



BUTLER HOUSE

1786

# Wedding Packages 2021

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## 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.*

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*We wish you every happiness,*

*The Butler House Team*

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**Your Happily Ever After begins with Butler House**

Telephone: 00353 56 7722828

Email: [events@butler.ie](mailto:events@butler.ie)

# Every Last Detail

Our Wedding Team will take care of every 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

# Canape Reception

## Served Hot

- Risotto, Wild mushroom risotto, arancini, truffle mayonnaise  
(Gluten, Eggs)
- Goat's Cheese, Tartlet of goat's cheese and roasted vegetables  
(Dairy, Gluten)
- Duck Fritter, Orange Compote  
(Gluten, Eggs)
- Beignet of Crabmeat, Ginger  
(Crustaceans, Gluten, Eggs)
- Red Pepper and Tomato Bruschetta, Aubergine, Spiced Parmesan  
(Gluten, Dairy)
- Vegetable Samosas, Minted Yoghurt  
(Gluten, Dairy, Eggs)
- Peking Duck Spring Roll, Hoi Sin Sauce  
(Gluten, Dairy)
- Tempura Prawns, Chilli and Mango Salsa, Wasabi Mayonnaise  
(Gluten, Crustaceans, Eggs)
- Thai Chicken Satay, Roasted Peanut Dip  
(Dairy, Peanuts)

## Served Cold

- Tuna, Seared tuna, olives tapenade, micro cress  
(Gluten, Fish)
- Salmon, Salmon tartar, wasabi mayo, keta caviar  
(Fish, Eggs, Gluten)
- Goats cheese & caramelized red onion  
(Gluten, Dairy, Sulphites)
- Chicken, Chicken liver parfait, red onion compote  
(Gluten, Dairy, Sulphites)
- Gravlax of Salmon, Pumpernickel, Dill and Mustard  
(Fish, Gluten, Mustard, Eggs)
- Feta Cheese, Tomato and Black Olive Chutney, Sesame Bread  
(Dairy, Gluten, Sesame)
- Foie Gras, Fig Chutney, Toasted Brioche  
(Dairy, Gluten)
- Poached Dublin Bay Prawn, Chive Vinaigrette  
(Crustaceans, Gluten)
- Crab, Chilli, Coriander and Lime, Micro Herb  
(Crustaceans, Gluten)
- Vine Tomato and Bocconcini, Pesto Dressing  
(Dairy)

**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

Starter

Please choose 1

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Intermediate

Please choose 1

~~~~~

Main Course

Please choose 2

~~~~~

Dessert

Please choose 1

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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 David McKane*
- ❖ *Half Bottle of House Wine per person*

# Lady Grace Menu

€68 per person

Starter

Please choose 2

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Intermediate

Please choose 1

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Main Course

Please choose 2

~~~~~

Dessert

Please choose 1

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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)*
- ❖ *Five Course Menu especially selection by our Head Chef David McKane*
- ❖ *Half Bottle of House Wine per person*

# Lady Anne Menu

€85 per person

Starter

Please choose 2

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Soup Course

Please choose 1

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Sorbet Course

Please choose 1

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Main Course

Please choose 2

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Dessert

Please choose 2

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Freshly Brewed Tea / Coffee

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 David McKane*
- ❖ *Half Bottle of House Wine per person*



## Starter Selection

### St Tola Goats Cheese & Baby Spinach Tart

*Roasted Cherry Vine Tomatoes, Micro Salad*

*(Gluten, Dairy, Eggs)*

### Tomato & Mozzarella

*Heirloom Vine Tomatoes, Toons Bridge Burrata Cheese, Pesto Dressing*

*(Dairy)*

### Blue Cheese Panna Cotta

*Poached Pear, Candied Walnuts*

*(Dairy, Tree nuts)*

### Jerusalem Artichoke Ravioli

*Buttered Spinach, Brown Butter emulsion*

*(Dairy, Gluten, Egg)*

### Butler House Smoked Salmon

*Caper Berries, Lemon Segments*

*(Fish)*

### Duncannon Salmon Tartar

*Honey and Soy Vinaigrette, Wasabi Yoghurt*

*(Fish, Dairy, Soya, Gluten)*

### Citrus Dressed Crab Meat

*Potato Salad, Roasted Cucumber, Lemon Gel*

*(Crustaceans, Eggs)*

### Lobster & Chive Ravioli

*Buttered Spinach, Lobster Bisque*

*(Crustaceans, Dairy, Gluten, Eggs)*

Corn Fed Chicken Salad

*Crisp Bacon, Parmesan Croutons*

*(Gluten, Dairy, Eggs)*

Duck & Foie Gras Terrine

*Compressed Granny Smith Apple, Apple Jelly, Candied Hazelnuts*

*(Tree nuts, Dairy)*

Feuilleté of Chicken & Wild Mushroom

*Madeira Espuma*

*(Dairy, Gluten, Eggs)*

## Soups

### Wild Mushroom Soup

*Parmesan Cappuccino and Truffle Oil  
(Dairy)*

### Celeriac & Apple Soup

*Candied Hazelnut, Truffle Oil  
(Dairy, Nuts)*

### Tomato and Red Pepper Soup

*Slow Roasted Cherry, Plum Tomatoes, Red Peppers, Basil Pesto*

### Garden Pea and Mint Soup

*Shallot and Bacon*

### Lobster Bisque

*Chive & Sautéed Prawns  
(Dairy, Crustacean)*

### Leek and Potato Soup

*Smoked Haddock  
(Dairy, Fish)*

### Spiced Butternut Squash Soup

*Toasted Pumpkin Seeds  
(Dairy)*

## Sorbets

### Coconut

*Coconut and Lemon Grass Sorbet*

### Ginger Peach

*White Peach and Ginger Sorbet*

### Granny Smith Apple Sorbet

*Compressed Apple*

### Clementine Sorbet

*Orange Liquor*

### Tangy Lemon Sorbet

*Lemon Verbena*

### Passion Fruit

*Mango Syrup*

## Main Course

### Fillet of Beef

*Fondant Potato, Watercress Puree, Wild Mushrooms, Red Wine Sauce  
(Dairy, Sulphites)*

### Crowe's Free Range Pork Belly

*Shallot & Bacon Jam, Baby Leeks, Sweet Pork Jus  
(Dairy, Sulphites)*

### Loin of Achill Island Black Face Lamb

*Potato and Pea Croquette, Emulsion of Peas, Rosemary Jus  
(Gluten, Dairy, Sulphites, Eggs)*

### Roast Fillet of Duck

*Heritage Carrots, Duck & Orange Sauce  
(Dairy, Sulphites)*

### Roast Breast of Rings Farm Chicken

*Cep Puree, Sweet Potato, Wild Mushroom Sauce  
(Dairy, Sulphites)*

### Poached Fillet of Salmon

*Lobster Ravioli, Tenderstem Broccoli, Lemon Beurre Blanc  
(Fish, Crustaceans, Gluten, Dairy, Sulphites)*

### Pan Seared Fillet of Halibut

*Celeriac Purée, Truffle, Parsley & Shallot Vinaigrette  
(Fish, Dairy, Sulphites, Celeriac)*

### Roasted Seabass

*Crab Croquettes, Herb Braisage  
(Gluten, Dairy, Fish, Sulphites, Eggs)*

### Fillet of Turbot

*Roasted Artichoke, Spinach Caviar Cream  
(Fish, Dairy, Sulphites)*

### Butternut Squash Risotto

*Ricotta Beignet  
(Gluten, Dairy, Eggs)*

### Garden Herb Barley

*Girrolles, Thyme Foam  
(Dairy)*

### Wild Mushroom Pithivier

*Baby Spinach, Cep Veloute  
(Gluten, Dairy, Eggs)*

## Dessert

### Assiette Dessert

Lemon Tart, Crème Brulee, Chocolate Mousse, Tahitian Vanilla Ice Cream  
(Gluten, Dairy, Eggs)

### Apple Crumble

Granola Crumb, Vanilla Ice Cream  
(Gluten, Dairy, Eggs)

### Lemon Tart

Caramelized Meringue  
(Gluten, Dairy, Eggs)

### Chocolate Brownie Slice

70% Brownie Cake, Chocolate Ganache, Vanilla Ice Cream  
(Gluten, Dairy, Eggs)

### Praline Choux Bun

Crunchy Choux Bun, Baileys Mousse, Caramel Ice Cream  
(Gluten, Dairy, Eggs)

### Set Crème Brûlée

Caramelized Crème Brûlée, Sable Biscuits  
(Gluten, Dairy, Eggs)

### Raspberry Cheesecake

Cheesecake Mousse, Raspberry Coulis  
(Gluten, Dairy, Eggs)

### Mango and Passion Fruit Panna Cotta

Mango and Yoghurt Cream, Passion Fruit Coulis, Fresh Mango, Exotic Sorbet  
(Dairy)

## **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

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

Mini Beef Sliders with tomato chutney served on a Brioche Bun

€8.50pp

# 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





# *Butler 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.

## **Minimum Numbers:**

There is no min number for a ceremony but if having a meal the min numbers would be 25 people

## **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 2021 weddings only.

Prices for 2022 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 25 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: \_\_\_\_\_