



MOYVALLEY
HOTEL & GOLF RESORT

WEDDING PACKAGES



WEDDINGS.....UP TO 100 GUESTS

Exclusive Balyna House Package

Low Season €80pp

Available: October to March inclusive, 7 days
Minimum Numbers: Weekend (Friday and Saturday) 80 pax
Mid-week (Sunday to Thursday) 50 pax

High Season €90pp

Available April to September Friday and Saturday
and Bank Holiday Sundays
Reduces to €85 pp for Sunday to Thursday during High Season
Minimum Numbers: Weekend (Friday and Saturday) 90 pax
Mid-week (Sunday to Thursday) 70 pax

House Hire Fees:

Low Season (October to March inclusive) €750
High Season (April to September inclusive) €1000

Package Details

Tea Coffee Cookies and Scones on arrival
Prosecco and Beer Drinks Reception
Hot and Cold Canapes
Full 5 Course Wedding Meal including Assiette of Desserts
Half Bottle of Wine pp
Evening Buffet
Complimentary Bridal Suite

Balyna House “Deluxe” Experience

Low Season €90pp

Available: October to March inclusive, 7 days.

Minimum Numbers: Weekend (Friday and Saturday) 80 pax

Mid-week (Sunday to Thursday) 50 pax

High Season €100pp

Available April to September Friday and Saturday
and Bank Holiday Sundays

Reduces to €95pp for Sunday to Thursday during High Season

Minimum Numbers: Weekend (Friday and Saturday) 90 pax

Mid-week (Sunday to Thursday) 70 pax

House Hire Fees:

Low Season (October to March inclusive) €750

High Season (April to September inclusive) €1000

Package Details

Prosecco and Beer Drinks Reception

Tea Coffee Cookies and Scones

Hot and Cold Canapes

Full 5 Course Wedding Meal including ‘Fillet of Beef’*

Assiette of Desserts included

Half Bottle of Wine pp

Prosecco Toast*

Evening Buffet of Mini-Beef Sliders and Fish and Chip Cones*

Complimentary Bridal Suite

2 Complimentary Suites*

Balyna House “Ultimate” Experience

Low Season €100pp

Available: October to March inclusive, 7 days
Minimum Numbers: Weekend (Friday and Saturday) 80 pax
Mid-week (Sunday to Thursday) 50 pax

High Season €110pp

Available April to September Friday and Saturday
and Bank Holiday Sundays
Reduces to €100pp for Sunday to Thursday during High Season
Minimum Numbers: Weekend (Friday and Saturday) 90 pax
Mid-week (Sunday to Thursday) 70 pax

House Hire Fees:

Low Season (October to March inclusive) €750
High Season (April to September inclusive) €1000

Package Details

Prosecco and Beer Drinks Reception
Craft Gin or Whiskey Station*
Tea Coffee Cookies and Scones
Hot and Cold Canapes
Full 5 Course Wedding Meal including ‘Fillet of Beef’*
Assiette of Desserts included
Half Bottle of Wine pp
Prosecco Toast*
Evening Buffet including Mini-Beef Sliders and Fish and Chip Cones*
Complimentary Bridal Suite
2 Complimentary Suites*

Balyna Christmas Experience €90pp

Available exclusively from 27th to 31st of December

Minimum Number: 90 pax

House Hire Fee: €1000

Package Details

Tea Coffee Cookies and Mince Pies

Prosecco/Mulled Wine and Beer Drinks Reception

Hot and Cold Canapes

Full 5 Course Wedding Meal including Assiette of Desserts

Half Bottle of Wine pp

Evening Buffet included

Complimentary Bridal Suite



WEDDINGS.....FROM 120 GUESTS

Royal Canal Suite Packages

Low Season Package €80pp

Available **Friday and Saturday** in Low Season
(October to March inclusive)

Available **Sunday to Thursday** in Low Season
(October to March inclusive) €75pp

Hire Fee: €500 (Exclusive use of Balyna House for Drinks Reception and Late Bar)

Package Details

Tea Coffee Cookies and Scones
Prosecco & Beer Drinks Reception
Hot & Cold Canapés
Full 5 Course Wedding Meal
Half Bottle of wine pp
Evening Buffet
Complimentary Bridal Suite



High Season Package €90pp

Available in High Season (**April to September inclusive**)

7 days Minimum Number: 120 guests

Hire Fee: €500 (Exclusive use of Balyna House for Drinks Reception and Late Bar)

Package Details

Tea Coffee Cookies and Scones

Prosecco and Beer Drinks Reception

Hot and Cold Canapes

Full 5 Course Wedding Meal

Assiette of Desserts

Half Bottle of wine pp

Evening Buffet

Complimentary Bridal Suite

2 Complimentary Suites

Upgrade to “Deluxe” Experience: €10pp

Extras included:

Fillet of Beef,

Prosecco Toast

and Evening Buffet of Mini-Beef Sliders
and Fish & Chip Cones

Upgrade to “Ultimate” Experience: €20pp

Extras included:

Craft Gin/Whiskey Station at Drinks Reception,

Fillet of Beef,

Prosecco Toast,

Evening Buffet of Mini-Beef Sliders,
Fish and Chip Cones

Moyvalley Christmas Experience €80pp

Available exclusively from 27th to 31st of December

Minimum Number: 120 pax

Hire Fee: €500 (Exclusive use of Balyna House for Drinks Reception and Late Bar)

Package Details

Tea, Coffee Cookies and Mince Pies

Prosecco/Mulled Wine and Beer Drinks Reception

Hot and Cold Canapes

Full 5 Course Wedding Meal including Assiette of Desserts

Half Bottle of Wine pp

Evening Buffet included

Complimentary Bridal Suite

Day 2 in the Resort:

2nd Day options start at €30 for BBQ or Buffet Menus including Dessert

Minimum Number: 30pax

Balyna House available on Sundays subject to availability
at time of booking wedding, no hire fee once 10 bedrooms are filled

Golf Clubhouse available all year round

No hire fee for 2nd Day

10 bedrooms must be filled in Balyna House if used

Late Bar included

Civil Ceremony

Use of the exclusive Stone House for your Civil Ceremony

for up to 150 guests

Hire Fee: €500

Ceremony set-up including Chiavari Chairs, Ceremony Arrangement, Lanterns
and Ivy Draping on Window Sills, Tea-lights



Accommodation:

Hotel Rooms:

Low Season:

Midweek: €110 B&B per room

Weekend: €130 B&B per room

High Season:

Midweek €130 B&B per room

Weekend €160 B&B per room

Luxurious Cottages:

Low Season:

Midweek: B&B 1 Night: €220 per cottage

Weekend: B&B 1 Night: €260 per cottage

High Season:

Midweek: B&B 1 Night: €240 per cottage

Weekend: B&B 1 Night: €320 per cottage

(Cottage Rates are based on 4 adults sharing, includes breakfast)



Exclusive Superior Accommodation in Balyna House

Low Season:

Midweek €130 B&B per room (Sun-Thurs)

Weekend - **€150 B&B per room**

High Season:

Midweek €150 B&B per room (Sun-Thurs)

Weekend **€180 B&B per room**

Accommodation Supplements:

0-3 years of age stay free of charge

4-12 years of age €20 per child, per night

13+ & additional adults €30 per person , per night

Low Season:

Jan, Feb, Mar, Oct, Nov & Dec. (Excludes 27th to the 31st of December)

High Season:

April, May, June, July, Aug, Sept.

Rates are based on double/twin occupancy per room per night and inclusive of breakfast

Mid-week: Sunday to Thursday. Week-end: Friday and Saturday



Menus

Package includes one starter/either soup or sorbet/choice of mains & one dessert

APPETIZERS

Salmon Gravlax

served with beetroot, goats cheese mouse

Goats Cheese Tart with Poached Pear & Crushed Pecans

served on Mesclun Salad with Red Pepper Coulis & Basil Pesto

Honey & Teriyaki Glazed Roasted Breast of Duck

served with Orange Segments Salad,

Grilled Chicken Caesar Salad

served with Pancetta Crisps & Parmesan Shavings & Garlic Croutons

Warm Chicken & Wild Mushroom Vol au Vent

served with Truffle Balsamic Dressing & Topped Cress

Baked Cooleeney Cheese

served with Tomato Cumin Relish & Endive Salad

Herb Crab Meat & Smoked Salmon Roulade

*served with Watermelon & Cucumber Salad, Micro Mesclun Salad,
Red Wine Vinegar Dressing*

A supplement of €5.00 applies for a choice of two starters

SOUPS

Vegetable Soup

with Chervil Cream & Herb Croutons

Baby Pea & Fresh Mint Soup

with Cream Fraiche

Oven Roasted Plum Tomato Soup

with Basil Pesto

Potato & Leek Soup

with Crispy Leaks

Broccoli & Cashel Blue Cheese Soup

Roast Pepper & Sweet Potato Soup

with Herb Croutons

SORBETS

Mango & Passion Fruit Sorbet

Lemon Sorbet

Raspberry Sorbet with Berry Compote

Champagne & Strawberry Sorbet Coconut

Sorbet

Menus

MAIN COURSE

Slow Roast Entrecote Beef

served with Pickled Red Onion Relish, Potato Fondant & Red Wine Jus (€5.00 suppl.)

Honey Glazed Turkey & Ham

served with Fresh Herb Stuffing, Golden Baked Chateau Potatoes & Cranberry Jus

Baked Salmon Fillet

served with Asparagus, Dill Mash & Sauce Vierge

Roast Irish Sirloin of Beef

served with Horseradish Puree, Fondant Potato, Onion Relish & Red Wine Jus

Pan Fried Seabass

served with Soft Mash, Saffron & Tomato Velouté

Slow Roasted Rump of Lamb

served with Potato Pommes Anna, Pea Puree, & Mint Jus

Prime Rack of Irish Lamb

coated with Mustard & Fresh Herbs Crust, Gratin Potatoes Brandy Jus (€10.00 / €5.00 suppl.)

Pan Fried 8oz Fillet of Irish Beef

*served Celeriac Puree, Fondant Potato, Braised Shallots & Brandy Jus
(€12.00 / €5.00 suppl.)*

Fillet of Prime Irish Moyvalley Beef Wellington

Flavoured with Mushroom Duxelle & Spinach, & Red Wine Jus (€10.00 / €5.00 suppl.)

Baked Chicken Supreme Stuffed with Chorizo Mousse

Parma Ham, Spring Onion Mash & Chicken Jus

VEGETARIAN OPTIONS:

Vegetable Moussaka

served with Parmesan Sauce

Buttered Puff Pastry Strudel

stuffed with Ratatouille & Tomato Sauce

Mediterranean Vegetables Cannelloni Pasta

served with Cheese Sauce

VEGAN OPTIONS:

Saffron Risotto

Or

Mediterranean Vegetable Curry with Jasmine Rice

(Main Courses are served with Chef's choice of Fresh Garden Vegetables and Potatoes)

Menus

DESSERTS

Tangy Lemon Tart

with Vanilla Brown Bread Ice Cream

Warm Dark Chocolate Brownie

with Vanilla Ice-Cream

Baileys Cheesecake

served with Mango Coulis

Traditional Apple Crumble

with Vanilla Ice Cream

White Chocolate Mousse Cake

with Mix Berry Compote & Chocolate Pencil

Caramelized Apple & Pear Strudel

with Crème Anglaise

Italian Tiramisu

with Espresso Vanilla Sauce & Chantilly Cream

Raspberry Charlotte Royale

with Mixed Berry Compote & Raspberry Sauce

Fresh Fruit Pavlova

(cannot be part of the Assiette)

Assiette of Desserts

A presentation of any of the above three mini desserts (suppl. €1.50) (D)

Freshly Brewed Tea or Coffee

Supplement of €5 for choice desserts.

EVENING BUFFET CHOICES:

Choice of two from items below & includes Tea/Coffee

Finger sandwiches with savoury fillings

Cocktail Sausages

Chicken Goujons with BBQ dip Seasoned

Potato Wedges

All Meat is Irish Bord Bia approved.

All Fish is farmed off the Irish Coast

Frequently Asked Questions

BOOKING YOUR WEDDING:

What are the next steps for planning our wedding at Moyvalley Hotel?

To experience all of what Moyvalley Hotel has to offer you, a viewing is essential, and we would be delighted to arrange an individual appointment with one of our dedicated wedding co-ordinators to show you around the venue and discuss in detail your wedding plans. From this we can gather the information needed to draft a provisional quotation for you.

How long will you hold a provisional booking for?

We will hold a date provisionally for 2 weeks.

How do we secure our booking?

A non-refundable **deposit of €1500** along with a signed copy of your contract and our terms and conditions is required to secure a booking.

What is the payment plan for our wedding?

We require a further 50% of the estimated cost 3 months before your wedding date, 40% 1 month before and the remaining balance 7 days before your wedding date. All payments must be paid by electronic transfer, bank draft or cash. Cheques are not permitted. Any extra charges must then be settled in full on the day of departure.

CEREMONIES:

Are there local churches available to us?

Information on all our local churches can be provided by our Wedding Events Team. There are beautiful local churches within 10 minutes of the Resort.

How do I arrange a ceremony at Moyvalley Hotel?

Couples must apply directly to the civil registration office in their preferred county. The contact details for the Kildare Branch are: 5, Monread Leisure & Commercial Centre, Monread Ave, Monread, Naas, Co. Kildare (045 887 660). Once you have applied to the civil Registration office you will be given a declaration form which you need to provide to us for completion. We will ensure that our venue meets the standards

set out by the Health Service Executive, Civil Registration Office.

What time can we hold our ceremony at Moyvalley Hotel?

On-site ceremonies can take place from **2.30pm**.

How many people can Moyvalley Hotel accommodate for an on-site ceremony?

The Stonehouse can seat up to 150 guests while Balyna House can seat up to 200 guests. Outdoor ceremonies are unlimited.

ACCOMMODATION:

How many guests can you accommodate onsite?

The Resort consists of 54 hotel bedrooms, 15 two-bedroom cottages and 10 suites in Balyna House allowing up to 200 guests to stay. We have 4 family rooms in hotel with 2 beds, cottages with extra beds and 2 family rooms in Balyna House.

Is there a minimum amount of guests that have to book accommodation?

For the night of your wedding we require 10 bedrooms in Balyna House to be occupied.

Are there reliable taxi companies in the area?

Yes. We work with a number of local taxi companies to ensure all your guests get back to their accommodation at the end of the night if they are off site.

What time can our wedding guests check/out?

Check in time is from 3pm for the hotel and Balyna House and the cottages check in time is 4pm. Breakfast is served from 7-11am and guests check out is 11.30am.

YOUR WEDDING BANQUET:

Is a complimentary menu and wine tasting included?

How many people can attend?

All our wedding packages include a complimentary menu and wine tasting for the wedding couple. If you wish to bring parents to the menu tasting there is an additional charge.

Frequently Asked Questions

How many guests can you seat in Balyna House and the main hotel?

The minimum number of guests for Balyna House on a Friday & Saturday is 90 Adults from April to September & 80 Adults from October to March and we can seat up to 108 guests. Our Royal Canal Suite can seat up to 270 guests, with minimum numbers of 120 guests.

Where does my drinks reception take place and how long does it usually last?

Your drinks reception takes place in Balyna House. Usually the drinks reception lasts two hours but is dependant on your ceremony time and location.

What time do we sit for the main meal at?

This is again dependant on your ceremony time and location. We like to call your guests into Balyna dining room or the Royal Canal Suite as close to 5.30pm as possible and begin service half an hour later. We generally allow two hours for the meal depending on numbers.

When can we have the speeches, and do you have a microphone we can use?

We advise that speeches are held after the main meal and we supply a microphone and PA system for your use.

How will the Royal Canal Suite or Balyna House be laid out? We use round tables as standard in the Balyna House and the Royal Canal Suite and the couples decide the layout with guidance from our Wedding Events Team. The round tables can seat from 8-12 guests per table. In Balyna House your top table is round. In the Royal Canal Suite there are a number of options available for your top table e.g. Long, Round or U-Shaped. We usually place the top table in Balyna House at the Bay Window as the grounds make for a beautiful backdrop. In the Royal Canal Suite, we have a Fairylight Backdrop behind the top table.

How do we confirm our floral centrepieces?

Moyvalley Hotel provides floral centrepieces and Candelabras and you can liaise with our Wedding Events Team on the different options.

Can we decorate the venue in any way?

We would be happy to place your personal décor around the venue on the day of your wedding. We just require an itemised listing to be sent to us approximately one week before for planning purposes.

Do you cater for vegetarian and special dietary requirements?

We cater for guests with any dietary requirements at no additional cost. We require that any special dietary requirements are specified in advance.

OTHER INFORMATION:

Do you have Wi-Fi?

We provide complimentary Wi-Fi throughout the venue.

We are thinking of doing wedding favours, are there restrictions?

Only Alcoholic favours are not permitted. Sparklers are not allowed on tables.

Is there an option for dinner the night before or a BBQ the day after?

Yes. We have a number of options available, depending on availability, to extend your stay at Moyvalley Hotel including pre-wedding dinners and day after events such as a BBQ or buffet. Please speak to our Wedding Events Team for more details.

Is there wheelchair access at the venue?

Balyna House and the Royal Canal Suite are wheelchair accessible. Bedroom 102 in the main hotel is suitable for wheelchair access.

Can we book external suppliers or provide our own food and/or alcohol items?

All external suppliers must be agreed and confirmed with Moyvalley Hotel in advance and provide HACCAP certification and insurance where applicable. An additional fee may also apply.

