



Congratulations to you both on your engagement and thank you for considering Cavan Crystal Hotel as your wedding venue to celebrate your special day. Our Wedding Team have a genuine love for all things wedding related and are dedicated to ensuring that you have the day you have always dreamed of, one that will be remembered for years to come.

Our modern décor, amazing food and enchanting garden all play host to the perfect wedding venue. With a renowned reputation for service and an experienced team, you can trust that we will ensure your special day is perfect from the moment you step on to the red carpet to the last kiss goodnight.



Dine and dance the night away under the shimmer of our crystal chandeliers. With elegant white leather chairs, entrance draping and a fairy light backdrop, the ballroom is decorated to take your breath away. The entrance area also lends itself well to additional wedding décor or for a quiet chat with a loved one late into the evening, without taking yourself away from your guests.















Spend the whole day with us...

Civil Ceremonies

Our Tiffany Suite with it's beautiful wooden beams add a romantic atmosphere to exchange your vows under. This room can host a maximum of 120 guests. For larger ceremonies we have our elegant Trinity Suite to host up to 300 guests.

Landscape Gardens

Cavan Crystal Hotel has it's very own beautiful landscaped garden, with a winding pathway leading to a gated private wedding garden that provides a romantic backdrop for your photographs.

Pre & Post Celebrations

Cavan Crystal Hotel is the perfect place for pre and post wedding celebrations. Whether it is a buffet in a private room, dinner in The Glassworks Restaurant or an informal gathering in the Atrium Bar we have something to suit your requirements. Our Wedding Team would be delighted to discuss the various options available to you.







For you

As part our your wedding package, our Presidential Suite will be booked for you on the night of your wedding, along with two complimentary guest rooms.

For your guests

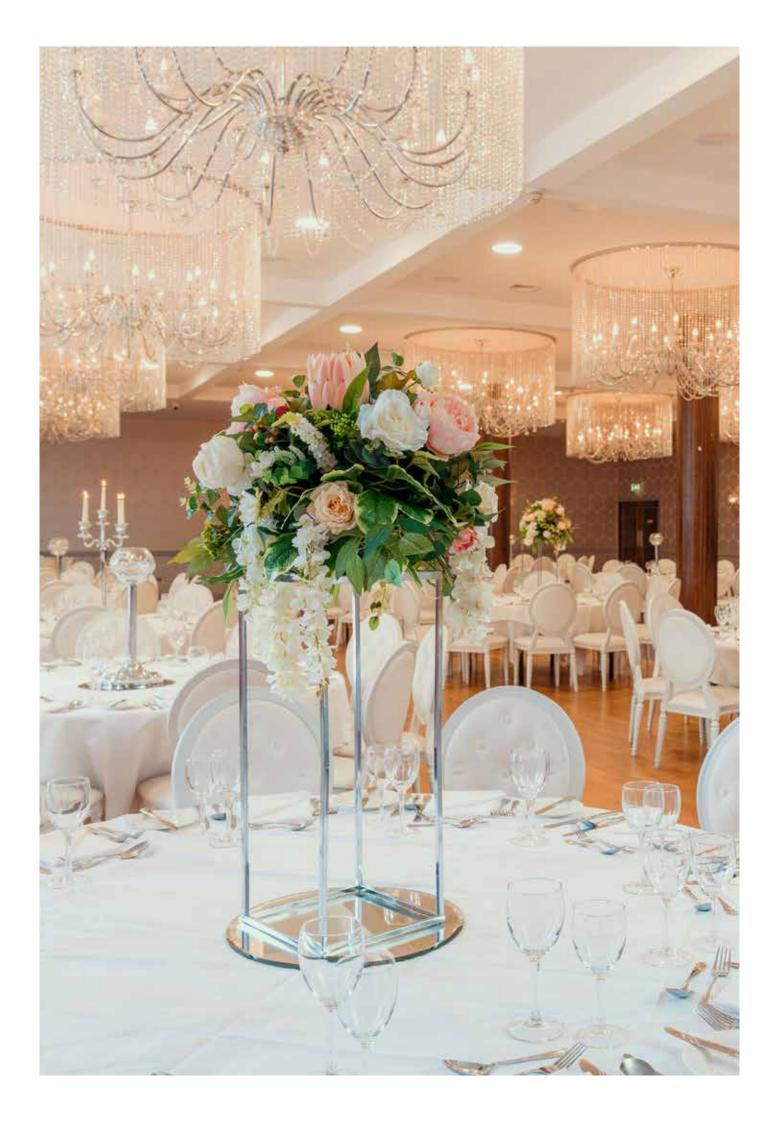
Your guests can relax in the comfort and style of one of our beautifully appointed standard rooms. Guests enjoy complimentary access to our award-winning Zest Health & Fitness Club that features an 18 metre pool, steam room, Jacuzzi, sauna and fully equipped gymnasium. 20 standard rooms will be blocked for your guests at a guaranteed rate on your wedding night.

*see our terms and conditions for details

All the little things

All our wedding couples enjoy the following

- Guaranteed one wedding per day
- Red carpet arrival with sparkling wine, tea, coffee and biscuits on arrival for all your guests
- The Presidential Suite for the wedding couple on the night of the wedding
- 2 complimentary rooms for the night of the wedding
- 20 standard bedrooms at a guaranteed wedding rate
- Professional advice and guidance from our experienced Wedding Team
- Menu Tasting
- · Use of hotels landscaped garden for photographs
- Residents Bar
- Table centrepieces
- · Personalised menu cards
- · Choice of cake stand and use of our cake knife
- Personalised table plan and top table place names





Wedding Menu <u>Selector</u>

Supplier Information

Fish: All our fish is sourced from Morgan Fine Fish (BRC Food Certified)

Beef: Our Beef is sourced from Sysco and is of Irish origin from the Golden Vale

Specialist Oils, Spices & Pulses: Sourced from Larousse Foods (NSAI Certified)

Fresh varietables: Sourced from Total Produce (BRC Food Certified)

Please note that all package prices are correct at time of going to print. Management reserves the right to amend package prices and/or inclusions. Supplements may apply if you are upgrading or adding to your package.

Prices valid for 2025 and 2026. Menus and prices may be subject to change due to market fluctuations.

For all packages please note that a three course children's meal is available for €15.00 per child aged between 3 & 12 yrs.

Half portions of main meal is available for €25 per child under 17 years. Children under 3 years are complimentary.

Starters

Warm Chicken Caesar Salad

cos lettuce, fresh parmesan shavings, bacon lardons, croutons, caesar dressing (can be made with either plain, smoked or cajun chicken)

Smoked Haddock & Leek Tart

on a bed of baby leaves with basil pesto

Warm Chicken & Mushroom Vol-au-Vent

baby leaf spinach, sundried tomatoes, creamy velouté sauce

Confit of Duck Leg

with salardaise potatoes, red wine sauce

Fivemiletown Goats Cheese Tart

crumbled irish goats' cheese, rich caramelised red onion marmalade, rocket leaves, honey dressing

Main Course

Roast Sirloin of Irish Beef

yorkshire pudding, traditional roast gravy

Roast Turkey & Honey Baked Ham

sage & thyme stuffing, cranberry gravy

Baked Fillet of Hake

chive beurre blanc, chorizo purée

Supreme of Chicken Wrapped in Pancetta

garden herb stuffing, red wine jus

Fillet of Salmon

on a bed of spinach & leek, white wine cream sauce

7oz Irish Beef Fillet

pink peppercorn cream sauce

*€7.00 supplement per adult guest applies

Rack of Lamb

buttered fine green beans, mint jus

*€7.00 supplement per adult guest applies

accompanied by a selection of fresh seasonal vegetables

Dessert

Assiette of Cavan Crystal Desserts

mini apple & berry crumble, toblerone cheesecake, mini chocolate fondant

Warm Apple & Berry Crumble

vanilla ice-cream, vanilla anglaise

Warm Chocolate Fondant

carmel sauce, vanilla ice-cream

White Chocolate & Raspberry Roulade

raspberry coulis

Warm Chocolate Brownie

chocolate sauce, vanilla ice-cream

Homemade Toblerone Cheesecake

chocolate sauce

Sorbet

Champagne Lemon

Raspberry Green Apple

A sorbet can be chosen instead of a soup or added as an extra course for an additional €4 per guest

Soup

Wholesome Vegetable Soup

Celeriac Soup

Coconut Spiced Butternut Squash Soup

Roast Plum Tomato & Smoked Red Pepper Soup

Leek & Potato Soup

All accompanied by artisan bread selection

Vegetarian & Vegan

Roast Carrot, Sweet Potato, Pomegranate & Lentil Salad

Tempura of Vegetables

sweet chilli dipping sauce

Duo of Melon

raspberry sorbet

Gnocchi

white wine, pine nuts, tomato concasse, warm parmesan

Pea & Shallot Ravioli

herb pesto, tomato sauce

Butternut Squash Risotto

tender steamed broccoli, pearl onions

Chocolate & Coconut Tart

Almond & Coconut Tart

Arrival Extra Options

Arrival Drinks

Gordon's Gin Reception including tonics & garnishes	from €5.50 p.p.
Cocktails	from €5.50 p.p.
Mulled Wine	from €4.50 p.p.
Hot Whiskey	from €5.50 p.p.
Bottled Beer	from €5.50 p.p.
Prosecco for Toast	from €6.50 p.p.

Arrival Food	
Mini Scones with cream and jam	€2.50 p.p.
Mini Beef Sliders in a brioche bun	€3.50 p.p.
Mini Goujons choice of fish or chicken	€2.50 p.p.
Selection of Sandwiches	€5.50 p.p.



Our Packages

Please note that all package prices are correct at time of going to print. Management reserves the right to amend package prices and/or inclusions. Supplements may apply if you are upgrading or adding to your package.

Prices valid for 2025 and 2026. Menus and prices may be subject to change due to market fluctuations.

For all packages please note that a three course children's meal is available for €15.00 per child aged between 3 & 12 yrs.

Half portions of main meal is available for €25 per child under 17 years. Children under 3 years are complimentary.

Arrival Reception

Tea, Coffee & Biscuits on arrival Sparkling Wine Reception

Wedding Reception

Five course menu

(choose one option per course)

Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee

One additional option from the following

Southern Fried Chicken Goujons, Chicken Pieces, Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls, Vegetable Samosas, Cocktail Sausages, House Fries

*Based on two thirds of your final guest numbers

Melissa Five Course Menu

Chicken & Mushroom Vol-au-Vent

baby leaf spinach, sundried tomatoes, creamy velouté sauce

Warm Chicken Caesar Salad

cos lettuce, parmesan, bacon lardons, croutons, caesar dressing

Wholesome Vegetable Soup

Roast Turkey & Honey Baked Ham sage & thyme stuffing, cranberry gravy

Fillet of Salmon

on a bed of spinach & leek, white wine cream sauce

Supreme of Chicken wrapped in Pancetta

garden herb stuffing, red wine jus

Warm Apple & Berry Crumble

vanilla ice-cream, vanilla anglaise

Warm Chocolate Brownie

chocolate sauce, vanilla ice-cream

Balavaun Package

Arrival Reception

Tea, Coffee, Biscuits & Homemade Mini Scones on arrival

Sparkling Wine & Bottled Beer Reception

Wedding Reception

Five course menu

(choose one starter, one soup, two main courses and one dessert)

Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee

Two additional options from the following

Southern Fried Chicken Goujons, Chicken Pieces, Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls, Vegetable Samosas, Cocktail Sausages, House Fries

*Based on two thirds of your final guest numbers

€68.00 per person

Balavaun Five Course Menu

Chicken & Mushroom Vol-au-Vent

baby leaf spinach, sundried tomatoes, creamy velouté sauce

Warm Chicken Caesar Salad

cos lettuce, parmesan, bacon lardons, croutons, caesar dressi

Fivemiletown Goats Cheese Tart

Irish goats' cheese, red onion marmalade, rocket leaves, honey dressing

Coconut Spiced Butternut Squash Soup

Roast Turkey & Honey Baked Ham sage & thyme stuffing, cranberry gravy

Fillet of Salmon

on a bed of spinach & leek, white wine cream sauce

Roast Sirloin of Irish Beef

yorkshire pudding, traditional roast gravy

Warm Apple & Berry Crumble vanilla ice-cream, vanilla anglaise

Warm Chocolate Brownie

Assiette of Cavan Crystal Desserts

Tiffany Package

€76.00 per person

Arrival Reception

Tea, Coffee, Biscuits, Mini Doughnuts Homemade Mini Scones on arrival

Sparkling Wine & Bottled Beer Reception

Wedding Reception

(choose one starter, one soup, two main courses and one dessert)

Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee

Three additional options from the following

Southern Fried Chicken Goujons, Chicken Pieces, Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls, Vegetable Samosas, Cocktail Sausages, House Fries

*Based on two thirds of your final quest numbers

Tiffany Five Course Menu

Chicken & Mushroom Vol-au-Vent

baby leaf spinach, sundried tomatoes, creamy velouté sauce

Confit of Duck Leg

salardaise potatoes, red wine sauce

Fivemiletown Goats Cheese Tart Irish goats' cheese, red onion marmalade, rocket leaves, honey dressing

Leek & Potato Soup

7oz Irish Beef Fillet

pink peppercorn cream sauce

Baked Fillet of Hake

chive beurre blanc, chorizo purée Supreme of Chicken wrapped in Pancetta

garden herb stuffing, red wine jus

Warm Apple & Berry Crumble vanilla ice-cream, vanilla anglaise

Warm Chocolate Brownie chocolate sauce, vanilla ice-cream

Assiette of Cavan Crystal Desserts

