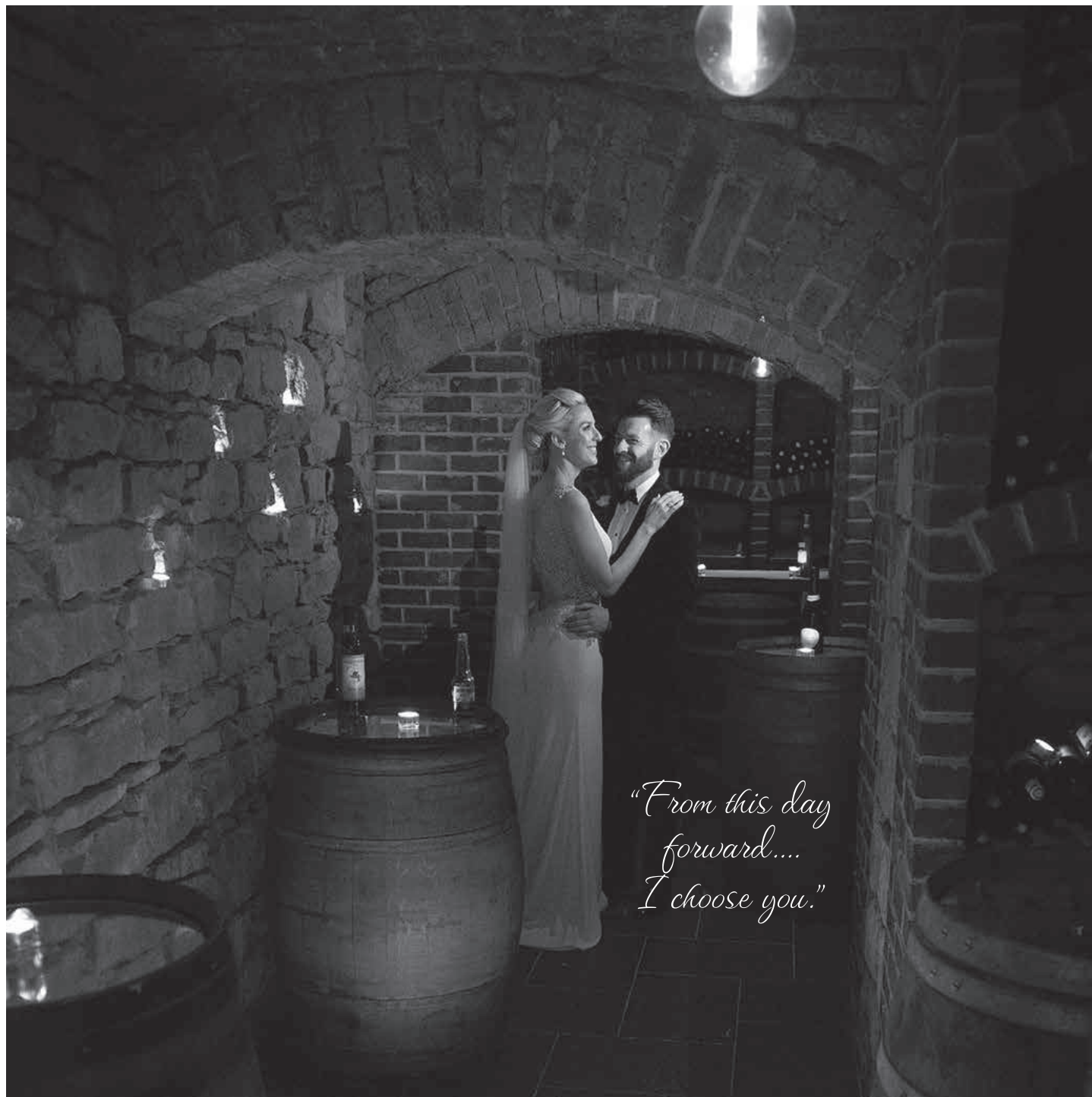




KILRONAN CASTLE
ESTATE AND SPA

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 breathtaking 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.





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 Arrivals Reception

Price List

Select 3 Mini Arrivals for €14pp

Arrivals Mini Selection

Mini Pulled Pork Buns – House Pickles – Korean BBQ Sauce

Beef Bao Buns – Hoi Sin & Scallion Marinade – Asian Slaw

Mini Pizza Selection – Hawaiian, Margarita, Piri Chicken

Black Pudding Sausage Roll – Mustard Aioli – Apple Sliced

Carbonara Arancini – Parma Ham – Parmesan Aioli

Jalapeno & Irish Cheddar Pin Wheel – Red Pepper Jam

Croque Monsieur – Charred Brioche – Bechamel Sauce – Honey Baked Ham

Beef Burger Sliders – Smoked Irish Cheddar – Spiced Tomato Relish





Your Arrivals Reception

Price List

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
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, Drumshanbo Gin Cured Salmon,
Goatsbridge Farm Caviar, Chive Cream Cheese

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Carved Irish Glazed Ham Station

€5.50 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

**Vegan and Vegetarian Menu Available Upon Request*

*4 Course Minimum
from €84pp includes
one starter, one soup,
choice of 2 mains
and one dessert.



The O'Carolan Menu

Starters

Chicken & Wild Mushroom Vol Au Vent – White Wine & Garlic Cream Sauce – Garden Micro Leaves
Prawn Cocktail – Baby Gems Leaves – Tomato Salsa – Thousand Island Sauce – Cucumber Relish
Classic Caesar Salad – Baby Gem – Garlic Croutons – Parmesan Shavings – Pancetta Lardons
Goats Cheese & Red Onion Tartlet – Walled Garden Leaves – Balsamic & Honey Dressing
Smoked Salmon – Treacle Soda Bread – Cucumber Salad – Chive Dressing
Fish Cake – Roast Garlic & Lemon Aioli – Walled Garden Leaves – Pesto Dressing
Duck Leg – Celeriac Remoulade – Balsamic & Honey Dressing

Soups

Walled Garden Vegetable (Winter and Summer)
Leek & Potato
Carrot & Coriande

Sorbet

Citrus Lemon
Dark Berry Fruit
Mang

Main Courses

Roast Sirloin of Irish Beef – Roast Chateau Potato – Rainbow Carrots, Water Cress Leaves – Red Wine Jus
Roast Breast of Irish Chicken Supreme – Creamed Potatoes – Sauté of Green Cabbage – Mushroom & Brandy Cream Sauce
Roast Turkey & Honey Baked Ham – Butter Roast Potatoes – Parsnip Puree & Crisp – Sage & Onion Stuffing – White Wine Jus
Pan Fried Darné of Salmon – Baby Crushed Potatoes, Creamed Leeks, Dill Oil, Walled Garden Baby Leaves
Roast Loin of Pork – Apricot & Rosemary Stuffing – Roast Potatoes – Parsnip Puree – Smoked Bacon Cream Sauce
Pan Fried Sea Bass Fillet – French Beans – Sweet Potato Puree – Tarragon & White Wine Cream Sauce

Desserts

Bramley Apple Crumble – Crème Anglaise – Chantilly Vanilla Cream
Dark chocolate & Raspberry Brownie – Raspberry Sauce – Chocolate Crumb – Vanilla Ice Cream
Vanilla Crème Brûlée – Chocolate Chip Cookie – Strawberry Salad
Sticky Toffee Pudding – Vanilla Chantilly Cream – Butterscotch Sauce
Desserts

***Vegan and Vegetarian Menu Available Upon Request*



*4 Course Minimum
from €101pp includes
one starter, one soup,
choice of 2 mains
and one dessert.



The Colonel Tenison Menu

Starter

Tomato & Mozzarella “Caprise” Salad – Basil Foam – Tomato Salsa – Mozzarella Fritters –
Balsamic & Maple Reduction – Walled Garden Micro Leaves

Kilronan Sea Food Plate – Cured Salmon – Pickled Mussels – Guinness & Oyster Foam –
Seared Scallop – Seaweed Salad – Dill Aioli

Tartlet of Wild Mushroom – Black Chicken Foam – Shaved Truffle – Black Garlic Aioli –
Tarragon Oil

Lobster Tail Tortellini – Baby Spinach & Nutmeg – Sweet Potato Crisps –
Lobster Leg & Prosecco Velouté

Maple & Black Pepper Glazed Pork Belly – Guinness Foam – Smoked Parsnip –
Compressed Apple Salsa – Walnut Crumble

Corn Fed Chicken “Bang Bang” – Satay Glaze – Pork Crumble – Chilli Salsa –
Coriander & Lime Dressing – Walled Garden Salad

Whipped Irish Goats Cheese – Balsamic Pearls – Hazelnuts Crumb – Brown Bread Wafer –
Black Garlic Gel – Waled Garden Leaves – Blood Orange Dressing

Irish Brie & Smoked Pancetta Croquettes – Cherry Tomato & Sesame Relish –
Smoked Sesame Oil – Walled Garden Leaves – Lime Aioli

Soups

Roast Chicken & Wild Mushroom – Truffle Oil – Black Pepper & Garlic Croute

Roast Red Pepper & Tomato – Mascarpone Foam – Balsamic “Hot” Jelly

French Onion Soup – Bruschetta of Comte Cheese Foam & Crispy Shallot – Beef Marrow Crumble

Velouté of Creamed Broccoli – Hazelnut Crumble – Cashel Blue Croquette

Asian Ramen – Soy Glazed Pork Belly – Chicken & Vegetable Broth – Fine Noodles – Egg Yolk

Maple Roasted Parsnip Soup – Vanilla Cream Foam – Black Pepper Tuile – Roast Garlic Oil

Sorbet

Long Island Iced Tea

Mimosa Champagne

Mojito Lime & Mint

Raspberry & Champagne Ripple

***Vegan and Vegetarian Menu Available Upon Request*



The Colonel Tenison Menu Continued

Main Courses

Kilronan Beef Wellington – Spinach & Nutmeg Puree – Rainbow Carrots – Smoked Turnip Puree –
Drumshambo Whiskey Jus – Seasonal Truffle Crumble

Irish Lamb Rump – Potato Dauphinoise – Pistachio Crumble – Pea & Mint Fricassee –
Juniper & Orange Jus

Fillet of Irish Beef – Short Rib Croquette – Wild Mushroom Ketchup – Confit Baby Carrots –
Watercress Crumble – White Truffle Oil

Supreme of Irish Chicken – Crispy Leg – Potato Gnocchi – Baby Spinach Velouté –
Shaved Parmesan – Spiced Brioche Crumb – Sun Dried tomato Oil

Rack of Irish Lamb – Creamed Savoy Cabbage – Charred Potatoes –
Butternut Squash Puree Apple & Rosemary Jus – Spiced Butter Hazelnut Crust

Halibut Fillet – Pink Prawn Spring Roll – Pak choi Leaves – Candy Beetroot Puree –
Seaweed Velouté – Lobster Crumble

Monk fish Tail – Smoked Potato Foam – Buttered Leeks – Celeriac Puree –
Mussel & Champagne Velouté – Leek Green Crumb

Duo of Irish Duck – Fillet & Leg Bon Bon – Smoked Cheddar Polenta Chip –
Red Pepper Jam – Charred Courgettes – Black Olive Gel – Basil & Lemon Velouté

Desserts

Eton Mess assiette – Wild Berry Sorbet – Crushed Wafer Meringue – Strawberry Hot Jelly –
Italian Meringue Toasted – Chantilly Cream – Pimms Salad – Mint Sherbet

Citrus Cheesecake – Yuzu Lemon Cake – Orange Foam – Lime Sherbet –
Spiced Biscuit Crumble – Lemon Sorbet

Double Chocolate Single Origin Fondant – Cherry Compote –
Chocolate Ice Cream – Honeycomb Cracker

Tiramisu Gateau – cocoa Foam – Coffee & Chocolate Crumb – Bourbon Vanilla Ice Cream

The Strawberry Jammy Dodger – Vanilla Anglaise – Shortbread –
Strawberry & Gin Compote – Italian Meringue

Banoffee Cremieux – Salted Toffee – Digestive Crumb – Banana Puree –
Vanilla Chantilly Cream – Dark Chocolate & Gold Wafer

***Vegan and Vegetarian Menu Available Upon Request*



The Kilronan Castle Package

All Inclusive Package Price from €150 per person for 2026

*** based on minimum numbers of 175 adults***

Freshley Brewed Tea and 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 and Bottled Beers

Delicious 6 Course Meal Chosen Between Both Menus

Half Bottle of our Specially selected Wine Per Person Served with Meal

Choice of 2 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

Exclusive Accommodation Rates

Menu and Wine Tasting for you Both with our Compliments

Fully Stocked Sweet Card for your Guests to Enjoy

10% off all Pre Booked Spa Treatments for all your Guests



The Tower Package

All Inclusive **Weekend** Package
Price from €99 per person for 2026

*Available for Weekend Dates during
January, February and November Only*

*** based on minimum numbers of 150 adults***

Freshly Brewed Tea and Ground Coffee
on arrival for all guests

Wedding Meal Chosen from our
O'Rourke's Table Menu

Half bottle of our Specially Selected
House Wine per person served with meal

Choice of 2 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

Exclusive Accommodation Rates

Menu and Wine Tasting for you Both
with our Compliments

10% off all Pre Booked Spa Treatments
for all your Guests

All Inclusive **Midweek** Package
Price from €87 per person for 2026

*Your All-Inclusive wedding
package consists of:*

*** based on minimum numbers of 100 adults***

Freshly Brewed Tea, Ground Coffee,
and Biscuits on arrival for all guests

A Starter, Soup, a choice on Main Course and one
Dessert, sample menu available upon request.

Half bottle of our Specially Selected
House Wine per person served with meal

Evening Buffet of Sandwiches,
Chip Cones and Sausage

Wedding Suite Complimentary
on the Night of your Wedding

Menu and Wine Tasting for you Both
with our Compliments

****Castle Fee of €2,000 for numbers
under 100 guests****

****Excluding Bank Holidays and Christmas Week****

"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*

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Carved Irish Honey Mustard Glazed Ham Station

€5.50 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

**Vegan and Vegetarian Menu Available Upon Request*





Wedding Pre & Post Menus

Price List

Indian Experience

Charred Chicken Korma – Beef Fillet Tikka –
Garlic & Coriander Naan – Pilau Rice
Bombay Potatoes
Salad and Sides – Chaat Masala & Riata Salad –
Kachumber Salad

American Experience

Beef Burger Sliders Selection – Buffalo Hot
Wings – Classic Mustard & Ketchup Hot Dogs
French Fries, Macaroni Cheese
Salads and Sides – Cobb Salad –
Cajun Spiced Coleslaw

Italian Experience

Thin Crust Classic Margarita (Extra Flavours
Sup Price) – Chicago Deep Dish Pepperoni
Garlic Flat Bread – Pasta Penne Carbonara –
Neapolitan Potatoes
Salads & Sides – Salad Caprise –
Salad Panzanella

Asian Experience

Kung Pao Chicken – Hoi Sin Pork Belly –
Beef Fillet Chow Main
Marinated Tempura vegetables – Traditional
Prawn Crackers – Hibachi Egg Fried Rice
Salads & Sides – Korean Lettuce Salad –
Thai Yam Salad

Price €40pp per Experience





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.











"Our together is forever."



KILRONAN CASTLE
ESTATE AND SPA

A warm welcome awaits you both.



Kilronan Castle Estate & Spa

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