per person - we cater for 75% of the guests

Carved Irish Honey Mustard Glazed Ham Station - €4.95 per person minimum numbers of 100

Batch Waterford Blaa Buns, Rosemary & Garlic Stuffing , Gingerbread Spiced Apple Compote , Whole Grain Mustard Aioli Dressing

Cheese & Cracker Buffet - €9.95 per person minimum numbers of 50

Irish Cheddar, Blue Cheese & Brie , Selection of Crackers, Picked Grapes, Homemade Chutney Selection



Rehearsal Dinner & After Party Celebrations

BBQ Menu Selection

Menu includes: Salad Selection of House Slaw, Baby Potato Salad, Tabbouleh Cous Cous Salad, Caesar Salad, Mixed House Salad, Waterford Blaa Baps, Dips and House Dressings

Roast Chicken Kebabs ~ Irish 8oz Beef Burger ~ Marinated Pork Ribs ~ Rustic Chips

€38 per person Minimum numbers 30



Buffet Menu Selection

Menu includes: Salad Selection of House Slaw, Baby Potato Salad & Mixed House Salad, Selection of Bread Rolls, Dips and Dressings

Please select two dishes from the below list

Irish Cheddar & Mozzarella Baked Lasagne

Pancetta & Tagliatelle Pasta Carbonara

Irish Chicken Korma & Basmati Rice

Irish Chicken Tandoori & Basmati Rice

Irish Cajun Spiced Beef Burritos & Steamed Long Rice

Irish Baked Cajun Chicken & Irish Cheddar Enchiladas

Irish Cheddar & Emmental Baked Macaroni Cheese

Irish Smoked Paprika & Beef Stroganoff & Steamed Long Rice

Asian Peanut & Coriander Chicken Satay

€35 per person Minimum numbers 30

Buffet Menu Selection

Menu includes: Salad Selection of House Slaw, Baby Potato Salad, Selection of Bread Rolls, Dips and Dressings Assiette of Miniature Desserts Selection

Please select two dishes from the below list

Chorizo & Mozzarella Stuffed Chicken Breast, Pesto Roasted Mediterranean Veg
Teriyaki Marinated Darnes Salmon, Wok Fried Vegetables, Sesame & Soy
Dressing Roast Supreme of Irish Chicken, Mature Cheddar & Spinach Gratin,
Smoked Bacon Velouté

Roast Leg of Irish Lamb, Lemon & Garlic Baby Potatoes, White Wine & Rosemary
Jus

Roast Sirloin of Irish Beef, Duck Fat Roasted Potatoes, Rainbow Carrots, Red
Wine & Thyme Jus

Irish Lamb Biryani, Scented Jasmine Rice, Garlic & Coriander Nann Bread
Irish Beef Sirloin, Confit Field Mushrooms, Smoked Shallot Rings, Brandy &
Green Peppercorn Sauce, Garlic Roasted Wedges

Panko Coated Irish Coast Cod Fillets, Smoked Cheddar Sauce, Buttered Leeks
Marinated Buttermilk Chicken & Chickpea Tagine, Garlic & Lime Hummus Flat
Bread

Roasted Aubergine Moussaka, Rosemary & Lemon Butter Ciabatta, Tomato
Pesto Dressing

Hot Dish Accompaniments selection:

Cauliflower Cheddar Cheese ~ Honey Roasted Root Vegetables

€45 per person Minimum numbers 30



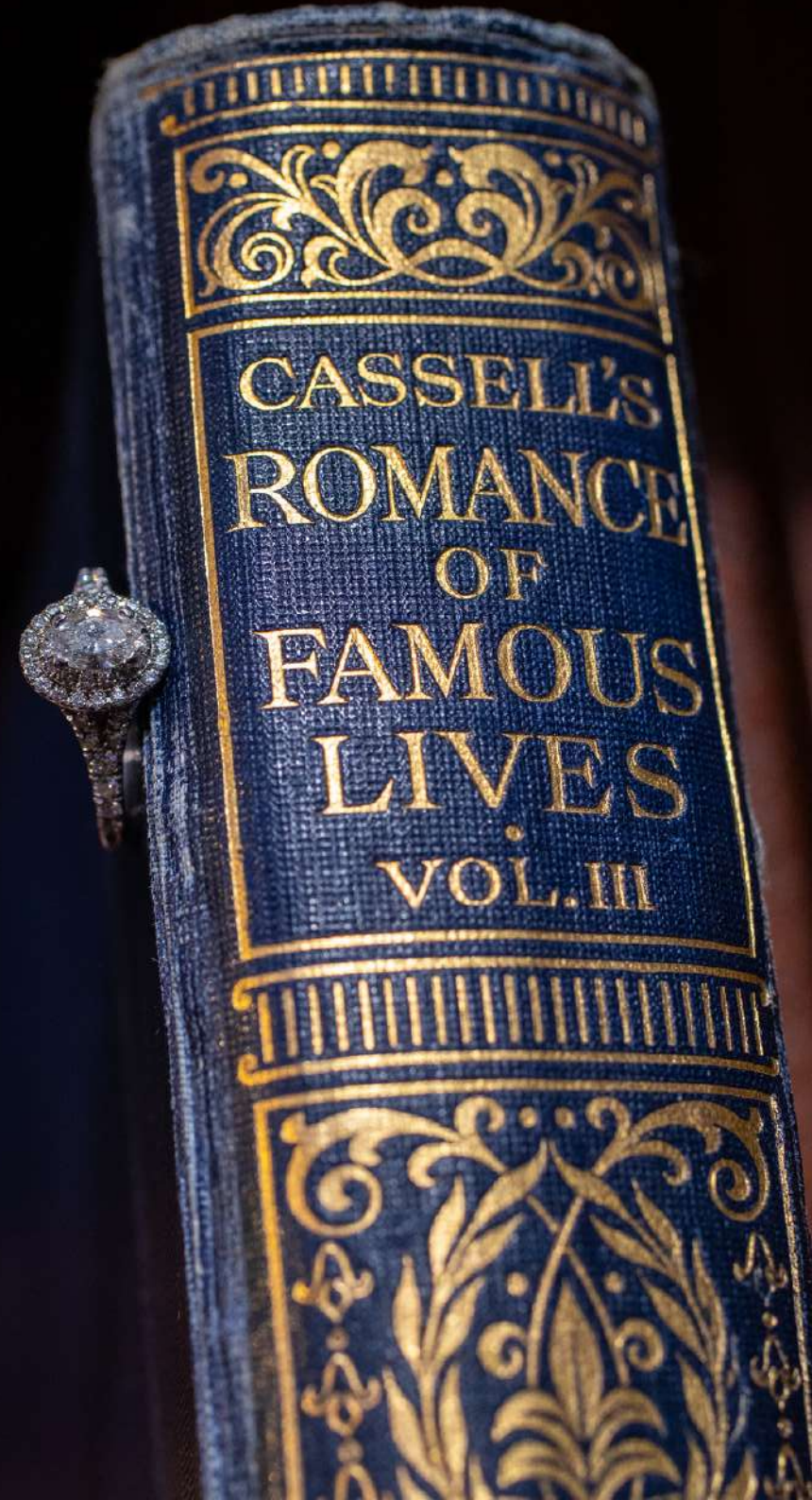




The Kilronan Package

All inclusive package price €125pp
Contracted Numbers of 175 Adults Apply

- Freshly Brewed Tea & Ground Coffee on arrival for all guests
- Selection of 2 hot and 2 cold canapes
- Selection of chefs gourmet sandwiches
- Pre Dinner Drinks of Prosecco & Bottled Beers
- Delicious 6 course meal chosen between all three menus
- Half bottle of our specially selected wine per person served with meal
- Choice of two dishes for your evening buffet
- Prosecco Pop toast for your Speeches
- Wedding Suite Complimentary on the night of your wedding
- Two complimentary Castle Rooms for each set of parents on the night of your wedding
- Superb accommodation rates
- Menu and wine tasting for you both with our compliments
- Full Stocked Sweet Card for your guests to enjoy
- 10% of all pre booked spa treatments for all your guests





The Tower Package

All inclusive package price from €84pp for 2023 & €89pp for 2024
Available for Weekend dates during January, February & November only
Contracted Numbers of 150 Adults Apply

- Freshly brewed Tea, Ground Coffee and scones on arrival for all guests
- Delicious 5 course meal chosen from The Lady Louisa Menu
- Half bottle of our specially selected wine per person served with meal
- Choice of two dishes for your evening buffet
- Wedding Suite Complimentary on the night of your wedding
- Two complimentary Castle Rooms for each set of parents on the night of your wedding
- Superb accommodation rates
- Menu and wine tasting for you both with our compliments
- 10% of all pre booked spa treatments for all your guests







Luxury Accommodation



Each of our 85 bedrooms are stunningly appointed, they all share a sense of charm, style and above all quality – cool, crisp white bed linen with luxurious bedspreads, elegant marble bathrooms with luxury amenities, flat screen televisions and climate control. Our 8 suites are the ultimate indulgence. Each features a four-poster bed, a sense of spaciousness and spectacular views. We have 8 self-catering lodges on the Castle Estate also which are only a short walk to the hotel reception





Spa & Wellness Centre

**Offering the ultimate in
health & relaxation**



The luxury Spa & Wellness Centre features a 14.5m swimming pool, state of the art gym and fitness suite, sauna, steam room and jacuzzi. The Spa at Kilronan Castle offers ten stylish treatment rooms, manicure & pedicure area, relaxation and thermal suite including aroma & light therapy steam room, sauna, hydrotherapy showers and ice fountain. Along with excellent therapies and Elemis products. The Spa at Kilronan Castle is designed to treat and pamper, transcending you into a world of escapism





*I choose you.. And I'll choose you over and over.
Without pause, without a doubt, in a heartbeat.
I'll keep choosing you*

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