

Celebrating Your Wedding Day...

at

*The Station House Hotel
and Award Winning Signal Restaurant.*

'Where there is great love, there are always wishes'.

Willa Cather



The Bridge Gardens



*We want you to know that
your wedding is
special to us too.*

We promise you the commitment to excellence and attention to detail that will ensure your wedding will be one of the most memorable days of your life.

And how better to start it off on the right track than to choose the unique Station House Hotel for your wedding day. It's the ideal setting in which to begin your life's journey together.

A country house estate full of charm only 20 miles from Dublin, boasting the Award Winning Signal Restaurant, it provides just the nostalgic background that makes a special day even more special.

The Station House Hotel stands on acres of beautifully landscaped gardens and lawns. This ensures a wealth of photographic scenic backdrops for your wedding album.



The Wooded Gardens



Winter weddings are truly magical



Steeped in history...

In the 1900's the present hotel was a train station serving as a livery stop for both Meath and the county of Westmeath. At one end is a gateway making it a turn-point for trains returning to Dublin and at the other end is the old Signal cabin which still remains today.

The last passenger train ran in December 1947. The Railway remained open for freight traffic until 1963. Cement and livestock were the main items handled at the station during this time.

There are still some remains of the old station; the safe, which was made by Milners Safe Company Ltd., London & Liverpool, fireplaces, and the original platforms which still stand outside the main door of the hotel. The remainder of the turntable lies at the end of the woods near the bridge.

Chris and Thelma Slattery acquired The Station House in 1981. The Slattery's were the third family to own the old station. The Slattery family began welcoming guests in 1983 when they started a small B&B with an exclusive restaurant attached. After many years of transformations and restorations, The Station House Hotel has achieved award winning status and now offers wedding couples a venue worth viewing.



Ticket Office, Luggage Room, Diner, Masters Residence



Kilmessan Junction

The Signal Suite

For a unique and exclusive touch to your special day, we offer the happy couple a night in the Signal Suite as part of your wedding package.

Converted from the original Signal House, it now becomes your private hotel, the only one of its kind in Ireland. A two roomed suite with four-poster bed and whirlpool bath, it is separate from the main building.

Enjoy breakfast in the privacy of your own cabin, or cross the old train tracks to the masters dining room.



Signal House

Bridal Suite

From the moment you and your guests arrive, the experience will be of warmth and welcome.



The Carriage Suite, Signal House & Hotel Entrance

With only one wedding per day, it's like having your own private house as a wedding venue.

Hotel Gardens



*When second best
just won't do...*

The Carriage Suite

Who hasn't dreamt of the perfect setting in which to meet family and friends for their wedding reception? The Carriage Suite is a dream come true.

Luxurious carpets, beautiful gold curtains and traditional oil paintings, make it a background worthy of your special day.

Up to 180 guests can be seated for dinner in this atmospheric building with its own facilities, set apart from the hotel itself.



Weddings On Site

Why have your wedding in a church, when it could take place in the stunning, landscaped gardens of The Station House Hotel?

The Carriage Chapel can host civil ceremonies which can be personalized to suit your requirements.



Indoor and outdoor ceremonies



Luxurious Carriage Suite



With our compliments...



We offer the Bride and Groom, with our compliments:

- Your own dedicated wedding co-ordinator.
- Lantern lit red carpet welcome.
- Full table dressing including three armed candelabra with candles and mirrored place setting.
- One wedding per day offering a touch of exclusivity.
- All dietary requirements catered for with no additional cost.
- Champagne reception for bridal party on arrival at the hotel.
- Freshly brewed tea/coffee/scone reception for guests on arrival.
- Table Plan on request.
- Fresh floral table arrangements.
- Personalized table menus.
- Choice of cake stands and cake knife provided on request.
- Changing room provided on request.
- Overnight accommodation in the exclusive Signal Suite.
- Discounted accommodation for guests attending the wedding.
- Discounted Chauffeur driven Silver Spurs Rolls Royce, S Class or E Class Mercedes Benz and 52 Seated Coach for bridal party and guests, on request.
- On site secure parking.
- Dinner in the Award Winning Signal Restaurant on the bride and grooms 1st year anniversary.



Why not visit our sister hotel

The Waterside House Hotel, Donabate on the Beach, Co. Dublin.

Tel: 01 843 6153 Fax: 01 843 6111 Email: yourwedding@watersidehousehotel.ie Web: www.watersidehousehotel.ie

Photography by Kane Photography. www.kanephotography.ie Tel: 087 6718451

Things to Do:

1. Arrange appointment with your wedding co-ordinator at The Station House Hotel to view our wedding facilities.
2. Hold a date provisionally for 2 weeks.
3. A non refundable deposit of €1,000 is due to confirm your date.
4. Upon booking don't forget to block book a number of bedrooms for your guests.
5. **6 months prior** to your big day a second non refundable deposit of €1,000 is due and this will of course be deducted from your total bill before your wedding date. You will also have a meeting to discuss your requirements for your special day.
6. **One Month prior**, confirm all details and send rooming list to hotel.
7. **Two weeks prior**, full balance is due and submit table plan to wedding co-ordinator.
8. **48 hours before**, confirm final numbers and any outstanding balances can be settled the day after your wedding. You can also deliver your cake and favours to the hotel.
9. On your special day arrive at the hotel married and smiling!

The hotel reserves the right to cancel or refuse weddings booked under false names. It is not possible to book your wedding without meeting the wedding co-ordinator in person prior to paying your deposit. For security reasons, hotel staff are not permitted to disclose available dates over the phone. This must be done so in person.

DIRECTIONS

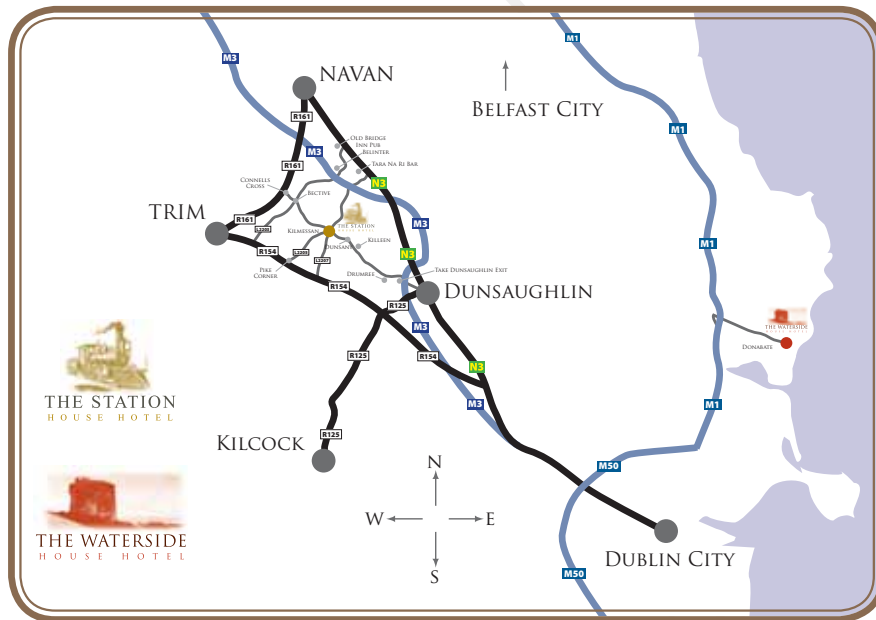
New M3 Directions from Dublin

Take the M3 to Dunshaughlin, exit @ junction 6 & follow signs for Dunshaughlin, then follow R125 / signs to the hotel / Dunsany / Kilmessan. (This is a tolled road - €1.30 but worth it!). We are situated at the end of Kilmessan village.

OR

Directions from Navan

Take the N3 old Dublin road towards Dublin for approx 6 kilometres, at Garlow cross turn right. Continue and take the first turn left. Drive for approximately 5 kilometres into Kilmessan village. At the stop sign continue through the village and we are situated at the end of the village.



How to book your wedding with us.

We will be happy to meet with you and go through all your plans and expectations for your reception. Please call and we will arrange for our wedding team to take you through all aspects of your day. We have a choice of menus available and can cater for any special requests or requirements. We will make every effort to accommodate you in every respect. We also offer discounts for midweek weddings throughout the year and selected off-peak weekend dates.

The Station House Hotel & Award Winning Signal Restaurant.

Kilmessan, Co. Meath, Ireland.

Tel: 046 90 25239 Fax: 046 90 25588

Email: yourwedding@stationhousehotel.ie Web: www.stationhousehotel.ie



Choose from one of our menus

Carriage Menu

WARM SPINACH & ASPARAGUS TARTLET
PINE NUT & BASIL PESTO, SEASONAL SALAD
AND CHERRY TOMATOES



HOMEMADE LEEK & POTATO SOUP
or
CITRUS SORBET



PLUMP 8OZ IRISH CHICKEN BREAST,
ROAST SWEET BELL PEPPER STUFFING, WILD MUSHROOM AND BRANDY SAUCE



SYMPHONY OF DESSERT
(BAILEYS CHEESECAKE, RASPBERRY CHARLOTTE, MERINGUE CHANTILLY,
ICE CREAM WAFER BASKET)



FRESHLY BREWED TEA & COFFEE

Menu: Midweek €39.95pp/ Weekend €44.95pp
Package: Midweek €49.95pp/ Weekend: €54.95pp

Silver Menu

A SELECTION OF MUSHROOM AND CHICKEN BREAST,
WHITE WINE & GARLIC CREAM SAUCE IN PUFF PASTRY



SEASONAL CREAM OF VEGETABLE SOUP
or
KEY LIME & CHAMPAGNE SORBET



ROASTED TURKEY BREAST AND HONEY GLAZED HAM,
CRANBERRY, ONION & SAGE STUFFING, TURKEY DEMI GLAZE



WARM APPLE STRUDEL,
CRÈME ANGLAIS, FRESHLY WHIPPED CREAM



FRESHLY BREWED TEA & COFFEE

Menu: Midweek €42.95pp/ Weekend €47.95pp
Package: Midweek €52.95pp/ Weekend: €57.95pp

All Inclusive Wedding Package

- Lantern lit red carpet arrival
- Champagne reception on arrival for bride & groom
- Seasonal fruit punch on arrival for all your guests
- Tea, coffee & homemade petit scones on arrival for all your guests
- Mouth watering 5 course meal
- ½ Bottle of house wine per person
- Evening finger food and freshly brewed tea & coffee
- Stylish chair covers
- Flowers, centerpieces & candelabras for all the tables
- Personalised menus & table plan
- Choice of cake stand & knife
- Complimentary honeymoon suite on the night



Choose from one of our menus

Gold Menu

CLASSIC CAESAR SALAD,
COS LETTUCE, HOMEMADE ANCHOVY DRESSING,
WARM BACON, FRESH PARMESAN, CROUTONS
& KALAMATA OLIVES

.....

HOMEMADE FRENCH ONION SOUP,
TOPPED WITH A BAKED CHEESE CROUTON
OR
GREEN APPLE SORBET

.....

PLUMP 8OZ IRISH CHICKEN BREAST,
ROAST SWEET BELL PEPPER STUFFING, WILD
MUSHROOM AND BRANDY SAUCE

BAKED DARNE OF SALMON,
LIGHT SAFFRON AND CAPER BEURRE BLANC

.....

STATION HOUSE MERINGUE NESTS,
FRESH FRUIT SALAD, RASPBERRY COULIS

.....

FRESHLY BREWED TEA & COFFEE

Menu: Midweek €45.95 pp/Weekend €50.95pp
Package: Midweek €55.95 pp/ Weekend €60.95pp

Diamond Menu

WARM TRIO OF CHEESE,
CARAGALINE, BRIE & EDAM CHEESE IN CRISPY
FILO PASTRY, STRAWBERRY DRESSING

.....

FIELD MUSHROOM & PORT WINE SOUP
WITH ROSEMARY
OR
TROPICAL ORANGE SORBET

.....

ROAST TURKEY BREAST AND HONEY
GLAZED HAM,
CRANBERRY, ONION & SAGE STUFFING,

GRILLED FILLET OF SEABASS,
LEEK BUTTER SAUCE

.....

GLAZED FRENCH LEMON TARTE,
RASPBERRY COULIS

.....

FRESHLY BREWED TEA & COFFEE

Menu: Midweek €48.95 pp/Weekend €53.95pp
Package: Midweek €58.95 pp/Weekend €63.95pp

Platinum Menu

A SELECTION OF MUSHROOMS AND
CHICKEN BREAST,
WHITE WINE & GARLIC CREAM SAUCE IN PUFF PASTRY

.....

HOMEMADE CARROT AND GINGER SOUP
OR
WILD BERRY SORBET

.....

ROAST PRIME IRISH SIRLOIN OF BEEF,
YORKSHIRE PUDDING, RED WINE REDUCTION,
HONEY ROAST POTATOES

MEDLEY OF SALMON, SEA BASS
& HAKE FILLETS
MARTINI DILL CREAM SAUCE

.....

SYMPHONY OF DESSERT
(BAILEYS CHEESECAKE, RASPBERRY CHARLOTTE,
MERINGUE CHANTILLY, ICE CREAM WAFER BASKET)

.....

FRESHLY BREWED TEA & COFFEE

Menu: Midweek €52.95 pp/Weekend €57.95pp
Package: Midweek €62.95 pp/Weekend €67.95pp

All Inclusive Wedding Package

- Lantern lit red carpet arrival
- Champagne reception on arrival for bride & groom
- Seasonal fruit punch on arrival for all your guests
- Tea, coffee & homemade petit scones on arrival for all your guests
- Mouth watering 5 course meal
- ½ Bottle of house wine per person
- Evening finger food and freshly brewed tea & coffee
- Stylish chair covers
- Flowers, centerpieces & candelabras for all the tables
- Personalised menus & table plan
- Choice of cake stand & knife
- Complimentary honeymoon suite on the night



Wedding Menu Supplements

The following can replace any of the items on our menus.
A supplementary price per person is given where applicable

STARTERS

	SUPPLEMENT
Chicken & apricot terrine, baby salad leaves, cumberland sauce	€0.00
Wild mushroom risotto, pine nut & basil pesto topped with parmesan cheese	€0.00
Greek salad consisting of seasonal salad leaves, feta cheese, kalamata olives, croutons, pine nuts, house dressing	€0.00
Traditional Station House smokies - A selection of smoked fish, mushroom, white wine, cream sauce topped with fresh parmesan cheese	€0.00
Fontain of galia and watermelon, strawberry coulis, seasonal tropical fruits	€2.00
Smoked chicken salad - seasonal leaves, cherry tomatoes, sweet peppers, red onions, pine nuts, croutons & house dressing	€2.00
Fresh salmon & crab fish cakes, rocket salad, marie rose sauce	€2.00
Spicy lamb & vegetable samosas, yoghurt and cucumber dip	€2.00
Irish oak smoked salmon, capers, sweet red onion, baby leaf salad	€4.00
Freshwater dingle bay prawns wrapped in filo pastry, sweet chilli dip	€4.00
Homemade duck liver pate, melba toast, cumberland sauce	€4.00
Dublin Bay prawns, marie rose sauce	€4.00
Pancetta & asparagus tartlet, fresh herbs, baby leaves, romanisco sauce	€4.00

SOUPS & SORBETS

Chunky Dingle bay seafood chowder	€4.00
Chicken & sweet corn soup	€4.00
Asparagus & wild nettle soup (seasonal)	€4.00
Beef & vegetable broth finished with tomatoes and herbs	€4.00
Gin & pink grapefruit sorbet	€2.00
Luxury cassis sorbet	€2.00



Wedding Menu Supplements (cont'd)

MAIN COURSES

	SUPPLEMENT
Slow roasted lamb shanks in a casoulette of tomatoes, onions, celery & red wine	€4.00
Roasted leg of Kilmessan lamb, rosemary & garlic cloves, homemade mint sauce, beaujolais gravy	€4.00
Slow roasted fillet of pork, spiced apple chutney	€4.00
Herb crusted rack of pork, roast baby apples & cider gravy	€4.00
Grilled fillet of hake, white wine martini dill sauce	€4.00
Crisp fillet of plaice, homemade tartar sauce	€4.00
Fillet of monkfish, fire roasted scallops & freshwater prawns, saffron and fennel rich veloute	€8.00
Kilmessan rack of lamb smothered in a mint and rosemary marinade, rosemary demi glaze	€8.00
Baked fillet of turbot, champagne and wild mushroom cream sauce	€8.00
Beef Wellington - fillet of succulent beef, duxelle of wild mushrooms & onions, wrapped in puff pastry, fine cognac demi glaze	€8.00
Chateau Briand - fillet of beef marinated in dijon mustard, tarragon soy, red wine & port reduction	€8.00
Classic grilled sirloin steak, sauté wild mushrooms, cracked black peppercorn sauce	€8.00

DESSERTS

Homemade profiteroles, chantilly, dark chocolate sauce	€2.00
Station House fresh fruit sherry trifle, vanilla custard, fresh cream	€2.00
Poached pears in red wine jus, vanilla ice cream, butterscotch sauce	€2.00
Mild almond blueberry pie served warm, crème anglaise	€4.00
Warm chocolate fudge cake, duo of chocolate sauce, raspberry coulis	€4.00
Traditional tiramisu accompanied with dark chocolate sauce	€4.00
Orange & grand marnier chocolate tarte, grand marnier flavoured custard	€4.00

DRINKS RECEPTION ARRIVAL FOOD & EVENING FOOD (PRICE PER PERSON)

Assortment of ham, beef, chicken and salad sandwiches	€4.95
Assorted sandwiches and cocktail sausages	€6.95
Hot canapés (mini pizzas, quiches and cocktail sausages)	€6.95
Traditional crumbed fish & chips served in newspaper cones (cod, haddock or salmon)	€5.95
Cajun crumbed chicken & chips cones	€5.95
Warm bacon baps	€6.95
Assorted sandwiches, cocktail sausages and chicken goujons	€8.95
Assorted sandwiches, cocktail sausages, chicken goujons, mini pizzas and mini quiches	€10.95