

Congratulations and thank you for considering The Water's Edge as the location for your wedding reception.

The Water's Edge, set in a stunning location on the shores of Lough Swilly with uninterrupted views across the water to Inishowen, is the most romantic setting for your wedding.

We take pride in our reputation for fine food, which will complement the fabulous location and our creative and versatile range of menus will be presented & served with the skill that only years of experience can provide.

Our experienced management team will assist you in organising your Wedding Day, attending personally to all details from the first enquiry right through to the end of your memorable reception.

At the Water's Edge we are totally committed to quality.

The location speaks for itself!

Regards

Neil Blaney

Weddings...

Our Exclusive Wedding Package includes:

- ◆ Pre-wedding consultation with our Manageress
- ◆ VIP Red Carpet welcome with Buck's Fizz or Hot Punch
with Canapé Selection on arrival
- ◆ Wedding Meal
- ◆ Complimentary glass of Red or White Wine served Twice
with Meal
- ◆ Sparkling Wine Toast
- ◆ Tasteful Reception Room set against the backdrop of the
beautiful Lough Swilly
- ◆ Use of Cake Stand, Pillars and Knife
- ◆ White Linen Table Covers
- ◆ Evening Reception of Hot & Cold Finger Food
- ◆ Special Accommodation Rates

Enclosed please find our Wedding Brochure for your perusal.

- **The price for 2008/2009 is 130 Euro per person which is an all inclusive Wedding Package.**
- **A non-refundable deposit of 1000.00 secures your booking.**
- **Our Reception Room caters for Weddings of a minimum of 70 to a maximum of 120 people.**

We look forward to meeting with you to discuss in further detail your views and requirements, please do not hesitate to make contact with us where we can arrange for our wedding coordinator to meet with you.

Please telephone for an appointment and we will be delighted to arrange a time that is convenient.

Accommodation:

We would be delighted to reserve the standard amount of rooms for your guest on a special reduced rate, this being 5 rooms for a one stay. Thereafter, all rooms will be subject to availability at the rate that applies for the date of your wedding.

Please make all room reservations directly with Reservations. In the event of a non- arrival or late cancellation of a pre-booked room, guaranteed by the Bride and Groom, full payment for these rooms is the responsibility of the couple.

Please be aware that a supplement of €35.00 will apply to single rooms throughout the year.

The Water's Edge
Sample Wedding Package
Available September - May
Sunday - Thursday Inclusive
(Excluding Bank Holidays & Xmas)

This package includes Pre-Dinner Drinks & Selection of Canapés on Arrival, Wedding Meal, and Glass of Wine served Twice with Meal, Sparkling Wine for Toast as well as finger buffet in the Evening for Wedding Guests.

The Water's Edge can cater for Weddings with a Minimum of 70 and a Maximum of 120 Guests. There is a Book-out Policy on the Restaurant & Accommodation.

Pre-Dinner Drinks on Arrival

Cool Summer Bucks Fizz

Or

Warm Seasonal Mulled Wine

Pre Reception Sample Canapé-Menu on Arrival

Smoked Salmon on Brown Bread

House pate on Mini Toast

Selection of Cheese on Crackers

Choose From One of the Following Starters

Puff Pastry Bouchette

Fresh Seafood Melody enhanced with White Wine, Wild Dill & Finished with Cream

or

Fillet of Fresh Chicken, Wild Field Mushrooms in a Creamy Garlic & Tarragon
Sauce

Homemade Pate

A Fillet Ramekin of Blended Chicken Livers with Crisp Melba Toast &
Cumberland Dressing

Dressed Egg Salad

Tossed Salad Leaves topped with Steamed Farmhouse Halvet Eggs smothered in
creamy mayonnaise

Smoked Chicken Salad

Apple wood Smoked Fillet of Chicken Tosses in Fresh Seasonal Salad, Crispy
Bacon, Toasted Croutons, in Authentic Caesar Dressing

Ripened Melon

Duo of Galia & Odgen Melon Fantailed with Seasonal Fruits & Raspberry Coulis

Smoked Salmon

Slivers of Killybegs Oak Smoked Salmon over dressed Lambs Letucce, shavings of
Red Onion, Pickled Baby Capers & a Wedge of Lemon

Water's Edge Seafood Salad

Poached Organic Salmon, Dressed White Crab Meat, Steamed Prawns, Oak
Smoked Salmon with a Chiffonade of Seasonal leaves & Cognac Laced Marie-
Rose Sauce

Choice of Fresh Homemade Soups

Cream of Fresh Seasonal Market Vegetable Soup or

Water's Edge Creamy Seafood Chowder with Crushed Water Biscuits or

Baby Leek & Kerr Pink Potato Soup or

Cream of Button Mushroom & Sweet corn Kernels Broth or

Irish Spring Lamb & Vegetable Broth or

Cream of Ripened Plum Tomato & Fresh Basil Soup

Sorbet

Please ask re Selection of Sorbet Available

Choose Two from the Following Main Courses

Roast Prime Irish Sirloin of Beef with Rich Red Wine Gravy & Creamed
Horseradish Sauce

Traditional Roast Crown of Turkey, Baked Donegal Ham, Wild Herb & Scallion
Stuffing with Cranberry Laced Gravy

Lean and Tender Loin of Pork, gently roasted with Balsamic shallots & served with
creamy Calvados Sauce

Succulent Supreme of Irish Corn-Fed Chicken over Dressed Savouy Cabbage with
Port & Red Currant Jus

Oven Baked Whole Lemon Sole enhanced with Citrus Batter, served with Creamy
Baby Leeks & Wild Dill Cream Sauce

Grilled Darn of Fresh Organic Salmon on Pesto Pappardelle, Saffron Steamed
Prawns & Vermont Sauce

Pan- Seared Fillets of Fresh Sea Bass, Timbale of Dressed Crab Risotto, Lemon
Butter Sauce

Fresh Fillet of Monk Tail wrapped in chorizo sausage, gently baked served with
Plum Tomato, Spinach & mild Chilli Sauce

Cajun Tender Leg of Donegal Lamb scented in Wild Garlic & Sprigs of Rosemary
with House Jus & Mint Sauce

Main Courses will be accompanied with a Selection of Seasonal Vegetables & Creamed Potatoes

A Children's Menu & a Vegetarian Menu are available on request.

Assiette of Homemade Desserts - choose 4 from the following:-

Cheesecake of The Day

Orange & Chocolate Fudge Cake

Chantilly Filled Profiteroles

Fresh Carrot & Ginger Cake

Authentic Italian Tiramisu

Creamy Lemon Torte

Apple Pie

Chilled Toffee & Coffee Gateaux

Freshly Brewed Coffee or Tea served with Chocolates

Evening Reception

Assortment of Freshly Cut Sandwiches, Cocktail Sausages, Vol au Vents & Assorted Bouchees

Terms & Conditions...

Provisional Booking

We would be delighted to provisionally hold a date for up to 10 days after which time a deposit of € 1'000 will be secure your booking. If no confirmation is given, the date will be released automatically.

Cancellation Policy

In the event of a cancellation, we regret that the deposit is non- refundable.

Payment

Final accounts are rendered for full payment before checking out of the Hotel. The bill may be settled by Cash, Bankers Draft, Personal Cheque (with banker's card) or Credit Card

Service Charge

A service charge is not operated in the Hotel. Gratuities are at the customers discretion.

Final Details

Final details regarding Menus, Drinks etc are required 10 Days prior to the wedding date, together with estimated numbers attending. Final numbers can be given up to 48 hours before the Wedding Day. Final numbers given will be the amount charged on the day. (Unless greater numbers attend, in which case the greater number will be charged for) We advise that the Table Plan is due 1 week prior to the Wedding Day.