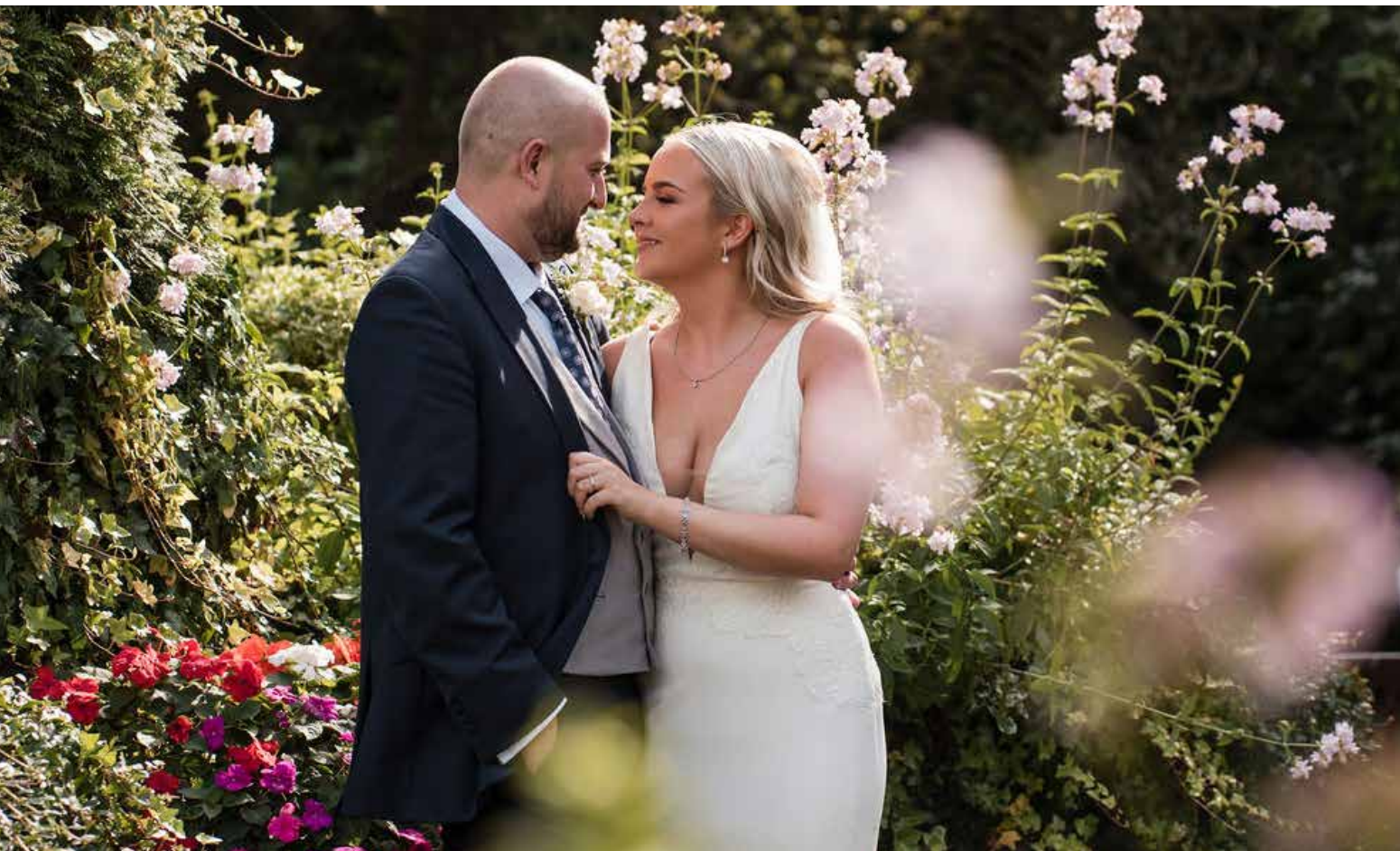


WEDDING PACKAGES 2027

Choose from one of our bespoke wedding packages



We have designed two bespoke Wedding Packages to suit all budgets and tastes, along with a carefully chosen Wedding Menu Selector. Choose the package that suits you and see our menu selector for details on our food choices for each package.

ORCHID PACKAGE

€86 per person

ARRIVAL

Arrival bubbly and petit fours selection for the wedding party

A selection of sweet & savoury canapés for all guests

Prosecco for all guests

Freshly brewed tea & coffee

WEDDING BANQUET

Sumptuous five course meal, offering you a choice per course

Half bottle of red or white wine per person, from our selection of house wines

EVENING BUFFET

Bacon, sausage & black pudding blas, served with a selection of sauces & hand cut chips

ROSE PACKAGE

€75 per person

ARRIVAL

Arrival bubbly and petit fours selection for the wedding party

Summer Punch or Winter Spiced Wine for your guests

Freshly brewed tea & coffee with homemade cookies

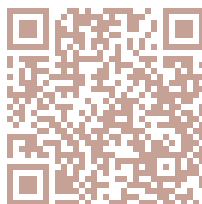
WEDDING BANQUET

Sumptuous five course meal, with a choice of main course

Half bottle of red or white wine per person from our selection of house wines

EVENING BUFFET

Selection of gourmet sandwiches and cocktail sausages



SCAN FOR MORE DETAILS OF YOUR COMPLIMENTARY EXTRAS

All prices are inclusive of VAT. Should the Government change the rate of VAT or Tax, the Hotel reserves the right to amend prices. Similarly, should a supplier increase the price / supply of their products, a similar charge may apply.

WEDDING BANQUET 2027

Check your chosen package and build your dream wedding menu
from our bespoke wedding banquet menu selector



STARTERS

Warm Goat's Cheese & Carmelised Onion Tartlet

beetroot dressing, rocket leaves, balsamic glaze

Hot Chicken, Mushroom & Tarragon Fricassée

white wine & grain mustard cream, puff pastry vol au vent

Warm Cajun Spiced Chicken Caesar Salad

smoked bacon lardons, herb croutons, parmesan, caesar dressing

Anner Hotel Seafood Plate

smoked salmon, seafood rillette, tian of kilmore quay crab, lime aioli, baby leaves

Sweet Terrine of Melon

fresh fruits, red berry sorbet, mango & passionfruit coulis

Oak Smoked Salmon & Baby Prawns

dressed mesclun of garden leaves, lime & coriander dressing

Warm Black Pudding, Pancetta

& Mesclun Leaves Salad

apple purée, lemon, honey & wholegrain mustard dressing

Beechwood Smoked Chicken & Basil Tartlet

rocket & baby leaves, slow roasted tomato dressing, balsamic reduction

Thai Style Fish Cake

chilli & lime mayonnaise, mango & coriander salsa, dressed leaves

Warm Salmon & Leek Tartlet

dressed baby leaves, dijon mustard, lemon & dill aioli

SOUPS

Garden Vegetable Soup

herb croutons, fresh cream

Carrot & Coriander Soup

herb snippets, fresh cream

Cream of Button Mushroom & Herb Soup

herb croutons

Leek & Potato Soup

herb croutons, fresh cream

Roasted Plum Tomato & Basil Soup

fresh cream

Carrot, Parsnip & Butternut Squash Soup

herb croutons, fresh cream

SORBET

Mixed Berry Sorbet

Lemon Sorbet

Champagne Sorbet

Raspberry Sorbet

VEGETARIAN STARTERS

Portobello Mushroom

stuffed with mushroom duxelle and lemon dill topped with a fresh herb crust

Warm Goat's Cheese & Caramelized Tartlet

dressed rocket salad, pesto dressing

Deep Fried Brie Wedge

cranberry & port compôte

Terrine of Melon

passion fruit coulis

Spinach & Asparagus Tartlet

dressed rocket salad, parmesan shavings

MAIN COURSES

Rosette of Irish Pork

sage & onion stuffing, apple & thyme purée, cider gravy

Stuffed Chicken Supreme Wrapped in Serrano Ham

garden herb & onion stuffing, pearl onion, tarragon cream, chive mash

Traditional Roast Turkey & Honey Glazed Ham

sage & onion stuffing, roast gravy

Pan Roasted Fillet of Hake

champ potatoes, nage of boston shrimp & dill

Grilled Seabass Fillets

buttered tenderstem broccoli, lemon balm & tomato compôte

Baked Escalope of Salmon

chive mash, citrus beurre blanc, herb olive oil

Baked Fillet of Atlantic Cod

buttered tenderstem broccoli, chive beurre blanc

Panfried Fillet of Beef (€14.75 supplement per person)

mushroom tapenade, champ potatoes, cracked black pepper & cognac cream

Rack of Irish Lamb (€12.50 supplement per person)

mustard crust, creamed herb potatoes, honey roast parsnips, mint scented jus

Roast Sirloin of Irish Beef

herb mash, yorkshire pudding, red wine jus

Slow Braised Shank of Tipperary Lamb (€5.50 supplement per person)

herb mash, brunoise seasonal vegetables, honey jus lié

DESSERTS

Pear & Almond Tart

raspberry sauce, vanilla ice-cream

Warm Chocolate Brownie

rich belgian chocolate sauce, vanilla ice-cream

Baked French Lemon Tart

raspberry sorbet, chantilly cream

Warm Bramley Apple Crumble Tartlet

crème anglaise, vanilla ice-cream

Classic Baileys Cheese Cake

caramel sauce, lightly whipped cream, vanilla ice-cream

White Chocolate & Raspberry Cheesecake

lightly whipped cream

Crisp Pavlova Nest

seasonal berries, fresh dairy cream, fruit coulis, strawberry ice-cream

Assiette of Homemade Desserts (€5.50 supplement per person)

choose three from mini chocolate brownie, mini meringue, baileys cheesecake, mini apple crumble, seasonal berry cheesecake, sticky toffee pudding with caramel sauce all served with sauce anglaise & ice-cream
please note the assiette is not available as one of a choice of 2 desserts

VEGETARIAN MAINS

Caramelised Red Onion & Spinach Tart

dressed mizuna leaves, pear & apple chutney

Ricotta & Basil filled Ravioli

spring onion & toasted pine nut sauce & parmesan shavings

Madras Vegetable Curry

scented basmati rice

Baked Oyster Mushrooms

horseradish & spring onion cream sauce, toasted seed crumble

Selection of seasonal vegetables, gratin & creamed potatoes

WEDDING EXTRAS 2027



ARRIVAL UPGRADES

Harpist or Pianist on arrival (<i>subject to availability</i>)	from +€250.00
Glass of Prosecco on arrival per person	+€9.50
Bottled Beer on arrival per person	+€7.00
Sweet & Savoury Canapés on arrival six per person	+€9.75

COLD CANAPÉS

Irish Brie on a Wheat Cracker with red onion marmalade
Parma Ham & Sundried Tomato Crostini
Smoked Irish Salmon on homemade soda bread with horseradish sauce
Tomato & Basil Bruschetta

HOT CANAPÉS

Marinated Chicken Bites chilli & mint yoghurt
Mini Caramelised Red Onion & Goat's Cheese Tartlet
Thai Style Fish Cake with citrus mayonnaise
Vegetable Spring Rolls sesame soy dip

SWEET CANAPÉS

Baileys Truffles
White & Dark Chocolate Dipped Strawberries
Mini Scones
Mini Macarons

WEDDING BANQUET UPGRADES

Choice of Starter, Main Course or Dessert each per person	+€5.75
Corkage Fee for Prosecco or Champagne per bottle	€15.00
Toast Drinks	bar prices prevail
Glass of Prosecco per person	+€9.50

EVENING UPGRADES

Late Bar Exemption	from +€600.00
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Bar service time by one hour on Monday to Thursday to 1.30am, on Friday & Saturday to 2.00am and on Sunday to 1.00am. All Entertainment must finish by 2.30am. Terms and conditions apply.

PRE & POST CELEBRATIONS

Rehearsal Dinner / Post Wedding Day Celebrations.
For your day-after bash, or some relaxed pre-wedding celebrations before your big day, The Anner Hotel is the perfect location to extend your wedding festivities. Enjoy a BBQ in our garden or an informal buffet or fine dining in Seasons Restaurant. Let us customise your menu selections for you.

LET'S GET MARRIED

Civil Ceremonies & Civil Partnerships
The Anner Hotel has approval to hold Civil Ceremonies, meaning that you can both marry & celebrate your wedding reception in the hotel on the day. If you wish to avail of a Civil Ceremony at the Anner Hotel, you should first contact the Registrar of Civil Marriages regarding availability of dates and intended arrangements
Civil Registration Office, Tyone Health Centre, Nenagh, Co. Tipperary.
Call 067 46480/067 46481

Spiritual & Humanist Ceremonies
The Spiritualist Union of Ireland is registered by the state of the Republic of Ireland to carry out legal marriages and holds a license from the General Registrar's Office. Spiritual Ceremonies can be held at the Anner Hotel seven days a week.
www.spiritualceremonies.ie

The Humanist Association of Ireland is also registered to carry out legal marriages on our premises seven days a week. For more information on Humanist weddings or to find a Humanist celebrant, please see
www.humanism.ie / email info@humanism.ie

Civil Ceremonies can be held in the O'Malley & Byrne Suites
 Civil Ceremony Room Hire is €545



WINTER WEDDINGS 2027

All you ever dreamed of for your magical winter wedding day, in one package! Blending old world charm with contemporary elegance, the Anner Hotel is an incredibly romantic venue delivering an impeccable winter wedding experience.



Anner Hotel, Dublin Rd, Thurles Townparks, Thurles, Co. Tipperary, E41 X789
Telephone: +353 504 21799 Email: weddings@annerhotel.ie
annerhotel.ie

WINTER HUES & CANDLELIGHT

from €79 per person

Breathtaking in Winter, outside as well as inside, with all the special seasonal touches, the Anner Hotel is perfect for winter & festive weddings.

Our all-Inclusive Winter Wedding Package brings an air of magic

Terms, conditions and minimum numbers apply.

ARRIVAL

Guests arrive to our beautifully decorated drinks reception to enjoy hot toddies, mulled wine, hot chocolate bar, freshly brewed tea & coffee and a selection of sweet & savoury seasonal bites and entertainment by our resident musician!

COME TO DINNER

A sumptuous five course menu will be served in our stunning Winter Wonderland themed O'Malley Ballroom.

A glass and two top ups of wine from our specially selected Red and White House Wines.

A complimentary Prosecco Toast for all your guests.

EVENING BUFFET

Take a break from the dancing while we treat you and your guests to carved hot baked bacon served with homemade relish and crusty rolls, and of course, hand cut chips!

MIDNIGHT FEAST

Later as you and your guests retire to the Late Bar allow us to bridge the gap 'til breakfast with some yummy Tayto sandwiches to round off the day!

ANNER GIFTS

6 month Gym Membership and the guidance of one of our Personal Trainers who will have you in the best shape ever for your Big Day!

A donation to your favourite Charity in lieu of favours

Emergency Baskets for the Gents and Ladies Bathrooms

First anniversary Dinner B&B with our compliments

Dedicated Wedding Coordinator from the moment you book, to your wedding day

Bridal Suite and four additional complimentary Deluxe Double Rooms

Ten double rooms with B&B for your nearest and dearest at a reduced rate