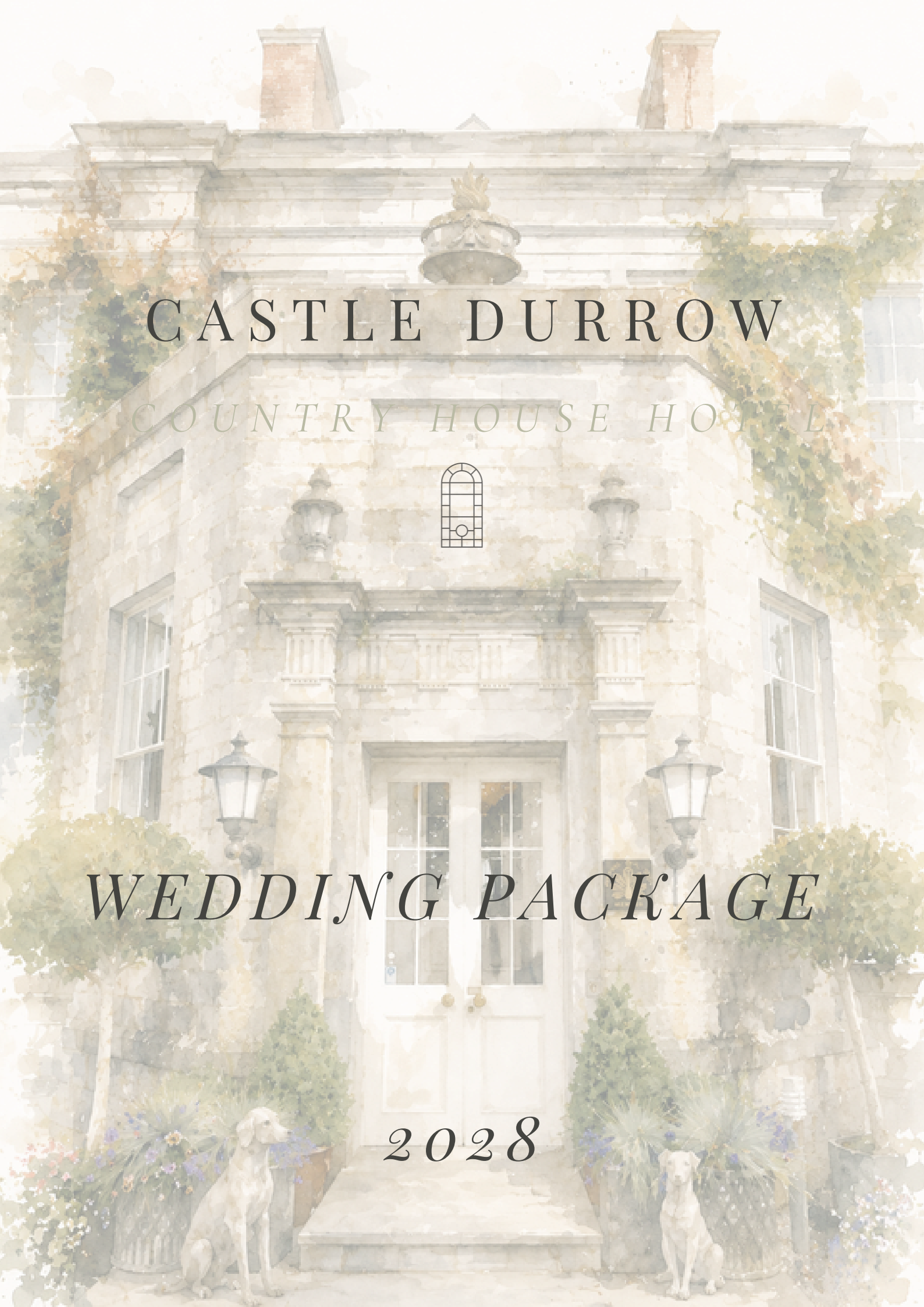


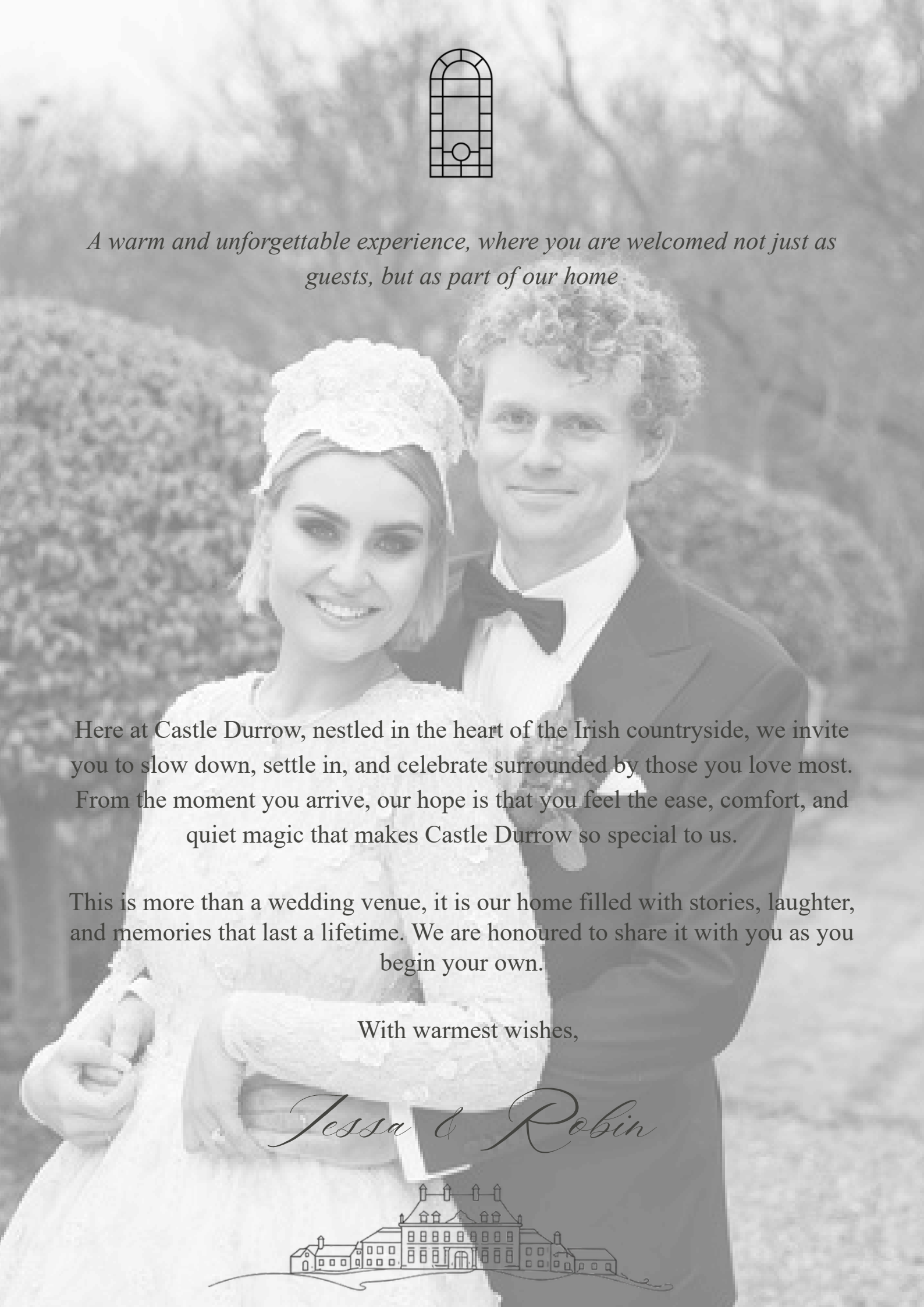
CASTLE DURROW

COUNTRY HOUSE HOTEL

WEDDING PACKAGE

2028

A warm and unforgettable experience, where you are welcomed not just as guests, but as part of our home



Here at Castle Durrow, nestled in the heart of the Irish countryside, we invite you to slow down, settle in, and celebrate surrounded by those you love most. From the moment you arrive, our hope is that you feel the ease, comfort, and quiet magic that makes Castle Durrow so special to us.

This is more than a wedding venue, it is our home filled with stories, laughter, and memories that last a lifetime. We are honoured to share it with you as you begin your own.

With warmest wishes,

Jessa & Robin

THE CASTLE DURROW WEDDING PACKAGE



DRINKS RECEPTION

Your drinks reception is held in our south-facing private dining rooms, with doors open to the formal gardens and the surrounding Irish countryside. It is designed to feel relaxed, welcoming, and quietly celebratory, like arriving home.

Guests are greeted with Prosecco and beer, with **two drinks per person included**. A selection of **five, chef's choice canapés** is served throughout, presented on antique, silver platters by our team as they move through the rooms, allowing guests to mingle, reconnect, and settle into the day at their own pace. All dietary requirements are catered for with advance notice.

There is no rush to this part of the day - just time to enjoy the house, step outside into the gardens, and take it all in.

At 5.15pm, the dinner bell is rung, a familiar and welcoming call that brings everyone down to our Ball Room. As your guests are invited in and guided to their seats, everything is taken care of quietly and seamlessly by our team.

We will take you both aside for a few moments alone, a chance to pause before the celebrations continue.

You will then join your guests and sit down together for the first meal of your married life - *relaxed & surrounded by the people who matter most to you.*

WEDDING "BREAKFAST" MEAL

A carefully curated f**our-course wedding menu**, including a **starter course**, followed by a **soup *or* sorbet course**, a choice of **one meat and one fish main course**, and **dessert course**, with **tea and coffee** served afterwards

Special dietary requirements are all catered for with advance notice.
For vegetarians & vegans, the chefs will prepare a 'silent menu' to cater for their needs.

Half a bottle of house wedding wine is served per guest during the meal, followed by a **glass of Prosecco** for each guest to raise a toast to the happy couple.

As the evening celebrations continue, we know guests will welcome something to enjoy later on! Between 11.00pm and 11.30pm, your wedding cake will be served alongside a **midnight feast** selection of sandwiches, cocktail sausages, and chicken goujons with chips in cones.

Our Ball Room seats a maximum of 200 guests

OUR GIFT TO YOU



Personalised Castle Durrow printed menus

The Honeymoon Suite complimentary on your wedding night

Silver candelabra's & tea-lights on every table with wax candles

Seasonal flower arrangements in the main hotel **

Mirror and easel for your seating chart

Use of our silver antique cake base

Glass of bubbles each on arrival at your reception

P.A system & roaming mic for speeches

Wedding co-ordinator throughout your journey

Dedicated team the day of your wedding

Our exclusive recommended vendors list

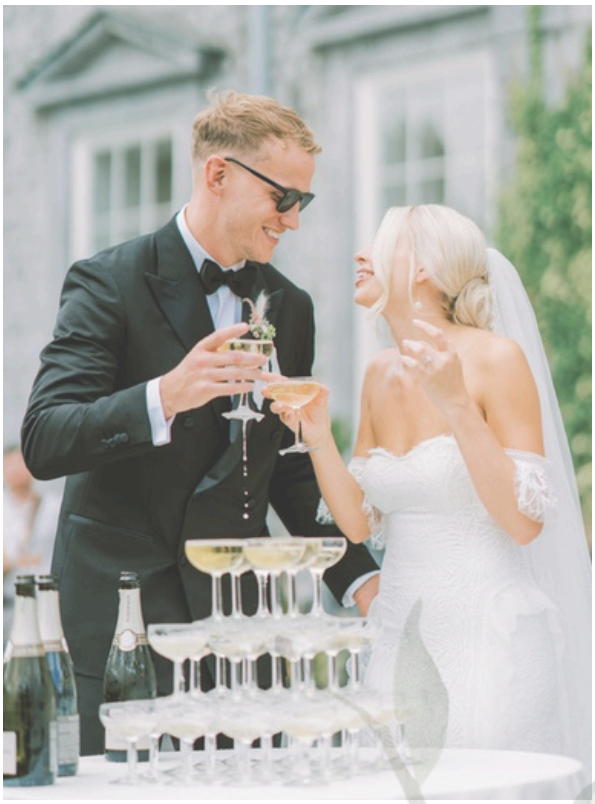
Discounted wedding accommodation rate

Strict one wedding per day policy

Bar extension until 1.00am

*** Spring & Summer throughout the main hotel only. Castle Durrow will be decorated for Christmas during the months of November & December*

CASTLE DURROW WEDDING PACKAGE PRICING LIST





PEAK SEASON PACKAGE

APRIL TO SEPTEMBER & DECEMBER (WEEK BETWEEN CHRISTMAS & NYE)

Full Castle Durrow Wedding Package

Fridays & Saturdays €155 per adult
Additional guests over 160 at €150 per adult
130 Adults Minimum Payment

-

Thursdays €145 per adult
80 Adults Minimum Payment

-

New Year's Eve &
Bank Holiday Saturday's
€170 per adult
150 Adults Minimum Payment

40 Rooms Reserved

OFF PEAK SEASON PACKAGE

MARCH, OCTOBER & NOVEMBER

Full Castle Durrow Wedding Package

Fridays & Saturdays €140 per adult
100 Adults Minimum Payment

Thursdays €140 per adult
50 Adults Minimum Payment

30 Rooms Reserved

PLEASE NOTE WE DO NOT HOST WEDDINGS IN JANUARY & FEBRUARY OR ON SUNDAYS, MONDAYS, TUESDAYS OR WEDNESDAYS

| WWW.CASTLEDURROW.COM | WEDDINGS@CASTLEDURROW.COM | + (353) - (0)5787 - 36555 |

ENHANCEMENTS



DRINK & FOOD

Choice Of Starter	€10 per person
Both Soup & Sorbet Course	€8 per person
Champagne Drink's Reception	€17 per glass
Gourmet Sandwich Platters *(feeds up to 10)*	€40 per platter
Charcuterie Table	€8 per person, minimum spend 50 people
Oyster Reception	€4 per person, minimum spend 50 people
Irish Wine & Craft Beer Reception	€15 per person, *supplement on all confirmed guests*
Signature Cocktail Bar (*Two drink choices)*	From €12 per glass, minimum spend 40 glasses
Pizza slices during the midnight feast	€6 per slice, minimum 40 slices
Irish Gin & Tonic Bar	€14 per glass, minimum spend 20 glasses

SMALLIES RATES

Baby in arms	Free of charge
Toddlers 1 to 4	€12 per person
Children 5 to 12	€25 per person
Teenagers 13 to 17	€50 per person

CIVIL CEREMONIES

Ball Room	€750
Outside	Free of charge, *outside vendors needed for furniture & PA system*

THE NIGHT BEFORE



REHEARSAL DINNER

Tucked within the timeless elegance of the house, our private dining rooms provide a refined and intimate setting for your rehearsal dinner - an evening to gather your closest family and friends ahead of the celebrations to come.

Each space is designed to feel both warm and exclusive, with one room accommodating up to 40 guests and the other up to 20. For larger parties, both rooms may be reserved together, creating a seamless setting for up to 60 guests. Private room hire is €200 per room.

Our reduced Table d'Hôte menu offers an elegant dining experience, with a choice of two courses at €45 per adult or three courses at €55 per adult, both including tea and coffee. Our menus celebrate the finest local Irish, seasonal ingredients and presented with understated elegance.

For a more relaxed yet equally elegant gathering, our buffet offers a sophisticated take on informal dining. A generous hot dish is complemented by a selection of seasonal salads and accompanying sides, followed by tea and coffee. The buffet is priced at €35 per adult, with the option to enhance the experience with a curated dessert platter for €5 per person.

Younger guests are warmly welcomed, with a dedicated children's menu available at €16 per child.



THE PAVILION

AVAILABLE APRIL THROUGH TO OCTOBER,

The Pavilion Club is set within our secluded woodland area in our south-facing garden, offering a relaxed and private setting with views across our padel courts. The space is semi-covered, balancing an open-air atmosphere with comfort and shelter.

At the centre of the experience is our BBQ dining. Prepared and served on-site, it brings a sense of occasion to the day - informal in style, but considered in quality and presentation.

Guests can gather, dine, and move freely between the Pavilion and surrounding gardens, creating a natural, sociable flow to the celebration.

Adjacent to the Pavilion, the Clubhouse provides an additional space with a log-burning stove and bar, while the Pavilion itself features an open fireplace and overhead heating to ensure comfort throughout.

The space **accommodates up to 150 adults**. BBQ dining is priced at **€55 per person with a minimum spend of 50 adults**, children are also catered for at **€20 per child 12 and under**.

An **area hire fee of €400 applies from 3pm to midnight**, including private use of two padel courts & equipment hire during this time.

For couples looking to extend the celebration into the evening, our wood-fired pizza package is the perfect addition. Freshly prepared and served from our outdoor pizza oven, it offers a relaxed late-evening dining experience, allowing guests to continue enjoying the atmosphere long after the BBQ has finished.

