



Lyrath Estate Hotel, Spa and Convention Centre is the ideal venue to host your forthcoming event. Situated on the outskirts of Kilkenny City on the main Dublin/Carlow road you are within a 5 minute reach of the Medieval City of Ireland. Set on 170 acres of mature parkland, Lyrath offers you a moment's reprieve from the hustle and bustle of City life whilst you conduct your business.

Lyrath Estate Hotel offers:

➤ 137 fully air-conditioned bedrooms including

- Penthouse Suite
- 10 Luxury Suites
- 28 Executive Rooms
- Club Floor and Lounge

All rooms are equipped with broadband, high-speed internet access.

➤ Kilkenny Convention Centre:

- Our largest room can cater for up to 1,500 delegate's theatre style. This room may also be subdivided into 3 sections with each room catering for 400 delegates.
- Banquet facilities for up to 850 guests.
- 1 Room with a capacity for up to 166 delegate's theatre style. This room may also be subdivided into 3 sections, the largest of which caters for 65 delegates.
- 4 dedicated Boardrooms catering from 2-20 delegates.
- A cinema screening room for up to 16 delegates.
- A business centre catering for all your administrative needs and requirements throughout the duration of your event.

➤ Spa and Wellness Centre looking after your health and well being whilst surrounded in elegance and luxury.

➤ Authentic Cuisine Restaurant, Yindees Oriental Thai Restaurant, Wine Cellar, Library Relaxation Rooms, X Bar and Tupper's Bar and Coffee Boutique.

We look forward to welcoming you to Lyrath Estate Hotel, Spa and Convention Centre where our dedicated team will ensure the smooth and successful running of your event. Should you wish to discuss finer details, please contact a member of our dedicated team on 056 7705804/056 7705806 or alternatively email c&b@lyrath.com

With Warmest Regards,

Dervla O'Connor
Events Manager
Elaine Scott/Mary Áine Casey
Conference & Banqueting Co-ordinators

Conference and Banqueting Suites

	<i>m2</i>	<i>Ceiling Height</i>	<i>Theatre</i>	<i>U-Shape</i>	<i>Class-room</i>	<i>Board-room</i>	<i>Banquet</i>	<i>Reception</i>	<i>Fully Day</i>	<i>Half Day</i>
<i>McCurdy Suite</i>	972 m2	5m	1,500		720		850 (600 on just rds)	1400	€2,000	€1,200
Exhibition Set Up									€6,000	
<i>McCurdy Suite 1</i>	323 m2	5m	450	75	300	75	200	450	€800	€450
Exhibition/Trade Show									€2,500	
<i>McCurdy Suite 2</i>	323 m2	5m	450	75	200	75	200	450	€800	€450
Exhibition/Trade Show									€2,500	
<i>McCurdy Suite 3</i>	323 m2	5m	450	75	200	75	200	450	€800	€450
Exhibition/Trade Show									€2,500	
<i>MaGinnes Suite</i>	199 m2	5m	166	60	80	50	100	350	€800	€450
Exhibition/Trade Show									€1,500	
<i>MaGinnes Suite 1</i>	44 m2	3m	36	16	18	14	20	~	€400	€250
<i>MaGinnes Suite 2</i>	78 m2	3m	65	25	36	25	40	~	€400	€250
<i>MaGinnes Suite 3</i>	77 m2	3m	60	25	36	24	40	~	€400	€250
<i>Mance Room</i>	43 m2	2.6m	~	~	~	16	~	~	€400	€300
<i>Tobin Room</i>	28.5m2	3m	~	~	~	12	~	~	€300	€175
<i>Oak Room*</i>	50.4m2	4m	45	16	20	16	~	~	€300	€175
<i>Ash Room*</i>	34.1m2	4m	35	12	~	12	~	~	€300	€175

* located within the original 17th Century House

Full day: 07h00 - 18h00

Half day: 07h00 - 13h00 or 14h00 - 18h00

Dedicated to Meeting Perfection

Meeting Room Selling Points

Centralised air conditioning or individual control

Broadband high speed internet access

LCD's in all rooms with the exception of the Boardrooms

Automated Screens in all rooms with the exception of the Boardrooms

LED mood lighting in the McCurdy Suite

Automated dimmer control panel

Natural light in all rooms

Furthermore your meeting room will be equipped, on a complimentary basis, with the following;

A Stationary Tool Box

Pads and Pens

Mints

Water and Cordial

1 Flipchart

Our in-house Audio Visual partner will be more than happy to understand your exact requirements and provide any additional equipment that may be required. Please note that any additional requirements will be subject to a further charge and must be booked a minimum of 24 hours in advance of your event.

<u>Audio Visual Equipment Hire Rates 2008</u>	
Equipment	Per unit per day
Flipchart (Paper & Pens Extra)	€20.00
Overhead Projector	€40.00
Slide Projector (35mm)	€50.00
Audio Conferencing Phone	€90.00
LCD Projectors	
LCD Projector Boardroom Size (1-40 People)	€130.00
LCD Projector (40-100 People)	€220.00
LCD Projector (150 - 200 People)	€400.00
Computers	
Laptop Computer	€160.00
Remote Slide Presenter with Laser Pointer	€30.00
Visuals	
19 inch Flat Screen Television	€30.00
DVD Player or VHS Video Player	€35.00
DVD Recorder	€50.00
Recording Package (Dvd Camcorder, TV & DVD & 5 DVD-R's)	€220.00
Visual Package (42" Plasma Screen & Stand, Speakers, DVD or Video)	€255.00
Screens	
6ft Tripod	€45.00
8ft Tripod	€75.00
Fast fold 8ft x 6ft (Front/rear projection)	€80.00
8ft x 6ft dress kit	€120.00
Sound Systems (Microphones additional)	
Mixing Desk (with 8 Microphone Inputs)	€65.00
1 Speaker PA System - (Mobile system with Radio Mic)	€100.00
2 Speakers/desk/amp (40 – 80 people)	€145.00
4 Speakers/desk/amp (80 - 150 people)	€230.00
6 Speakers/desk/amp (150 – 250 people)	€280.00
8 Speakers/desk/amp (250 - 300 people)	€390.00
Microphones & Accessories	
Podium Microphone with Stand	€25.00
Top table Microphone with Stand	€20.00
Handheld Radio Microphone	€55.00
Lapel/Clip on Microphone	€55.00
Headset Microphone (Flesh Colour)	€65.00
CD Player	€30.00
Mini-Disc, CD or Cassette Recorder	€45.00
Staging & Backdrop	
Lectern/Podium	€60.00
Lighting Packages (Available on Request)	Please Call
Profile Light, Stand & Dimmer Pack	€90.00
Support	
Audio Visual Operator (<i>Maximum of 10 hours, Overtime thereafter</i>)	€400.00
Call out Charges, Overtime, Sundays & Bank Holidays (<i>Per Hour</i>)	€75.00
Delivery Charges	
Delivery, Set-up & Collection – Within 12Km distance of Kilkenny	€50.00
Delivery, Set-up & Collection – Within 45Km Distance of Kilkenny	€85.00
Terms & Conditions Apply - All Prices are inclusive of VAT @ 21%	

Day Delegate Rate

Our **8 Hour Day Delegate Rate** includes the following and is based on a minimum of 15 delegates. Please note that should the numbers drop a supplement will be levied.

- Morning Tea/coffee with a selection of pastries
- Meeting room hire
- 1 Flipchart
- Pads and pens
- Water and cordial
- Mints
- Stationary Tool Box
- Fruit basket
- Lunch
- Afternoon Tea/coffee with home-made biscuits

Rate per delegate: €50.50

Our **Executive 8 Hour Day Delegate Rate** includes the following and is based on a minimum of 15 delegates. Please note that should the numbers drop a supplement will be levied.

- Morning Tea/coffee with a breakfast roll consisting of bacon, egg and tomato.
- Fruit juices and fruit smoothies in the morning.
- Meeting room hire
- 1 Flipchart
- Pads and pens
- Water and cordial
- Mints
- Stationary Tool Box
- Fruit basket
- Lunch
- Afternoon Tea/coffee with a selection of freshly baked home-made cakes.

Rate per delegate: €56.50

Our **24 Hour Day Delegate Rate** includes the following and is based on a minimum of 15 delegates. Please note that should the numbers drop a supplement will be levied. The rates quoted are applicable from Sunday to Thursday inclusive. A further supplement will be applied to Friday and Saturday nights.

- Morning Tea/coffee with a selection of pastries
- Meeting room hire
- 1 Flipchart
- Pads and pens
- Water and cordial
- Stationary Tool Box
- Mints
- Fruit basket
- Lunch
- Afternoon Tea/coffee with home-made biscuits
- Overnight accommodation in our deluxe category
- Set dinner menu
- Full Irish breakfast

Rate per night based on single occupancy: €225.00

Rate per night based on double occupancy: €335.00

Our **Executive 24 Hour Day Delegate Rate** affords your delegates the opportunity to upgrade their room type at the following supplements;

Executive Room - nightly supplement of €100.00

Luxury Suite - nightly supplement from €180.00 to €300.00 dependant upon availability

Furthermore, your delegates will be afforded unlimited access to our Executive Club Lounge to enjoy various complimentary offerings, the cost thereof borne in the supplements mentioned above.

For delegations exceeding the number of deluxe rooms available, in this instance 72 deluxe rooms, room upgrades will occur on a complimentary basis.

Morning and Afternoon Refreshment Breaks

Freshly brewed coffee and a selection of tea's
€2.50

Freshly brewed coffee and a selection of tea's served with home-made biscuits
€3.75

Freshly brewed coffee and a selection of tea's served with Danish pastries
€5.50

Freshly brewed coffee and a selection of tea's served with scones, preserves, cream
and butter
€6.00

Banana/strawberry smoothies, bowl of red and green apples, freshly sliced melon and
pineapple and cereal muesli bars
€8.50

Selection of 4 Ice-cream cone varieties, mini strawberry tartlets, fruit cake and a choice
of either freshly brewed tea and coffee or assorted soft drinks and energy drinks.
€9.75

Lyrath Strawberry Break - fresh strawberry glazed tartlet, strawberry smoothie, dipped
chocolate strawberries
€9.00

Please feel free to choose any of the above items, or alternatively,
to kick start your day, you can choose:

Early Bird Refreshment Requirements

Warm croissants filled ham and cheese
€5.50

Fresh Bagels with smoked salmon and cream cheese
€7.95

Platter of cold meat cuts and a cheese plate
€13.95

All of the above are served with freshly brewed coffee and a selection of teas

Please note that menus are subject to change depending on suitability and
availability of ingredients

Furthermore, menus may vary depending on number of delegates in attendance

Working Lunch Menus (minimum 25 delegates)

Menu 1

Selection of Open and Closed Sandwiches



Mixed Platter of the following

Cajun Chicken Goujons, Spicy Crab Rolls, Cocktail Sausages, Thai Fish Cake,
Tempura of Vegetables
Mild Mustard Dip/Hot Plum Sauce



Basket Fresh Fruit



Baileys and Chocolate Cheesecake
Platter of Cheddar and Brie Cheese with Wholemeal Crisps, Chutney and Fresh Grapes




Tea/Coffee

€20.00

Menu 2

Selection of Open and Closed Sandwiches



Smoked Trout and Cucumber Mousse
Corn-fed Chicken and Bean Curd Spring Rolls
Prawn Crackers
Vegetable Samosas
Spinach and sun dried Tomato Tartlets
King Prawn and Leek Won Tons
Satay Sauce/Garlic Mayonnaise



Basket of Fresh Fruit
Platter of Cheddar, Brie and Cashel Blue Cheese With Cracker and Grapes



Fresh Fruit Pavlova

Dark Chocolate Truffle Slice



Tea/Coffee

€25.00

Set Lunch Menus

Menu 1

Nicoise Salad



Corn Fed Chicken Breast on a bed of Roast Root Vegetables,
Feves and Tarragon Sauce



Glazed Lemon Tart



Tea/Coffee

€22.50

Menu 2

Vine Tomato and Mozzarella Salad with Black Olive
Tapanade and Salsa Verde



Roast Canon of Lamb with Carrot and Parsnip Crush and Thyme Jus



Chocolate Fondant



Tea/Coffee

€22.50

Menu 3

Black Pudding Salad with Smoked Bacon and Poached Egg

Crescents of Melon, Fresh Fruit and Raspberry Yoghurt



Roast Leg of Lamb with Petite Pois de Francaise

Baked Fillet of Cod with Champ Mash



Baileys Scented Bread and Butter Pudding

Selection of Ice-cream



Tea or Coffee

€25.00

Menu 4

Smoked Chicken Caesar Salad

Curried Parsnip Soup



Roast Prime Rib of Beef with Red Wine and Thyme Jus

Grilled Sea Bass with a Rocket Salad drizzled with Goats Cheese Dressing



Oven Warm Apple and Sultana Crumble with Vanilla Ice-cream

White Chocolate Cheesecake with Raspberry Sauce



Tea or Coffee

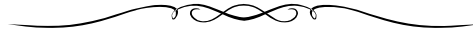
€25.00

Menu 5

Traditional Smoked Salmon

Homemade Cream of Potato and Watercress Soup

Chilled Watermelon Plate with a Plum Compote and Blood Orange Sorbet



Confit of Duck with Lentils and Smoked Bacon on an Herb Mash

Grilled Salmon Supreme with Wilted Greens and Chive Butter Sauce

Asparagus and Blue Cheese Risotto



Strawberries with Black Pepper and Clotted Cream

Warm Gingerbread Pudding with Butterscotch Ice-cream

Irish Farmhouse Cheese with Fruit and Crackers



Tea or Coffee

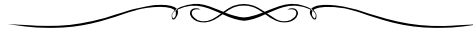
€30.00

Menu 6

Steamed Mussel Marniere

Crisp Salad of Feta Cheese with Sun dried Tomato and Olives

Home made Pea and Mint Cream Soup



Roast Prime Angus Sirloin of Beef with Tarragon Jus

Pan Fried Supreme of Corn Fed Chicken with a Mango Scented Rice
and Wild Mushroom Jus

Naturally Smoked Haddock Florentine Style



Lychee Crème Brûlée

Warm Glazed Plum Tart with Vanilla Ice-cream

Irish Farmhouse Cheese with Fruit and Crackers



Tea or Coffee

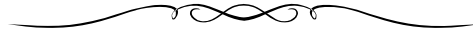
€30.00

Buffet Lunch Menus (minimum of 25 delegates)

Menu 1

Tender Beef Stroganoff served with Basmati Rice

Spinach and Ricotta Tortelloni with glazed Butternut and Globe Artichokes in a sun dried
Tomato Pesto



Celery, Apple and Walnut Salad
Crisp French bean, Black Olive and Alfalfa Sprout Salad in a Tapenade Dressing
Selection of Mixed Leaves
Arborio Rice and Dried Tomato Salad
Selection of Homemade Dressings



Baileys and Chocolate Cheesecake
or
Fresh Cream Profiteroles



Tea/Coffee

€25.00

Menu 2

Tender Beef Stroganoff served with Basmati Rice

Spinach and Ricotta Tortelloni with glazed Butternut and Globe Artichokes in a sun dried
Tomato Pesto

Thai Green Chicken Curry with a delicious coconut base
served with Asian Vegetables



Celery, Apple and Walnut Salad
Crisp French bean, Black Olive and Alfalfa Sprout Salad in a Tapenade Dressing
Selection of Mixed Leaves
Arborio Rice and Dried Tomato Salad
Selection of Homemade Dressings



Baileys and Chocolate Cheesecake
or
Fresh Cream Profiteroles
or
Lyrath Selection of Fresh Seasonal Fruit



Tea/Coffee

€28.00

Set Dinner Menus

Menu 1

Salad of Baby Cos leaves, Ewe's Feta Cheese, Olives, Red Onions and Cherry Tomatoes
tossed in an Herb Vinaigrette

Slivers of Oak Smoked Salmon with a Tian of Crabmeat, Avocado Pear, Coriander and a
Lemon Caper emulsion



Cream of Parsnip and Turmeric Soup
with Croutons and Paprika Cream



Char grilled Sirloin of Beef served with a Fondue of Cherry Tomato, Pearl Onion and
Potato Gnocchi and Green Peppercorn Sauce

Pan seared Red Snapper and Tiger Prawns on a Roast Butternut Puree and a Capsicum
Cream Sauce



Selection of Home-made Desserts



Freshly brewed Tea or Coffee

€50.00

Menu 2

Pressed Melon and Mango Terrine with Seasonal Berries
and a Vanilla Scented Passion fruit Anglaise

Crisp Fried Smoked Chicken and Vegetable Spring Roll on Minted Baby Spinach Salad and
Honey Mustard, Gratin Dressing



Raspberry Sorbet



Pan Roasted Pork Fillet encased in a Juniper Berry Crust
on Gingered Bok Choi, fine Bean Sauté and a Wholegrain Mustard Sauce

Roast Monkfish Fillet wrapped in Smoked Salmon, on a Leek and Bacon Mash with Spicy
Tomato Vinaigrette



Selection of Home-made Desserts



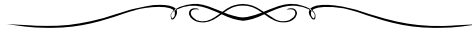
Freshly brewed Tea or Coffee

€50.00

Menu 3

Chilled Watermelon plate with a Strawberry, Pear and Spiced Apple Salsa, Passion-fruit Sorbet and Mango Coulis

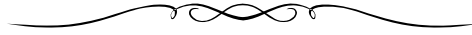
Spicy Shredded Duck and Stir Fried Vegetable Spring Rolls on a Rocket Leaf Salad with a Honey Soya Dressing



Roast Fillet of Prime Irish Beef on a Roasted Celeriac Galette with Fondant Potato and a Pink Peppercorn Sauce

Pan seared Fillets of Brill and Cushion of Salmon with Skewered Tiger Prawns

Hot Butternut, Sweet Potato and marinated Vegetable Bake with Haloumi Cheese in a Pastry Crust on an air-dried Tomato Pesto and Asparagus Shoots



Lyrath Estate Dessert Plate



Freshly brewed Tea or Coffee

€52.00

Menu 4

Warm Goats Cheese in a Tomato Tapanade Crust and a Green Bean and Raspberry Vinaigrette Salad

Crisp Marinated Chicken and Vegetable Spring Roll, On a Simple Salad With a Hot and Sour Dressing



Roast Fillet of Monkfish on a Saffron, Spinach, Shallot Mash with Tomato Dressing

Charred Sirloin of Veal with Wilted Spinach Leaves, Buffalo Mozzarella and Lemon Oil

All of the Above Are Served With Fresh Garden Vegetables and Potatoes



Lyrath Estate Dessert Plate



Freshly brewed Tea or Coffee

€52.00

Buffet Dinner Menus

American Buffet



Starter Buffet

Caesar Salad
Coleslaw Salad
Kidney Bean Salad with Chorizo Sausages and a Spicy Dressing
Nachos with fresh Salsa, Guacamole and Sour Cream Dips
Pineapple and Carrot Salad
Corona and Lime flavoured Cous Cous with Smoked Salmon
Boston Shrimp Cocktail
New England clam chowder

Main Course Buffet

Chilli Con Carne
Maryland Style Crab Cakes
Baby-Back Ribs, marinated in a Tangy Barbecue Sauce
Texican Spiced Chicken in a Southern Crumb with Fried Banana

Main Courses served with

Corn on the Cob
Southern Style Sweet Potato
or
Creamy Mashed Potato

Dessert Buffet

Lemon Meringue pie
New York Style Blueberry Cheese Cake
Strawberry Short Cake
Pecan Pie and Fresh Cream
Mississippi Mud Pie

Choose **2 options** from each Buffet Course €38.50 per person
Choose **3 options** from each Buffet Course €41.50 per person
Choose **4 options** from each Buffet Course €44.50 per person
Choose **5 options** from each Buffet Course €47.50 per person

Mediterranean Buffet



Starter Buffet

Serrano Ham with Foccacia
A Selection of Olives
A Selection of Dried Mediterranean Fruit
Anti Pasta Platter
Squid tossed in Olive Oil and Paprika
Rocket Leaves with Cherry Tomatoes and a Balsamic Dressing
A Selection of Salad Leaves

Main Course Buffet

Paella of Chicken
Paella of Seafood
Piccata Milanese
Ossobucco
Selection of Pizzas
Forest Mushroom Risotto
Ricotta and Spinach Tortellini
Veal Escalope

Main Courses served with

Baby Potatoes with Garlic butter
Roasted Mediterranean Vegetables

Dessert Buffet

Tiramisu
Panacotta with Seasonal Berries
Cappuccino Mouse filled with Tahiti Vanilla Bean Cream
Lemon Capri Sorbet

Choose **2 options** from each Buffet Course €38.50 per person
Choose **3 options** from each Buffet Course €41.50 per person
Choose **4 options** from each Buffet Course €44.50 per person
Choose **5 options** from each Buffet Course €47.50 per person

Thai Buffet



Starter Buffet

Tom Yum

A light spicy soup flavoured with red chilli, galangal, coriander, shitake mushrooms, lemongrass, Kaffir lime leaves and red curry paste

BBQ Spare Ribs mango dipping sauce

Shredded Smoked Duck & Chinese Vegetable Salad

Teriyaki Beef Salad

Crispy Vegetable Spring Rools

Main Course Buffet

Chilli Stir Fry Chicken with Ginger and Cashew Nut

Deep Fried Crispy Shredded Pork with a Sweet & Sour Sauce

Woy Style Strips of Beef with Szechaun Sauce

Thai Penang Prawn Curry, red chilli, coriander cumin shrimp Paste & Coconut milk
Vegetable Choy Suey

Main Courses served with

Thai fragrant Rice

Fried egg Noodles

Dessert Buffet

Chocolate Chilli & Kumquat Bavarian with a burnt orange & dragon Fruit Sauce

Deep fried Banana Fritters with a warm coconut and chocolate sauce

Tropical Fruit Selection

Lemon & Lime Bavois with a lychees and lime syrup

Choose **2 options** from each Buffet Course €38.50 per person

Choose **3 options** from each Buffet Course €41.50 per person

Choose **4 options** from each Buffet Course €44.50 per person

Choose **5 options** from each Buffet Course €47.50 per person

Should you wish to compose your own set dinner menu, please choose from the below A la Carte Selection.

Appetisers

Hot Baked Vine Tomato, Baby Spinach and Buffalo Mozzarella in a Filo Pastry Crown with Asparagus Shoots and a Basil Mayonnaise
€12.95

Tian of White Crabmeat, Avocado Pear and Cucumber with a Pink Grapefruit Dressing
€14.00

Lyrath Estate Caesar Salad with Bacon, Croutons and Parmesan Shavings
With Smoked Chicken
€13.00

Warm Goats Cheese with a Thyme Scented Yellow Cherry Tomato Salad drizzled with Artichoke Cream Sauce
€13.15

Soups

Roasted Tomato and Pimento Soup with Basil Oil

Spiced Parsnip Soup with Parmesan Croutons

Cream of Potato and Leek Soup with Spring Onion

Roasted Butternut and Organic Goat Cheese Soup

€7.35 per person

Sorbet

Champagne

Raspberry

Passion Fruit and Mango

€4.50 per person

Meat and Poultry Selection

Roast Fillet of Prime Celtic Beef with Organic Roast Vegetable Crisps on a Wild Mushroom Cream Sauce.

€32.50

Roast Fillet of Pork on an Apple and Onion Mash with Green Beans served with a Whole Grain Mustard Cream Sauce

€25.50

Oven-Baked Breast of Irish Chicken with a Fois Gras and Brambly Apple stuffing wrapped in Parma Ham and Crepinette, Burgundy jus

€24.50

Roast Loin of Veal on a Roasted Celeriac Puree with a Lime and Rosemary Jus

€29.95

Fish Selection

Roast Fillet of Cod with Chargrilled Belgium Endive, drizzled with rocket pesto
€24.50

Steamed Paupiettes of Sole with a Freshwater Trout and Crab Mousse
and a Delicate Vegetable Sauce.
€25.35

Roast Fillet of Monkfish wrapped in Parma Ham with Saffron and Leek Mash finished with
a Shellfish Bisque and Lemongrass Oil
€30.95

Pistachio Crusted Salmon on Wilted Spinach and Bok-Choi with Chervil Cream Sauce
€25.50

Desserts

Glazed Lemon Tart with a Red Berry Compote and Burnt Orange Sauce

Dark Chocolate Terrine with White Chocolate Ice-Cream and Nougatine Rolls

Warm Apple Tartlet served with vanilla pod ice cream
€9.75

Lyrath Estate Dessert Symphony
(Lemon Tart, Raspberry Bavarois, Vanilla Panacotta, Homemade Ice Cream served with a
fruit coulis and a vanilla cream sauce)

€9.95

Tea/Coffee per person

€2.50



*Should you wish to avail of a choice on any course an additional charge will
apply as follows;*

Choice of 2 Starters - Please add an additional €3.50 to the highest priced dish
Choice of 2 Main Courses - Please add an additional €4.50 to the highest priced dish
**Choice of 3 Main Courses - Please add an additional €6.75 to the highest priced dish*
Choice of 2 Deserts - Please add an additional €3.50 to the highest priced dish

* Denotes maximum numbers at 200 delegates

Lyrath Estate Hotel Banqueting Terms and conditions

- Payment - the final account must be paid on departure unless credit facilities have been agreed with the Hotel. Payment by cheque is subject to prior approval.
- Application for credit facilities must be made at least 4 weeks prior to the event date. Credit terms are strictly 15 days after the event.
- We request that you submit your menu choice 7 days prior to the event. If the menu is not submitted 7 days prior to the event, the Hotel will select a menu on your behalf.
- Lyrath Estate Hotel reserves the right to amend charges of products being supplied to the client in the event of changes in government taxes, or as a result of unforeseen supplier increases due to market demand and / or lack of supply of products required.
- No displays or materials, notices, backdrops or merchandise for events are permitted in the Hotel Main Lobby. Such must be contained within the banqueting suites and all must be free standing and cannot be attached to walls or ceilings.
- The Hotel does not assume any responsibility for loss or damage to any articles left in the hotel before, during or after the event.
- The Hotel reserves the right to charge the client for damage caused during the event by the client's guests, employees or sub-contractors. Nothing may be nailed, screwed or attached to the conference room fixtures and fittings.
- Please also ensure that any equipment supplied by the Hotel for the duration of your conference is returned to the Hotel at the end of your event. Charges will be incurred for any equipment that is not returned or becomes damaged during the course of your event
- Should the client cancel all or part of this booking on or before the arrival date, Lyrath Estate Hotel will endeavour to resell the accommodation and or function space to obtain equal revenue. Should the function space be resold, albeit with revenues that are less, the client will reimburse Lyrath Estate Hotel the shortfall.

- If the space is not resold, the client will be liable to pay Lyrath Estate Hotel based on the following timescale, and as a percentage of the estimated value of the booking;

▪ 12 months prior to the event	10%
▪ 6 months prior to the event	25%
▪ 3 months prior to the event	50%
▪ 1 month or less prior to the event	75%
▪ 1 week or less prior to the event	100%
- If you wish to postpone your booking and rebook it within a period not exceeding two (2) months no cancellation charges will be incurred.
- All cleaning and maintenance of stands shall be the responsibility of the organisers. The area must be returned to the Hotel cleaned and cleared.
- Due to Health and Safety Regulations, no Food or Beverages of any kind will be permitted to be brought into the Hotel without the explicit permission of the Hotel.
- All prices are quoted in € and are only applicable to events held in 2007. Conditional that there are no major economic challenges that may impact adversely upon the inflation rate, bookings for 2008 that have been contracted, and where the Hotel is in receipt of the necessary deposit to confirm such a booking, will be afforded 2007 prices. The Hotel does however reserve the right to adjust the pricing should the inflationary figure rise above the acceptable norm.
- Please also note that all menus within this brochure are samples only and are therefore subject to change. To ensure efficient service at all times, it may be necessary to place a restriction on menu choices for larger groups.
- Performance of this agreement is subject to labour troubles, disputes or strikes, accidents, government requisition, restrictions upon travel, transportation, foods, beverages or supplies, Acts of God or any other cause that would prevent the management or interfere with their ability to carry out their side of the agreement.
- Access to the Fire Exits must be open at all times. No interference should be made to fire equipment or fire notices during the course of an event. All fire notices must remain clearly visible throughout.
- Clients must receive prior permission from Hotel management should they wish to use the Hotel name for advertising of their goods and services.
- The menu and all other details of the event are to be finalised a minimum of 14 days prior to the event.
Minimum numbers apply to bookings and will be indicated on your individual booking confirmation/contract.
- Failure to sign these terms and conditions within the time span indicated in your individual confirmation/contract will result in automatic release of the space.

Additional Points to note:

- Please ensure adequate and appropriate licensing has been obtained should you wish to display public notices around the locality prior to your event.
- If a group check in is required in relation to a block of bedrooms, the client must undertake to guarantee any extras not settled on departure. Otherwise guests must check in individually with a valid credit card to guarantee extras.
- No booking will be considered secure until the initial deposit has been paid as outlined in your individual booking confirmation/contract and within the deadline date outlined.
- The hotel reserves the right to release any space holding without warning should they not have received a signed confirmation/contract and deposit back from the client in the agreed time span set out by the hotel and outlined to the client.
- All payments should be in EURO to avoid any changes in parity.
- Accommodation reserved may not be available prior to 16:00 hrs on the date of your arrival, and check out is no later than 12 noon on your day of departure. Should you require check-in or check - out times outside of this please advise the Hotel and we will do our best to accommodate you, however at no stage can any member of staff or management guarantee such a request.

On our behalf:

Signature:	Signature:
Date:	Date:
Name:	Name:
Position	Position:

On your behalf: