



Welcome to The Marina Hotel.

Firstly, we would like to congratulate you both on your engagement and thank you for considering The Marina Hotel as your venue of choice!

Choosing a wedding venue is one of the most important decisions that you will make. What we offer at The Marina Hotel is a tranquil setting on the banks of the Shannon/Erne waterway.

Our team are at hand to tend to your every need and to ensure that your special day will live long in your memory. The Erne Suite is ideal for the smaller wedding parties from 40 to 90 guests, comes self-contained with its own terrace balcony, complete with outdoor log burning stove & seating overlooking our boating marina.

The suite is also equipped with a state of the art integrated sound system allowing you to create your own personal playlist. This boutique hotel offers your guests an intimate experience. Your wedding here at The Marina Hotel can be tailored to suite your choices and budget however we have listed our two most popular packages to give you a flavour of what we can offer and to assist you in making your selections.

Uniquely here at The Marina Hotel, our guest may arrive by boat directly to the door of the hotel and we can arrange a VIP boat trip on the morning of your honeymoon!!!

We pride ourselves on our high standards of service, dedicated professional staff and exquisite menus. We would be delighted to arrange a viewing for you both to showcase these at a suitable time.

Please contact a member of our team to arrange your private tour.

The Marina Wedding Team



Leitrim
Marina
Hotel

Unique Waterside Location to Host Your Boutique Wedding

weddings@LeitrimMarinaHotel.com 071-9623644



“it’s the most stunning venue
and the food was amazing,
all our guests were thoroughly
impressed....highly recommend
this hotel” Suzanne & Derek



“amazing waterside location”

Our Wedding packages are largely all inclusive, there are very few additional outlays. Talk to us now for your very own tailored made package.

“beautiful waterside venue, ideal for smaller wedding groups”





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Ruby Wedding Package - €59 per person

On Arrival...

Red carpet welcome

*Champagne Reception for the Bride & Groom
Welcome Reception of Tea, Coffee & Homemade
Biscuits for all your guests*

Wedding Banquet ...

*Crisp white table linen and napkins
Full silver service table setting
Fairy light backdrop
5 Course wedding banquet
One Pour of wine each with dinner
Dressed cake table, stand & knife
Personalised Menus and seating plans*

Later That Night...

*Luxury Marina View Suite for the Bride &
Groom
Complementary upgrade to 'Marina View' rooms
for both sets of parent's
Special room rates for your guests*

A Little More...

*Dedicated wedding team
Wedding tasting menu for the Bride & Groom
including a private consultation with our Head
Chef prior to your wedding day
Ample free car parking
Microphone & PA System
Beautiful setting – perfect for creating a stunning
wedding album!*

Sample Wedding Menu

Wicklow Brie Cheese & Caramelised Red Onion

Tartlet with Dressed Rocket Leaves

Your choice of Soup or Sorbet

*Roast Turkey & Ham with Herb Stuffing,
Chipolata Sausage, Light Pot Roast Gravy &
Cranberry Sauce*

*Fillet of Salmon Poached with Fine Herbs &
Served with a Sancerre Wine & Lobster Cream*

*Caramelised Lemon Tart, Vanilla Crème Anglaise
& Raspberry Sorbet*

Tea / Coffee

*Please Note: Some of the above complimentary
items are subject to a minimum of 60 guests.*



Leitim
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Diamond Wedding Package - €69 per person

On Arrival...

Red carpet welcome

*Champagne Reception for the Bride & Groom
Gourmet Wedding Reception of Gourmet Canapes,
Prosecco, Tea & Coffee for all guests*

Wedding Banquet ...

*Crisp white table linen and napkins
Full silver service table setting
Fairy light backdrop
5 Course wedding banquet
One Pour of wine per guest
Dressed cake table, stand & knife
Personalised Menus and seating plans*

After Party...

*Evening buffet consisting of a selection of freshly
made sandwiches and a choice of one hot side
served with Tea & Coffee
Bar Extension*

Later That Night...

*Luxury Marina View Suite for the Bride &
Groom
Complementary upgrade to 'Marina View' rooms
for both sets of parents
Special room rates for your guests*

A Little More...

*Dedicated wedding team
Wedding tasting menu for the Bride & Groom
including a private consultation with our Head
Chef prior to your wedding day
Ample free car parking
Microphone & PA System*

Sample Wedding Menu

*Warm Salad of Duck Confit Leg, Crisp Vegetable
& Coriander Salad, Mango & Pineapple Salsa*

Your choice of Soup or Sorbet

*Grilled Fillet of Beef, served with Pearl Onions &
Wild Mushrooms, with a choice of Red Wine
Sauce, Béarnaise Sauce or Black Peppercorn Sauce*

*Fillet of Seabass with Wilted Baby Spinach and
Champagne Cream*

*Warm Apple & Cinnamon Spring Roll,
Butterscotch Sauce & Honeycomb Cream*

Tea / Coffee

*Please Note: Some of the above complimentary
items are subject to a minimum of 60 guests.*



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Make a Weekend of It!

Many of our couples make a weekend of it! With a private family dinner in our Waves Restaurant the night before the big day and a BBQ for friends and family the day after.

Here at the Marina Hotel, because of our beautiful waterside location, we have the pleasure of been able to offer you a variety of activities such as electric biking, water-sports and boat trips to add to your weekend. Please talk to our wedding team for more information.



Sample BBQ Menu

*Homemade Beef Burgers
Cajun Spiced Chicken Burgers
Marinated Salmon
Ribeye Steak
Barbeque Chicken
American Style Hot Dogs
Spare Ribs
Shrimp*

*Homemade Coleslaw
Chunky Potato Salad
Spicy Rice Salad
Mixed Leaf Salad
Baked Potato
Fired Roasted Veggies
Corn on the Cob
Selection of Pasta Salads*



Following your wedding, we can organise a BBQ for you & your guests. With your own private balcony overlooking the Marina, our chef Roberto will treat your party to your choice of menu freshly cooked in front of you to your liking. We can provide filled drinks coolers to ensure an intimate and relaxed day.



Boat Trips

Following their wedding, many of our couples have chosen to avail of our boat trip service to wind down after their wedding. We provide a River Cruise on our 27' Private Boat direct from the hotel for up to 4 people inclusive of your own private skipper!

Our chefs can provide you with a Gourmet Picnic & Champagne to be enjoyed on the cruise.

Larger cruises for your wedding party can be organised, please speak to our wedding team.



Appetisers

Classic Caesar Salad, Parmesan Shavings, Garlic Croutons and Smoked Chicken

Warm Salad of Duck Confit Leg, Crisp Vegetable & Coriander Salad, Mango & Pineapple Salsa

Marina Speciality Fishcake with Crisp lettuce, Tartare Sauce and Lemon

Slice of Oak Smoked Salmon, Homemade Brown Bread with Mustard & Whiskey Vinaigrette

Wicklow Brie Cheese & Caramelised Red Onion Tartlet with Dressed Rocket Leaves

Bruschetta of Sundried Tomatoes & Basil with Shaved Parmesan, Asparagus, Baby Leaf Salad & Balsamic Reduction

Smoked Ham & Gruyere Croquettes served with Mixed Greens and Tomato Chutney

Poached Chicken, Wild Mushroom and Truffle Tart served with Rocket, Walnut and Pear Salad



Anti-Pasti Platters

Anti-Pasti Platters can be chosen instead of an appetiser course. This is the ideal option if you choose to have your speeches at the start of the meal. These consist of a selection of Meats and seafood such as Smoked Chicken, Parma Ham, Pepperoni, Salami, Smoked Salmon or Shrimp. Variety of Salads, Cheeses, Breads and Dips. They can be tailored to suit the tastes of you & your guests.



Main Courses

Roast Noisette of Lamb with Herb Stuffing & Rosemary Jus

Baked Supreme of Chicken, stuffed with Herb Mousse and wrapped in Parma Ham, Red Pepper Cream

*Grilled Fillet of Beef, served with Pearl Onions & Wild Mushrooms, with a choice of Red Wine Sauce,
Béarnaise Sauce or Black Peppercorn Sauce*

*Roasted Prime Sirloin of Angus Beef with Buttered Asparagus, Garlic Potatoes with Creamed Mushroom
Sauce*

Roast Turkey & Ham with Herb Stuffing, Chipolata Sausage, Light Pot Roast Gravy & Cranberry Sauce

Fillet of Salmon Poached with Fine Herbs & Served with a Sancerre Wine & Lobster Cream

Fillet of Seabass with Wilted Baby Spinach and Champagne Cream

Roast Loin Venison, served with Baby Leeks & Elderberry Gravy



Vegetarian

*Wild Mushroom Risotto with Peppers, Sweet Potato, Garden Peas, Salsa Verde, topped with Parmesan
Shavings*

Aubergine Stuffed with Roast Mediterranean Vegetables, Pine Nuts topped with Goat's Cheese

Tagliatelle Pasta with Goats Cheese and Sundried Tomato, Baby Spinach & Chive Cream Sauce



Soup

Roast Plum Tomato & Red Pepper Soup with Basil Pesto

Cream of Traditional Country Vegetable Soup

Carrot & Coriander Soup

Atlantic Seafood Chowder

Chicken, Sweetcorn & Tarragon Soup

Cream of Potato and Leek Soup with Spring Onion



Sorbet

Raspberry & Champagne Sorbet

Lime Sorbet

Passion Fruit Sorbet

Tropical Orange Sorbet

Apple & Cider Sorbet

Lemon & Thyme Sorbet



Irish Cheese Course

If you would like to add a cheese course in your menu, we can serve a cheese board to each table consisting of a selection of Irish Farmhouse Cheeses, Fruits, Chutneys and Biscuits.



Desserts

Seasonal Fresh Fruit Meringue with Berry Ice Cream

Raspberry Crème Brulee served with Shortbread Biscuits

Apricot Glazed Pear, Toffee & Almond Tart served with Vanilla Ice-cream

Creamed Toblerone and Baileys Cheesecake with Cassis Coulis

Warm Apple & Cinnamon Spring Roll, Butterscotch Sauce & Honeycomb Cream

Caramelised Lemon Tart, Vanilla Crème Anglaise & Raspberry Sorbet

Warm Chocolate and Pecan Brownie served with Pistachio Cream

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice-cream



Tea & Coffee



Petit Fours



Evening Buffet

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Mini Sausages Rolls

Mini Vegetable Spring Rolls



Spicy Chicken Wings

Chicken Goujons

Cod Goujons

Extra €1.50 PP



Should you have extra people coming to the Evening, We can organise a more substantial evening buffet such as:

Warm Carved Roast Beef & Honey Roast Ham served with Bread Rolls

Chicken Curry

Beef Stroganoff

Mini Beef Burgers

Traditional Fish & Chips served in Paper Cones with Homemade Tartar Sauce



All Served with Freshly Brewed Tea & Coffee



Canapés

Warm Canapés

Vegetable Spring Rolls

Mini Potato Skins filled with Bacon & Cheddar Cheese

Assortment of Mini Quiche

Indian Style Chicken Skewers

Vegetable Samosas

Deep Fried Wonton Prawn Tails

Sweet Glazed Cocktail Sausages

Fried Potato and Bacon Boxty

Cold Canapés

Mini Scones

Oak Smoked Salmon and Cream Cheese served on Brown Bread

Duck Liver Pate on Toasted Brioche

Goats Cheese & Sundried Tomato Crostini

Caramelised Red Onion & Feta Tartlets

Assortment of Mini Wraps

Assortment of Freshly Made Sandwiches

Chilled Melon & Fresh Mint Shot

Selection of Dips & Dressings served with the above

Choose any 3 items for €10 p.p., any 5 items for €13 p.p.



We are delighted to cater for your smaller guests. Children up to the age of 3 are catered for with our compliments. While children up to 13 years are charged €14.95.

Children can choose from either the Children's Menu or main Wedding Menu on the day.

For guests staying in the hotel, we can provide the service of experienced babysitters for the night-time. Advance noticed is required. A modest hourly fee is payable directly to the babysitter.

Children's Menu

Grilled Homemade Beef Burger with Crispy Bacon, Salad, and Melted Cheese

Chicken Goujons and Chips

Chef's Choice of Pasta

Sausages and Chips

Cod Goujons and Chips



Homemade Selection of Jelly with Vanilla Ice-cream

Chocolate Coated Profiteroles

Selection of Chocolate, Vanilla & Strawberry Ice-cream