



Aghadoe Heights  
HOTEL AND SPA

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

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.



### *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**



## 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'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.



scan for more

LAKES OF KILLARNEY, AGHADOE, KILLARNEY, CO. KERRY, V93 DH59  
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