

WOODSTOCK HOUSE

AT DRUIDS GLEN HOTEL & GOLF RESORT



INTRODUCTION

Nestled in the rolling emerald landscapes of Wicklow, Woodstock House is the perfect wedding venue. Set against the breathtaking backdrop of Druids Glen Golf Course, this magnificent Georgian residence seamlessly blends timeless charm with modern comfort.

Furnished throughout with original period features, Woodstock House dazzles with glittering chandeliers, rich mahogany floors, and elegant marble fireplaces and pillars.

Our Head Chef, David O'Donnell, has curated quintessential wedding menus that celebrate the seasons and highlight fresh, locally sourced ingredients. Our experienced staff will guide you through every detail, ensuring your wedding is everything you have ever dreamed of. Allow us to transport you back in time to a world of elegance and wonder.



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HISTORY OF WOODSTOCK HOUSE

Dating back to 1600 as part of Sir Thomas Wentworth's landholding in Wicklow, Woodstock Estate has passed through the hands of notable owners including the Earl of Aldborough, Arthur Knox, and Lord Robert Ponsonby Tottenham.

Over the centuries it has been a grand residence, a haven for musicians in the 1980s, and home to the world-renowned Druids Glen Golf Course, later joined by the Druids Heath championship course and a 5-star hotel. Acquired by the Neville Family in 2019, the estate underwent a major restoration, culminating in the June 2024 reopening of Woodstock House to its former height of elegance and luxury.



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ALL INCLUSIVE PACKAGE

This proposal includes the following:

Pricing 'from' €165 per person

Arrival Reception

A selection of 3 canapés
A glass of champagne to welcome guests
Tea & Coffee

Wedding Dinner - 5-Course Meal

Amuse Bouche
Starter
Choice of main course
Dessert
Tea, coffee, and petit fours to conclude the meal
Wine - ½ bottle of house wine per person

Evening Foods

A selection of 3 hot foods per person
Tea and coffee will accompany the evening foods



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YOUR WEDDING BANQUET

AMUSE BOUCHEE

Crab, Fennel and Lime Brioche, Yuzu Chive Crème Fraiche

Warm Wicklow Lamb Shoulder Croquette, Avocado and Tomato Relish

Chipotle Roasted Jack Fruit and Cauliflower Tartlet, Cumin Hummus, Lime Mayonnaise

Braised Beef and Hegarty's Cheddar Arancini, Garlic Aioli
and Flat Leaf Parsley Pesto

Smoked Trout, Avocado and Watercress Goatsbridge Caviar Mayonnaise

Compressed Watermelon, Burrata Foam, Heirloom Tomato Confit

Scallop and Smoked Black Pudding Tartlet, Celeriac Cream, Lovage Oil

Smoked Chicken and Foie Gras Ballontine, Hazelnut Wafer, Burnt Celeriac

STARTERS

Pickled Beetroot, Ardsallagh Feta and Fig Tartlet, Watercress, Smoked Almonds, Golden
Raisin Vinaigrette

Crispy Pork Belly with Smoked Black Pudding Jerusalem Artichokes, Herb Potato Gnocchi,
Thyme Jus

Buffalo Bocconcini and Heirloom Tomato Salad, Shaved Red Onions, Polenta Croutons,
Lemon Basil Dressing

Charred Howth Smoked Salmon, Apple and Fennel Pickle, Avocado Cream., Horseradish
Crème Fraiche

Irish Beef Fillet Carpaccio, Parmesan Whip, Pinenuts, Watercress, Capers and Parsley
Dressing

Howth Crab Tian with Preserved Granny Smith Apple, Wasabi Mousse, Tapioca Crisp,
Goatsbridge Caviar

Honey Whipped Ardsallagh Goats Cheese, Hazelnut Granola, Pickled Beetroot, Heirloom
Tomatoes, Pomegranate Vinaigrette

Prosciutto, Fig, Cantaloupe Melon and Dukkha Salad
Organic Leaves, Shaved Parmesan, Creamy Balsamic Dressing

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YOUR WEDDING BANQUET

MAIN COURSE

Irish Beef Tenderloin with Parmesan Potato Pave,
Braised Shallots, Porcini Puree, Baby Leek, Red Wine Jus

Seared Cod with Crispy Brioche Crumbs, Courgette Linguini, Coco Beans,
Provençal Mussel Sauce, Fennel Oil

East Cork Lamb Rump with Duck Fat Potato Fondant,
Slow Roasted Red Onion, Broccolini, Juniper Jus

Organic Salmon on Caramelised Onion Puree, Purple Sprouting Broccoli,
Parmesan Crisp, Lemon Butter Sauce

Glazed Chicken Supreme, Pont Neuf Potato, Confit Heritage Carrots,
Truffled Celeriac Puree, Thyme Jus

Seared Sea Bream, Char grilled Asparagus, Parsnip Emulsion, Samphire,
Tomato Chervil and Caper Cream

Cracked Wheat & Butternut Squash Risotto Field Mushroom Textures,
Watercress, Aged Sheeps Cheese

Cavatelli Pasta, Cavolo Nero Kale, Hegarty's Cheddar,
Shitake Mushrooms, Smoked Almonds

All mains are accompanied with Baby Roasted Potatoes with Rosemary and Rock Salt

SIDES

Dauphinoise Potatoes
Creamed Potatoes
Seasonal Greens with Dill Butter
Maple and Dijon Roast Root Vegetables

SIDE DISHES ARE PRICED PER TABLE

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YOUR WEDDING BANQUET

DESSERTS

Sticky Ginger Pudding Caramelized Apples,
Lemon Curd Ice Cream, Burnt Butterscotch

Salted Caramel Tart, Baileys Ice Cream, Praline Macaroon,
Hazelnut Brittle

Dark Chocolate Date and Apricot Torte, Dulce del Leche,
Roasted Barley Ice Cream

Coconut Financier with Raspberry-Elderflower Sorbet,
Coconut Whip, Honey Tuille

Tarte au Citron with Lime Meringue, Mango Mousse,
Pine Nut Crumble

Lime Infused Pistachio Cake Lemon Crème Fraiche,
Preserved Blackberries, Vanilla Tuille

Dark Chocolate Delice Salted Caramel Ganache,
Milk Sorbet, Cocoa Tuile

Almond, Espresso and Chocolate Tart,
Mascarpone Ice Cream, Caramel Cream



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ARRIVAL & EVENING FOOD OPTIONS

CANAPÉ SELECTION

Crab, Mango and Scallion Brioche Bun with Goatsbridge Caviar
Warm Pea and Ham Knuckle Croquette with Tomato Relish
Truffled Ardsallagh Goats Cheese Tartlet with Caramelised Onions
Smoked Chicken Bouchee with Broad Beans, Sweet Potato and Porcini
Organic Salmon Blini with Avocado, Pickled Shallot, Sorrel Crème Fraiche
Crunchy Quinoa and Thyme Tofu Chips with Kale- Olive Pesto
Irish Beef Tatare, Charred Onion, Egg Yolk Jam
Miso Glazed King Oyster Mushroom ,Yuzo Ponzu Gel

EVENING FOOD SELECTION

Cider and Honey Glazed Cocktail Sausages
Sticky Soy, Honey and Sriracha Chicken Wingswith Lime Sour Cream
Caramelised Onion and Thyme Sausage RollsSpicy Tomato and Mustard Seed Relish
Smoked Streaky Bacon and Ballymaloe Relish Blaa
Crispy Fried Cajun Chicken Tenderswith Buttermilk Ranch Dip
Mini Irish Beef Sliders with Caramelised Onionswith Hegarty Cheddar
and Smoked Ketchup
Buttermilk Onion Rings with Smoked Paprika Mayonnaise
Deep Fried Haddock in Wicklow Wolf Beer Batter with
Stealth Fries, Lemon Dill Mayonnaise

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WEDDING ACCOMMODATION

Woodstock House offers a total of nine elegantly appointed guestrooms, including seven superior rooms and two suites for you and your esteemed guests. The wedding suite is the exquisite presidential suite, featuring a private lounge area and exclusive access to a rooftop terrace, where guests can enjoy breathtaking views of the renowned Druids Glen Golf Course.

Presidential Suite is complimentary for your wedding night.



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INCLUDED IN YOUR PACKAGE

Our all-inclusive package include the following items complimentary to the Wedding couple:

- Complimentary glass of Champagne for the couple on arrival
- Personalised Table Menus and Table Plan
- Dedicated Wedding Co-Ordinator to assist with your Hotel planning
- Complimentary Wedding Menu Tasting for the engaged couple
- Cake Knife & Stand
- Complimentary Car Parking
- Guaranteed one Wedding Per Day Policy
- Microphone for Speeches
- Complimentary Honeymoon Suite on night of wedding
- Extensive list of wedding contacts
- Stunning indoor and outdoor photographic opportunities

Minimum Numbers: 50 Adults | Maximum Numbers: 80 Adults

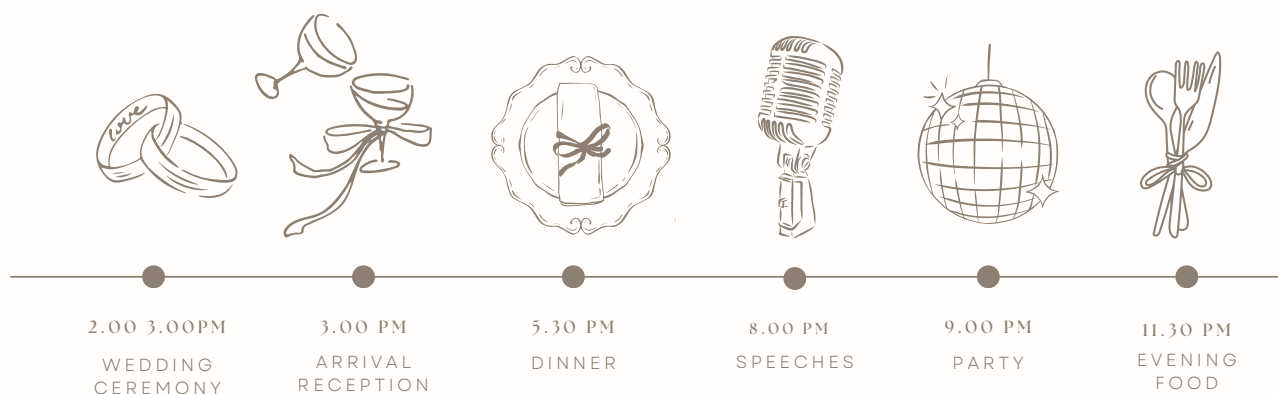


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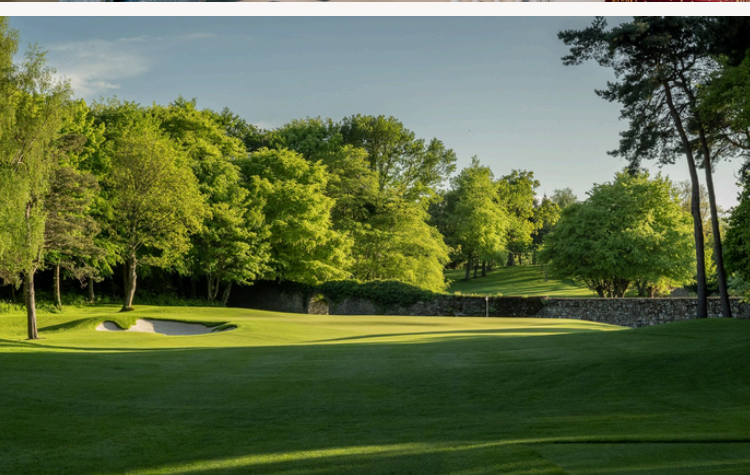
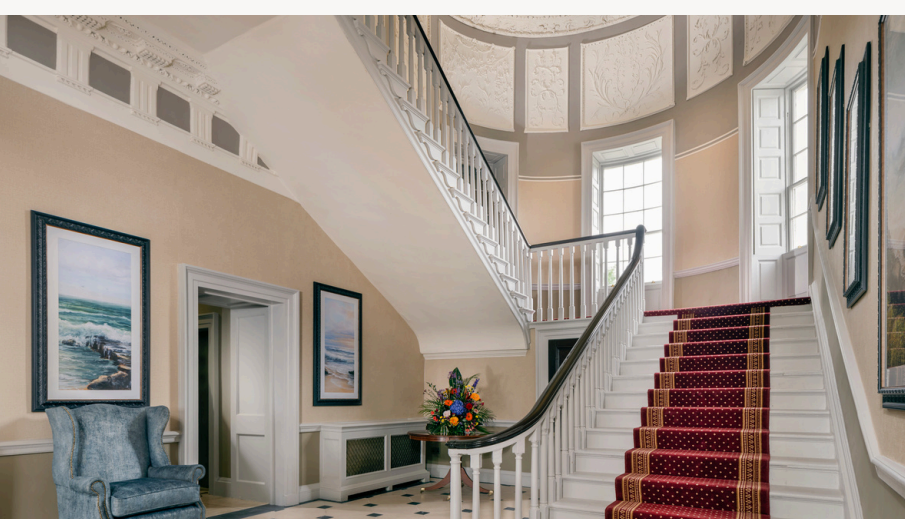
WEDDING TIMELINE

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.



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