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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

Elegant Weddings
IN A BREATHTAKING SETTING

this is aghadoe

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Penthouse Wedding Experience

a luxurious two-day package

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
- Bubbles vanilla panna cotta, sea buckthorn, tea bubbles
- Eric Besson Seasonal Fruit choose the apple, the cherry or the pear

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 truffle explosion, braised romaine, joel robuchon pomme purée
- Candy Strawberry Consommé warm strawberry broth, candy floss
- Eric Besson Madong Chocolate Stone black truffle, gold

MENU 3

- Balfego Bluefin Tuna Tartar sesame snap, pickled ginger, shizuku soy sauce
- Foie Gras Crème Brûlée sea buckthorn, pain d'épice 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
- 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 Package

from intimate to large weddings

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.



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

Overlooking Lough Leane and the Macgillycuddy Reeks Aghadoe Heights Hotel & Spa with its 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.

Wedding Menu Selector

Please see packages for details of what is included

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
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

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.

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

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.

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

Greek Yoghurt Panna Cotta
flavour topping of your choice (strawberry, mango, passionfruit, raspberry, etc) served with a seasonal pairing, brandy snap tuile

Sticky Toffee Pudding
vanilla ice cream, miso caramel, pop corn

Lemon & Elderflower Meringue Tart
fresh strawberries