



INTIMATE TWO-DAY
PENTHOUSE SUITE
WEDDING PACKAGE

Elegant Weddings
IN A BREATHTAKING SETTING

this is aghadoe



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.



Penthouse Wedding Menus

Please see packages for details of what is included*

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 purée

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 perdue, 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'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

*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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