



SHANDON
HOTEL & SPA

*Wild Atlantic
Weddings*

AT THE

Shandon Hotel & Spa



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Wild Atlantic Weddings

At The
Shandon Hotel & Spa

We are proud to be one of Donegal's finest wedding venues overlooking Sheephaven Bay situated on Donegal's Wild Atlantic Coast.

Wow your guests with an exceptional experience of supreme food, spectacular views, and a memorable experience the day after in our award-winning luxury spa.

The Shandon Hotel & Spa on Marble Hill Strand, Portnablagh, Dunfanaghy, Co Donegal is a resort with everything you & your closest family and friends could ever need or want for an exceptional hotel & spa experience.

With 68 rooms including Standard, Deluxe Seaview, Superior Seaview, Executive Seaview rooms and Seaview Suites, a newly refurbished Leisure Centre including swimming pool, sauna, steam room and Jacuzzi in addition to our adult only luxury thermal spa offering a full range of Elemis treatments, you will be sure to wow your guests and make your wedding day one to remember for years to come.



The McCarthy Suite

Seating a maximum of 200 guests, you and your guests will enjoy high-end food & service in our elevated McCarthy Suite. Doors open into our lobby area which has un-rivalled views over the bay.

Minimum numbers of 80 guests for weddings from October to April and minimum numbers of 120 guests for weddings in May, June, July, August and September. Minimum numbers apply to weddings on Friday & Saturday. Minimum numbers do not apply to weddings Sunday – Thursday between October and April.

The dining room is totally versatile and can be set up in any way you wish.

Private bar facilities in our newly refurbished bar, in addition to a 6m x 5m dance floor are included in your package.



The Shandon Offers you more...

You will have a choice of three packages to choose from, each of our packages is flexible, so should you have your own ideas, please do tell us as we can create a bespoke package to suit your needs and budget.

Our Three Packages are The Shandon Sparkling, The Shandon Prosecco, and The Shandon Champagne.

All Packages include:

- A full list of menu options for you to create your own wedding menu for you and your guests to enjoy on the day of your wedding.
- Personal tasting of your chosen menu 6 months prior to your big day.
- A choice of centre pieces from our wedding décor company.
- Pa system with a portable mic for your speeches.
- A wooden easel for your seating plan or welcome sign.
- Cake knife and cake table.
- A complimentary luxurious stay in our Master Suite the night of your wedding.
- Champagne for the bridal party on arrival to the hotel.
- Complimentary use of our newly refurbished leisure centre for your staying guests during their stay.
- Your very own unique wedding discount code for your guests, this code is unique to your wedding date and is given to you for your guests to book online for their stay at a highly discounted rate.
- A group block of 20 rooms will be held for the Bride and Groom to allocate to close family and friends.

Optional Extra's:

- Onsite civil ceremony indoors €350*
- Onsite civil ceremony outdoors on our Sun Terrace with Bay view's €550*
- Outdoors drinks reception €150 **
- Additional drinks reception packages available upon request

* Additional charges for chair hire, décor and celebrant

**Our outdoor ceremony and drinks reception have a 2-hr. weather dependent window which means if it is held indoors payment is fully refundable.

Discounts: 10% discount for weddings Sunday – Thursday *

*Excludes Valentines Period, St Patrick's Period and Easter Period, July, August, and Christmas Period.





Sparkling Package

€75
per person

Décor included:

- Shandon Dior chairs.
- Round banquet tables with white linen & napkins.
- Choice of approximately 20 table centre pieces, colour co-ordinated/ themed to your own individual needs.

Arrival for guests:

Tea, coffee, homemade cookies & prosecco.

Meal: 4 course meal.

- 1 starter.
- Choice of 2 on main courses with selection of seasonal vegetables, creamy mash & baby boiled potatoes.
- Choice of 2 desserts or sweet plate.
- Tea & coffee.

Wine: 1 glass per guest.

Evening Buffet: 4 items of finger food.



Prosecco Package

€ 85
per person

Décor included:

- Fairy light backdrop, behind top table
- Shandon Dior chairs.
- Choice of approximately 30 table centre pieces, colour co-ordinated/ themed to your own individual needs.
- Round Banquet tables with white linen + napkins
- 40cm mirror plate

Arrival drinks reception

Tea, coffee & prosecco.

Chef's homemade selection of carrot & rosewater cake and lemon drizzle cake.

Meal: 5 course meal.

- Choice of 2 starters.
- 1 soup course.
- Choice of 2 main courses with selection of seasonal vegetables, creamy mash & baby boiled potatoes.
- Choice of 2 desserts or sweet plate.
- Tea & coffee.

Wine: 2 glasses per guest

Evening Buffet: 6 items of finger food



Champagne Package

€ 95
per person

Décor included:

- Fairy light backdrop along full wall behind top table.
- Shandon Dior chairs.
- Round banquet tables with white linen + napkins.
- Choice of approximately 40 table centre pieces, colour co-ordinated/ themed to your own individual needs.

- 40cm mirror plate
- Co-ordinating tablecloths and napkins.

Arrival for all guests:

Tea, coffee & champagne.

Chef's homemade selection of carrot & rosewater cake and lemon drizzle cake.
Chocolate dipped strawberries.

Meal: 6 course meal:

- Choice of 2 starters.
- 1 soup course.
- Champagne sorbet.
- Choice of 2 main courses with selection of seasonal vegetables, creamy mash & baby boiled potatoes.
- Choice of 2 desserts.
- Tea, coffee & champagne truffles.

Wine: 3 glasses per guest

Evening Buffet: 6 items of finger food.





Your Tasting Experience

Within 6 months of your wedding date, we will invite you both in to sample your chosen wedding menu.

One of the main events prior to your wedding day is your complimentary menu tasting evening, this is where you come to us around 6 months prior and taste your full menu that you both created from start to finish.

You and your partner will arrive and have an evening just to yourselves and enjoy your full menu in our Fine Dining, Marbles Restaurant and discover how your menu choices complement each other so on the day you can sit back and relax knowing you and your guests will receive the same meal.

For your menu tasting evening it doesn't matter what package you have chosen; you will get to taste: 1 x hot starter, 1 x cold starter, 2 x soup's (you then choose one for your wedding day), 2 x main courses, 1 x hot dessert and 1 x cold dessert all from our wide range of menu options. Vegetarian options are also available.

Your wine tasting will also be done, and our restaurant manager will be on hand to discuss your wine choices in detail to make sure the wine you choose will complement your meal.

After your tasting, our wedding Co-ordinator will arrange a meeting with you to discuss your menu and the final details for your big day.

Wedding Décor by Ultimate Touches

We are lucky to be working with Ultimate Touches – Ireland's leading Décor company. Once you have chosen your package you will have a consultation with one of their leading designers to choose your included décor. You can also add additional décor to your package at an additional charge directly with Ultimate Touches



Menu Selection

SP-SPARKLING, P-PROSECCO, CH-CHAMPAGNE

Soups (SP,P,CH)

Leek & Potato Soup
Spiced Carrot & Chickpea Soup
Tomato & Roast Red Pepper Soup with Chorizo
Curried Parsnip
Roast Butternut Squash, Red Chilli & Ginger with Coconut Cream

Cold Starters

Smoked Chicken Caesar **(SP, P, CH)**
Baby Gem, Chorizo Lardons, parmesan shavings

Compressed Water Melon **(SP, P, CH)**
Serrano Ham, Cassis Syrup, Pineapple Jelly

Ham Hock Roulade **(SP, P, CH)**
Toasted brioche, celeriac remoulade, blackberry

Home Oak Smoked Donegal Salmon **(SP, P, CH)**
Saffron aioli, pickled cucumber, lumpfish roe, chilli oil

Fivemiletown Goats Cheese Mousse **(SP, P, CH)**
Beetroot, apple, oatmeal biscuit, candied walnuts, lavender oil

Hot Starters

Crispy Irish Brie Bon Bon's **(SP, P, CH)**
Morello cherry gel, toasted ciabatta, balsamic, rocket

Slow Braised Belly of Pork **(SP, P, CH)**
Apple puree, sherry gel, smoked black pudding, port wine jus

Crispy Confit Duck Leg **(P, CH)**
Orange, pickled red cabbage, poppy seed crumb, wild blueberry jus

Moroccan Style Lamb Spring Roll **(P, CH)**
Mint riata, red pepper, apricot, curry oil

Burtonport Crab Cake **(CH)**
Thai red curry, coconut, mango, smoked paprika

Sorbet Course

(CH) Our chef will recommend a choice to compliment your menu choices)

Mains

Shandon Slow Roast Daube of Beef **(SP, P, CH)**
Portobello mushroom, fondant potato, pepper cream

Free Range Irish Chicken Supreme **(SP, P, CH)**
Crisp pancetta, apricot & almond stuffing, pan jus

Pan Fried Fillet of Mulroy Bay Organic Salmon **(SP, P, CH)**
Duo of leeks, saffron cream sauce

Slow Roast Bacon Loin **(SP, P, CH)**
Celeriac puree, apple crisp, cider cream

Corn Fed Chicken Supreme **(P, CH)**
Sweet potato puree, wild mushroom tartlet, madeira jus

Roast Fillet of Hake **(P, CH)**
Beetroot puree, baby carrot, chorizo sauce

Roast Sirloin of Prime Irish Beef **(P, CH)**
Shallot puree, yorkshire pudding, roast gravy

Roast Rack of Irish Lamb **(CH)**
Dijon & fine herb crust, butternut squash with redcurrant jus
(Supplement for sparkling and prosecco package)

Grilled Prime Hereford Sirloin Steak
Portobello mushroom, cherry tomato, pont neuf
(Supplement €10 per person)

All Main Courses served with creamy mash & chef's selection of market fresh local vegetable's



Vegetarian

Puy Lentil & Aubergine Millie Feuille **(SP, P, CH)**
with red pepper & rosemary coulis

Leek & Wild Mushroom Pearl Barley Risotto **(SP, P, CH)**
with Basil Oil & Parmesan Shavings

Potato Gnocchi, Vegetable Ratatouille **(SP, P, CH)**
with Parmesan Veloute

Desserts (SP, P, CH)

Cold (choice of 1)

Chef's Homemade Cheesecake
(your choice of flavour) served with crème chantilly

Baileys & White Chocolate Panna Cotta
red wine, poached pear

French Glazed Lemon Tart
Berry Sorbet

Coconut and Malibu Crème Brulee
homemade shortbread

Hot (choice of 1)

Sticky Toffee Pudding
toffee sauce, salt caramel ice cream

Warm Chocolate Fondant
pistachio ice cream, vanilla anglaise

Apple Crumble Tartlet
Calvados anglaise, french vanilla ice cream

Chocolate Brownie Baked Alaska

Assiette of Chef's Signature
Homemade Miniature Desserts

Evening Buffet Options

Selection of Freshly Prepared Finger Sandwiches
Panko Breaded Chicken Strips
Vegetable & Spinach Pakoras
Mini Pizzas
Lemon Parsley + Haddock Goujons
Mini Quiches
Chicken Skewers
Honey & Sesame Cocktail Sausages
Cantonese Vegetable Spring Rolls
Onion Bhajis

****Vegetarian and Vegan Options Available,
Please let us know Dietary Requirements**

Our Highly Recommended Suppliers...



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We LOVE Sax

Former Privilege Ibiza (The world's largest nightclub) resident DJ Micky Roddy and the Exceptionally talented Paul Cutliffe - saxophone player combined to form We Love Sax...playing balearic beats and cool party vibes.. Also on saxophone we have the showman from Australia Matt Jennings and occasionally Diarmund O'Kane ... And 2nd DJ in former West End Ibiza DJ Pete Devine. We Love Sax operates mainly as a duo but for bigger events uses the alto and tenor sax duo, DJ and live percussion.

We love sax play a set up to 2 hours combining some of the hottest dance tracks and crowd-pleasing familiar classics to make every time they play an unforgettable experience.

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