

DRUIDS GLEN

HOTEL & GOLF RESORT

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Congratulations on your engagement. We are delighted that you are considering Druids Glen Hotel & Golf Resort for your forthcoming wedding celebration.

Our idyllic setting provides a beautiful backdrop for a memorable day. Your wedding celebration is made extra special at Druids Glen because we understand that every couple's wish list is different. Whether you intend to have an extravagant wedding or a small intimate gathering of those closest to you, our dedicated wedding co-ordinator and banqueting team provide an excellent personal service.

We offer the following to you with our compliments:

- One wedding per day guarantee
- Personal services of our dedicated wedding co-ordinator
- Travel on our unique wedding buggy to access memorable photo opportunities on the resort
- Complimentary overnight accommodation for the wedding couple in one of our Wedding Suites with complimentary chocolates & a bottle of champagne
- Two deluxe rooms complimentary to allocate as you wish (minimum numbers 80 guests+ apply)
- Discounted accommodation rate inclusive of breakfast for your wedding guests
- Complimentary parking
- Complimentary menu tasting for the wedding couple prior to your wedding day
- Complimentary B&B x 1 Night on your first wedding anniversary
- Cake knife and stand
- Personalised menu cards and table plan
- Complimentary two ball on Druids Heath golf course
- Three month's complimentary membership of Druids Glen Health Club for the wedding couple prior to your wedding date

If you have any further questions, or wish to arrange an appointment, please do not hesitate to contact our Wedding Co-ordinator directly on +353 1 287 0811 or email Nessa.Kearney@druidsglenresort.com.





Druids Glen Wedding Package

2026/2027

Arrival Reception

Red carpet on arrival with champagne for the wedding couple
A glass of bubbles per person on arrival
Freshly Brewed Tea & Druids Glen Blend Coffee with homemade cookies

Wedding Meal

Five course dinner including

One starter
One soup or sorbet
Choice of two main courses
One dessert
Tea or Coffee and chocolates

Half bottle of house wine per person during meal

Evening Reception

Selection of Sandwiches
Freshly Brewed Tea & Druids Glen Blend Coffee

Ballroom Setting

Chiavari chairs, table setting with candelabras and/or 3 separate candles, tealights, menu card and table plan

Package Price 2026

€139 per person Saturday
€132 per person Friday
€126 per person Monday – Thursday (minimum 50 guests+ apply)

Friday price (€132) also applies to Saturdays in January, February, March & November

Saturday price (€139) also applies from 26th December 2026 – 2nd January 2027 inclusive and over Bank Holiday Weekends.





Druids Glen Wedding Menus

Our team of chefs have designed our wedding menu selector, packed full of culinary delights.

Choose one starter, one soup or sorbet, two main courses, one dessert.

Starters Select one option

Glendalough gin and beetroot cured Clare Island salmon
citrus, roasted beets and honey mustard dressing

St Tola's goats cheese mousse
compressed watermelon and Connemara air dried ham with black olive crisp

Ham hock and cornichon terrine
piccalilli, truffled watercress with warm baby brioche

Tasting plate of Irish salmon
smoked, poached and potted rilette with sauce gribiche

Crisp Irish pork belly
Tornafulla black pudding croquette with burnt apple purée

Warm tartlet of smoked Knockanore cheese and sun ripened tomatoes
topped with hollandaise

Roulade of smoked chicken and foie gras
plum and apple chutney, warm sourdough

Salad of heirloom tomatoes and sheep's cheese
bitter endive with roasted beets

Rilette of Irish duck
hoi sin pickled vegetables and roast plum dressing

Soup and Sorbets Select either one soup or one sorbet option

Cream of woodland mushroom soup, truffle oil
Celeriac and walnut soup, Cashel blue cheese
Roast butternut soup, cumin cream
Roast plum tomatoes and red pepper soup, five spice cream
Split pea and ham hock soup, mint cream
Champagne sorbet
Raspberry and gin sorbet
Mango and passionfruit sorbet
Citrus sorbet



Main Courses

Select two options

All main courses are accompanied with fondant potatoes & seasonal vegetable bundle

8oz Sirloin of Irish Beef

Yorkshire pudding with claret jus

Pan-fried 7oz fillet of Irish beef

confit shallot and pink peppercorn jus

Baked fillet of Clare Island salmon

mussel and chive butter sauce

Pan-fried fillet of Kilmore Quay cod

steamed samphire, nutty butter and caper sauce

Pan-fried fillet of seabass

ratatouille and lobster bisque

Seared 10oz sirloin steak

red onion marmalade, béarnaise and bordelaise sauce

Cannon of Wicklow lamb

minted pea potato cake, heritage carrot puree
(seasonal and subject to a supplement)

Roast venison

braised red cabbage with juniper bitter chocolate sauce
(seasonal and subject to a supplement)

Baked fillet of Goatsbridge Trout

lemon and lime infused beurre blanc

Roast Breast of Glin Valley chicken

shallot mushroom and tarragon cream sauce

Desserts

Select one option

Dessert trio, vanilla panna cotta, mango and passionfruit cheesecake and coconut ice-cream

White and dark chocolate gâteau opera, strawberry ice-cream

Lemon meringue tart, raspberry sorbet

Apricot and chocolate sachertorte

Classic tiramisu

Warm pear and apple crumble, vanilla ice-cream

Chocolate and almond torte, white chocolate ice-cream

Whiskey bread and butter pudding

Banoffee pie

Pineapple Pavlova, mango sorbet





Enhancements for your Special Day

Special Drinks and Menu Options

Enhance your drinks reception with a choice of one of our seasonal beverages with options including: Dressed Pimms, Mulled Wine, Hot Apple Cider and Kir Royale. Upgrade your menu selection with additional items such as gourmet canapés or food for your evening reception.

Arrival Reception

Canapés

€13.50 per person (3 pieces)

Choose three options

- Caramelised Onion and Blue Cheese Tart
- Salmon Rillettes with Avocado Purée
- Kilmore Quay Smoked Salmon Blini with Soured Cream and Caviar
- Smoked Haddock and Gruyère Quiche
- Roast Beef with Horseradish Mayonnaise and Cornichons
- Little Chicken Kebabs
- Duck Egg and Cress Sandwich on Rye Bread with Scallion
- Ham Hock Terrine with Pea Mayonnaise
- Goats Cheese Tart with Pomegranate

Evening Food Selection

price per person

with Freshly Brewed Tea & Druids Glen Blend Coffee

Free Range Mini Pork and Leek Sausages

€6.50

Hot and Sticky Chicken Wings

€8.50

Homemade Pizzas - Tomato and Buffalo Mozzarella or Pepperoni and Caramelised Onion

€9.00

Bacon Butties

€7.50

Fish 'n' Chip Cones

€8.50

Irish Artisan & Farmhouse Cheese Board €68 per table

Selection of Artisan Irish cheeses, Smoked Knockanore, Cooleeney,
Cashel Blue, Hempenstall's Wicklow Gold
Served with Druids Tomato Chutney, Grapes & Crackers





Pre and Post Wedding Day Celebrations

How to make the best day even better

We are delighted to offer enhancements for the day before and the day after your big day which can help add some extra special touches to an already wonderful occasion.

A pre-wedding day celebration is a wonderful way for your guests to get to know each other putting everyone at ease ahead of the big day or a more intimate affair for just close friends and family.

Post-wedding day celebrations are an ideal way to relax and enjoy every moment, sharing memories and reliving moments from your big day.

Why not relax and spend another day at Druids Glen Hotel & Golf Resort.

The Spa

Step into the boutique Spa and you will be entering an effortless cocoon of calm delivered by our specialised team of male and female therapists, with a range of treatments to choose from. Once your treatment ends unwind further in the relaxation room complete with refreshments and reading materials, or just snuggle up and enjoy the peaceful atmosphere.

Golf

Druids Glen and Druids Heath offer varied play over equally exhilarating landscapes
Two championship courses, one esteemed history.

Afternoon Tea

The perfect way to treat yourself pre or post wedding day
with your close friends and family from €42.00 per person.

Beer Buckets @ €64 (10 pax)
Craft Beer Buckets @ €84 (10 pax)
House Red & White Wine @ €36 per bottle
Non Alcoholic Cocktails @ €11.50pp

Hugo Spritz @ €15.50pp
Gin Spritz @ €15.50pp
Pornstar Martini @ €18.50pp
Druids Old Fashion @ €15.50pp



Barbeque

€52.50 per person

(minimum numbers of 25 people)

Choice of 3 Mains

Slow cooked Texas style brisket, bourbon BBQ sauce
Grilled Irish pork cutlet on the bone, vin du vin spices
Irish beef burger, Monterey jack and chipotle mayo
Chilli marinated chicken brochette, satay sauce
Blackened Cajun fish tacos, slaw and Pico de Gallo
Grilled fresh mackerel, fennel and apple slaw
Grilled lamb koftas, tikka masala sauce
Grilled Artisan pork sausages, caramelised apple sauce
Grilled Sirloin steak, bourbon sauce *
Zucchini and aubergine kebabs, sauce vierge
Tiger prawn kebabs, garlic aioli

Choice of 3 Salads

Creamy celeriac and wholegrain mustard remoulade
Tender stem broccoli, feta cheese, oak leaf lettuce and pomegranate salad
Citrus quinoa, roasted butternut, roast red peppers, basil dressing
Plum tomatoes, spring onion, goats cheese salad
Tossed green salad, cucumber and bell pepper, lemon dressing
Harissa infused couscous, chickpeas and golden raisins
Pasta salad, roast Mediterranean vegetables and pesto
German potatoes salad, speck and Dijon mustard
House slaw, citrus mayonnaise
Baked potato, chive sour cream

Choice of 2 Desserts

Lemon meringue tart, bitter raspberry coulis
Seasonal fruit skewers
Chocolate and hazelnut tart
Wexford strawberry cookie jar
Summer berry tart, fresh pastry cream
Bailys and chocolate mousse, honeycomb

**€6.50 supplement*



Buffet Lunch Menus

Choice of 3 salads | 2 mains | 1 dessert €45.50 per person

Choice of 4 salads | 3 mains | 2 desserts €52.50 per person

Salads

House slaw, lemon mayonnaise
New potato salad, wholegrain mustard dressing, crisp bacon
5 bean salad, roasted red pepper, citrus dressing
Niçoise salad, flaked tuna and anchovy
Baked butternut squash, pumpkin seeds and balsamic vinegar
Spicy Szechwan noodle salad
Celeriac and wholegrain mustard remoulade
Fattoush with crisp pitta
Couscous with roasted Mediterranean vegetables
Plum tomato salad, bocconcini mozzarella

Mains

Braised daube of Irish beef bourguignon, champ mash
Grilled supreme of chicken, wild mushroom, tarragon cream
Pan fried fillet of Clare Island salmon,
steamed new potato, saffron butter sauce
Baked seafood Mornay, Gruyère mash potato
Traditional Irish stew, pearl barley
Chicken Rogan Josh, steamed basmati rice
Roast fillet of Atlantic cod, herb mash, caper beurre noisette
Chargrilled pork chop 'on the bone', braised red cabbage, apple purée
Braised lamb tagine, harissa and apricot couscous
Baked aubergine and St Tola goats cheese moussaka
Coq au vin, free range chicken
braised in red wine silver skin onions and bacon
Spinach and ricotta gnocchi, wild mushrooms, parmesan and basil
Butternut squash and sweet potato curry, basmati rice
Confit duck leg, white bean and tomato cassoulet

Accompaniments

panache of steamed seasonal vegetables and baby potatoes in parsley butter.

Desserts

Apple and pecan crumble
Tart au citron with Italian meringue
Rich chocolate opera cake
Banoffee pie
New York style hazelnut chocolate brownie
Wexford berry cheesecake
Mango and passionfruit cheesecake
Apple and cinnamon strudel
Classic Italian tiramisu
Warm sticky toffee pudding, bitter orange anglaise
Pear and almond tart

Freshly Brewed Tea & Druids Glen Blend Coffee



Light Lunch Menu Options

€26.00 per person

(includes Chef's Soup of the Day)

Choose 5 options per serving

House cured beef brisket, wholegrain mustard and celeriac remoulade, whole wheat sub
Baked Croque monsieur, Limerick ham, Wexford cheddar and béchamel, warm ciabatta
Tuna and chipotle mayo and Pico de gallo, spinach wrap
Hoi sin duck and cucumber, tomato wrap
Traditional egg and scallion mayonnaise, Waterford blaa
Grilled eggplant and halloumi cheese, rosemary focaccia
Roast sirloin of beef, fresh horseradish, wholemeal bloomer
Curried chicken mayonnaise, crisp baby gem, roti wrap
Roast Mediterranean vegetables, buffalo mozzarella, olive flaguette
McKenna's smoked salmon and cream cheese, poppy seed bagel
Poached salmon and crème fraîche rilette, Guinness bread
Baked Limerick ham, mustard aioli, wholemeal blaa
BBQ pulled pork, house slaw, rocket, pitta bread
Poached chicken breast, crisp baby gem, parmesan wrap

Add a selection of 3 salads

€13.50 per person

House slaw, lemon mayonnaise
New potato salad, wholegrain mustard dressing, crisp bacon
5 bean salad, roasted red peppers, citrus dressing
Niçoise salad, flaked tuna and anchovy
Baked butternut squash, pumpkin seeds and balsamic vinegar
Spicy Szechwan noodle salad
Celeriac remoulade, wholegrain mustard
Fattoush salad
Mediterranean couscous salad with roasted vegetables
Plum tomato and bocconcini mozzarella salad





Civil Ceremonies & Civil Partnerships

Druids Glen Hotel & Golf Resort is fully licensed to host civil ceremonies and civil partnerships and has become a popular venue to host your wedding in Wicklow.

The James Joyce Ballroom is ideal for indoor ceremonies of up to 250 guests, dressed with chivari chairs, traditional red carpet and silver lanterns, creating a warm and elegant ambience for your civil ceremony. Druids Glen Hotel & Golf Resort also offers a beautiful outdoor wedding ceremony space, 'The Woodland', giving couples the option to say their "I Do's" in the perfect outdoor setting. After the ceremony couples will host their reception in the James Joyce Ballroom.

For more information on weddings at Druids Glen please contact our Wedding Co-ordinator Nessa Kearney, 01 2870811 or nessa.kearney@druidsglenresort.com.

The Marriage Notification Process

You must contact the Health Services Executive Civil Registration Office directly to make an appointment and to advise them of your intention to marry. Three month's notification is required and for further details, please contact Registration Office direct on 01 8638219 or visit www.groireland.ie/getting_married. This applies to all marriages, whether solemnised by a Registrar or according to religious rites and ceremonies.

At your meeting with the Registrar you and your intended will be asked for the following:

- Full evidence of your name
- Full home address
- Date of Birth
- Marital Status
- Nationality
- Passports as your ID
- PPS numbers
- Details of the marriage i.e. Civil or Religious ceremony
- Intended date of your marriage
- Names and Date of Births of your witnesses
- Venue Details

The Registrar will advise if any official documentation is required and will discuss all details relating to your service with you directly. Please note that the Hotel is not involved in this process.

Civil Ceremonies booked through the HSE can only take place from Monday to Friday. An alternative option, which is more flexible, is a non-denominational wedding ceremony which can be conducted 7 days a week. For further information, please contact Spiritual Ceremony on 086 2657171 or Miriam Fitzgerald on 087 7737343 the Humanist Association on 086 3848940 or Romy McAuley on 087 6622306.

Ceremony Options indoors in the James Joyce Ballroom or outdoors in 'The Woodland', weather dependant incurs a charge of €650.00

