# Your Wedding At HEADFORT

ARMS HOTEL

# Your Happily Ever After Starts Here...

The Headfort was once the townhouse of the Marquis of Headfort and dates back to the mid-1700s; to this day it still retains the sense of regal charm with a modern feel. The Duff Family has been at the helm for almost half a century and The Headfort is known for its heartfelt hospitality. Each and every couple is assured of getting our undivided attention, as 'one family looks after another'. Georgian in style, fully self-contained and exclusive to you and your Wedding Party, the beautiful and newly decorated ballroom boasts high ceilings, natural light, crystal chandeliers and a conservatory that leads onto a fabulous outdoor space - the Headfort's best kept secret, its Gardens! Our outdoor oasis provides a unique setting for your ceremony or second-day celebration and boasts its own private entrance, a selection of wonderful backdrops for photographs of the most special day of your life and a distinctive kitchen and bar.

We also offer exclusive and tailored Spa treatments for the bridal party before and after your wedding day, one of a kind Hen Party Experiences and the best of 'Guaranteed Irish' food for guests to sample whilst enjoying their stay, starting with a fully customised menu for your wedding day. And when your celebration is complete, we have 45 bespoke bedrooms to rest your guests and a recently refurbished bridal suite that is the perfect retreat for the newlyweds.

The Headfort celebrates being the only Meath entry in the 'Top 100 Places to Stay in Ireland' by the coveted Mc Kenna Guides, who write; 'Family hotels, which were once the backbone of Irish hospitality, are scarce things today, and the hotel world has become one of the sharpest iterations of the corporate world. But if you want to see - and feel - exactly what an Irish family-run hotel is like then take the short journey from Dublin to Kells and park up at the Headfort Arms Hotel, a grand building in this pretty town. 'The staff are spontaneous, the welcome is real, the comfort is understated and the cooking is soulful. The people working here care about your welfare and care that you are having the best time they can create for you'

So book your showaround and let The Headfort be the beginning of your happily ever after. We look forward to meeting you in person and planning the 'day of your life'

The Headfort Team

#### All of our packages are 100% personalised & tailor-made to make your dream wedding a reality and include:

Bespoke Bridal Entrance with Red Carpet arrival & Drinks Reception for the Bridal Party
Exclusive use of our Garden Pavilion for your Photographs on the day
Freshly Brewed Tea/Coffee & Biscuits Reception for all guests in the self-contained Garden Pavilion
Personalised Menus & Table Plan, Fresh Table Centre Pieces and Candles
Presentation of Wedding Cake on Antique Stand

Complimentary Accommodation for the Bride & Groom in our Taylor Suite with Champagne Breakfast & on the 1st wedding anniversary

Bespoke Accommodation for your Wedding Guests at our Best Available Rate

Exclusive Spa Packages for your bridal party to enjoy

The Duff family and The Headfort wedding team will be there for you and only you every step of the way, guiding you through, calming your nerves and making sure your happily ever after has THE perfect beginning.

And then...all that is left for you is to say; 'I do'.....







# Summer Sparkler

Minimum 120 Guests Friday, Saturday & Holiday Periods, Minimum 80 Guests Midweek

- Cocktail of choice, Boyne Valley Craft Beer Reception & Homemade Lemonade
  - Chefs Finger Bites
  - Five Course Gourmet Menu \*
  - ½ Bottle of Wine with Dinner per person
- Evening Supper from the Garden Kitchen Sliders, Stone Baked Pizza and Posh Dogs
  - Full Room Dressing including Centre Pieces, Chiavari Chairs, menu cards, table plan & cake stand
    - Late Bar Extension
    - Bridal Suite for the Wedding Couple
  - Discounted Accommodation Rate for your Wedding Guests (20 Rooms)

Weekend May – Sept Incl. €70.00 per person, Midweek €65.00 per person Weekend April & October €65.00 per person, Midweek €60.00 per person

Standard Wedding T&Cs apply

\* Choice in Menu - incurs €3.95 supplement per choice added

Prices valid for 2023/2024 only & subject to current VAT rate

- \* Includes starter, soup, main course, dessert, tea / coffee
  - \* Premium menu choices incur a supplement







# Winter Glow

Minimum 120 Guests Friday, Saturday & Holiday Periods, Minimum 80 Guests Midweek

- Prosecco & Warming Mulled Wine Reception for all guests
  - Chefs Finger Bites & Espresso of Soup in hand......
    - Five Course Gourmet Menu \*
    - ½ Bottle of Wine with Dinner per person
- Evening Supper from the Garden Kitchen Sliders, Stone Baked Pizza and Posh Dogs
  - Full Room Dressing including Centre Pieces, Chiavari Chairs, menu cards, table plan & cake stand,

Open lit Fires and Sparkling Fairy Lights

- Late Bar Extension
- Bridal Suite for the Wedding Couple
- Discounted Accommodation Rate for your Wedding Guests (20 Rooms)

Weekend November/January - March Incl. €60.00 per person,

Midweek November/January - March Incl. €55.00 per person / Weekend December €65.00,

Midweek €55.00 per person

(Excludes Christmas - New year Period)

Standard Wedding T&Cs apply
Choice in Menu - incurs €3.95 supplement per choice added

Prices valid for 2023/2024 only & subject to current VAT rate

- \* Includes starter, soup, main course, dessert, tea / coffee
  - \* Premium menu choices incur a supplement







# Fully Inclusive Packages

Here at the Headfort, we have gained a well-deserved reputation for taking the stress and worry out of your special occasion....as well as providing a day to remember for the rest of your life! Our packages include the best suppliers in the business that we have worked with closely and whom we can recommend and are offered to you at a discounted rate when including them as part of a Fully Inclusive Package

### Let Us Entertain You for 100 Guests or 150 Guests

- Champagne, Tea/Coffee & Canapés Reception on Arrival
- Five Course Gourmet Menu (including Sirloin of Beef Main Course)
- ½ Bottle of Wine with Dinner per person Evening Supper or 'Fish & Chips' Bar
  - Full Room Dressing including Centre Pieces,

Chiavari Chairs, menu cards, table plan & cake stand

- Late Bar Extension Choice of Top Wedding Band Entertainment Professional DJ
  - Bridal Suite for the Wedding Couple with Champagne Breakfast
  - Best Available Accommodation Rate for your Wedding Guests

### €7,999 in Total for 100 Guests Fully Inclusive Midweek €10,999 in Total for 150 Guests Fully Inclusive Midweek

Standard T&Cs apply • Subsequent Guests all at €60 per person Midweek, €65 Weekend • Minimum Numbers of 100 guests

Wine included is pre-selected recommended choice from hotel

Package available on Weekend Dates with a €500 Entertainment Supplement Choice in Menu - incurs €3.95 supplement per choice added

Prices valid for 2023/2024 only







# Two Day Wedding Package

- Champagne, Tea/Coffee & Canapés Reception on Arrival
  - Five Course Gourmet Menu
  - ½ Bottle of Wine with Dinner per person
    - Evening Supper or 'Fish & Chips' Bar
- Full Room Dressing including Floral Centre Pieces, Chiavari Chairs, menu cards, table plan & cake stand
  - Late Bar Extension
  - Bridal Suite for the Wedding Couple with Champagne Breakfast
- Second Night Complimentary Accommodation for the Bridal Couple

### Mext Day At The Courtyard

- Chefs Barbeque or Pig on a Spit
- Buffet of Salads & Baked Potato
  - Professional DI
- Private Venue with Outdoor Courtyard Area

#### €79.00 Fully Inclusive Per Person

Price caters for up to 50% of Guests on Day Two

Choice of Main course or further choice on Menu €3.95 supplement per choice
Standard T&Cs apply / Minimum Numbers of 100 guests

Day Two Packages require a seperate booking deposit to secure Day Two Venue for After Wedding Party

Choice in Menu - incurs €3.95 supplement per choice added & premium selections Wine included is pre selected recommended choice from hotel

Prices valid for 2023/2024 only







### **HEADFORT**

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# Ceremonies & The Headfort Garden

We are delighted to host your Civil Ceremony amidst the beautiful backdrop of our Headfort Gardens...or in the comfort of the Kenlis Suite. We provide full planning, dressing and co-ordination of your special occasion for a standard rate of €500. We can offer your Ceremony in conjunction with your Wedding Package chosen. (Minimum Numbers apply)

We are pleased this year to introduce you to our Garden Kitchen. With or without sun, it is a place where you can enjoy locally sourced food from the fires of our outdoor stone baked oven, the best of grass fed meats from the hot coals of the barbeque and lovely fresh salads and accompaniments to match.

As always, we listen to your requests for the type of party or event that you want to host. In the meantime, we've come up with some winning package options that will ensure that you have a great party....in an exceptional place....



















### **HEADFORT**

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# Garden Party Wedding Package

(Note; Weather Contingency also in place)

On Arrival

Chefs Tasty Bites on Arrival (Choice of four), Prosecco, Bottle Beer Bath & Lemonade Station

Beef Barons Barbeque or Hog Roast from the Garden Kitchen (See Option A or B below) with all the trimmings & accompaniments for a delicious summer feast... Served by our team with a smile to your family & friends in a casual, fun environment but with the comfort of indoor dining options

Served with a Glass and a further top up of our recommended House Wine for all guests Home made Dessert of your Choice from the our Pastry Chef at the Headfort Bakery Evening Supper to Include Chicken, Beef & Veggie Sliders & Pizza from the Wood Fired Oven Bar Extension, Room Dressing & Garden Lighting, Backdrops & Garden Photo booth included

Fully Inclusive Price of €65.00 per person

Minimum numbers 100 persons on above €59.00 per person over 150 persons / Prices Valid for 2023 / 2024 only

#### Oplion A- Irish Beef Barons Barbeque

10 oz Prime Irish Hereford Sirloin Steak chargrilled as you like it from Chef with Choice of Sauces Blackened Piri Piri or Cajun Spiced Chicken (choose with or without Sour dough), Tomato, Coriander & Lime Salsa Roasted Summer Vegetable Skewers Selection of Four Salads (of your choice) & Breads Baby Roast Potatoes (choose garlic option or lemon & herb)

#### Option B- This Little Piggy

12 Hour Slow cooked Roast Irish Free Range Pig (please note Pig alone will cater for 120-150 pax ) Served with Crackling, Apple Sauce & all the trimmings Choose also one other option (Chicken, Burger or Sausages) on the BBQ Choice of Four Salads (of your choice) Baby Roast Potatoes choose garlic option or lemon & herb

#### All Packages include the following;

- Fully Exclusive Use of the Kenlis Suite, Gardens & Private entrance
- Presentation & Printing of Table plan, Menus etc if required
- Use of Audio Visual and Microphones etc
- Full Room & Garden Dressing including;
   Chair Covers with Organza Bow,
   Table Centre's and Colour theming

\*Complimentary Accommodation for Bride and Groom on the night of the party\*

#### Possible Add On Options;

- Chefs Selection of Home made Desserts €4.95 per person (each)
- Option to add in a 'Wet dish of choice' also to BBQ ie. Curry etc.
- Finger Food on Arrival €5.95 per person
- Option of Ice Cream Cart (depending on numbers)
- Accommodation discounted rate will also apply of €60 pps (Single rooms supplement of €25)
- Entertainment; Hotel can also assist in Entertainment options and bookings

Note; Minimum Numbers of 150 apply to qualify for price above. Standard Terms & Conditions Apply. Menu's are interchangeable but may incur further cost. Further menu options available on request



ARMS HOTEL

# Festive Frills Package For Christmas & New Years Weddings

#### Deluxe Gourmet Wedding Package €9,999 Midweek or €10,500 Friday/Saturday/Bank Holiday

for 120 Persons Fully Inclusive Minimum

#### Headfort Arms Wedding Gourmet Reception Package

Arrival Reception of Champagne & Finger Food,

Five Course Luxury Dinner to include Chargilled Sirloin Steak Main Course,

(Fillet option €5 supplement per person), Wine with Dinner,

Evening Supper with the Trimmings, Bar Extension, Full Room Dressing including Chiavari Chairs, Bridal Suite, Christmas Tree Escort Table Plan, Festive Decorations and bespoke Guest Christmas Crackers on settings

#### Entertainment to include Full Wedding Band & Professional DJ

Choice of 8 Top Bands with DJ to choose from

#### White LED Dancefloor & Themed Room Lighting

Themed colour up lighting for the Room, White floor from Sparkly Dance Floors

\*Offer is Strictly Subject to Availability & Valid 2023/2024 Dates ONLY

\*Further Wedding guests above 120 guests charged at €70.00 per person

\*Choice of Main Course €3.95 per person

\*Choice in Menu - incurs €3.95 supplement per choice added

\* All Standard Wedding Terms and Conditions Apply \* Package is not Valid for New Years Eve

\*Package is valid for minimum 120 guests Only / Prices valid for 2023/2024 only







A la Carte Menus

On Arrival.....Drinks Reception

Champagne for the Bridal Party - Complimentary
Tea/Coffee Reception - Complimentary

#### Winter Welcome

Mulled Wine Reception -€5.95 per personWith Mini Scones, Homemade Jam & Clotted Cream€6.95 per personHot Port Reception or Hot Whiskey€7.50 per person

#### Summer Glow

Summer Lemonade Bar€200Summer Fruit Punch or Pimms Reception€5.95 per personBuck's Fizz Reception€6.95 per personWith Chocolate Strawberries€8.50 per person

#### The Classics

Sparkling Wine Receptionfrom €35.00 per bottleChampagne Receptionfrom €65.00per bottleKir Reception€6.75 per personKir Royale€6.95 per person

#### Drink of Choice/Complimentary Bar

Charged on Consumption

#### Beer Bath

Selection of Beers €5.50 per bottle (Depending on selection)

Cocktail Reception or Bottled Beer Barrel also Available,
Price reflecting choice







A la Carte Menus

### Pre Dinner Canapés

Mini Chicken Caesar Bites in a Kos Leaf
Smoked Salmon, Sour Cream & Chive Blinis

Tom Doherty's Warm Black Pudding Crostinis with Onion Marmalade
Selection of Vegetable Samosas with Cucumber Riata
Mini Bouchees with Salmon and Chive Mousse
Mini Deep Fried Bries with Sweet Cranberry Relish
Asparagus Spears with Italian Cured Ham
Prawns Wrapped in Pototo Swirls with Cajun Mayo
Mini Bouchees with Coronation Chicken
Mini Spring Rolls with Sweet Chilli Dip
Cocktail Sausages in Honey & Mustard
Thai Chicken Skewers with Lime Dip

Selection of Mini Scones / Cupcakes €6.00pp Chocolate Dipped Strawberries & Macaroons €6.00pp Choice of three Canapés from above €8.95pp Choice of Four Canapés €10.95pp

Demi Tasse – Choose between a Shot of Pea & Mint Soup or Roast Tomato & Basil €2.50 per demi tasse







# A la Carte Menus Appetisers

Warm Shredded Duck Salad with Figs, Wild Rocket & Plum Dressing	€9.95
Herb Crumbed Brie Bon Bons with Red Onion Relish, Sundried Tomato & Wild Herb Salad	€9.50
Herb Crusted Salmon & Cod Fishcake, Chorizo Crumb, Sweet Red Pepper Relish	€9.95
Crispy Potato Wrapped Tiger Prawns on a Thai Dressed Salad	€9.95
Bacon & Brie Shortcrust Pastry Tart with a Red Onion Marmalade & Dressed Leaves	€9.50
Trio of Seasonal Melon Drizzled with a Mango & Mint Coulis	€6.95
Savoury Breast of Chicken & Mushroom Bouchee in a White Wine Cream Sauce	€9.50
(As above with Pancetta & Smoked Chicken €8.95)	
Skewered Chicken marinated in Piri-Piri & Natural Yoghurt served with a Tangy Tomato Salsa	€9.50
Classic Caesar Salad with Bacon Lardons, Herb Croutons and Parmesan shavings	
and Chefs Dresssing	
With Cajun Spiced Chicken (€ 1.00 Extra) With Shrimp (€ 1.50 Extra)	

#### Headfort Arms Tapas Board (Three served per table)

Butchers Selection of Parma Ham, Chorizo & Premium Salami, Roasted Tomato on the Vine,
Pot of Homemade Live Pâté, Mixed Olives, Shredded Confit of Duck with Spiced Apple Chutney
and Homemade Basil Pesto
€35.95 per board

#### Soups & Sorbets

(Soups/Sorbet €5.95)

Cream of Leek & Potato, Homemade Seafood Chowder, Mushroom & Thyme Winter Vegetable Broth Carrot & Coriander, Beef Tomato & Basil, Cream of Vegetable served with Herb Croutons, Roasted Red Pepper Mango & Mint Sorbet, Champagne & Wild Berry Sorbet, Passion Fruit & Orange Sorbet, Tangy Citrus Sorbet









### Main Courses

Supreme of Chicken with a Sun dried Tomato & Basil & Feta Stuffing Creamed Bell Pepper Sauce €22.95

Roast Turkey with Honey Glazed Ham, Garden Herb Stuffing & finished with a Red Currant Jus €23.95

Loin of Pork with an Apple & Raisin Compote & Coated with a Dijon Mustard Cream Sauce €24.95

Fillets of Baked Lemon Sole, wrapped with Julienne of Vegetables & Shrimp, Lemon Butter Sauce €28.95

Roast Sirloin of Beef served with Yorkshire Pudding & Roasting Juices €29.95

Duo of Lamb, Stuffed Leg of Lamb coupled with a Baby Rack served with a Minted Béarnaise & Rosemary Jus €35.00

Oven Baked fillet of Seabass, on a Spring Pea & Basil Risotto with a Saffron Cream Sauce €29.95

Oven Baked Fillet of Beef resting on a Ragu of Wild Mushroom & Glazed with a Whiskey Pepper Sauce €35.00

Herb Crusted Darne of Salmon with a Classic Dill & Saffron Hollandaise €27.95

Medallions of Monkfish wrapped in Parma Ham & Drizzled with a Roasted Bell Pepper Coulis €32.00

Roast Half Duckling with Potato & Apple Stuffing & an Orange Glaze €31.50

Oven Baked Fillet of Hake, warm Salad of Cherry Tomatoes, Baby Potato, Rocket with a Lemon Pesto Dressing €29.95

All main Courses are served with a Selection of Vegetables & Potato in Season which can be discussed to suit your menu







## Vegetarian Options

Homemade Mediterranean Vegetable Lasagne with Garlic Crostini Roast Vegetable Filo Pastry Parcels with Tomato and Basil Sauce Mediterranean Vegetables on a Bed of Fresh Pasta infused with a Spiced Provencale Sauce

Risotto of Wild Mushrooms with Parmesan Shavings

### Dessert Menu

#### All Desserts €7.50

Warm Home Baked Bramley Apple Pie with Vanilla Ice cream
Home made Baileys Cream Cheesecake with Wild Berry Compote and Fresh Cream
Warm Apple and Mixed Berry Crumble with Crème Anglaise
Hazelnut Meringue Nest Filled with Whipped Cream and Seasonal Fruit
Pyramid of Profiteroles with Fresh Cream and Chocolate Sauce
Warm Chocolate Fondant with an Orange Compote & Vanilla Ice Cream
Classic Lemon Tart with Raspberry Compote & Kilbeg Dairies Cream

Headfort Melody of Desserts - Chefs Choice of Three Seasonal Desserts - €2.50 Supplement

### A Special Touch

Cheese table - Irish and Continental Cheeses with Grapes, Celery and Cheese Biscuits for 50 guests €250 Aines Handmade Chocolates €1.50 per person

> Additional Room Dressing that can be added: Giant Lit Up Letters - Set of 3 or Love - €199 Themed Coloured Uplighter - €199 Fairy Light Backdrop - €399 Full Room Drape - €1,599







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# Evening Time

Option A - The Classic Supper

Freshly Cut Selection of Sandwiches Cocktail Sausages in Honey & Mustard Tea/Coffee from the Buffet €7.95

With Chicken Goujons & Dip €8.95

Option B-Sharing is Caring

Cocktail Sausages in Honey & Mustard
Thai Chicken Skewers
Vegetable Spring Rolls
Prawns Wrapped in Filo with Chilli Dipping Sauce
Tea/Coffee from the Buffet €9.95

Option C-Headfort Fish & Chip Shop

Headfort Arms Newspaper Cones with Fresh Cod & Chips (Fillet of Chicken Goujons also Available) Tea/Coffee from the Buffet €9.95

Option D. From The Garden Kitchen

Selection of Beef Sliders with Cheddar Wood Fired Pizzas from our Oven in the Garden €9.95







ARMS HOTEL

### Terms & Conditions

#### Standard Wedding Terms and Conditions of Booking Contract

All bookings are considered provisional until the hotel has received a deposit of €1,500.00 with full agreement to all Terms & Conditions of the Booking. Regrettably Deposits are fully non-refundable. We do not allow for transfer of dates unless in exceptional circumstances and more than 12 months before the Wedding date. A further non refundable deposit of €3,000.00 must be paid Six months before the date of the wedding. All rates included in this folder correspond to 2023/2024 only and are subject to increase in VAT following Annual Budgets. Cancellation made within six months of the Wedding Date will forfeit full balance paid. Cancellations made within 60 days will forfeit full balance paid plus outstanding cost of the event in full. Wedding packages agreed with Wedding Coordinator that include Wedding Suppliers, require a further deposit of €1,000.00 which will be paid to suppliers. Smaller Weddings of 50 persons or less incur a smaller initial deposit of €500.00, followed by a further non-refundable deposit of €2,000 which must be paid six months out from the date of wedding.

The selected menu and Guest numbers must be advised to the hotel 30 days before the date of the event. Final numbers must be advised to the hotel 5 days in advance of the reception. The final number submitted to the hotel at this time will be the minimum numbers charged. Increase in numbers will be charged accordingly. The seating plan (if one is present) must be provided to the hotel five days in advance of the event. It is the hotel's policy that a minimum of 90% of the final balance is settled & cleared before the day of wedding. Any remaining outstanding balance must be settled on the day of the wedding or before check-out. We regret Cheques will not be accepted.

It is not permitted to bring additional food or beverages for consumption onto the premises. Hygiene regulations demand that all food consumed be prepared on the premises. We do not offer Corkage. A Bar Exemption, if required, must be requested 3 months in advance. (This may come at an additional cost to you). It is not permitted to attach pictures, posters or temporary structures to the interior walls of the hotel or to block fire escape routes with same. The Hotel although providing advice and contact information, cannot take responsibility for booking entertainment/suppliers. All entertainment/suppliers booked by couples themselves must have the approval of the hotel management. Extras on the day of the wedding including toast drinks will be charged to final account.

Accommodation; A block booking of Bedrooms may be made for your wedding guests at Best Available Rate; Weddings over 150 persons, 20 rooms will be blocked, weddings under 150 persons 10 rooms will be blocked (unless otherwise agreed with management at the time of booking). Room Bookings must be fully allocated 6 weeks before the Wedding. Rooms not allocated by this time will be automatically released. All rooms booked must be secured with Credit Card Guarantee or Pre Payment.

All other rooms will be sold at standard published rates. Prices valid for 2023/2024 only.

I have read and agree to the standard Terms and Conditions of our Wedding Booking at the Headfort Arms Hotel		
Date of Wedding;		
Name on Behalf of Wedding Couple;	Signature;	
On Behalf of the Venue;	Signature;	
Notes;		



