



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 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 Co-Ordinators 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 Co-Ordinator 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 for the bridal party upon arrival to the Castle

Manicured estate surroundings nestled on the shores of Lough Meelagh, providing the perfect back drop for your photographs

A newly refurbished Ballroom to host your evenings wedding reception

Microphone, PA system for your speeches

A mirror top cake table and castle sword for cake cutting

One of our luxurious wedding suites complimentary for the night of your wedding with full Irish breakfast included the next morning

Complimentary Castle room for both sets of parents/guardians for the night of you 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 Fees 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 Lough Meelagh or our Grand Ballroom, where the breath-taking chandeliers highlight the room impeccably. For smaller more intimate gatherings, we have our Lake Terrace, an ideal location for your commitment ceremony surrounded by your friends and family.





The Tower Package

Weekend All Inclusive Package Price from €110 per person for 2027/28

Mid-Week All Inclusive Package Price from €105 per person for 2027/28

Based on minimum number 150 adults at weekend & 100 adults midweek

For selected months of the year

Freshly Brewed Tea and Ground Coffee for all Guests

Homemade Scones with Clotted Cream & Fresh Preserve for 25% of your Guests

Mulled Wine OR Fruit Punch for 25% of your Guests

Delicious 5 Course Menu Chosen from our Classic Menu with One Starter, One Soup,
Choice on Main Courses, One Dessert and Tea & Coffee

Half Bottle of our Specially Selected Wine per person served with meal

Evening Buffet of Sandwiches, Chip Cones & Sausages

Wedding Suite Complimentary on the Night of Your Wedding

Menu & Wine Tasting for you both with our compliments

Superb Accommodation Rates

10% off all pre booked spa treatments for your guests.



The O'Carolan Package

Weekend All Inclusive Package Price from €125 per person for 2027/28

based on minimum numbers of 175 adults July, August & Christmas Week & 150 adults every other month

Mid-Week All Inclusive Package Price from €120 per person for 2027/28

*** based on minimum numbers of 100 Adults Mid-Week***

Freshly Brewed Tea, Ground Coffee & Homemade Scones for all Guests on Arrival

Prosecco OR Mulled wine for 30% of your Guests

Bottled Beers with a Choice of Three for 30% of your Guests

Chefs Selection of Gourmet Sandwiches for 40% of your Guests

Delicious 5 Course Menu Chosen from our Classic Menu with Choice of Starter,
One Soup, Choice on Main Courses, One Dessert and Tea & Coffee

Half Bottle of our specially selected wine per person served with meal

Choice of Two Dishes for your Evening Buffet

30 Tayto Sandwiches served at your Residents Bar

Fully Stocked Sweet Cart for your Guests to Enjoy

Wedding Suite Complimentary on the night of your Wedding

Menu & Wine Tasting for you both with our compliments

Superb Accommodation Rates

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



The King Tenison Package

Weekend All Inclusive Package Price from €140 per person for 2027/28

based on minimum numbers of 175 adults July, August & Christmas Week & 150 adults every other month

Mid-Week All Inclusive Package Price from €135 per person for 2027/28

*** based on minimum numbers of 100 Adults Mid-Week***

Freshley Brewed Tea, Ground Coffee & Homemade Cookies on arrival for all Guests

Selection of 2 Hot & 2 Cold Canapes for 40% of your guests

Selection of Chefs Gourmet Sandwiches for 20% of your guests

Prosecco OR Mulled Wine for 30% of your Guests

Bottled Beers with a Choice of Three for 30% of your Guests

Delicious 6 Course Meal Chosen between both Menus with a Choice on Starter, One Soup, Complimentary Classic Sorbet, Choice on Main Course, one Dessert and Tea & Coffee

Half Bottle of our Specially Selected Wine per person served with your meal

Prosecco Pop Toast for Speeches

Choice of Two Dishes for Evening Buffet

50 Tayto Sandwiches to be served at your Residents Bar

Wedding Suite Complimentary on the night of your Wedding

Superb Accommodation Rates

Menu & Wine Tasting for you both with our compliments

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



The Kilronan Castle Package

Weekend All Inclusive Package Price from €165 per person for 2027/28

based on minimum numbers of 175 adults July, August & Christmas Week & 150 adults every other month

Mid-Week All Inclusive Package Price from €160 per person for 2027/28

*** based on minimum numbers of 130 Adults Mid-Week***

Freshley Brewed Tea, Ground Coffee & Homemade Cookies on arrival for all Guests

Selection of 2 Hot & 2 Cold Canapes for 50% of your Guests

Selection of Chef Gourmet Sandwiches for 50% of your Guests

Champagne for 40% of your Guests

Bottled Beers with a Choice of Three for 40% of your Guests

His & Hers Cocktails for 40% of your Guests (Choice of 8 Signature Cocktails)

Delicious 6 Course Meal Chosen between both Menus with a Choice on Starter, One Soup, Complimentary Classic Sorbet, Choice on Main Course, Choice on Dessert and Tea & Coffee

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

Choice of Two Dishes for your Evening Buffet

Champagne Pop Toast for your Speeches

Fully Stocked Sweet Cart for your Guests

50 Tayto Sandwiches to be served at your Residents Bar

Wedding Suite Complimentary on the night of your Wedding

Superb Accommodation Rates

Menu & Wine Tasting for you both with our compliments

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





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 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.





Drink Choices

House Red or White Wine

€8.00 per glass

Prosecco

€9.00 per glass

Champagne Bouche 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

€14 per glass

Your Arrivals Reception

Arrivals Mini Selection - Select 3 from the list below.

€14 per person

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

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

Glazed Irish 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



Classic 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

(add chicken for an additional €2 per person)

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 & Coriander

Sorbet

(€5 Supplement)

Citrus Lemon

Dark Berry Fruit

Mango

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 Darne 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 Brulee, Chocolate Chip Cookie, Strawberry Salad

Sticky Toffee Pudding, Vanilla Chantilly Cream, Butterscotch Sauce





The Modern 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



The Modern 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

"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*

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 €45 per person, per Experience

Minimum of 30 people





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
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A warm welcome awaits you both.



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