



“When Yeats was on honeymoon he came to stay with us at Renvyle, a lovely sea-grey house in Connemara on the edge of the Atlantic on the extreme edge of Europe”

William Butler Yeats
a memoir by Oliver St. John Gogarty

RENVYLE
HOUSE HOTEL

I do....

Renvyle House Hotel, Connemara, County Galway, Irelnd
Telephone: +353 (0) 95 43511 Facsimile: +353 (0) 95 43515 LoCall: 1850 77 33 55 Email: info@renvyle.com Web: www.renvyle.com

CONNEMARA CO. GALWAY
IRELAND



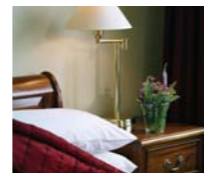
Welcome to Renvyle House Hotel...

Once you enter the gates of Renvyle House and drive down the meandering avenue you arrive at this beautiful country house hotel. On entering this house you will leave all your worries behind you. Our friendly, helpful staff will look after your every need, so all you need to do is relax, sit back and catch up with family and friends beside an open turf fire with afternoon tea or a pint of Guinness.

Renvyle House is a historic country house, first opened as a hotel in 1883. Weddings have been hosted here for generations. The house still retains its old world charm together with all the comforts of a modern hotel. It is situated on 200 acres on the shores of the Atlantic Ocean and includes a 9-hole golf course, a lake which is stocked with trout, farmland, woodland walks and a pebble beach. All of these facilities are for your personal use and enjoyment.

Our team at Renvyle has assisted many couples in organising their perfect day here. Our management team know just how demanding it can be organising your wedding day; one of the most important days of your life. We want you to leave the worrying to us and enjoy your day.

Throughout this brochure we hope to give you a sample of the types of wedding services and facilities that we offer. Our experienced wedding and event managers will work with you to tailor your wedding so that your day is as unique and special as you deserve. We hope you find the following information of some assistance and look forward to making your wedding dream come true



RENVYLE HOUSE HOTEL



Dining at Renvyle House has become legendary. Head chef Tim O'Sullivan and his team go to great lengths to make sure that you and your guests receive the very best on your special day. Tim O'Sullivan is a member of Eurotoques, a European organisation of chefs that pride themselves on only sourcing and using the freshest and best quality foods available. You can be assured that all your guests receive 'top table' food and service.

RECEPTION IDEAS

WELCOME BACK RECEPTION

Champagne Reception,
Orange Juice, Tea and Coffee
Assorted Canapés

WINES FOR THE DINNER

(Choice of one Red and one White)
Santa Ines Cabernet Sauvignon
Santa Ines Sauvignon Blanc
Torres Mas Rabell Red
Torres Mas Rabell White

SLÁINTE TO THE BRIDE AND GROOM

Glass of Sparkling Wine or Champagne
Choice of drinks from the Bar

EVENING BUFFET

Variety of Sandwiches, Cocktail Sausages
Tea and Coffee



CATERING

SAMPLE DINNER MENU

STARTERS

Crabmeat Salad
Gallia Melon with Raspberry Coulis
Caesar Salad Renvyle House Style

Soup
Curried Parsnip
Mushroom
Leek & Potato

MAIN COURSE

Dressed Fillet of Clean Brill in Lemon butter
glaze Loin of Veal Roasted in a Rosemary sauce
with a Wholegrain Mustard Crust
Atlantic Turbot Fillet served on a bed of Carrot,
Spinach & Cumin Puree with a
Chive Beurre Blanc
Spinach & Mushroom Crepe

DESSERT

Renvyle Melody of Desserts
Strawberry Short Cake

Tea, Coffee and Petits Fours



RENVYLE HOUSE HOTEL



SERVICES



We would like to offer you the following, with our compliments, for your special day

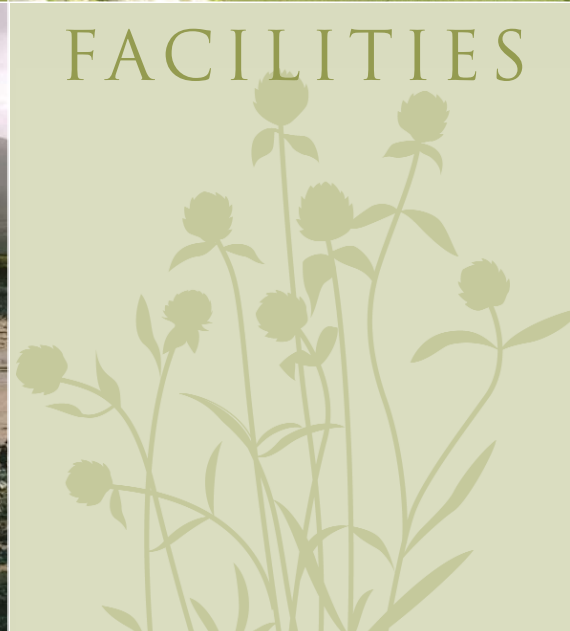
- ❖ Advice and Consultancy
- ❖ Red Carpet Welcome on arrival at the main entrance of the hotel
- ❖ Complimentary bottle of Champagne for the Bride and Groom upon arrival
- ❖ Personalised wedding menus
- ❖ Complimentary bridal suite on your wedding night with breakfast in bed the following morning
- ❖ Colour coordinated flower arrangements for the tables
- ❖ Cake stand, pillars and knife
- ❖ Microphone, for speeches and toasts
- ❖ Use of banqueting suite
- ❖ Stunning scenery – ocean, woodlands, lake and gardens for photograph settings
- ❖ Exclusive use of the hotel for your special day or weekend (for parties with 100 guests or more)



RENVYLE HOUSE HOTEL



FACILITIES



Although the house dates back to the late 1800's the facilities inside and out are well up to date! The dining room is home to Count John McCormick's Steinway Grand Piano, fine food and wine are served to your guests.

The bedrooms vary in size due to the nature of the house. They have all been refurbished recently with the majority of them having stunning views of the sea, lake, mountains or hotel gardens. Being located on 200 acres gives us the scope to provide many on-site facilities for your guests to avail of as part of the package. There are also wonderful beaches close by as well as many visitor attractions and activities to while away an hour or two.



FACILITIES:

- ❖ Reception on Croquet Lawn in fine weather or inside in the Long Lounge
- ❖ Seating in Dining Room for up to 160 people
- ❖ Seating in Courtyard for up to 180 people
- ❖ 68 bedrooms including superior suites, family suites and standard rooms.

LEISURE FACILITIES ON SITE FREE TO GUESTS:

- ❖ 9-hole par 3 links golf course
- ❖ Tennis courts
- ❖ Croquet
- ❖ Fly fishing on site
- ❖ Boating
- ❖ Beach
- ❖ Bowling green
- ❖ Outdoor heated swimming pool (May to September)
- ❖ Woodland walks
- ❖ Children's playground
- ❖ Clay Pigeon Shooting is also available on site, there is an additional charge for this.

RENVYLE HOUSE HOTEL



WELCOME BACK RECEPTION

If it's a beautiful day you may have your Drinks Reception outside the Conservatory or if you would prefer it inside we can host it in the Long Lounge. The Drinks Reception can consist of Champagne, a Complimentary Bar or a Punch. The Champagne or sparkling wine can be served with pure orange juice to make Bucks Fizz and with Crème de Cassis to make Kir Royal.

WINES

We request that you purchase your wine for the wedding from the hotel. We have a very extensive wine list and if there is a particular wine that you require we will source it for you from our suppliers. Based on many years experience of hosting weddings, we recommend a Sauvignon Blanc for the White and a Cabernet Sauvignon for the Red. You are permitted to bring in your own champagne which can be used for the welcome back reception and also for the wedding toast.

THE WEDDING MEAL

All tables will have White Napkins and Table Cloths. We can supply the flowers for the tables and will consult with you on colours. The tables can be of a different layout depending on the number of guests that are attending the wedding meal. For the menu, we advise that you have one Starter One Soup - some people prefer to have two Starters and no Soup Course. A Choice of Main Course, a fish and meat dish. Our Executive Head Chef Tim O' Sullivan, is always more than happy to discuss your menu choice or aid you in any decision making.

IDEAS FOR THE TABLES

We can organise disposable cameras at each table. We will attach a reminder note requesting your guests to bring the cameras back to reception so that we can keep them safe for you.

Rose petals on the tables, this is a beautiful idea. If you do decide on this, real roses will not last that long on the tables, yet you can source silk rose petals which look beautiful through out the entire wedding meal.

Napkins tied with ribbon the same colour as your bridesmaid's dresses
Instead of Table Numbers you could use Table Names, such as places that you have been, favourite movies/music or countries/counties where your friends or family are from.

We request that the speeches be made after the meal and we supply the microphone.

HELPFUL SUGGESTIONS

