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INTIMATE TWO-DAY PENTHOUSE SUITE WEDDING PACKAGE

LAKES OF KILLARNEY, AGHADOE, KILLARNEY, CO. KERRY, V93 DH59
CALL +353 64 663 1766 OR EMAIL WEDDINGPLANNER@AGHADOEHEIGHTS.COM

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Elegant Weddings
IN A BREATHTAKING SETTING

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Penthouse Wedding Experience

a luxurious two-day package

Penthouse Wedding Menus

Please see packages for details of what is included*

Civil Ceremonies in a room with a view

We are approved to host Blessings & Civil Ceremonies... our penthouse with views across Lough Leane and the Macgillycuddy Reeks is a beautiful backdrop for your ceremony



Our Special Touches

- All our Penthouse Wedding couples enjoy the following extras
- Red carpet arrival with tea, coffee • and homemade sweet treats
- Personalised menus and table plans •
- Silver cake knife & stand •
- Centrepieces & table floral arrangements •
- Penthouse Suite accommodation for the couple • for the two nights of the package
- Preferred accommodation rates for guests •
- Dedicated Wedding Planner •

Celebrate your love story with an intimate and luxurious two-day wedding experience at Aghadoe Heights Hotel & Spa catering for up to 14 guests. Nestled in the heart of County Kerry, our exclusive Penthouse Suite offers a stunning, private setting for you and your closest family and friends. From the moment you arrive, enjoy unparalleled service and gourmet dining, making your wedding truly unforgettable.

YOUR PENTHOUSE WEDDING DAY

Exclusive Penthouse Dinner Experience (up to 14 guests)

The heart of this luxury package is a bespoke fine dining experience designed for you and your guests. Enjoy a delectable selection of canapés and prosecco on arrival. Then, sourced from high-end produce from around the globe, your wedding dinner will be an unforgettable culinary journey, hosted within the privacy of the Penthouse.

CHOOSE THE DAY BEFORE

Pre-Wedding Afternoon Tea

Begin your wedding celebrations with an elegant afternoon tea in the opulent surroundings of our Penthouse Suite. Enjoy breathtaking panoramic views of the Lakes of Killarney while indulging in a decadent selection of freshly made pastries, finger sandwiches and desserts, paired perfectly with the finest teas. This is the perfect way to start your wedding journey, surrounded by those who mean the most.

OR THE DAY AFTER

Post-Wedding Barbeque

After the vows have been exchanged and the celebrations have unfolded, continue the joy the next day with a relaxed Barbeque in the Penthouse Suite. Host a delightful afternoon with a bespoke BBQ menu, allowing you and your guests to unwind, bask in the stunning views and relish the memories of the day before - when the weather is fine you can enjoy the penthouse's wrap-around outdoor terrace, complete with a hot tub, offering a perfect spot for relaxation.

CANAPÉ RECEPTION

- Toonsbridge Trout Caviar
sour cream, salmon crisp
- Skeaghanore Duck Pastrami
griottine
- Dingle Goat Cheese
lime marmalade

WINE PAIRING & COFFEE EXPERIENCE

Enhance your dining experience with expertly selected wine pairings that complement each dish. End your meal with freshly brewed coffee made from the finest beans, brewed in a traditional Belgian coffee machine.

*Penthouse menus are subject to change. Please discuss final menus selection, with our Wedding Coordinator.

MENU 1

- Native Oyster Aphodites
passion fruit infused oysters, wakame, sesame
- The Beetroot
organic st tola goat cheese, coffee and cocoa soil, beetroot puree
- Turbot & Ceps
cep and chestnut velouté, squash confit, walnut
- Sorbet
housemade kombucha sorbet
- Original Japanese A5 Kobe Beef
100 yr old balsamic vinegar, black garlic, salt baked baby carrot joel robuchon pomme pureé
- Lemon
sauterne, brandy cream, shortbread
- Eric Besson Baked Alaska
snow ball shape desserts surrounded by meringue flambee with grand marnier

MENU 2

- Ora King Sashimi
Grade Salmon
shichimi togarashi, pickled ginger, seaweed, umami broth
- Walk In The Forest
venison, chestnut, elderberries, wild mushroom, coffee & cocoa soil, cep candy floss
- Butter Poached Irish Lobster
saffron sabayon, toonsbridge trout caviar, brioche
- Sorbet
housemade kombucha sorbet
- Original Japanese A5 Kobe Beef
manodori dark cherry vinegar pain perdu, shallot bordelaise joel robuchon pomme puree
- Bubbles
vanilla panna cotta, sea buckthorn, tea bubbles
- Eric Besson Seasonal Fruit
choose the apple, the cherry or the pear

MENU 3

- Balfego Bluefin Tuna Tartar
sesame snap, pickled ginger, shizuku soy sauce
- Foie Gras Crème Brûlée
sea buckthorn, pain d'epice snap
- Black Sole
liquorice, spinach, desietra baeri caviar
- Sorbet
housemade kombucha sorbet
- Original Japanese A5 Kobe Beef
truffle explosion, braised romaine, joel robuchon pomme purée
- Candy Strawberry Consommé
warm strawberry broth, candy floss
available summer only prepared table-side
- Eric Besson Madong Chocolate Stone
black truffle, gold

Mains are served with a potato bacon & cheddar gratin and a bouquet of vegetables on the plate. In addition a choice of mash potato or roasted baby potatoes will be placed on the table. Dietary requirements catered for by advance request.



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WEDDING PACKAGES

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Wedding Package

from intimate to large weddings

Wedding Menu Selector

Please see packages for details of what is included

Civil Ceremonies

We are approved to host Blessings & Civil Ceremonies with a range of beautiful and romantic spaces available for you to choose from... our penthouse for smaller occasions or the Lake Room for larger ceremonies both with views across Lough Leane and the Macgillycuddy Reeks or The Garden Room with views across the countryside and a dedicated entrance.



Overlooking Lough Leane and the Macgillycuddy Reeks Aghadoe Heights Hotel & Spa with it's limitless views is an idyllic location for the wedding of your dreams. A contemporary setting, delivering warm hospitality it is the perfect venue to celebrate a wedding, blessing or civil ceremony. We are passionate about making your dream wedding a reality and take great pride in creating memories of your special day that will last a lifetime. Your wedding is one of the most exciting days of your life and we guarantee superb personal attention and five star service. Our experienced team and wedding coordinator will work closely with you to create your perfect day.

GARDEN ROOM WEDDING PACKAGE

Suitable for weddings of up to 80 guests

- Red carpet with tea, coffee and a glass of prosecco per person on arrival with a choice of three canapes served in our panoramic View Bar & Terrace
- Five course wedding meal served in the Garden Room
- Half bottle of wine per guest
- Evening food reception served in the Garden Room

€180.00 per person

Minimum numbers of 30 guests apply - price valid for 2026 weddings. €185 p.p. for 2027 weddings.

LAKE ROOM WEDDING PACKAGE

Suitable for weddings of 120-160 guests

- Red carpet with tea, coffee and a glass of prosecco per person on arrival with a choice of three canapes served in our panoramic View Bar & Terrace
- Five course wedding meal served in our Lake Room with breathtaking views
- Half bottle of wine per guest
- Evening food reception served in our Heights Lounge
- Exclusive use of the hotel for your wedding day

€180.00 per person

Available Oct to April. A minimum of 60 rooms on a B&B basis must be booked by you and your guests to avail of this package - - prices valid for 2026 weddings. €185 p.p. for 2027 weddings.

STARTERS

- Ardsallagh Goat Cheese

beetroot tasting, toasted almond, manodori balsamic vinegar
- Skeaghanore Duck

duck breast, duck rillette, cherries, hazelnut
- Irish Lobster Cake

saffron aioli, herb salad
- 24 Hour Free Range Irish Cider Braised Pork Belly

apple gel, caramelised apple
- Organic Irish Salmon

gin cured salmon, smoked salmon tartar, lemon gel, irish trout caviar
- Croustillant of Irish Cornfed Chicken

wild mushroom & leek fondue, marsala velouté, herb salad
- Macroom Buffalo Mozzarella

heirloom tomato tastings, rocket, basil, pine nuts

MAINS

- Roast Sirloin of Hereford Beef

young carrots, bourguignon sauce
- Chargrilled Fillet of Hereford Beef

young carrots, bourguignon sauce
- Rossini

grilled brioche, confit shallot, foie gras. black truffle
- Roast Fillet of Monkfish

lemon & honey glaze, warm fennel, samphire, citrus
- Pan Seared Fillet of Sea Bass

red pepper fondue, champagne beurre blanc
- Roast Suprême of Irish Cornfed Chicken

leek and black truffle fondue
- Baked Fillet of Cod

prawn crust, mussel, orange & saffron sauce
- Slow Roast Rack of Kerry Lamb

braised lamb, rosemary & garlic jus

All mains are served with a potato bacon & cheddar gratin and a bouquet of vegetables on the plate. In addition a choice of mash potato or roasted baby potatoes will be placed on the table.

MIDDLE COURSE (choose either a soup or a sorbet)

- Potato & Leek Soup

chive creme fraiche
- Roast Parsnip Soup

truffle oil
- Root Vegetable Soup

toasted almonds
- Roast Vine Tomato Soup

basil
- Carrot & Buttermilk Soup

fresh coriander
- Sweet Potato Velouté

coconut & curry drizzle
- Mushroom Cream Soup

parmesan
- Butternut Squash Soup

feta cheese

All our soups can be made dairy free on prior request. This is a sample list but we can make any soup you like. Or choose a refreshing sorbet course...

- Lemon & Vodka Sorbet
- Lime & Green Tea Sorbet
- Passion & Mango Sorbet

crispy yogurt
- Champagne Sorbet

popping candy

DESSERTS (choose one or one assiette)

All the main desserts items can be served as mini desserts by choosing 3 of them as part of an Assiette Gourmande

- Valrhona Dark Chocolate Delice

with a seasonal pairing of ginger poached pear (winter) or cherries or irish berries(summer only)
- Apple Granola Crumble

apple gel, caramel ice cream
- Vanilla Cheesecake

flavour topping of your choice (strawberry, mango, passionfruit, raspberry, etc) served with a seasonal pairing
- Sticky Toffee Pudding

vanilla ice cream, miso caramel, pop corn
- Greek Yoghurt Panna Cotta

flavour topping of your choice (strawberry, mango, passionfruit, raspberry, etc) served with a seasonal pairing, brandy snap tuile
- Lemon & Elderflower Meringue Tart

fresh strawberries

Our Special Touches

Our couples enjoy the following extras

- Personalised Menus And Table Plans •
- Silver Cake Knife & Stand •
- PA System For Speeches •
- Centrepieces & Table Floral Arrangements •
- Preferred accommodation rates for guests •
- Dedicated Wedding Planner •
- *Complimentary Suite for the Wedding Night •
- *Menu Tasting for the Wedding Couple •

*valid for weddings of +50 guests only

Please note all packages and menus are subject to terms, conditions and availability, Menus are subject to seasonal change. Prices correct at time of going to print. Management reserves the right to amend prices and package inclusions. Please speak with our wedding team for clarification.