



Weddings

Thank you for considering Lyrath Estate Hotel for your Wedding Reception. We are honoured to have been afforded the opportunity to play host on this very special occasion and to this end, we will ensure that all your requirements are met and delivered in a most professional and discerning manner.

Furthermore, we would like to extend our heartfelt congratulations and we trust that the road ahead will be filled with joy, laughter, happiness and eternal love.

Lyrath Estate Hotel, located on the outskirts of Kilkenny City, on the main Dublin Road, provides the ultimate wedding venue and, with 170 acres of mature parkland, you and your guests are guaranteed absolute peace and quiet.

The 17th century house has been immaculately and lovingly restored which, combined with the new additions, provides for the perfect marriage between a bygone era and the present day. No matter how traditional or contemporary your Wedding Day, Lyrath Estate Hotel provides it all.

Allow your photographer to explore every vantage point to capture those pure and magical moments. With rolling hills, tranquil lakes and unspoilt views, Lyrath Estate Hotel is the ultimate setting, which combined with the expertise and professionalism of the team promises to be a place where your dreams will become a reality and will remain with you forever.

Enclosed, please find details pertaining to our wedding package to assist in your preparations. Should we be able to assist you further in anyway, or you would like to arrange an appointment with one of our Wedding Coordinators then please do not hesitate to contact one of the following persons; Dervla O'Connor/Mary Aine Casey or Elaine Scott at c&b@lyrath.com or call direct 056 7705804 / 056 7705846

With warmest regards

Dervla O'Connor - Events Manager
Elaine Scott / Mary Aine Casey - Event Co-ordinators

Please note that all prices within this brochure are applicable for weddings held in 2009. Prices for 2010 will be subject to an inflationary increase.

Suggested Drinks Reception

Pimms and Fruit Cup	€5.00pp
Summer Punch	€6.00pp
Wine Torch	€7.50pp
Mulled Wine	€7.50pp
Winter Hot Spiced Wine	€7.00pp
Kir (White Wine and Cassis)	€8.00pp
Kir Royal (Champagne and Cassis)	€15.50pp
Sparkling Wine Bucks Fizz	€9.00pp
Champagne Bucks Fizz	€16.00pp

Cocktails

Giddy Bridesmaid	€9.00pp
Wedding Belle	€9.50pp
Strawberries and Cream	Price on Request

Light treats to accompany the drinks reception

Cold Canapé Selection

Caramelized Red Onion and Feta Tartlets

Selection of Fish and Vegetarian Sushi

Asparagus and Prosciutto Rolls

Smoked Trout Mousse with Cucumber Jelly

Goats Cheese and Sun dried Tomato Crostini

Chilled native Oysters (market price)

Mini Caesar Salad, Gem Lettuce

Selection of Local Cheese, Oatmeal Crackers and Homemade Lyrath Chutney

Smoked Salmon on Brown Soda Bread

Dublin Bay Prawn and Smoked Salmon Parcel

Duck Liver Foie Gras Parfait on Toasted Brioche

Selection of dips, dressings and chutneys served with above

Please choose 4 from the hot/cold list

Price per canapé portion €6.50

Hot Canapé Selection

Mini Crostini Assortment

Spiced vegetable Spring Rolls, Chilli Jam

Grilled Chicken Satay Skewers

Deep Fried Wonton Prawn Tails and Garlic Dip

Smoked Duck Samosas

Sesame Prawn Toasts

Fried Potato and Bacon Boxty

Baked Oysters with Spinach and Glazed Champagne Sauce (market price)

Corn-fed Chicken Spring Rolls

Selection of dips, pickles, dressings and chutneys served with above

Please choose 4 from the hot/cold list

Price per canapé portion €6.50

Try something a little different

* €1.00 supplement per menu choice taken from the below *

Mini Beef Wellington

Mini Fish & Chips

Tortilla Wrap with Spicy Beef

Tempura Crab Claws

A la Carte Selection - Appetisers

Fresh Crabmeat and Spiced Asian Vegetable Spring Roll with a Roasted
Tomato Vinaigrette
€15.00

Tian of Boston Shrimp with fresh Crabmeat, Red Chilli, Crème Fraiche,
Mescaline Salad, Lemon and Chive Dressing
€16.00

Sugar Cured Salmon, Caramelised Red Onion Chutney, Rocket Leaf Salad and
Chive Crème Fraiche
€13.50

Chilled Rosette of Charentais Melon with Seasonal Fruits and Mango Sorbet
€11.50

Hot Baked Vine Tomato, Baby Spinach and Buffalo Mozzarella in a Filo Pastry
Crown with Asparagus Shoots and Basil Mayonnaise
€13.50

Savoury Crepe of Button Mushrooms, Leeks and Corn Fed Chicken, Tarragon
Sauce
€11.50

Tian of White Crabmeat, Avocado Pear and Cucumber with Pink Grapefruit
Dressing
€14.50

Lyrath Estate Caesar Salad with Bacon, Croutons and Parmesan Shavings
€12.00 With Smoked Chicken €13.50

Chilled Native Oysters with Tabasco, Lemon Slivers, Deep Fried Capers on
Crushed Ice
€15.00

Chilled Watermelon plate with a Strawberry, Pear and Spiced Apple Salsa,
Passion-fruit Sorbet and Mango Coulis
€12.50

Traditional Smoked Salmon
€13.00

Warm Goats Cheese with a Thyme Scented Yellow Cherry Tomato and Rocket
Salad, Aged Balsamic Dressing
€13.50

Tempura Prawns on a Mizuna Salad, sweet chilli and lime sauce
€17.50

Spicy Shredded Duck and Stir Fried Vegetable Spring Rolls on a Rocket Leaf
Salad with Honey Soya Dressing
€14.00

Soups

Roasted Tomato and Pimento Soup with Basil Oil

Cream of Broccoli and Cashel Blue Cheese Soup

Spiced Parsnip Soup with Parmesan Croutons

Cream of Celeriac Soup with White Porcini Oil

Organic Vegetable Soup

Chicken, Sweetcorn and Tarragon Soup

Cream of Potato and Leek Soup with Spring Onion

Seafood Chowder (€1.00 supplement per person)

Roasted Butternut and Organic Goat Cheese Soup

Carrot and Cumin Soup scented with Vanilla

Potato and Smoked Haddock Cream Soup

Field Mushroom Soup Scented with Truffle Oil

French Onion Soup with Parmesan Croute

€7.50 per person

Chilled Soups

Chilled Gazpacho with basil Oil

Avocado and Lime leaf with Red Chilli

Iced Watermelon and Orange

Chilled Pear and Almond Soup

Gingered Cucumber and Lemongrass

Chilled Peach and Lemon Soup

€8.00 per person

Sorbet

Crab Apple and Cider

Orange and Lime

Champagne

Peach and lavender honey

Lemon and Thyme

Raspberry

Blackcurrant

Passion Fruit and Mango

Pear and lemongrass

€5.00 per person

Meat and Poultry Selection

Roasted Prime Sirloin of Angus Irish Beef in a Rock Salt and Cracked Black
Pepper Crust, Potato Fondant, Cabernet Jus
€32.00

Roast Rack of Irish Lamb with a Herb and Mustard Crust, virgin olive oil mash,
Thyme Jus
€33.00

Grilled Fillet of Prime Black Angus Beef with Roasted Root Vegetables, Wild
Mushroom Cream Sauce
€34.75

Braised Shank of Lamb on Colcannon Mash with glazed Baby Vegetables and
Rosemary Jus
€28.50

Medallions of Turkey Breast with a Walnut and Herb Crust, Potato and Herb
Croquette, Madeira Jus
€25.50

Roast Fillet of Pork on Apple Champ with Green Beans served
with a Whole Grain Mustard Cream Sauce
€26.50

Oven-Roasted Breast of Irish Chicken stuffed with Sun-dried tomato and
Mozzarella, wrapped in Bacon with a Pesto Cream
€24.75

Confit of Duck with Puy Lentil and Smoked Bacon Ragout, Aged Balsamic
Vinegar emulsion
€29.50

Roasted Half Duckling, Gingered Bok Choi, Hoi Sin Sauce
€31.00

Fish Selection

Oven-Baked Escalope of Salmon with creamed Fennel and Leek, Wilted Greens,
Lemon Butter Sauce
€26.00

Roasted Fillet of Turbot with a warm Mediterranean dressing
(market price)

Pan-Seared Fillet of Sea-trout, Puy Lentil Ragout and Vine Tomato Salsa
€26.00

Roasted Fillet of Cod with Chargrilled Mediterranean Vegetables, rocket pesto
€27.00

Steamed Paupiettes of Sole and Freshwater Trout with a Crab Mousse
and delicate Vegetable Sauce
€26.50

Grilled Sea-Bass on a Garden Pea Puree with Truffle and Vierge Sauce
€31.00

Roasted Fillet of Monkfish wrapped in Parma Ham with Saffron and Leek Mash,
Shellfish Bisque
€31.50

Pistachio Crusted Salmon on Wilted Spinach and Bok-Choi with Chervil Cream
Sauce
€27.00

Seared Fillet of Red Snapper on Mediterranean Vegetables with Red Pepper
Coulis
€28.50

Grilled Dover Sole Parsley Potatoes, Asparagus Spears, Nut brown Butter
(market price)

Vegetarian Appetisers

Spiced Asian Vegetable Spring Roll with Szechwan Pickled Cucumber and a
Ginger
Soya Dressing
€13.50

Sundried Tomato and Black Olive Risotto with char-grilled vegetables,
Parmesan Crisps and Gazpacho Sauce
€13.00

Cannelloni of Spinach and Feta Cheese with Provincale Sauce
€12.50

Salad of Grilled Goats Cheese with Shallots, Beetroot Crisps and Toasted
Ciabatta
€12.50

Strands of Spinach Tagliatelle with Wild Mushrooms, Butter Beans and Tarragon
€12.00

Chilled Rosette of Charentais Melon with Seasonal Fruits and a Mango Sorbet
€11.00

Vegetarian Main Dishes

Spinach and Ricotta Tortellini with Glazed Butternut Squash, Roasted
Tomatoes
and Fresh Parmesan Shavings
€24.50

Marinated Haloumi, Pumpkin and Rocket Leaf Tartlet with Salsa Verde
€24.50

Pan-fried Cous-Cous on a Salad of Feta, Cashew Nuts and Spiced Red Peppers
€26.50

Roasted Tomato, Goats Cheese and Basil Ravioli in Lemon and Black Pepper
Butter
€27.50

Hot Baked Vine Tomato, Baby Spinach and Buffalo Mozzarella Tartlet with
Asparagus Shoots and Basil Mayonnaise
€27.50

Risotto of Butternut Squash, Jerusalem Artichokes and Asparagus Spears
Scented with Lemongrass and Chilli Oil
€24.50

Desserts

Warm Apple and Sultana Crumble with Vanilla Ice Cream

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

Warm Gingerbread Pudding with Spicy Roasted Plums and Butterscotch Ice-cream

Chilled Baileys and Chocolate Chip Bavaois with Orange and Mint Cookies

Classic Crème Brûlée with Seasonal Berries and Ginger Snaps

Vanilla Panacotta with Lime and Pepper Marinated Strawberries

Warm Apple and Cinnamon Crumble, Caramelized Pecan Nuts and Honeycomb Ice-Cream

Passion fruit and Lime Meringue Roulade with an Orange Cream

Warm Chocolate Brownie, White Chocolate Ice Cream

Warm Pear and Almond Bakewell Tart with Pistachio Ice-cream and Crème Anglaise

Poached Pear in a Red Wine and Cinnamon Syrup with Vanilla Ice-cream

Strawberry Shortcake, Vanilla Chantilly Cream

Individual Bailey's Cream Cheesecake, Mocha Anglaise

€10.50

Lyrath Estate Dessert Symphony
(Warm Chocolate Brownie, Strawberry Shortcake, Vanilla Panacotta,
Homemade Vanilla Ice Cream served with a fruit coulis)

€11.50

Selection of Organic Irish Farmhouse Cheeses with Oat Biscuits, Fresh Fruit and Tomato Relish.

€12.50

Tea/Coffee per person

€3.15

Petit Fours

€2.85

Afters Reception

A - Selection of Freshly Cut Sandwiches, Tea and Coffee

€9.75

B - Selection of Freshly Cut Sandwiches, Chicken Goujons,
Tea and Coffee

€12.00

C - Selection of Freshly Cut Sandwiches, Chicken Goujons, Mini Sausage
Rolls,
Tea and Coffee

€13.75

D - Selection of Freshly Cut Sandwiches, Chicken Goujons, Mini Sausage
Rolls,
Warm Ciabatta with Tomato & Mozzarella, Tea and Coffee

€15.50

E - Selection of Freshly Cut Sandwiches, Chicken Goujons, Mini Sausage
Rolls,
Warm Ciabatta with Tomato & Mozzarella, Fruit Tartlets, Tea and
Coffee

€18.00



*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 €8.00 to the highest priced
dish*

Choice of 2 Deserts - Please add an additional €3.50 to the highest priced dish



To the best of our knowledge, all ingredients used in the preparation of
your menu are GM free. We believe in the quality of organic, locally
produced products, taking pleasure in using them as an inspiration for our
menus. If any of your guests have a food allergy that we should be aware
of, please advise us in advance of the occasion

Sequence of Events

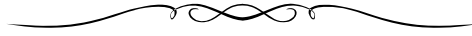
- ❖ ***The Ceremony***
Takes approximately one hour
- ❖ ***Photographs***
Initially outside the church. Photographs may also be taken in the gardens at Lyrath Estate Hotel or within the 17th Century House.
- ❖ ***Guests arrival at Lyrath Estate Hotel***
Guests arrive for the drinks reception in The X Bar and light canapé selection - menus chosen and decided upon by you
- ❖ ***Bride and Groom arrival***
Bride and Groom, accompanied by the Bridal Party will be welcomed with a glass of complimentary champagne by the Hotel Management Team
- ❖ ***Dinner Call***
The Head waiter will call you and your party for dinner 30 minutes before dinner is served.
- ❖ ***Bride and Groom are announced***
The Bride and Groom will be announced into dinner by our Head Waiter.
- ❖ ***Top Table Seating***

Clergy	Grooms Father	Brides Mother	Bestman	Groom	Bride	Bridesmaid	Bride Father	Grooms Mother
--------	------------------	------------------	---------	-------	-------	------------	-----------------	------------------

- ❖ ***Dinner***
Dinner is served
- ❖ ***Bride and Groom cut the Cake***
Either before or after the speeches, the toastmaster, master of ceremonies or bestman announces the cutting of the cake. After the Bride and Groom have made the first cut, the cake is cut and served to the guests. You may wish to serve cake at the evening reception also.
- ❖ ***Speeches and Toast***
These follow the meal. The Bride's father speaks first to toast the couple. The Groom replies on behalf of the Bride and thanks the Bride's parents for the wedding, the guests for their presents and then toasts the Bridesmaids. The Best Man replies on behalf of the Bridesmaids, and reads out any messages sent by people unable to attend.

- ❖ *Band/DJ*
Band or DJ will start entertainment for the evening
- ❖ *Evening Guests Arrive*
Evening guests will begin to arrive
- ❖ *Bride and Groom*
The Best Man will announce the departure of the Bride and Groom. The Bride throws her bouquet.

Wedding Check List



- ❖ *Wedding Stationery*
- ❖ *Wedding Dress*
- ❖ *Grooms Outfit*
- ❖ *Attendants Clothes*
- ❖ *Going away outfit*
- ❖ *Transport*
- ❖ *Flowers*
- ❖ *Church Music*
- ❖ *Church/Registry office fees*
- ❖ *Wedding Rings*
- ❖ *Gifts*
- ❖ *Photographer/Videographer*
- ❖ *Entertainment*
- ❖ *Drinks Reception*
- ❖ *Dinner Menu*
- ❖ *Wine and drinks with meal*
- ❖ *Toast*
- ❖ *Bar Extension*
- ❖ *Evening food/ beverage*
- ❖ *Cake*
- ❖ *Honeymoon*
- ❖ *Other*

Guideline Wedding Planner

12 - 18 Months Out:

- ❖ *Decide on a date and location for the wedding*
- ❖ *Book the Church or Register-office*
- ❖ *Book the Hotel for your wedding reception and pay a deposit to secure*
- ❖ *Agree on a budget for the wedding with your partner and family (please see sample checklist)*
- ❖ *Organise your wedding dress*
- ❖ *Book your honeymoon early, especially if you are planning to travel in peak season*

06 - 09 Months Out:

- ❖ *Make a list of guests*
- ❖ *Order invitations (stationery)*
- ❖ *Arrange to hire or purchase men's formal wear*
- ❖ *Choose your best man, ushers, bridesmaids, flower girls and page boys*
- ❖ *Decide on bridesmaid dress*
- ❖ *Book your wedding cars, photographer/videographer and Entertainment*
- ❖ *Block book Hotel accommodation for guests*
- ❖ *Book pre-marriage course*

03 - 04 Months Out:

- ❖ *Apply to register of marriages (has to be done 3 months prior)*
- ❖ *Discuss ceremony, readings and music with Priest. Take along baptism and confirmation certificates, organise letters of release*
- ❖ *Organise flowers for Church/Register-office*
- ❖ *Choose and order your wedding rings*
- ❖ *Order your cake - check with reception venue whether you need to hire a cake stand and knife*
- ❖ *Co-ordinate colours of dress, flowers, bridesmaids and cake*
- ❖ *Finalise your honeymoon plans. Arrange visas and vaccinations. If necessary have your name changed on your passport*
- ❖ *Start looking for your going away outfit*
- ❖ *Compile a list of wedding presents*

02 Months Out:

- ❖ *Send out invitations (including details of accommodation where Necessary) - make a note of acceptances and refusals as and when they come in*
- ❖ *Choose presents for bridesmaids, both mothers, best man and anyone else you would like to thank*
- ❖ *Check travel arrangements and hotel booking for honeymoon*
- ❖ *Confirm menu details with hotel*

01 Month Out:

- ❖ *Chase up on late invitation replies and finalise the guest list*
- ❖ *Work on your seating plan and write out place cards*
- ❖ *Order any traveller's cheques and currency*
- ❖ *Meet with the Events Manager of the hotel and discuss numbers, table plan, drinks reception, timings, wines, toast, afters reception and bar extension*
- ❖ *Check that all transport arrangements are finalised*
- ❖ *Time the journey to the Church/Register-office and from there to the Hotel*
- ❖ *Visit your hairdresser to discuss what style you want (remember to bring your head-dress) and book your final appointment.*
- ❖ *If you plan on changing your name or address, then notify your bank, building society etc.*

01 - 02 Weeks Out:

- ❖ *Have your rehearsal for the ceremony and check that the wedding booklets have been delivered to the best man*
- ❖ *Make final checks on the honeymoon arrangements*
- ❖ *Change your money and put it, together with your tickets and passports in a safe place*
- ❖ *Pack your clothes and other items that you won't be needing before the wedding*
- ❖ *Make final checks on your dress and accessories*
- ❖ *Make sure the morning suits have been collected*
- ❖ *Wear-in your wedding shoes at home*

01 Day Out:

- ❖ *Bring cases, cake, table plan, place cards, menus and any other extras to the hotel*
- ❖ *Meet with the Hotel contacts who will be there on your wedding day*

Day of Wedding:

- ❖ *Try to have a leisurely lie-in and breakfast*
- ❖ *Have hair and make-up done*
- ❖ *Eat sandwich/salad before you go - it will be a long day*
- ❖ *Sit back and relax, Lyrath Estate Hotel will do the rest*

Ask family or friends to see the following arrangements are made after the wedding day:

- ❖ *Wedding dress and groom's suit are both packed and taken home*
- ❖ *Hired items are returned*
- ❖ *Wedding cake is sent to people who were unable to attend*

Complimentary on your Wedding Day at Lyrath Estate Hotel.

Room Hire

Your function suite is complimentary for your Wedding Reception

Bridal Suite

One of our luxurious Suites on the night of your wedding

Flowers

Fresh floral centrepiece for each table, and a special floral arrangement for the top table

Menu Cards

Personalised menu cards

Champagne

You and your partner along with the bridal party (consists of those seated at the top table) will be greeted with a complimentary glass of champagne upon arrival at the hotel.

Tea/Coffee Reception

Complimentary tea/coffee reception for the wedding party upon arrival to the hotel

Car Parking

Lyrath Estate Hotel has ample car parking (approximately 350 spaces).

We also offer the following

Red Carpet on arrival

Cloakroom facilities

Cake stand - please ensure that we have a stand suitable for your chosen cake

Bedroom Accommodation

We are delighted to confirm an allocation of 15 Bedrooms for the night of your wedding only. The Bride and Groom must provide a rooming list for all 15 bedrooms 6 weeks prior to the wedding date. On this date, a 10% discount will be given on these rooms from the advertised internet room rate and it will be this rate that will be valid on the night of the wedding. Any rooms which have been chosen to be held past this date and remain unsold will be charged to the Bride and Grooms account.

Microphone

One microphone will be provided for the speeches

Entertainment

Upon your request, we will provide you with a list of suitable bands and DJ's; however the hotel accepts no responsibility for your chosen band or DJ

The following is available at an additional charge**Bar Extension**

The Hotel does not levy a surcharge for the provision of Bar Extensions and will happily apply for these on your behalf. Please note however that from time to time the court service & other involved parties, external to the hotel, reserve that right to increase their prices. While unfortunate, the hotel is unable to bear the cost of any such increases and will advise you well in advance of the cost to be borne.

Please note that normal drinking hours are until 23.30pm from Monday to Thursday, 00.30am on Friday and Saturday and 23.00pm on Sunday

A bar extension will permit the bar to remain open until 01.30am.

Music must end at 02.00am and the room must be vacated by 02.30am.

Lyrath Estate Hotel Wedding Terms and Conditions

- Minimum numbers of 140 persons apply for the months of July & August.
- Services supplied by Lyrath Estate Hotel apply to a minimum dinner party of 120 persons. Should numbers drop below this a room hire supplement of €1000.00 will be incurred.
- Please note that the number of additional guests attending the Evening Party must not exceed 30% of the overall number of guests seated at the main wedding meal.
- Lyrath Estate Hotel reserves the right to play host to more than one (1) event on any day. As such, exclusivity of the function area is never guaranteed, but Lyrath Estate Hotel will endeavour to ensure your day is a success.
- A pro-forma invoice will be issued once decisions have been made regarding approximate numbers and menus. The pro-forma will outline the amount required 3 months prior to the event.
- A Strictly non-refundable deposit of €3000.00 is required to secure your booking.
- Deposit Schedule:
 - €3000.00 non-refundable deposit and signed terms and conditions
 - 50% deposit due 3 months prior to the event
 - 25% deposit due 1 month prior to the event
 - Balance due on departure by Bank Draft/Cash or Credit Card
 - Please note that we will not accept a cheque for final payment

Bride or Groom's Signature

Date:

Please note that only the signature of the Bride or Groom will be accepted. The signature of a third party will not suffice and will result in the immediate termination of this contract.

- Should you be forced to postpone your wedding, the original deposit may be transferred to a date booked within six months of the original date.
- Please note that due to the lead time involved with organizing weddings, the hotel will apply the following cancellation policy to all wedding events:

12 months prior to the event person	€10.00 per
8 months prior to the event person	€50.00 per
4 months prior to the event person	€75.00 per
2 months or less prior to the event person	€100.00 per

- In the unfortunate event that your wedding is cancelled, please note that the hotel will do its utmost to resell the date and in the event that it is done successfully, the above charges will not apply.
- All prices are quoted in Euro. Please note that all prices within this brochure are applicable to wedding receptions held within 2009 only. A pricelist for 2010 weddings will be available by the end of July 2009 and will be subject to increase in line with the food price/inflation index.
- Final numbers along with your table plan must be submitted to the hotel 7 working days prior to your reception. This will be deemed as minimum numbers for the day. No decrease will be entertained. Any increase in numbers will be charged accordingly.
- Menus must be finalized 8 weeks prior to the wedding date. The hotel will facilitate your final choices by organising a complimentary menu tasting for the bride and groom at a time convenient to both parties.
- No beverages/food of any kind will be permitted to be brought into the hotel by the patron or any of the patrons, guests or invitees from outside without the explicit permission of the Hotel (This excludes Wedding Cake).
- No exceptional noise from the party will be entertained and Lyrath Estate Hotel reserves the right to cease all celebrations in the event that other patrons are being adversely affected.

- All entertainment must provide their own equipment and accept full responsibility for same. The entertainment needs to be advised to Lyrath Estate Hotel 6 weeks prior to wedding.
- All music must finish by 2am and the Banqueting Suite must be vacated by 2.30am.
- Only residents will be served in the Resident's Bar after Hour's and the Residents Bar will serve until 4am only. Residents will be asked to show key card holders to gain entry and purchase drinks. Residents Bar does not accept cash; all purchases are room charge only and must be signed for by the guest.

Bride or Groom's Signature

Date:

Please note that only the signature of the Bride or Groom will be accepted. The signature of a third party will not suffice and will result in the immediate termination of this contract.

- Lyrath Estate Hotel does not assume any responsibility for damage/loss of any articles left in the hotel before, during or after the event.
- The Bride & Groom shall be responsible for any damage which may have occurred to the fittings, walls, floors carpets, or allocated bedrooms during the event.
- All cleaning and maintenance of stands shall be the responsibility of the organisers. The area must be returned to the Hotel cleaned and cleared.
- Please note that the use of Glitter, Confetti or any other such items is strictly prohibited on the hotel premises and grounds.

- Access to fire exits must be free at all times.

Bride or Groom's Signature

Date:

Please note that only the signature of the Bride or Groom will be accepted. The signature of a third party will not suffice and will result in the immediate termination of this contract.