



BUTLER HOUSE

1786

Wedding Packages 2020

Congratulations on your recent Engagement!

Thank you for choosing Butler House and Garden as your bespoke venue for your wedding.

Butler House & Garden is the charming Dower House of Kilkenny Castle since 1786. Nestled in the heart of vibrant medieval Kilkenny. Butler House brings history, charm, romance and a warm welcome to all who visit. Sleep, dine, or celebrate those milestones in life in timeless and unique surroundings.

Overlooking more than an acre of manicured gardens, maintained in their original, Georgian splendour; Butler House is a jewel of historic luxury within Kilkenny City's vibrant cobble stoned streets.

We wish you every happiness,

The Butler House Team

Your Happily Ever After begins with Butler House

Telephone: 00353 56 7722828

Email: events@butler.ie

Every Last Detail

*Our Wedding Team will take care of every last detail
of your Special Day
at Butler House and Garden
from your Ceremony to Exclusive Hire of the entire property.....*

We will make your dreams come true!



The Ceremony

24 Hour Exclusive Hire of All of Butler House	€2,000.00
Additional 6 Hour Exclusive Hire for the day before or day after	€2,500.00
<i>* Includes all bedrooms at an additional cost – see our reservations team for accommodation rate</i>	
Exclusive Hire of the gardens	€750.00
Hire of a private function room for ceremony	€400.00

Included with our compliments:

- ❖ Chivari Chairs
- ❖ Red Carpet
- ❖ Table for celebrant
- ❖ Use of in house speaker system

Additional Extras:

Flowers: Flowers for the celebrants table can be organised with advanced notice at an agreed cost based on your wedding budget

We would be happy to advise on all options available for the type of ceremony that would best suit your own needs

Drinks Reception

Prosecco	€6pp
Summer Punch	€4pp
Mulled Wine	€6pp
Kir Royal (Prosecco & cassis liqueur)	€6.50pp
Tea / Coffee	€2.70pp
Freshly made cookies	€1.50pp
Dressed Scones (cream & jam) with Tea / Coffee	€5pp

A light bite before the main event

Served Hot

Marinated Scallops served on a spoon with Salsa Verde and Crisp Pancetta
Castletownbere Crab Spring Roll with Soya Ginger Dipping Sauce
Mini Chorizo Scotch Egg with Tomato Jam
Petit Pulled Pork Sliders with Butler House Relish and Pickled Cucumber
Cauliflower and Cashel Blue Risotto Bon Bons served with Honey Pesto Mayonnaise
Steak and Chips: Miso Glazed Beef Fillet on a Chunky Chip with Béarnaise Sauce
Thai Spiced free range Chicken Skewers with Massaman Curry Dipping Sauce
Pear, Walnut and Lavistown House Cheese Tartelette with Fine Herbs

Served Cold

Home Cured Highbank Orchard Pink Gin Goatsbridge Trout with Caviar on Blini Pancake
Mini Tuna Nicoise Salad in a Jersey Potato Cup with Quail's Egg and Anchovy Dressing
Shot of Spiced Prawn Cocktail Gazpacho with King Prawn cracked Black Pepper and Celery
Confit of Duck Rillettes with Hummus Dip on Sourdough Toast
Grilled Baby Asparagus wrapped with aged Parma Ham drizzled with Truffle Oil
Tea Smoked Chicken Mousse with Beetroot Relish in Wonton Crisp
Guinness Scone with Dijon & Watercress Cream with Flaked Smoked Mackerel

Choose 3 from the above list - €15 per person

Please note this is a sample menu and dishes can change seasonally - all allergens are catered for

The Main Event

Lady Sarah Menu

£59 per person

Poached Chicken, Ham Hock Bon Bon in Brioche Crumb, Caesar Aioli, Parmigiana Tuile, Baby Gem

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Wild Mushroom and Fennel Soup served with Pistachio Pesto

*\* Can be substituted to*

Highbank Orchard Pink Gin and Tonic Sorbet

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Roast Chicken Supreme, Wild Mushroom & Green Pea Fricassee, Potato Fondant, Confit Garlic Cream

or

Atlantic Hake Fillet, Squash Puree, Buttered Samphire, Mini Ratatouille, Saffron Beurre Blanc

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Baileys Liqueur and Valrhona Chocolate Chip Cheesecake, Gingernut Crumb

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Freshly Brewed Tea / Coffee

Included within this menu package:

- ❖ *Tea / Coffee & Homemade Cookies on arrival*
- ❖ *Seasonal Punch on arrival (alcohol free options also available on request)*
- ❖ *Five Course Menu especially selection by our Head Chef Gerard Dunne*
- ❖ *Half Bottle of House Wine per person*

Lady Grace Menu

€68 per person

Pressed Local Crab with Coriander, Orchard Apple Lavender Jelly, Langoustine Marie Rose

** Can be substituted to*

Salad of Grilled Asparagus, Poached Hens Egg, Pickled Beetroot, Truffle Mayonnaise, Pea Shoots

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Roasted Butternut Squash Bisque, Nutmeg Cream

*or*

Passionfruit and Mango Sorbet

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Roast Striploin of 28-day Dry Aged Beef, Balsamic Shallots, Potato Fondant, Madeira Thyme Reduction

or

Coastal Atlantic Salmon, Watercress Mash, String Beans, Pickled Chantenay Carrots, Roast Garlic & Tarragon Cream

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Assiette of Butler House Chef's Dessert Trio

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Freshly Brewed Tea / Coffee

Handmade Petit Fours

Included within this menu package:

- ❖ *Tea / Coffee & Homemade Dressed Scones on arrival*
- ❖ *A Glass of Prosecco per guest on arrival (alcohol free punch is also available on request)*
- ❖ *Six Course Menu especially selection by our Head Chef Gerard Dunne*
- ❖ *Half Bottle of House Wine per person*

Lady Anne Menu

€85 per person

Smoked Duck Salad with Blood Orange, Micro Mesclun, Pickled Ginger, Confit Duck Leg Spring Roll

or

Dressed Local Crab with Coriander, Orchard Apple Lavender Jelly, Highbanks Pink Gin Cured Salmon.

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Veloute of Celeriac, Picked Apple with Pistachio Cream

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Kir Royal Blackcurrant Sorbet topped with Champagne

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Killenure Dexter Beef Fillet, Triple Peppercorn Dust, Mustard Gratin Potatoes, Purple Broccoli,  
Cabernet Jus

*or*

Pan Roasted Fillet of Seabass, Celeriac Puree, Buttered Marsh Samphire, Mini Ratatouille, Saffron  
Beurre Blanc, Razor Clams.

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Tarte Tatin, Salted Caramel Ice-Cream, Hazelnut Crunch, Jameson Custard

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Freshly Brewed Tea / Coffee

*Herbal Tea available on the day upon request*

Handmade Petit Fours

*Included within this menu package:*

- ❖ *Tea / Coffee & Homemade Filled Donuts on arrival (can be substituted with dressed scones if preferred)*
- ❖ *A Glass of Kir Royale per guest on arrival (Can be substituted for Mimosa's if preferred)*
- ❖ *(alcohol free punch is also available on request)*
- ❖ *Six Course Menu especially selection by our Head Chef Gerard Dunne*
- ❖ *Half Bottle of House Wine per person*

# *Chef Gerard's Signature Selection*

## Appetisers selection

Smoked Duck Salad with Blood Orange, Micro Mesclun, Pickled Ginger, Confit Duck Leg Spring Roll

Pressed Local Crab with Coriander, Orchard Apple Lavender Jelly, Crispy Crab and Black Pudding Cigar

Salad of Grilled Asparagus, Poached Hens Egg, Pickled Beetroot, Truffle Mayonnaise, Pea Shoots, Yellow Fin Tuna Carpaccio, Oyster Leaves, Empeltre Olive, Ice Cube Radish, Apple Blossom, Wasabi

Lapsang Smoked Chicken, Ham Hock Bon Bon, Brioche Crouton, Caesar Aioli, Parmigiano Tuile

*Please note this is a sample menu and dishes can change seasonally.*

## Soups & Sorbets

Veloute of Celeriac, Pickled Apple with Pistachio Cream

Cream of Green Pea & Ham Hock Soup

Wild Mushroom & Fennel Soup Pistachio Pisto

Roasted Butternut Squash Bisque, Nutmeg Cream

Tomato Primavera Minestrone, Pastini and Italian Sauce

High Banks Orchard Pink Gin and Tonic Sorbets

Walled Garden Mint Mojito Sorbets

Cold Frame Rhubarb and Ginger Sorbets

Passionfruit and Mango Sorbets

Kir Royal Blackcurrant Sorbet Topped with Champagne

*Please note this is a sample menu and dishes can change seasonally.*



## Main Course

Killenure Dexter Beef, Triple Peppercorn Dust, Mustard Gratin Potatoes, Purple Broccoli, Cabernet

Kildare Lamb Loin, Parsnip Bark and Puree, Porcini Mushroom Fondant, Douglas Fir and Parsley Cream

Monkfish, Watercress Mash, String Beans, Pickled Chantenay Carrots, Roast Garlic & Tarragon Cream

Wild Mushroom Petit Pois, Asparagus Risotto, Peppered Rocket, Poached Egg, Truffle Drizzle, Parmigiano Dust.

*Please note this is a sample menu and dishes can change seasonally.*

## Dessert

Glazed Lime and Mango Tart, Poached Pear, Lemon Curd, Coconut

Deconstructed Wild Berry Eton Mess

Assiette of Butler House Chef's Dessert Trio

Rich Valrhona Chocolate Torte, Grand Marnier & Orange Confit

Tarte Tatin, Salted Caramel, Hazelnut Crunch, Jameson Custard

Freshly Brewed Tea & Coffee

Herbal Tea Available on Request

Handmade Petit Fours.

Should you wish to substitute any of the package menu options, you can choose from the selection above. The supplement charge to do so is as follows:

Alternative Appetiser €4.50 pp

Alternative Main Course €9 pp

Alternative Dessert €3 pp

## **Children's Menu**

*€12.50pp (children up to 12 years)*

### **Small Bites**

Homemade Soup of the day with Bread Roll

Garlic Focaccia Bread Fingers

Golden Fried Mozzarella Sticks with Tomato Dipping Sauce

### **Bigger Bites**

Half Portion of Mum and Dads' Main Meal

Chicken Tenders or Sausages with Chips

Butler House Burger with Sweet Potato Fries

Margarita Pizza

Baked Macaroni Cheese Pasta

### **Sweet Bites**

Warm Chocolate Brownie with Vanilla Ice Cream

Homemade Ice Cream and Fruit Jelly

Fan of Melon with Strawberries

Selection of Homemade Ice Cream and Cookies

# *A Late Night Bite*

Selection of Freshly Cut Sandwiches, Tea / Coffee

€10.25pp

Selection of Freshly Cut Sandwiches, Chicken Goujons, Tea / Coffee

€15pp

Selection of Freshly Cut Sandwiches, Chicken Goujons, Cocktail Sausages, Tea / Coffee

€18pp

Pulled Pork dressed with Barbeque Sauce & Crispy Onions served on a Brioche Bun

€8.50pp

# *An Alternative Option*

## Buffet Option

*€60 per person*

## Cold Selection

Home Cured High Banks Orchard Pink Gin Goat's Bridge Trout with Caviar on Blini Pancake

Mini Tuna Nicoise Salad in a Jersey Potato Cup with Quail's Egg and Anchovy Dressing

Mary Walsh Duck Rillettes with Hummus Dip on Sourdough Toast Cold

Grilled Baby Asparagus Wrapped with Aged Parma Ham Drizzled with Truffle Oil

Tea Smoked Chicken Mousse with Beetroot Relish in Wonton Crisp

Guinness Scone with Dijon & Watercress Cream with Flaked Smoked Mackerel

Cold pass around Canapés @ €15 Per Person (Please Choose 3 of the Above)

## Fork Buffet Style Casual Wedding Dinner

Poached organic chicken breast,

Dijon and honey baked Callan ham,

Fillet of Clare island salmon with pencil asparagus.

Selection of Wexford coastal smoked fish

## From the Garden:

Broccoli salad with feta cheese, sundried tomatoes, artichoke hearts and toasted almonds

Cos salad, chorizo and focaccia croutons with wholegrain mustard house vinaigrette

Summer coleslaw with pineapple chunks, heirloom carrots and garlic mayonnaise dressing

Rosemary and garlic roasted Baby potato with red onion, olive oil and lemon drizzle

## Hot carvery:

28-day dry aged beef carved to order cooked medium, hen's egg béarnaise dressing.

## White glove service pass around Savoury Bowls:

Seafood assortment Bonne Femme, summer veg & Petit Pois, basil mash

Chicken Medallion Wild Mushroom, Pearl Onion Red Wine Reduction, pastry texture

Penne Pasta Puttanesca, Nicoise Olives, wild mushrooms, Sundried Tomato, parmigiana shavings

Thai Green Organic Vegetable Curry with Fragrant Basmati Rice

## Dessert Buffet Selection

Gateau Opera Delice

Seasonal mascarpone Cheesecake shortcake crumb

Summer berry Meringue Nests baileys cream

Tea & Coffee

## *With our compliments*

- ❖ Chivari Chairs
- ❖ Candelabras
- ❖ Glass Mirror Centre Pieces
- ❖ Microphone for speeches
- ❖ Cake Table & Cake Knife
- ❖ Red Carpet
- ❖ Bespoke gift from Butler House
- ❖ Wedding Tasting of your pre-selected wedding menu including wedding wine (for weddings with minimum numbers of 30)

### **The following is available at an additional charge if required**

- ❖ Bar Extension €495 (only available for exclusive hire weddings)
- ❖ Dance Floor €550
- ❖ Flower centre pieces – price available upon request



# *Butter House*

## *Photography*

### *Package*

*Have you chosen the perfect  
location for your Wedding  
Photographs?*

*Capture the memories of your special  
day in our historic walled garden in the  
heart of Kilkenny City...*

***Garden Hire €300***

*Includes;*

*Prosecco on Arrival for the Happy Couple, and use of the Garden and a room in the House for 1  
hr 30 mins.*

*Prosecco and Canapé packages for Bridal Party available on request.*

# *Terms & Conditions*

**Deposit:**

In order to host your wedding at Butler House & Gardens a deposit is required. Please note that this deposit is non-refundable. The deposit will be calculated at 30% of your overall estimated initial costings.

Please note that Butler House can only discuss costings, availability and required arrangements with the Bride & Groom themselves. A deposit will only be taken from the Bride & Groom once they have visited the hotel & met with a member of management or the Events Co-Ordinator at Butler House.

**Contract:**

A copy of the Butler House & Gardens Wedding terms & conditions will be sent out once the deposit is received. This must be signed and sent back in order to confirm your booking within the time frame specified by the Events Co-Ordinator. Failure to comply, will result in the automatic release of space without prior notification.

**Cancellation:**

Should you be forced to postpone your wedding, the original deposit is not refundable however may be transferred to a date booked within six months of the original date depending on availability. In the event of a full cancellation, deposits are non-refundable. However other monies paid will be discussed with management of Butler House.

**Accommodation:**

Agreed rates for accommodation are quoted in Euro's €. All rates are inclusive of Full Irish Breakfast & can be discussed directly with our Reservations team

Final confirmation of all bedroom requirements must be sent to the reservations team 1 month prior to the arrival date. Any requests or changes made after this date are strictly subject to availability and not guaranteed unless confirmed in writing by a member of the Butler House reservations team.

In order to hold a block of bedrooms for your wedding party, an initial deposit of €300.00 is required. Please note that this deposit is non-refundable. At 90 days prior to arrival, the room block must be reviewed, and any rooms not allocated with a name and credit card may be automatically released back for resale to the general public.

**Payment Procedure:**

A pro-forma invoice will be issued with your contract once the required deposit is received. This will be based on the requirements specified by the Bride & Groom at the time of enquiry with the Events Co-Ordinator at the hotel.



# *Terms & Conditions*

## **Payment Schedule:**

Deposit: 30% of overall estimated initial costs. Non-Refundable.

50% of the estimated wedding invoice – required 3 months prior to the wedding date.

90% of the estimated wedding invoice – required 1 month prior to the wedding date.

Remaining 10% to be settled 2 days prior to the wedding date, unless specified by previous arrangement with the Events Co-Ordinator

Any further incidentals should be settled on departure after the wedding

Payment can be made by credit card, bank draft or bank transfer. Bank details are available on request.

Payment by personal cheque is not accepted.

All prices are quoted in Euro's €. All prices within this brochure are applicable to 2020 weddings only.

A price list for the rest of 2019 and 2021 weddings are available on request. Prices for 2021 weddings are subject to increase in line with inflation

## **Other Events:**

Butler House & Gardens reserves the right to host more than 1 event on any day. However, we will only host one wedding per day. As such exclusivity of the hotel is never guaranteed unless the exclusive hire is pre booked & hire fees are built into the wedding quotation & contract.

## **Final Details:**

All final details including final number of guests, table plans and any other outstanding details must be submitted to the hotel no later than 7 working days. This will be deemed as the minimum numbers on the day & as such the minimum number charged on the day. Increase in numbers will be included on the final invoice to be paid on departure.

## **Menu:**

A wedding tasting meal is included complimentary for the bride & groom only, this applies to weddings with in excess of 30 guests.

Final menu choices must be submitted 4 weeks prior to the wedding date.

## **Food /Beverages:**

No beverages or food of any kind will be permitted to be brought into the hotel without the explicit permission of the hotel manager. This excludes the Wedding Cake. A disclaimer form must be signed before the wedding cake is delivered and please note on delivery of the wedding cake, allergens must be included.

## **Noise Levels:**

No exceptional noise from the party will be entertained. Butler House reserves the right to cease all celebrations in the event that other guests within the hotel are being adversely affected.

# *Terms & Conditions*

## **Loss or Damages:**

Butler House does not assume any responsibility for loss or damage of any articles left in the hotel before, during or after the event

The organisers shall be responsible for any damage which may have occurred to the fittings, walls, floors, carpets or allocated bedrooms during the event

Please note that the use of glitter, confetti or any other such items are strictly prohibited on the hotel premises and grounds. Materials of any description are not permitted to be pinned or stuck to the walls, doors or windows.

Access to the fire exits must be free at all times.

As we are a city centre location, parking is limited, Butler House cannot guarantee the availability of parking for all guests attending the wedding, with the exception of guests staying in house. We will endeavour to hold a space for the bride & groom, however availability is never guaranteed. Off site parking is available.

I \_\_\_\_\_ & \_\_\_\_\_ have read through all the above terms & conditions & accept all requirements as specified above

Bride Signature: \_\_\_\_\_ Grooms Signature: \_\_\_\_\_

Date: \_\_\_\_\_