

You Belong Together ...

The Hotel

Located in the heart of midland's most vibrant town, the Sheraton Athlone Hotel is a magical venue for your special day. Fabulous décor, superb cuisine and exceptional facilities combined with dedicated service create a chic, elegant and stylish wedding venue.

Facilities

- Distinctive tower offering captivating views over historic Athlone and the Shannon Callows
- 167 luxuriously appointed bedrooms & Suites
- 2 magnificent penthouse suites with striking views
- Breathtakingly beautiful bridal suite with superb views
- Fine dining restaurant
- Brasserie Restaurant
- Lively and welcoming bar
- Aquatics area with a striking natural stone design featuring an 18m pool with hydrotherapy features and a children's pool
- Extensively equipped gymnasium with steam room and sauna
- Sirana Spa designed by Stephen Pearse with 7 treatment rooms, tepidarium and relaxation rooms
- Complimentary Car parking for residents

Banqueting Suite

Our Hoey Suite is tastefully furnished with a stylish, contemporary décor and subtle natural tones. A distinguishing feature is the fabulous chandeliers, lending an air of elegance and charm to your wedding reception.

We are delighted to work with you to theme or decorate the Banqueting suite to your own individual tastes. Flowers and napkins can be co-ordinated to your chosen bridal colours. It is your special day and we will endeavour to make the fairytale come true.

For the comfort and convenience of your guests the banqueting suite includes a private bar and lounge area and a smoking area.

The Wedding Package

Our wedding packages offer a wide choice of menus, especially designed so that everything you require for your perfect day is available at an all-inclusive price.

Our Silver Wedding Package includes

- One Wedding only on any given day, guaranteeing absolute undivided attention
- Pre Wedding consultation with our dedicated wedding consultant
- Complimentary menu tasting for the Bride & Groom with our Chef
- Champagne red carpet welcome for the bridal party from our management team
- Complimentary freshly brewed Tea/Coffee and biscuits for all guests on arrival
- Welcome drinks reception area
- Exclusive use of our landscaped rooftop garden for photographs to treasure
- Sophisticated Banqueting Suite with spectacular chandeliers as a centre feature
- All tables dressed in crisp linen with elegant floral table arrangements & napkins
- Personalised menu cards
- Complimentary luxurious Bridal Suite for you on your wedding night
- Champagne breakfast delivered to the Bridal Suite on the following morning
- Special discount accommodation rates for guests on up to 20 rooms
- Complimentary 3 months Health & Leisure Centre membership for the bride and groom in advance of your wedding day
- Rekindle the romance and relive the memories of your wedding as our guests for Dinner on an evening of your choice
- We are pleased to offer the benefit of our experience with advise on photography, entertainment, bridal transport and printing
- As standard we also offer a display table, cake-stand, pillars and knife for your wedding cake and a microphone and P.A. system for your speeches

Our Platinum Wedding Package includes

- All aspects of the silver wedding package
 - Crisp white chair covers throughout the banqueting suite
 - Sheraton Athlone Hotel signature champagne cocktail for toast
 - Wedding favour for each guest
 - Exclusive Sheraton Athlone Hotel wedding gift
- €9.60** per person (based on minimum of 150 guests)

Our Diamond Wedding Package includes

- All aspects of the silver wedding package
 - Crisp white chair covers throughout the banqueting suite
 - Canopies on arrival for your guests
 - Luxury wedding favour for each guest
 - Moët Champagne for guests to toast the bride & groom
 - In suite hair appointment for the bride on the morning following your wedding
 - Deluxe double rasul treatment in the urban spa for the bride & groom
 - Exclusive Sheraton Athlone Hotel wedding gift
- €19** per person (based on a minimum of 150 guests)

For your midweek wedding

Monday - Thursday (excluding July & August & Bank Holidays) and all weddings in January & February

- 10% discount off the meal price of your wedding
- Complimentary accommodation for the parents of the Bride & Groom
- Additional 5 rooms at the discounted wedding rate, giving a total of 25 bedrooms
- Revitalising spa treatment for the Bride & Groom to include full use of our thermal & relaxation suites.

The Wedding Menu

Please see our Menu Selector below, which enables you to choose a menu to suit your individual tastes and price range.

These menus will give you a flavour for what we can provide at the Sheraton Athlone. Should you have any individual requirements or menu suggestions, we would be more than happy to discuss these with you.

Starters

Melon and Fruit Fantasy Fresh Fruits, Ogen and Watermelon	€5.50
Caprice Salad Gateau of vine ripened tomato and buffalo mozzarella Dressed on a salad of wild rocket with fresh basil pesto	€6.95
Classic Caesar Salad Smoked Bacon, Herb Croutons, Parmesan Shavings, Caesar Dressing With Chicken	€6.00 €7.50
Fresh Seafood Tasting plate Smoked Salmon, Peppered Mackerel, Crab Claws, Mesclun Salad and a Dill Mayonnaise	€6.95
Smoked Chicken and Mango Salad On a Bed of Fresh Leaves, with a House Yoghurt Dressing	€7.50
Chicken and Mushrooms in a Bouchee Shell With a Chardonnay Cream Sauce	€6.95
Golden Baked Blanquette of seafood in Filo pastry A medley of fresh seafood bound in a saffron scented white wine & shallot sauce with a crisp filo pastry nest	€7.50
Oak Smoked Galway Bay Salmon Diced Red Onion and Capers with Home Made Soda Bread	€7.50
Provencal style confit of Aylesbury Duckling Slow roast Confit of Fresh herb infused served on a bed of baby leaves and fresh orange segments with a balsamic berry reduction	€7.50

Soups

Roast Mediterranean Vegetable Soup	€5.50
Country Style Vegetable Soup	€4.95
Green Pea and Ham Soup	€5.50
Cream of white onion and Irish blue cheese Soup	€5.50
Honey Roast Butternut Squash & Root Vegetable Soup	€5.95
Cream of Leek and Potato Soup	€5.50
Veloute of carrot and coriander Soup	€5.50

Sorbet Course

Lemon Sorbet	€4.30
Green Apple Sorbet	€4.30
Forrest Sorbet	€4.30
Gin & Pink Grapefruit	€4.30
Champagne Sorbet	€5.50
Campari Orange Sorbet	€5.50

Main Courses

Pepper Crusted Sirloin of Hereford Irish Beef Pancetta and Chive Mash, Yorkshire Pudding and Merlot Sauce	€24.00
Baked Fillet of Beef Wellington Prime fillet of Irish beef baked, Red wine jus	€32.00
Char Grilled Medallions of Irish Beef Fillet Dauphinoise Potatoes, Vegetable Galette, Pink Peppercorn Sauce	€32.00
Grilled Supreme of Irish Salmon Duchess Topped with baby spinach leaves, duchess potato on a fresh dill beurre blanc	€22.00
Baked Fillet of Sea Fresh Cod Served on spring onion champ with Chablis cream	€23.00
Pan Seared Fillet of Sea Bass Crushed Sweet Potato, Green Asparagus, Shrimp and Mussel Lemon Butter	€30.50
Pan Seared Breast of Corn-Fed Chicken Stuffed with basil Mash, and wrapped in crisp Serrano ham served on a rich rosemary jus	€22.00
Butter Basted Breast of Turkey with Baked Ham And Traditional Stuffing, Cranberry Sauce,	€22.00
Roast Leg of Irish Lamb Ratatouille, Chateau Potato, Thyme and Garlic Jus	€23.00
Herb Crusted Rack of Irish Lamb Boulangere Potatoes, Mediterranean Ragout with Rosemary Sauce	€32.00
Spiced Honey Roast Half Duckling Polenta Cake, Warm Potato and Pearl Onion Salad, Caramelised Orange Sauce	€26.50

Above are served with Buttered Garden Vegetables & your choice of Potato:

Creamed Potato	Baby Potatoes with Parsley Butter
Gratin Dauphinoise	Herb & Garlic Potato Cake
Rosemary Duchesse	

Desserts

Marbleized Vanilla and Mixed Fruit Cheesecake, With Berry Compote	€5.95
Glazed Fresh Raspberry Crème Brulee, Served with homemade short crust biscuit	€5.95
Warm Baked Mixed Berry of Almond Frangipane Tartlet, With Crème Anglaise and Madagascar vanilla ice cream	€5.95
Chefs Special Citron Tart Homebaked refreshing lemon tart, served with fresh Cream	€5.95
Warm Chocolate Fondant Served with homemade baileys and brazil parfait	€6.95
The Hoey Assiette Selection 4 Tasting selections of your choice	€6.95
Crisp Hazelnut Meringue Filled with a selection of seasonal fruits & fresh dairy Ice cream	€5.95
Hot Bramley Apple and Cinnamon Crumble Served with homemade custard and ice cream	€5.95
A Selection of Irish Artisan Cheeses Served with a bouquet of fruits and water biscuits	€7.50
Freshly Brewed Java Coffee or Indian Tea, served with Chocolate Mints	€2.75
Tea or Coffee with House style Petit Fours	€4.00

NOTES:

- If a choice of two starters, two main courses or two desserts is required, they are charged at the more expensive price of the two.
- We do not recommend more than 2 choices per course.
- Dessert Medley only available as a single choice.
- Both a Children's Menu and a Vegetarian Menu are available on request.
- Should you or any of your guests have any special dietary needs, please let us know and we will be delighted to assist you.

Wedding Arrival Drinks for your Reception

Sparkling Wine by the Glass	€8.00
Pink Sparkling Wine by the Glass	€9.00
Moet & Chandon Champagne by the Glass	€12.00
Warm Seasonal Mulled Wine (Red Wine warmed & infused with a Selection of Spices)	€4.20
Cool Summer Punch (Cool White Wine Punch with Sliced Summer Fruits)	€4.20
Dressed Pimms (Chilled Pimms mixed with Summer Fruits and Lemonade)	€6.20
Wine Reception	€5.20
Kir (White Wine and Crème de Cassis)	€6.20
Kir Royale (Champagne and Crème de Cassis)	€9.00
Mimosa (Sparkling Wine and Orange Juice)	€7.00
Carafe of Orange Juice	€6.50
Sample Hot Finger Food	€13 per guest
Mini Spring Rolls, Teriyaki Chicken Skewers, Chipolata Sausages Golden Fried Button Mushrooms, Goujons of Chicken	
Sample of Canapés	€50 euro per tray
Smoked Salmon on Brown Bread, Liver Pate Barquettes Herbed Cream Cheese Tartlets, Prawn Bouchée Irish Artisan Cheese with Grapes	

Wedding Drinks Special

Menu 1

Seasonal Summer Punch or Mulled Wine on arrival
Glass of House Red or White Wine at meal
Top up of Wine at main course
Top up of Wine for toast
Evening Buffet of Tea or Coffee, Freshly Cut Sandwiches and Cocktail Sausages

Price €18.50 per person

Menu 2

Glass of House Red or White Wine on arrival
Glass of House Red or White Wine at meal
Top up of Wine at main course
Top up of Wine for toast
Evening Buffet of Tea or Coffee, Freshly Cut Sandwiches and Cocktail Sausages

Price €19.50 per person

Menu 3

Mimosa Cocktails served on arrival
Glass of House Red or White Wine at meal
Top up of Wine at main course
Top up of Wine for toast
Evening Buffet of Tea or Coffee, Freshly Cut Sandwiches, Cocktail Sausages and Chicken Goujons

Price €22.50 per person

Menu 4

Mimosa Cocktails served on arrival
Selection of Canapés
Glass of House Red and White Wine at meal
Top up of Wine at main course
Sparkling Wine for the toast
Evening Buffet of Tea or Coffee, Freshly Cut Sandwiches, Cocktail Sausages and Chicken Goujons

Price €30.00 per person

Evening Buffet Menus

Menu A

Assortment of freshly cut finger sandwiches, cocktail sausages and freshly brewed tea and coffee

€7.95 per person

Menu B

Assortment of freshly cut finger sandwiches, chicken goujons and freshly brewed tea and coffee

€8.95 per person

Menu C

Assortment of freshly cut finger sandwiches, crispy vegetarian spring rolls, chicken goujons, cocktail sausages and freshly brewed tea and coffee

€12.95 per person

Luxury Evening Buffet Menu

€15.00 per person

Choose from 6 of the options below which will be served with freshly brewed tea and coffee

A selection of freshly cut sandwiches

Teriyaki chicken skewers

Chipolata sausages

Golden fried button mushrooms

Goujons of chicken

Smoked salmon on brown bread

Irish artisan cheese with grapes

Cocktail sausages

Quiche Lorraine

Vegetable spring rolls

Mushroom bouchées

Goujons of plaice served with tartare sauce

The Wedding Wine List

White Wines

Fontenoy Sauvignon Blanc €19.25
A dry crisp white wine with a medium body. This is a refreshing, light aromatic wine

Rosemount Semillon Chardonnay €21.50
This lightly oaked Semillon blends with the Chardonnay to make a refreshing dry wine with lovely citrus flavours

Marques de Riscal Rueda €20.95
This Rueda has developed a strong following with its most appealing style and lively refreshing fruitiness

Gregoris Pinot Grigio 2006 €25.25
Gregoris stands out as uncommonly fresh and individualistic. It has the hallmark richness and intensity of white flowers and soft fruit, with racy acidity and substantial finish. More than your average Pinot Grigio

Saint Clair Sauvignon Blanc 2006 €28.75
Ripe peachy fruit on the nose. A white with a long finish showing great fruit depth, complexity and finesse

Chablis J.Moreau et Fils 2006 €31.50
Made from the Chardonnay grape, it is green gold, aromatic, elegant with well-balanced dryness

Red Wines

Fontenoy Cabernet Sauvignon €19.25
A robust well made red wine with a good bouquet and good fruit flavours. It has medium acidity and is full-bodied

Rosemount Shiraz/Cabernet Sauvignon €21.00
The shiraz and cabernet grapes continue to make an intense fruit driven wine with hints of spice on the finish

Marques de Riscal 1860 Tempranillo €20.95
This Tempranillo is improving with every vintage. A spicy bouquet lends to a glorious smooth palate with ripe fruit flavours

Saint Clair Pinot Noir 2006 €28.75
This top class New Zealand red is aged in oak barrels for 18 months. Deep purple in colour and rich on the palate

Chianti Classico Granaio 2005 €27.50
Dry, harmonious and a little firm on the palate but with velvety soft fruits and an elegant finish of raspberries and almonds

Chateau Neuf du Pape Domaine Lucien Barrot 2005 €43.50
On the nose it shows aromas of cedar, leather and abundance of rich smoky fruit. On the palate is wonderfully smooth and intense, ready to drink

Champagne & Sparkling Wine

Wolf Blass Sparkling Chardonnay Pinot Noir €31.75
The bouquet is a complex balance of fresh fruit characters and creamy yeast development, while the palate shows delicate mousse and refined acidity

Moet & Chandon Brut Imperial N.V €54.50
This is the largest selling and most respected Champagne in the world, ideal for that special

Veuve Clicquot, Yellow Label NV €59.75
An intense fruity nose with a fine mousse. Flowery, fresh and lively with great balance and length.

Bollinger €96.00
Considered by experts to be among the best Champagne, this non vintage offering has a soft, elegant mousse and acidity that gently supports typical citrus and apple flavours. Great length and balance throughout.

Dom Perignon Moet & Chandon 1995 €156.50
The luxury brand from Moet and Chandon. Ideal for that memorable occasion.

Full Wine List Available on Request

The Wedding Accommodation

167 deluxe and executive bedrooms and suites including 2 penthouse suites enjoying fabulous views over historical Athlone town, Lough Ree and the River Shannon taking in the four counties of Roscommon, Westmeath, Longford and Offaly.

Our breathtakingly beautiful bridal suite is what dreams are made of, this is truly one of the most remarkably romantic settings with superb views over the River Shannon. This double height suite features floor to ceiling glazing, spacious lounge, mezzanine effect bedroom and private balcony for you to plan your life together as our guests.

A warm welcome is also assured for your guests. Our stylish and spacious rooms are designed with our guests every comfort in mind. For a restful night our beds and crisp linen provide the utmost in comfort while hospitality trays, ironing stations and luxurious toiletries are among the little extras that ensure you have a stay to remember. Plasma TVs, broadband and wireless internet access ensure you are kept in touch and up to date.

We are delighted to offer 20 rooms at a reduced rate for your guests, subject to availability. These rooms can be held on your request up to one month prior to your wedding day and are allocated by the Bride and Groom. Please speak with your manager for full details and the terms of this offer and how your guests can make their reservations. Additional rooms can be reserved at the normal rate subject to availability. Please contact reservations for details of availability.

All residential guests have full use of the Health & Leisure Centre, which includes a state of the art gym complete with a steam room and sauna. The natural stone aquatic area includes a striking 18m deck level swimming pool with 3 feature pools including hydrotherapy pool, children's pool and jet pool.

The Sirana Spa provides the perfect opportunity for a pampering treat in Ireland's finest Urban Spa. Seven treatment rooms, Rasul, Experience showers and luxurious relaxation suite all housed in a haven where the interior design guarantees the perfect Spa experience.

The Wedding Checklist

The following check list is to help you organise and plan your wedding arrangements right up to the eve of your wedding.

2 Years – 1 Year

Book your Reception at the Sheraton Athlone Hotel
Arrange Wedding with the Church
Compile Guest List
Choose Bridesmaids, Best Man and Groomsmen
Shop for dresses and accessories
Decide on Men's Outfits
Choose stationery for invitations

1 Year – 6 Months

Book transport for Wedding Day
Book photographer and video man
Order Wedding Cake
Buy Wedding Rings
Draw up Gift List

4 Months

Visit Priest and organise to attend Marriage Course
Organise Floral Arrangements
Visit Hotel to get room lay out and give outline of Menu Plans

3 Months

Confirm details with Sheraton Athlone Hotel
Decide on presents for your attendants
Finalise Honeymoon details
Post Wedding Invitations

2 Months

Record Acceptance and refusals
Reply to presents received
Go to the Hairdressers with your head dress and book final appointment

1 Month

Finalise with Hotel; menus, wines and table plan.
Check dresses shoes and accessories
Check Men's outfits
Buy cake boxes for those unable to attend.

Last Week

Full rehearsal of wedding (include travelling times)
Make final checks — cake, flowers, photographer, transport, singers etc.
Enjoy your Stag/Hen night a few days before the Wedding!!!
Advise Sheraton Athlone Hotel of final numbers one day before.

The Meal

When the meal is ready to be served the management show the Guests to their seats and announce the arrival of the Bride and Groom. The Guests rise and greet them with applause. The Best Man calls on the Priest to say Grace and the meal commences.

Toasts and Speeches

These would normally take place at the end of the meal and would accompany the cutting and distribution of the Wedding Cake.

The following is the usual order of proceedings:-

1. The Bride and Groom cut the Cake.
2. Toast to "Bride and Groom". This is normally proposed by the Bride's father or a close relative or friend of the family.
3. Toast to "The Bridesmaids". This is always proposed by the Groom following his response to the first toast.
4. The Best Man would then respond to the Bridegroom's speech on behalf of the Bridesmaids. He would also read the telegrams to the guests.

Terms and Conditions

- The menus in this Brochure are a selection of the most popular choices. We will be pleased to quote you for a menu of your own choice.
- Once you have decided on a date, it is important to secure this date with a deposit of €1000.00, which is due for payment upon making the booking. A further deposit of €1000.00 will be required to secure this booking six months from your initial booking date. Please note deposits are non-refundable.
- The hotel operates a cancellation policy whereby 30% of booking value based on most recent confirmed numbers is liable to be paid when a wedding is cancelled 6 months before confirmed date. 50% of booking value on most recent confirmed numbers is liable to be paid when a wedding is cancelled 1 month before confirmed date.
- The Hotel reserves the right to refund the deposit in circumstances where the booking is made through a third party or under false pretences.
- The Hotel may cancel the event in circumstances where the Hotel has reason to believe the booking might prejudice the reputation of the Hotel should any guest attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.
- Menu Price includes Dancing and Use of full Bar Facilities until 12.30 a.m. If late dancing is required, a Surcharge of €275 is applicable. All Music must finish at 2 am
- All charges are inclusive of Government Tax. There is no service charge.
- All accounts to be settled on the day after the Reception by Cash or Bank Draft.
- We require at least two weeks notice regarding your menu choice, drink selection and approximate numbers attending.
- Final numbers one day before the reception, and this will be the minimum number charged.
- Prices quoted are 2008 pre opening prices and may be subject to slight adjustment
- All prices quoted are subject to proportionate yearly increases according to rises in food or labour costs, taxes or unforeseen circumstances.
- For guests attending the Wedding Reception we offer a Special Discount Rate on up to 20 bedrooms, subject to availability.
- As a Food Hygiene precaution the Health Authorities advise that only food that has been prepared on the premises may be consumed in the Hotel.
- Wedding Package applies to the Minimum/Maximum numbers. The Banqueting Suite caters for a minimum of 150 guests, and a Maximum of 350 guests.
- We the hotel have taken the decision to use only pasteurised egg products in all our recipes. We would respectfully suggest that all Wedding Couples should ensure that when they are engaging somebody to make their Wedding Cake, they would take the same precaution, as it is in everybody's interest to ensure that no risk from non-pasteurised eggs is possible.