

Weddings

at the Woodford Dolmen Hotel

At the Woodford Dolmen Hotel, we understand that your wedding day is one of life's most treasured moments, and we are honoured to be part of your love story. When you choose to celebrate your special day with us, you are not just booking a venue – you are embracing an experience crafted with care, passion, and attention to detail.

Every couple is supported by our dedicated wedding team, who will guide you seamlessly through each step of your journey, ensuring your vision becomes a reality. The beauty of our hotel is yours to explore, with full access to our charming lobby, sweeping staircase, and stylish interiors – all perfect for capturing timeless photographs you'll cherish forever.

We offer the luxury of a complimentary bridal suite, a serene and romantic space where you can relax and soak in the magic of the day. For your guests, we reserve up to 20 elegant bedrooms at a specially reduced rate, ensuring your nearest and dearest can fully enjoy the celebrations without the worry of travelling home.

Set against the picturesque backdrop of the River Barrow, our elegant ballroom and spacious veranda offer breathtaking views that add a natural touch of romance to your celebration. To complete the experience, we provide personalised menus tailored to your tastes and a beautiful selection of centrepieces to adorn your tables, creating a setting that is as enchanting as your love story itself.



The Little Details...

A dedicated wedding team to take you through each step of your wedding journey

B&B stay in a luxurious Bridal suite on your wedding night

One night stay with dinner for your first anniversary

Minimum of one complimentary guestroom

Up to 20 bedrooms at a reduced rate for wedding guests

Menu tasting evening for the couple

Gold Chiavari wedding chairs

A choice of cake stand and a Newbridge Silverware knife

Red carpet entrance with prosecco for wedding party

Your choice of our selection of centrepieces

Personalised table menus and table plan

Starry backdrop behind the top table

Ballroom mood lighting to compliment your colour scheme

Elegant woodland and riverside garden settings for wedding photography

Complimentary car parking for wedding guests

Decoration Bundle – Ferrero Roche Stand, Blanket Box, Vintage Typewriter with welcome message and Vintage Suitcases

Love Story

ARRIVALS

- Prosecco welcome for bridal party
- Savoury afternoon tea selection - mini sausage bites with Ballymaloe relish, duck parfait pickled shallot & red currant, smoked salmon cream cheese blini, tomato and basil bruschetta, pickled cucumber & feta, chorizo & smoked garlic pesto crostini, sun-dried tomato & hummus tartlet
- Mini strawberry cream scones, chef's home-baked biscuits, selection of mini jam & chocolate ring donuts.
- Freshly brewed tea/coffee

Add your choice of two signature cocktails

Romeo & Juliet, Cosmopolitan, Sex on the Beach, Passionfruit Martini

And choose 3 of the following - Up to 50 guests

- Beer Barrow - 45 330ml bottles mixed beers
- Birra Moretti or Heineken Barrel - 80 glasses
- Prosecco Bar
- Gin & Tonic Station
- Meat & Cheese charcuterie board
- Ice Cream Bike with selection of 3 choices of chef's hand-crafted Ice creams (See menu selector)

WEDDING BANQUET

Five Course Meal

- Soup, Starter, Choice of two mains, Assiette or Choice of 2 desserts
- Round of drinks or wine with dinner (1 glass & top up)
- A glass of prosecco for the toast

EVENING TIME

- Crispy chicken goujons, cocktail sausages, mini beef sliders, vegetable spring rolls
- Tea/coffee
- Complimentary tayto sandwiches for your guests in the resident's bar

COMPLIMENTARY INCLUSIONS

- Complimentary stay for the newlyweds in our luxurious bridal suite
- Civil ceremony room hire included
- 2 complimentary bedrooms and up to 20 reduced rate guestrooms
- Menu tasting evening for the couple
- One night stay with dinner for your first-year anniversary

SAMPLE MENU

Classic Caesar Salad

Crisp romaine lettuce, golden garlic croutons, all delicately tossed in our signature creamy caesar dressing and finished with aged parmesan shavings

Thai Coconut and butternut Squash Soup

Served with crispy baked bread rolls



Succulent Irish Beef Striploin

Expertly cooked to perfection, Med-Well, with a light and airy homemade Yorkshire pudding, a hint of horseradish cream, and accompanied by a rich bordelaise sauce

Pan Fried Sea Bass

Pan fried sea bass, broccoli puree, wilted pak choi and spinach, caper beurre blanc



Decadent Chocolate Brownie Slice

A luscious, rich chocolate brownie served warm with velvety salted caramel ice cream

Mixed Berry Meringue

A light and airy meringue, generously topped with fresh seasonal berries and softly whipped cream for a delightful finish.

Freshly Brewed Tea/Coffee

€95 per person - 2026 pricing

€100 per person - 2027 pricing

Minimum 75 people Sunday to Friday, 85 people on Saturdays, bank holiday Sundays, Christmas & NYE. Peak pricing applies May - September, Bank Holiday Sundays, Christmas week & NYE) €4 discount for off peak dates - October to April



ARRIVALS

- Seasonal punch for all your guests
- Freshly brewed tea/coffee
- Chefs home-baked biscuits
- Savoury afternoon tea - mini sausage bites with Ballymaloe relish, smoked garlic pesto crostini

Choose one of the following drinks:

Summer Fruit Punch

A beautifully presented seasonal punch, combining a selection of fresh fruits, premium spirits, and a hint of mint. Served chilled, this offers a light and refreshing start to your celebration.

Winter Wedding Punch

Indulge in a delightful winter wedding punch, crafted to capture the magic of the season. A harmonious blend of merlot, cranberry, apple and orange juices infused with fragrant cinnamon and cloves.

WEDDING BANQUET

Four Course Meal

- Soup to start, selection of two main courses, dessert, freshly brewed tea/coffee
- Round of drinks or wine with dinner (1 glass & top up)

EVENING TIME

- Crispy chicken goujons, cocktail sausages
- Tea/coffee

COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom (50 or more guests)
- Complimentary stay for the newlyweds in our luxurious bridal suite
- One night stay with dinner for your first-year anniversary (60 or more guests)
- Reduced rates on bedrooms for your guests - max of 20
- Menu tasting for the couple

SAMPLE MENU

Potato and Leek Soup
Served with freshly baked bread rolls



Traditional Roast stuffed Turkey and Honey Glazed Ham
Glazed ham with butter and herb stuffing, topped with hand roast turkey and rich bordelaise sauce

Garlic Crusted Hake
Baked Hake with garlic and parsley crust, champ mash with saffron veloute



Homemade Honeycomb Cheesecake
Made with Woodford Dolmen Honey, featuring honeycomb crunch and fresh dairy cream

Freshly Brewed Tea/Coffee

UPGRADE YOUR PACKAGE

Add a little something extra to you big day!

Wow your guests on arrival, with chefs handcrafted ice-cream, served from our classic ice cream bike - €5pp

Why not swop one of your mains for our featherblade or striploin beef - from €5pp

Make your evening celebrations pop with our mini beef sliders or BBQ chicken wings - just €4pp

€68 per person - 2026 pricing

€72 per person - 2027 pricing

Minimum 30 people, Summer Season (May - September) Bank Holiday Sundays, Christmas & NYE)
€4 discount for off peak dates - October to April



Our Al Fresco Menu is perfect for summer weddings, offering a relaxed and informal dining experience for you and your guests. Carefully curated to complement the warmth of summer days, our menu is designed to bring people together in celebration of your special day.

ARRIVALS

Choose one of the following drink options:

Signature Cocktails

Choose two signature cocktails crafted exclusively by our talented mixologists. Each cocktail is created using high-quality spirits, fresh mixers, and garnishes designed to complement the summer setting.

- Romeo & Juliet
- Cosmopolitan
- Sex on the beach
- Passionfruit Martini

Beer Selection

- Birra Moretti or Heineken Barrel - 80 glasses

EVENING TIME

- Crispy chicken goujons, cocktail sausages, vegetable spring rolls, pork and apple sliders
- Tea/coffee

COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom
- Complimentary stay for the newlyweds in our luxurious bridal suite
- One night stay with dinner for your first-year anniversary
- Reduced rates on bedrooms for your guests (Up to 20 bedrooms)

BBQ Menu

Gourmet Beef Burgers

6oz Prime Irish Beef Burger chargrilled over an open BBQ. Garnished with your choice of toppings

Flame Grilled Chicken Skewers

Tender pieces of skewered chicken, marinated overnight in a blend of garlic, lemon, paprika, and fresh herbs

Guinness & Leek Sausages

Delicious, locally sourced sausages with a rich smoky flavour, cooked slowly over the BBQ until golden and bursting with flavour. Served in soft rolls with caramelized onions

Add colour and freshness to your BBQ with a selection of four fresh seasonal salads.

Mediterranean Salad

A vibrant mix of cherry tomatoes, crisp cucumbers, black olives, feta cheese, and thinly sliced red onions, all tossed in extra virgin olive oil and drizzled with aged balsamic glaze.

Cesar Salad

Crisp baby gem with grated parmesan & garlic croutons, dressed in chefs Cesar dressing

Cous Cous

Chefs lightly spiced tomato & spring onion cous cous topped with a fresh lime zest

Red Cabbage Slaw

Creamy coleslaw with shredded red cabbage, chive & dijon mustard

Our Sizzling BBQ's are served with a selection of sides:

Buttered BBQ Corn on the Cob
Baked Jacket Potato & Crème fraiche
Succulent Water Melon Slices
Irish Cheddar Cheese
Crispy Fried Onion Strings
Selection of Sauces

Dessert Buffet

A selection of mini bite sized sweet treats

Mini Lemon Curd Tarlet

Mini Salted Chocolate & Raspberry Tart

Blue Berry Cheesecake Bites

€58 per person - 2026 pricing

€60 per person - 2027 pricing

Minimum 60 people (May-September)

Menu Selector

CHILDRENS MENU

12 & under €25 per child

Arrivals

Popcorn, chef's cookies & juice box

Menu

Soup to start



½ portion of the adult main dish served with creamy mash, veggies and rich roast gravy

Crispy chicken goujons served with french fries

Local pork sausages served with french fries

Kids cheese burger served with french fries

Tagliatelle, marinara sauce



Selection of ice cream or adult package dessert

CANAPÉ SELECTOR

ARRIVALS	EVENING	SWEET
Mini sausage bites with Ballymaloe relish	Crispy chicken goujons	Mini strawberry cream scones
Duck parfait pickled shallot & red currant	Cocktail sausages	Chef's homemade biscuits
Smoked salmon cream cheese blini	Beef sliders	Selection of jam filled and chocolate topped mini donuts
Tomato & basil bruschetta	Vegetable spring rolls	Macaroons
Pickled cucumber & feta	Pork & apple sliders	Mini lemon curd tartlet
Chorizo & smoked garlic pesto crostini	Beaded fish goujons	Mini salted chocolate & raspberry tart
Sun dried tomato & hummus tartlet	BBQ chicken wings	Blueberry cheesecake bites

Individually priced €4pp

Dessert Menu Selector

We take pride in offering bespoke flavours, crafted to suit your personal tastes. Whether you have a favourite childhood memory or a unique combination in mind, we can bring it to life.

Chefs Cheesecake

Ferrero Rocher

Peanut butter & dark chocolate

White chocolate & salted caramel

Cookies & cream

Malteser & Irish cream

Homemade honeycomb

Handcrafted Ice Cream Selection

Our handcrafted ice creams are created in-house by our talented Chef, ensuring a luxurious and flavourful experience for you and your guests.

Choose one ice cream:

Honeycomb - Sweet & crunchy

Passionfruit – Tropical & refreshing

Salted Caramel – Sweet & savoury

Cookies & Cream – A classic indulgence

Limoncello – Zesty & refreshing

Pineapple – Light & juicy

Peach Melba – A fruity, velvety favourite

Toffee – Rich & buttery

Dessert Selection

Warm Apple & Cinnamon Crumble

Stewed Bramley Apples with light cinnamon Chantilly

Chocolate Brownie Slice

Served warm with fresh dairy cream

Red Berry Pavlova

Marinated Seasonal Red Fruits | Vanilla Cream

Cream Filled Chocolate Profiteroles

Drizzled with warm chocolate sauce

Apple Pie

With warm apple in a pastry case with crème anglaise

Wedding Menu Selector

STARTER SELECTOR

Add an option of starter to Love Letter for an additional €6 per person

Classic Caesar Salad

Crisp romaine leaves, garlic croutons, Caesar dressing, crisp bacon lardons, parmesan shavings

Warm Chicken and Mushroom Vol au Vent

Baby leaf spinach, creamy velouté sauce

Goats Cheese Tart

Crumbed Irish goats cheese, caramelised red onion marmalade, crisp leaves, honey dressing

Poached Pear & Candied Walnut

Soft poached pears, blue cheese & candied walnuts, mixed baby leaves, dijon mustard dressing

Crisp Shredded Duck & Vegetable Spring Roll

Soy honey dressing & mixed leaf salad

Thai Style Fish Cake

Salad leaves & sweet chilli dressing

Soup

Choose one from the following:

Thai Roast Butternut Squash & Coconut

With lemongrass & basil

Carrot & Coriander

With lime crème fraiche

Garden Vegetable

Drizzled with wild garlic pesto

Cream of Leek & Potato

With chive cream

MAINS SELECTOR

Supplements quoted are per person.

Add an additional main course option at just €6pp

Irish Beef Striploin

€7.50pp (excl Love Story)

Homemade Yorkshire pudding, bordelaise sauce (cooked medium-well)

Slowcooked Braised Featherblade of Beef

€5pp (Excl Love Story)

Root vegetables, rich bourguignon sauce

Chicken Ballotine

Parma ham wrapped, mushroom duxelle, chargrilled vegetables, garlic pesto cream

Sesame Pan-Seared Salmon

Toasted almonds, green beans, lemongrass cream

Seared Atlantic Seabass Fillet

Broccoli puree, wilted pak choi & spinach, caper beurre blanc

Traditional Roast Stuffed Turkey & Honey Glazed Ham

Sage & onion stuffing, bordelaise sauce

Garlic Crusted Hake

Champ mash with saffron veloute

Beetroot & Feta Wellington

Mixed beetroot & feta cheese encased in puff pastry, butternut squash puree, chanterlle sauce

Spinach & Ricotta Tortellini

Tossed in a pesto cream

Menu Upgrades

Supplements apply to each of the below

STARTERS UPGRADES

Chef's Irish Herford Beef Fillet Carpaccio

Concasse tomato & caper salsa, Italian parmesan
tuille & pickled mouli

Maryland Fresh Crabcake

Homemade dijon mayonnaise, micro cress &
lime Gel

The Woodford's Tapas Platter

Selection of Italian Parma Ham, Spanish
Chorizo, French Bresaola, Local Colattin Irish
Cheddar, Black Olive Tapenade, Hummus,
Sundried Tomatoes & crostini

DESSERTS UPGRADES

Passion Fruit & Mango Parfait

Coconut sorbet, vodka lime gel & toasted
gingernut crumb

Chocolate Velvet Gateaux

Chef's 7 layer triple chocolate gateaux topped
with velvet chocolate ganache, desiccated
raspberry, feuilletine crisp & raspberry sorbet

Sicilian Lemon Chiboust

Torched Italian meringue, candied lemon,
vanilla tuille & elderflower foam

MAINS UPGRADES

Pan grilled Barbary duck breast

Cooked to your liking, sweet morello cherries,
sautéed split French beans & smoked bacon,
celeriac puree & sweet madeira jus

Herb crusted French trimmed rack of Lamb

Cooked medium, hand carved, confit baby turnip,
chargrilled aubergine, mint jus

Flame grilled 100z prime Irish Butchers select striploin steak

Roast portobello mushroom, fondant potato,
grilled basil cherry vine tomatoes & pink
peppercorn sauce

Seared fillet of Turbot

Sautéed asparagus tips, broccoli and anchovy
puree, mussel & chive chardonnay cream

Pan roasted fillet of monkfish

Wrapped in Spanish serrano ham, purple sprouting
broccoli, buttered samphire, caper berries & shallot
reduction beurre Blanc

Seared Irish Hereford 8oz Fillet steak

Mushroom duxelles, thyme roasted shallot,
rosemary pomme puree & bordelaise sauce

Civil Ceremonies

The Woodford Dolmen Hotel is fully licensed to host Civil Ceremonies, allowing you to exchange vows and celebrate your wedding reception in the stunning surroundings of our venue.

With a variety of spaces available, we can cater for both small intimate ceremonies and larger celebrations, with our dedicated wedding team ensuring that every detail is taken care of.

Indoor and outdoor ceremony spaces, tailored to your preference.

Curated photography spots, including enchanting riverside setting. Hosting receptions from 30 to 350 guests.

Private dining spaces for an intimate gathering pre and post wedding day celebrations.

Booking your Civil Ceremony

If you wish to have a Civil Ceremony at the Woodford Dolmen Hotel, your first step is to contact the Registrar of Civil Marriages:

Angela Bermingham, Tel: 059 913 6542, Tel: 056 7784 114

Civil Ceremony Package

Our Civil Ceremony Package is designed to create a beautiful and elegant setting for your wedding ceremony.

It includes:

- Ivory Chair Covers
- Red Carpet Aisle with silver candlelit lanterns
- Use of P.A. System
- Access to our beautiful gardens for photographs

Pricing:

Indoor Room Hire & Setup: €350

Outdoor Ceremony Setup: €500

Recommended Celebrants

We work with several experienced celebrants who can help make your ceremony truly special:

- Angela Bermingham – HSE Registered, Wedding & Family Celebrant
Tel: 059 913 6542 | Tel: 056 7784 114
- Rev. Brenda O'Grady – HSE Registered, Wedding & Family Celebrant
revbogrady@gmail.com | 087 231 8324

Independent Wedding & Family Celebrants

- Antoinette Coleman Kelly – Wedding Celebrant
acolmankelly@gmail.com | 087 248 2745
- Gerry Byrne – getmarried.ie – Registered Wedding Solemniser
info@getmarried.ie | 086 845 0683

Additional Resources

Civil Registration Service: www.civilregistrationservices.ie

Citizens Information: www.citizensinformation.ie

Humanist Association of Ireland: www.humanism.ie

Wedding Extras Before & After

Before We say 'I Do'

BRIDAL BRUNCH

On the morning of your wedding, why not treat your bridal party to Bridal Brunch while being pampered by your hair & makeup team.

Menu

Yogurt & Granola Pots
Melon Plate
Homemade Sausage Rolls
Mini Bacon Blaa
Mini Pastries
Mini Scones with Strawberry Cream
Tea/Coffee

€18.95pp

Add some bubbles

Include a glass of Mimosa

€24.50pp

WEDDING PARTY MEET & GREET

Unwind the Night Before Your Big Day

Catch up with family or visiting guests. Enjoy a delicious dining experience with refreshing beverages while chatting with loved ones to help you relax before you say 'I Do'

PRIVATE DINING

Menus Available
Upon Request

Starting From
€31.95
per person

PARTY PLATTER

See Party Platter
Selector below

Starting From
€13.95
per person

Just Married After Party

BBQ

Main Courses

Gourmet Beef Burgers
Marinated Chicken Skewers
Guinness & Leek Sausages

Our Burger Bar offers a variety of toppings and dressings to complement each menu item listed above.

Side Salads

Buttered BBQ Corn on the Cob
Baked Jacket Potato & Crème fraîche
Succulent Water Melon Slices
Irish Cheddar Cheese
Crispy Fried Onion Strings

€31.50pp

Add dessert for only €5pp

Dessert Buffet

Mini Lemon Curd Tartlet, Mini Salted Chocolate & Raspberry Tart, Blue Berry Cheesecake Bites

10% Discount if you book this package for the next day of your wedding.

PARTY PLATTER IN THE PLUM TREE BAR & BISTRO

Classic Menu

Cocktail Sausages
Chicken Goujons
Beef and Cheddar Sliders
Sweet chili, BBQ & Garlic Mayo Dips

€13.95pp

Upgrade Options

Vegetable Spring Rolls
Pork & Apple Sliders
Beaded fish goujons
BBQ chicken wings

Add any item from the above to our Classic menu for €4pp per item

Add a dessert @ €7.95pp. Add Tea/Coffee @ €3.00pp

Minimum of 30 guests from 12.30pm to 5.30pm.
Minimum of 50 guests from 5.30pm to 10.00pm
room hire charges will apply.

Wedding Extras

(WHERE NOT INCLUDED IN A PACKAGE)

Mini Strawberry & Cream Scones - €6pp

Beer Barrow – 45 330ml bottles mixed beers - €300

Birra Moretti or Heineken Barrel - 80 glasses - €320

Choice of 2 Signature Cocktails - €8.50pp

(Choose from Romeo & Juliet, Cosmopolitan, Sex on the Beach or Passionfruit Martini)

Seasonal Punch - €6.00pp

(choose from Red Sangria, Summer Fruits Punch, Homemade Lemonade,
Mulled Wine, Spiced Winter Punch, Hot Chocolate)

Prosecco Bar - €8.00pp

Gin & Tonic Garnish Bar - €9.00pp

Chefs Homemade Ice-cream served on our Ice Cream Bike* – €5.00pp

Cheese & Meat Grazing Table for 50 people - €400

Hot Dog Station - €8.00pp

Party Platter

Your choice of items from the Sweet & Savoury Canapé list

All items priced €4pp individually or 2 options €7pp, 3 options €10pp and 4 options €13pp

Corkage

Wine €10.00 per bottle

Sparkling Wine/Prosecco Full Wine €15.00 per bottle

List Available on request

Drink Trees

All trees priced at 12 glasses

Gin Tree €85.00

Prosecco Tree €85.00

Cocktail Tree €95.00

Whiskey Tower €85.00

Kids Corner - €10pp (Juice box, popcorn, Chef's cookies)

Civil Ceremony Room Hire - €350

Outdoor Ceremony pricing - €500

Floral Pillar Centrepieces - €25 each

Decoration Bundle - €450 - Flower Wall, Wooden Arch, Wishing well, Post-box, Ferrero Rocher stand,

& Candy Cart (includes jars, tongs & bags)

*Ice Cream Bike charged at €150 if numbers are below 50