



THE
HOUSE
HOTEL



Weddings at The House Hotel

Image by Alex Zarodov Photography



Welcome to your Wedding

If you're looking for a unique, funky venue with stunning views and superb food in one of Galway's coolest settings then look no further than The House Hotel

We've made it easy to tailor your special day to suit exactly what you want.

We like to do things a little more relaxed, more honest and tailor make what happens. We're fully licensed for civil ceremonies so you can say your "I do's" beside the home of the Claddagh ring, and then onto dinner in the modern surrounds of The Yard Kitchen/Bar.

Get in touch and let us make things happen



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Boutique and Unique €50 pp

Based on Minimum 50 people

The Yard Kitchen/Bar Private Hire Fee Sunday - Thursday €650

The Yard Kitchen/Bar Private Room Hire Fee Friday €850 or Saturday €1,500

Drinks Reception - Couple's cocktail drinks reception on arrival for all guests.

Nibbles on arrival - Afternoon Tea bites on our Afternoon Tea stands on arrival for all guests.

Civil Ceremony Room Included at The House Hotel.

Dinner- 3 Course Dinner consisting of Choice of 2 Starters, 2 Dinners (Plus vegetarian option)

Selection of two sides

Assiette of Desserts, Tea or Coffee

Wine - 1 Glass of wine and 1 top up

Evening Food x 3 options

Complimentary Menu Tasting for Wedding Couple

B&G Suite Complimentary

10 Standard Rooms 10% off selling rate.



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Pick and Mix

Pix and choose from menu options to build your own bespoke wedding

Drinks Reception

Couples Cocktail on arrival

Gin Station

Whiskey Station

Espresso Martini Station

Arrival Afternoon Tea bites

Burger Sliders, Loaded Fries, Fish and Chip Cones, Mini Chicken Fillet Rolls,
Small Cups of Soup & Sandwiches, Vegetarian option

Dinner

Choose from 2 x Starters, 2 Main Courses plus vegetarian option, 2 x Desserts, Tea & Coffee

Evening Food

Choose 3 options from Menu.

Civil Ceremony accessories

Lanterns, Cherry Blossom Trees, White Carpet





Wedding Menu



Starters

Crumbed Goats Cheese

w/ mixed leaves, sundried tomatoes, roasted red pepper, relish & caramelized red onion

Wild Atlantic Way Fish Cakes

w/ cream cheese & lime

Chicken Caesar Salad

w/ baby Cos lettuce, aged parmesan, pancetta & garlic croutons

Golden Fried Brie

w/ mixed leaves and caramelized onions

Chicken and Ham Vol au Vent

w/ wholegrain mustard & coriander

Baby Prawns

w/ mixed leaves, marie rose sauce, preserved lemon & tomato

Spiced Tempura Calamari

w/ rocket, mango & paprika aioli

Shredded Duck Salad

w/ rocket, crumbled Cashel blue cheese, honey roasted walnuts, chili, soya & dried orange (Supplement)

Soups

Wild Mushroom Soup w/ truffle cream

Spiced Parsnip & Ham Soup

Seafood Chowder (Supplement)

Roasted Root Vegetable Soup w/ herb oil

Celeraic, Parmesan & Sage Soup

Tomato, Roasted Red Pepper & Basil Soup w/ sour creme

Butternut Squash Soup w/ coconut milk & chilli

All Served with Homemade Brown Bread



Wedding Menu



Main Courses

Stuffed Breast of Chicken Supreme

w/ spinach, sundried tomatoes & mozzarella stuffing & chausseur sauce

Pan Roasted Breast of Chicken

wrapped in bacon w/ mushroom cream sauce

Free Range Turkey & Ham

w/ chestnut & sausage stuffing, cranberry & panchetta jus

Roast Sirloin of Beef

w/ Yorkshire pudding & red wine jus

8oz Fillet of Beef

(cooked medium to medium-well) w/ potato gratin, shallot fritter & Jameson Crested peppercorn sauce (Supplement)

Baked Fillet of Hake

w/ herb crust & lemon butter sauce

Grilled Fillet of Sea Bass

w/ baby crushed potatoes, samphire & salsa verde (Supplement)

Panfried Seared Salmon

w/ kale gnocchi & lemon beurre blanc

All Served with two sides of your choice

Sides

Choose from 2 options

Traditional Mash

Roast Potatoes

Croquet Potatoes

Potato Gratin

Cauliflower Mornay

Braised Red Cabbage

Green beans wrapped in bacon

Carrot and parsnip

Buttered batons of carrot and parsnip

Broccoli

Chips

Additional Sides are €2 per person additional cost to package

Desserts

Chocolate Brownie

with brandy and vanilla icing & Salted Caramel Ice Cream

Raspberry Cheesecake

Lemon Meringue

Desserts are served with Tea or Coffee



Wedding Menu



Evening Food

Choose from 3 options

Selection of Sandwiches: Roast Beef, Chicken, Cheese & Ham

Chicken Goujons, French Fries & Condiments

Wafer Thin Honey & Clove Glazed Oven Roasted Ham,

Freshly Baked Bread Rolls & Condiments

Mini Hamburgers, French Fries & Condiments

Hot Dogs, French Fries & Condiments

Bacon Butty in Waterford Blaas, French Fries & Condiments

Battered Cod w/ French Fries & Condiments

Cheese Board, Crackers & Chutney (€5 Supplement)







Testimonials

Ciara & Brian

Thank you for making our special day so perfect! Your attention to detail, stunning venue and ability to turn our dreams into reality has left us with the most magical memories of the best day of our lives. From the minute we met Maura and the staff at the house hotel are just amazing we couldn't have asked for anything more.





Testimonials

Courtney & Patrick

We held our intimate wedding (about 12 people) at the House Hotel at the end of July and they truly went above and beyond for us. They were able to transform the restaurant into a personalised and intimate ceremony venue, with a fantastic meal afterwards. Rooms are very clean and well decorated (as was the rest of the hotel) and the beds were very comfortable. We got the suite for the night which was spacious and allowed the bridal party plenty of room to get ready in and the views offered some nice opportunities for photographs. We would without a doubt recommend this hotel to any of our family and friends. Thank you to Maura and the entire team for making our day so special!





Contact Us

If you can visualize your special day with us at The House Hotel, then please get in touch with our in-house wedding team. They will then arrange to meet with you, show you around the intimate space and our small wedding venue in the heart of the city.

Call us now on **091 538 900** or email us at **sales@thehousehotel.ie**

