



THOMAS PRIOR HALL
BALLSBRIDGE

DINE IN STYLE WITH OUR DINNER MENUS

MENU A

Fantail of Honeydew Melon with Seasonal
Fruits and a Mango Coulis

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Cream of Homemade Vegetable Soup

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Roast Loin of Organic Pork, Herb Stuffing,
Bramley Apple Sauce and
Crispy Parsnip Shavings

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Fresh Fruit Salad in a Tuille Basket with  
Vanilla Ice Cream

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Tea or Coffee
€51.00 per person

MENU B

Spicy Chicken Caesar Salad with Crispy
Croutons and Grana Padano

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Cream of Homemade Vegetable Soup

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Roast Prime Rib Eye of Irish Beef and
Parsley Chateau Potatoes with
a Creamy Peppercorn Sauce

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Warmed Apple Pie with Crème Anglaise

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Tea or Coffee
€53.00 per person

MENU C

Smoked Breast of Duck served on
a Bed of Fresh Salad Leaves,
with a Balsamic Reduction and Cranberry Confit

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Forest Mushroom Cream Soup

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Traditional Roast Turkey and Ham with Homemade Sage
and Onion Stuffing, Roast Jus and Cranberry Sauce

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Traditional Crème Brûlée with Sable Biscuit

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Tea or Coffee
€55.00 per person

MENU D

Trio of Melon Salad with Prosciutto, Bread
Sticks

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Tomato and Basil Soup

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Roast Irish Sirloin with a Rich Cognac Cream
Sauce, Crispy Roast Potatoes

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Warm Apple Cinnamon and Raisin Strudel  
With Butter-Scotch Sauce

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Tea or Coffee
€60.00 per person



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A LA CARTE MENU

Starter

Warmed Exotic Mushroom and Gubbeen Bacon in a Puff Pastry Case, served with a Tarragon Cream Sauce and Fresh Salad Leaves

€9.25

Rillette of Irish Smoked Salmon with a Mustard and Dill Mayonnaise and Radicchio Fricassee

€14.25

Smoked Breast of Duck served on a Bed of Fresh Salad Leaves, with a Balsamic Reduction and Cranberry Confit

€9.85

Spicy Chicken Caesar Salad served with Crispy Croutons and Grana Padano

€8.30

Fantail of Honeydew Melon with Seasonal Fruits and a Mango Coulis

€7.80

Orange Honey Glazed French Goats Cheese served atop Toasted Focaccia Bread

€11.25

Trio of Melon Salad with Prosciutto, Bread Sticks

€12.85

Soup

Cream of Homemade Vegetable Soup

Forest Mushroom Cream Soup

Tomato and Basil Soup

€6.85

French Onion Soup

€7.25

Fish

Grilled Fillet of Salmon with Pepperonata and Saffron Hollandaise

€28.00

Medallions of Monkfish with Roast Red Pepper Mash drizzled with Pesto Cream

€33.80

Poached Fillet of Cod served with Buttered Green Beans and a White Wine Jus

€32.20

Main Course

Roast Fillet of Beef with Colcannon and a Red Wine Jus

€36.00

Roast Prime Rib Eye of Irish Beef and Parsley Chateau Potatoes with a Creamy Peppercorn Sauce

€29.70

Roast Irish Sirloin with a Rich Cognac Cream Sauce and Crispy Roast Potatoes

€32.20

Traditional Roast Turkey and Ham with Homemade Sage and Onion Stuffing, Roast Jus and Cranberry Sauce

€28.25

Roast Quail, Crispy Pancetta on a bed of Wild Mushroom Linguine

€29.40

Roasted Fillet of Venison served with a Wild Herb Mash

Drizzled with Juniper Berry Sauce

€33.20

Roast Loin of Organic Pork, Herb Stuffing, Bramley Apple Sauce and Crispy Parsnip Shavings

€26.40

Roast Loin of Lamb with Boulangere Potatoes, Fresh Mint Jelly

€33.80



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Dessert

Passion Fruit Bavarois with Mango Coulis
Hazelnut and Chocolate Torte with Caramel Sauce
Strawberry Cheesecake with Seasonal Berry Coulis
Gateaux Diane with Chocolate Sauce
Bannoffi Pie with Freshly Whipped Cream
Warm Apple and Berry Crumble with Chantilly Cream
Baileys Cream Cheesecake with Butterscotch Sauce
White Chocolate and Raspberry Mousse with Summer Berry Compote

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Desserts €9.25  
Chefs Selection Medley of Desserts €11.25

Tea/Coffee inclusive on a Four Course Meal

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ON ALL MENUS

Choice on Starter €2.00 per person
Sorbet Course €5.25 per person
Choice on Main Course €3.00 per person
Cheese Course €9.75 per person

ARRIVE WITH ELEGANCE

Champagne Reception	€12.75 per person
Prosecco/Cava Reception	€8.75 per person
Traditional Mulled Wine	€6.25 per person
Fruit Punch	€5.65 per person
Kir Royale	€13.25 per person
Bucks Fizz	€12.75 per person
Wine Reception	€6.25 per person



THOMAS PRIOR HALL BALLSBRIDGE

- HOUSE WHITE WINES -

SANTIAGO 1541

Vintage :	2007
Grape:	Sauvignon Blanc
Region:	Chile
Tasters Notes:	Floral nose, refreshing flavours, dry finish
Recommended Dishes:	An excellent aperitif wine, also ideal with seafood, white meats and salads
Price:	€23.95

GRAND VINA SOL TORRES

Vintage:	2006
Grape:	Chardonnay
Region:	Penedes (Spain)
Tasters Notes:	This wine has wonderful body and fruit. Crisp and dry but full of taste
Recommended Dishes:	Fish, seafood, Paellas and also with Chicken or Turkey
Price:	€29.00

WOLF BLOSS YELLOW LABEL

Vintage:	2006
Grape:	Chardonnay
Region:	South Australia
Tasters Notes:	Classic peach and melon characters. Integrated oak Flavours and a creamy soft texture
Recommended Dishes:	Outstanding with fish, Chicken and creamy cheese
Price:	€31.50

BELLEFONTAINE

Vintage:	2007
Grape:	Sauvignon Blanc
Region:	France
Tasters Notes:	Fresh, crisp, dry wine with light apple fruit.
Recommended Dishes:	Superb with white meats, saltwater fish and CRUSTACEANS.
PRICE:	€26.95



THOMAS PRIOR HALL BALLSBRIDGE

- HOUSE RED WINES -

BELLEFONTAINE

Vintage: 2007
Grape: Merlot
Region: France
Tasters Notes: Juicy, ripe red fruits with a touch of spice. Good concentration of taste.
Recommended Dishes: A treat to be enjoyed with red meat and steaks
Price: €27.95

SANTIAGO 1541

Vintage: 2008
Grape: Cabernet Sauvignon
Region: Central Valley (Chile)
Tasters Notes: Strong ruby red colour, fresh and full bodied to the taste with a pleasant tannin streak
Recommended dishes: Enjoy with red meat, steak or cheese
Price: €23.95

CÔTES DU RHÔNE

Vintage: 2006
Grape: 50% Syrah, 40% Grenache and 10% Mourvèdre
Region: Cotes Du Rhône (France)
Taster's Notes: Ripe, fruity and forward, a proper Côtes Du Rhône! Rich, dark fruit with wonderful hints of spice.
Recommended Dishes: Will go really well with grilled steaks, breast of chicken, Roast rack of lamb or lamb shank
Size/Price: €33.75

WOLF BLASS YELLOW LABEL

Vintage: 2006
Grape: Cabernet Sauvignon
Region: South Australia
Taster's notes: Well balanced wine with blackcurrant fruit flavours.
Recommended dishes: Great wine to go with roast or grilled meats, or cheese.
Price: €33.50



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TERMS AND CONDITIONS

Room Hire:

- Room Hire is €1000.00

Deposits:

- Provisional bookings can be held for up to 10 days. After this the date will automatically be released.
- A non-refundable and non-transferable deposit of €1000.00 is required to guarantee your booking. This payment indicates acceptance and understanding of the terms and conditions.
- Upon receipt of the deposit a menu tasting for the Bride and Groom can then be organised.
- A further deposit of €2000.00 will be required six months before the Wedding Reception. All deposits are non-refundable and non transferable.
- The account must be settled in full 3 working days before the Wedding Reception by Cash or Bankers Draft only. Credit cards may not be used for final payment.

Cancellations:

- Cancellations must be made in writing. Cancellation charges in addition to the forfeit of all deposits will be charged in full if the Wedding is cancelled within 12 weeks of the Wedding Reception date. Cancellation charges will apply to all items booked.
- The Hotel reserves the right to cancel any booking made through a third party or under false pretences. Prospective clients must meet with a member of Senior Management prior to acceptance of the first deposit. The Bride and Groom must pay deposits in person to the Hotel; otherwise the Hotel reserves the right to cancel the booking.

Beverage Service:

- An extended bar service can be provided in certain circumstances. Arrangement of same requires a minimum of 2 months notice.
- Corkage is charged at €12.00 per bottle of Wine, €15.00 per bottle of Sparkling Wine and €21.00 per bottle of Champagne

Entertainment:

- The Hotel will not accept responsibility for any entertainment that has not been reserved directly through the Hotel. However, it is essential that all entertainment arrangements have the approval of Hotel Management, prior to the Wedding Reception.
- Entertainers must provide their own equipment and accept responsibility for same.

Numbers:

- A Reduction of 10% of the original numbers booked (at the date of booking the wedding reception) is permitted without incurring a fee. Reductions in excess of the above will be charged as per the contracted price per person.
- Final numbers and table plans must be supplied to the Hotel 3 days in advance of the Wedding Reception. The numbers quoted will be the minimum numbers charged to your account.
- Additional meals will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged at the quoted price.

General Details:

- The Hotel will not be liable for any failure or delay in providing facilities, services, food or beverages as a result of events or matters outside of its control.
- The Bride and Groom are responsible for any damage to fittings, furnishings, fire equipment, carpet or any other items supplied by the Hotel during the Wedding Reception.
- Car parking is available at €1.50 per hour and a maximum of €8.00 per day.

Costing/Pricing Details:

- If you wish to offer your guests a choice on your menu, a supplementary charge will apply
- Prices valid for weddings booked for 2009 and 2010 before 31st December 2009. Prices will be subject to change for weddings booked after this date
- If any outstanding balances occur, they must be settled on departure.
- Food for a minimum of 75% of your guests must be purchased for your Evening Reception.
- The chosen menu must consist of five courses.
- Should the Bride and Groom wish to serve the Wedding Cake as dessert a supplementary charge of €4.95 will apply.
- All prices and all-inclusive packages are priced on a per person basis. In the event of damage or breakages to the items in the packages, the Bride and Groom bear the cost involved in full.



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Wedding Details:

- "The Wedding Package" and our "All Inclusive Packages" are based on numbers of 100 people or more.
- The Hotel accepts no responsibility for Wedding Cakes, bouquets – all items must be taken with the Wedding Party on departure.
- The wedding cake, favours and any other items cannot be left in the hotel until the day before the Wedding Reception and we do not accept responsibility for such items. All boxes must be labelled with the relevant details i.e. Bride and Grooms name, Reception date, quantity etc.
- Should the Bride and Groom decide to bring decorative items e.g. chair covers etc that they have hired out or purchased themselves, it is their responsibility to ensure that they are delivered to the Hotel the day before and that they are collected the day after the Wedding Reception. The Hotel will not be held responsible for loss or damage to these items. It is also necessary to provide someone to place these items in the relevant places.

Accommodation:

- * Discounted accommodation rates for your guests are based on 10 rooms at €89 room only. Bedrooms booked after this will be at the published rate at time of booking. Rooming lists must be forwarded to the Reservations Department 4 weeks before the Wedding Reception; any rooms not allocated will automatically be released.
- All details in relation the Reception are to be forwarded to the Wedding Co-ordinator and any queries in relation to rooms to be forwarded to the Reservations Department. Both are kept very separate and must be discussed with the relevant people.
- We will do our utmost to reserve specific rooms for your guests, but we cannot guarantee them to be assigned.
- All accommodation bookings are to be guaranteed with a deposit or credit card details. Any rooms without same will released. Please refer to the Terms and Conditions supplied by our Reservations Department.

***Should any clause in this contract be seen to be inoperative or unlawful for any reason,
it shall not render the remainder of the agreement invalid***

Bride / Groom: _____

Manager: _____

Wedding Date: _____

Today's Date: _____