



KILRONAN CASTLE
ESTATE & SPA

Weddings
at Kilronan Castle Estate & Spa



*"From this day forward....
I choose you."*





Weddings at Kilronan Castle Estate & Spa

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.





Our Offering to You

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

Prosecco for the bridal party upon 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

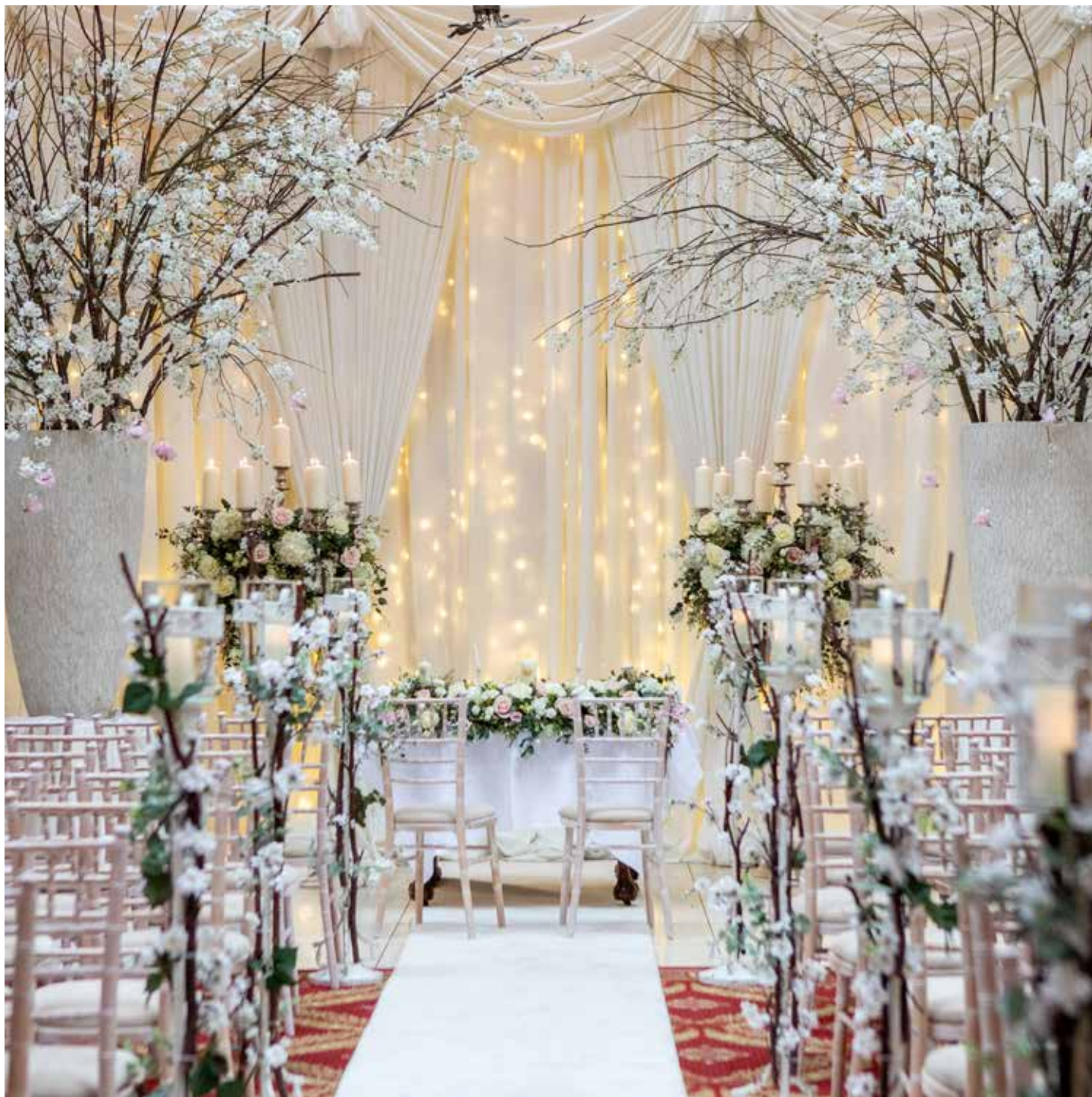
Dressed mirror top cake table and castle sword

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/guardians for the night of your wedding (applicable to weddings over 150 guests)

Beautiful 5 arm gold candelabras as your table centrepieces to create that all important atmosphere



Room Hire & Set up Fee's apply for our Ceremony Areas

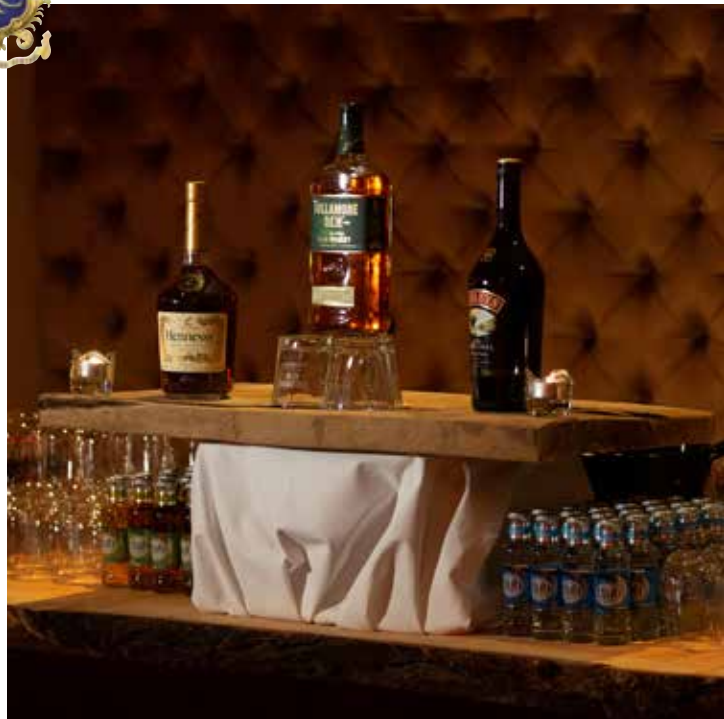


Your Ceremony

To most couples the most important aspect of the day is the ceremony, here at Kilronan Castle Estate & Spa we have a number of idyllic locations for saying 'I do'...

...whether it is a Humanist ceremony overlooking the beautiful glistening lake or our Palm Court with its high ceilings and original stone work located in the heart of the hotel is ideal, and for a larger gathering there is also our Grand Ballroom, where the breathtaking chandeliers highlight the room impeccably. For smaller more intimate gatherings we have our Library or Palm Court Lake Terrace, an ideal location for your commitment ceremony surrounded by your friends and family.







Your Drinks Reception

The Dungeon Bar is a perfect destination to host your private arrival reception. The serene and picturesque Lough Meelagh can be admired while sipping on pink champagne on the Lake Terrace in the summer.

The warm and welcoming ambiance of the roaring open fires in the winter months gives a homely feel to the surroundings. Take in the Cozy ambiance of our roaring open fires gives a warm and welcoming ambiance to the surroundings, making it a perfect setting for more intimate gatherings too. Our candle-lit Wine Cellar adds to the enchanting atmosphere of the Dungeon Bar area, making it an ideal place for photographs. The Dungeon Bar has everything you need to make your day truly unforgettable.







Luxury Accommodation

Our hotel boasts 85 beautifully decorated bedrooms, each one exuding charm, style, and quality. You'll find crisp, white linens and plush bedspreads, as well as elegant marble bathrooms stocked with premium amenities.

Climate control and flat-screen TVs are standard in every room. For the ultimate indulgence, our eight suites offer a four-poster bed, spacious ambiance, and breathtaking views.

If you're looking for something more independent, we also have self-catering lodges within walking distance of the hotel reception on the Castle Estate.







All Inclusive Packages

The Tower Package

2024 Mid week - €79 per person
2025 Mid week - €82 per person

2024 Selected Weekends - €89 per person
2025 Selected Weekend - €94 per person

Available for Weekend dates during January, February, March, October & November only

Accommodation Rates - Tower Package 2024

*Mid week Sunday - Thursday (not applicable to BH Sunday) €189 based upon two people sharing
Selected weekends Friday & Saturday & BH Sunday €209 based upon two people sharing menu
and wine tasting for you both with our compliments*

Accommodation Rates - Tower Package 2025

*Mid week Sunday - Thursday (not applicable to BH Sunday) €199 based upon two people sharing
Selected weekends Friday & Saturday & BH Sunday €219 based upon two people sharing*

The Kilronan Castle Package

2024 - €135 per person
2025 - €145 per person

A castle fee of €1000 applies for Sunday weddings*





Drinks Price List

House Red or White Wine

€7.00 per glass

Prosecco

€8.50 per glass

Champagne Taittinger Brut Reserve NV

€15.00 per glass

Bottled Beers

€6.00 per bottle

Fruit Punch

€5.50 per glass

Hot Whiskey/Port

€7.00 per glass

Mulled Wine

€6.50 per glass

Gin & Whiskey Bar

- Minimum 30

from €9.50 per glass

Premium Gins, Whiskeys

from €12.50 per glass

Kilronan Cocktails

€12 per glass

Your Arrival Reception

Price List

Canapés - Select 2 Hot & 2 Cold from the list below

€8.50 per person

Cold

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

Quiche of Co Tyrone Goats cheese & Red Onion Marmalade, Red Vain Sorrel

Hot

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, Drumshanbo Gin Cured Salmon,

Goatsbridge Farm Caviar, Chive Cream Cheese

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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

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Selection of Home-made Scones - *€3.50 per person*

Home-made scones served with clotted cream and fruit preserves

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Chefs Sandwich Selection - *€4.50 per person*

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

This package includes
**one starter, one soup,
a choice of two mains
and one dessert.**
Served with tea & coffee
€79pp 2024/ €84pp 2025



Lady Louisa Menu

Your Starter Course

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

Soup 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 €4.00 pp supplement applies

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

Main Course

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

Dessert Course

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

This package includes
**one starter, one soup,
a choice of two mains
and one dessert.**
Served with tea & coffee
€89pp 2024/ €94pp 2025



Earl of Kingston Menu

Your Starter Course

Thornhill Duck Leg confit - Celeriac Remoulde, Maple Balsamic Dressing, Watercress Leaves
Irish Chicken & Wild Mushroom Tartlet - Rainbow Carrot Puree, Wild Rocket, Parmesan Shavings
Glazed Irish Pork Belly - Black Pudding Crumble, Apple, 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 Mayo, Pickled Cucumber, Tomato Tartare, Lemon Soused Baby Gem, Toast Melba
Wafer Salmon & Fennel Fish Cake - Dill Mayonnaise, Wild Rocket Leaves, Lime Dressing

Soup 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

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

Main Course

Fillet of Local Irish Beef - Wild Mushroom Cassoulet, Butter Fondant Potato, Rainbow Carrot Puree,
Green Peppercorn & Drumshanbo 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 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

Dessert Course

Dark Valrhona Chocolate Fondant - Honeycomb Ice Cream, Butterscotch Puree, Chocolate Wafer
Bourbon Vanilla Crème Brûlée - 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
Panna cotta - Malibu Marinated Pineapple, Passion Fruit Gel, Toasted Italian Meringue



This package includes a choice of **two starters, soup, sorbet, a choice of two mains and one dessert.**

Served with tea & coffee

€95pp 2024/ €99pp 2025



Colonel King Tenison Menu

Your Starter Course

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 Gravlax, Saffron Aioli, Micro Cress, Grissini Tiger Prawn Ravioli - Gremolata dressing, Mango & Orange Compote, Lobster Oil

Soup 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

Sorbet

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

Main Course

Your Main 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 & 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

Dessert Course

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 Puff Pastry, Chantilly Cream, Minted Pimms Strawberry Salad Micro Leaves Earl Grey Tea Pannacotta - Pistachio Ice Cream, Lemon Gel, Lemon Fizzy Sherbet



Vegan Menu

Your Starter Course

Crispy Battered Cauliflower Florets,
Spiced Colombo Curry Foam,

Coriander Oil, Black Sesame,
Walled Garden Salad

Pear, Walnut and Pickled Celery Salad,
Wild Rocket, Balsamic & Maple Dressing

Avocado & Apple Tian, Walled Garden Leaves,
Burnt Orange Dressing, Toasted Croutons

Main Course

Black Curried Falafel, Lemon & Garlic Hummus,
Walled Garden Leaves, Black Sesame Dressing

Rainbow Beetroot & Barley Risotto,
Pickled Shallots, Chive Oil, Baby Spinach Leaves

Woodland Mushroom & Spring Onion Ragu,
Crispy Leeks, Smoked Onion Jam, Pine Oil

Bubble & Squeak Cake, Parsnip Puree,
Crispy Kale, Parsley & Garlic Veloute

Dessert Course

Selection of Homemade Sorbets,
Summer Fruits, White Chocolate Crumble

Strawberry & Bourbon Vanilla Eton Mess,
Eggless Meringue, Berry Sorbet, Mint Gel

Dark Chocolate & Raspberry Plate Chocolate Crumble,
Sauce, Parfait, Raspberry Gel

Vegetarian Guests will
get dessert you have
chosen of the main
menus



Vegetarian Menu

Your Starter Course

Crispy Battered Cauliflower Florets, Spiced Colombo Curry Foam,
Coriander Oil, Black Sesame, Walled Garden Salad

Pear, Walnut and Pickled Celery Salad,
Wild Rocket, Balsamic & Maple Dressing

Avocado & Apple Tian, Walled Garden Leaves,
Burnt Orange Dressing, Toasted Croutons

Smoked Cheddar Bon Bons, Cherry Tomato Relish,
Wild Rocket Leaves, Black Garlic

Main Course

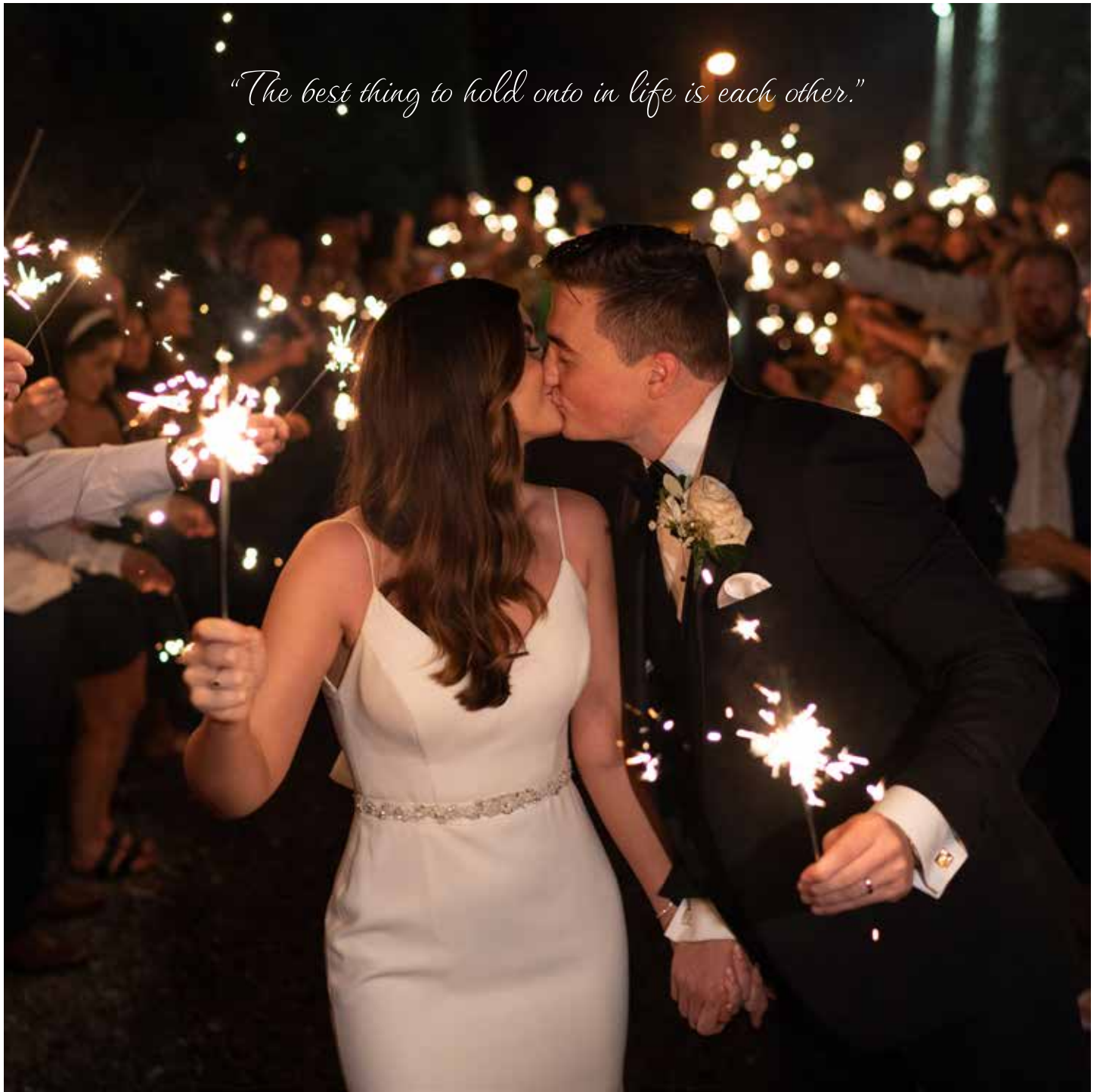
Black Curried Falafel, Lemon & Garlic Hummus, Walled Garden Leaves,
Black Sesame Dressing

Rainbow Beetroot & Barley Risotto, Pickled Shallots,
Chive Oil, Baby Spinach Leaves

Woodland Mushroom & Spring Onion Ragu,
Crispy Leeks, Smoked Onion Jam, Pine Oil

Bubble & Squeak Cake, Parsnip Puree, Crispy Kale,
Parsley & Garlic Veloute

"The best thing to hold onto in life is each other."





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)

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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

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Crisp Sandwiches

€4.50 per person

Original Tayto Crisps served with butter and Fresh Sliced Pan Bread



Pre & Post Party Price List

Please select Two dishes from the list below:

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 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

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

BBQ Selection

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 Selection

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

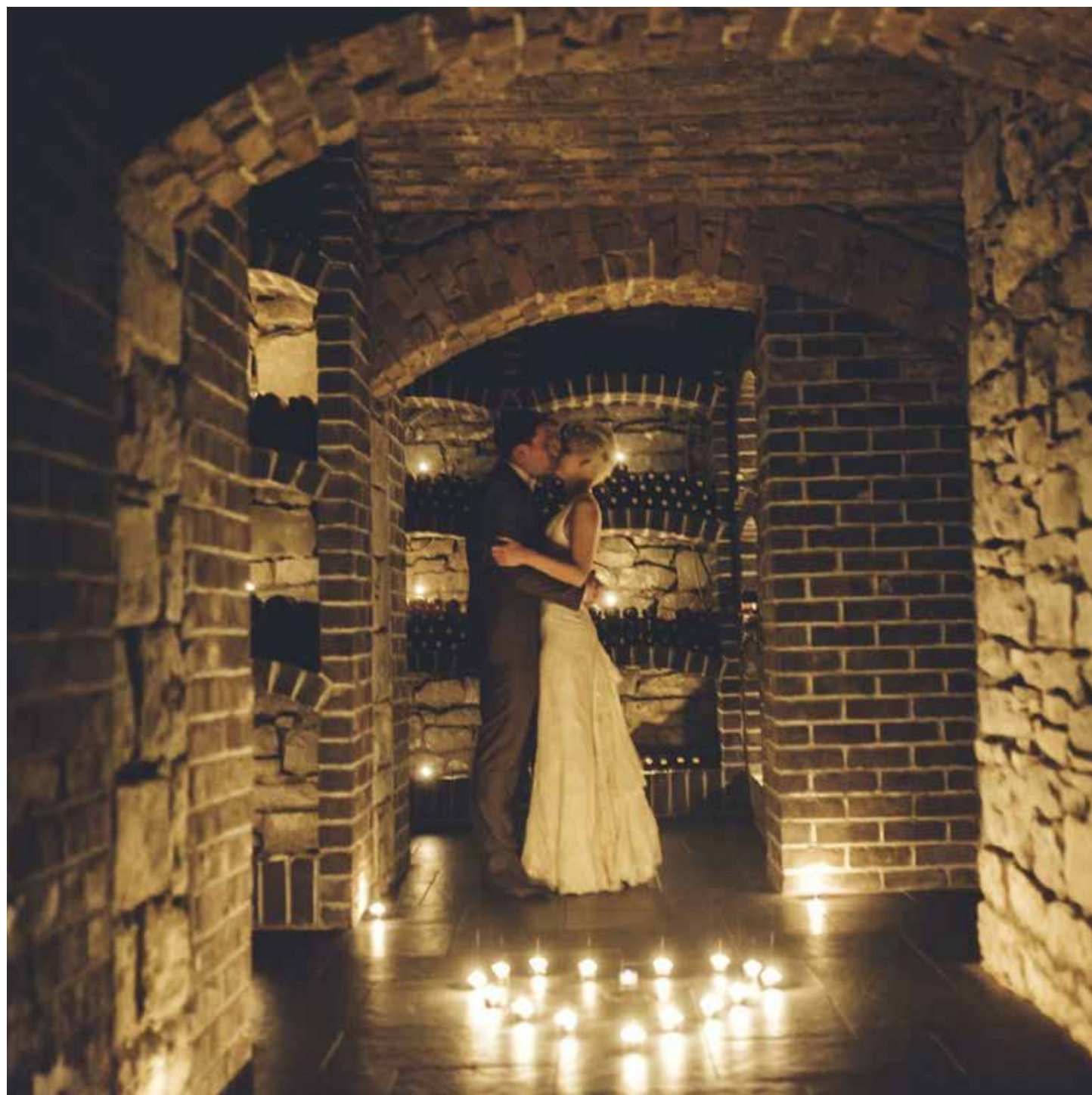
Irish Baked Cajun Chicken & Irish Cheddar Enchiladas

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







"Our together is forever."



KILRONAN CASTLE
ESTATE & SPA

A warm welcome awaits you both.



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