



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.

We offer the following to you with our compliments:

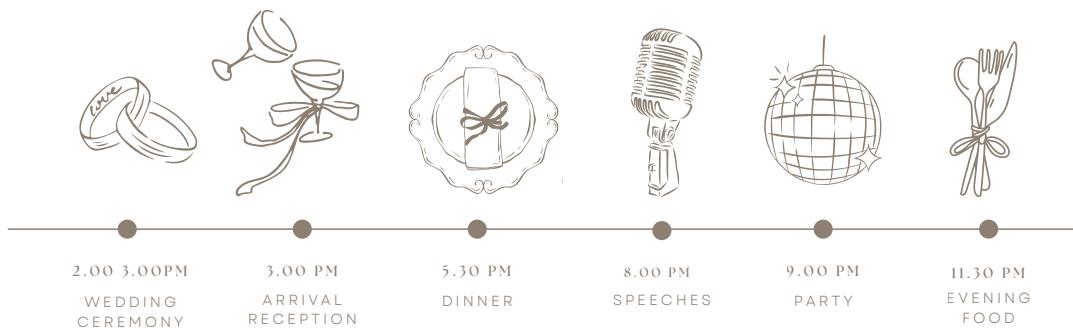
- One wedding per day guarantee
- Personal services of our dedicated wedding co-ordinator
- Travel on our unique wedding buggy to access memorable photo opportunities on the resort
- Complimentary overnight accommodation for the wedding couple in one of our Wedding Suites with complimentary chocolates & 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
- Complimentary 1 hour Spa Treatment for the wedding couple prior to the wedding date and a 10% discount of spa treatment for any of your family or wedding party prior to the wedding day

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](mailto:Nessa.Kearney@druidsglenresort.com).



# WEDDING TIMELINE

Your day will run according to your specifications, and anything is possible. The timeline below provides a glimpse of how your special day might unfold.





## 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 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 rillette 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

**Rillette 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

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## 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 gateau 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

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## 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 Rillette 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 €75 per table

Selection of Artisan Irish cheeses, Smoked Knockanore, Cooleeney,

Cashel Blue, Hempenstall's Wicklow Gold

Served with Druids Tomato Chutney, Grapes & Crackers

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## 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  
Baily's 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 rillette, 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](mailto: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](http://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



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