



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN



Established 1970

Making Memories

Since 1970...

FOUR

SEASONS

HOTEL





Opulent... Timeless... Elegant...

Celebrating over half a century as a family owned and run business,
we offer the ultimate stress-free journey to your perfect wedding day.

Our experienced wedding team will help guide you through every step from start to finish.

We guarantee that our luxurious wedding suites are exclusive to you and your wedding guests,
allowing our team to lavish you with our undivided attention.





Say “I Do”

One of Ulster’s top wedding venues, the Four Seasons Hotel, Monaghan, is delighted to cater for a range of Civil Ceremonies, Civil Partnerships, Humanist, Spiritual and Religious Ceremonies. Our Sakura Suite creates the perfectly romantic atmosphere for your special day.

To Have & To Hold Offer is inclusive of:
Use of the hotel’s ceremony suite, floral arch, cream carpet,
vintage registrar table and Chiavari chairs.

For more information on how to book a ceremony in the Republic of Ireland,
please visit www.civilregistrationservice.ie

It is advisable to read this information prior to booking your appointment
to meet the Registrar to serve notice of your intention to marry.

Please note that a room hire fee applies.





Time to Mingle

Elegance and sophistication await you and your guests in the Limewood Suite, your private pre-reception area allowing you a unique setting to celebrate your 'I Do's' with your closest loved ones.

Our Italian inspired ceiling hosts an array of dazzling chandeliers creating a fairy-tale glisten as you depart the Limewood Suite down an intimate leafy walkway leading you to your delicious gourmet meal.





The Feast

As the evening sets in, the strikingly stylish and beautifully rich decor in the Seasons Suite brings grandeur to the romance of your dream wedding.

The Seasons Suite is idyllic for your wedding celebration and hosts two bars offering flawless bar service accompanied by our long-standing Head Chef and his team's bespoke wedding menus packed full of culinary delights and fine wines.

Using only the finest locally sourced seasonal ingredients, whether it's for scrumptious grazing platters or decadent five-course menus, each dish is prepared with creativity, authenticity and pride.



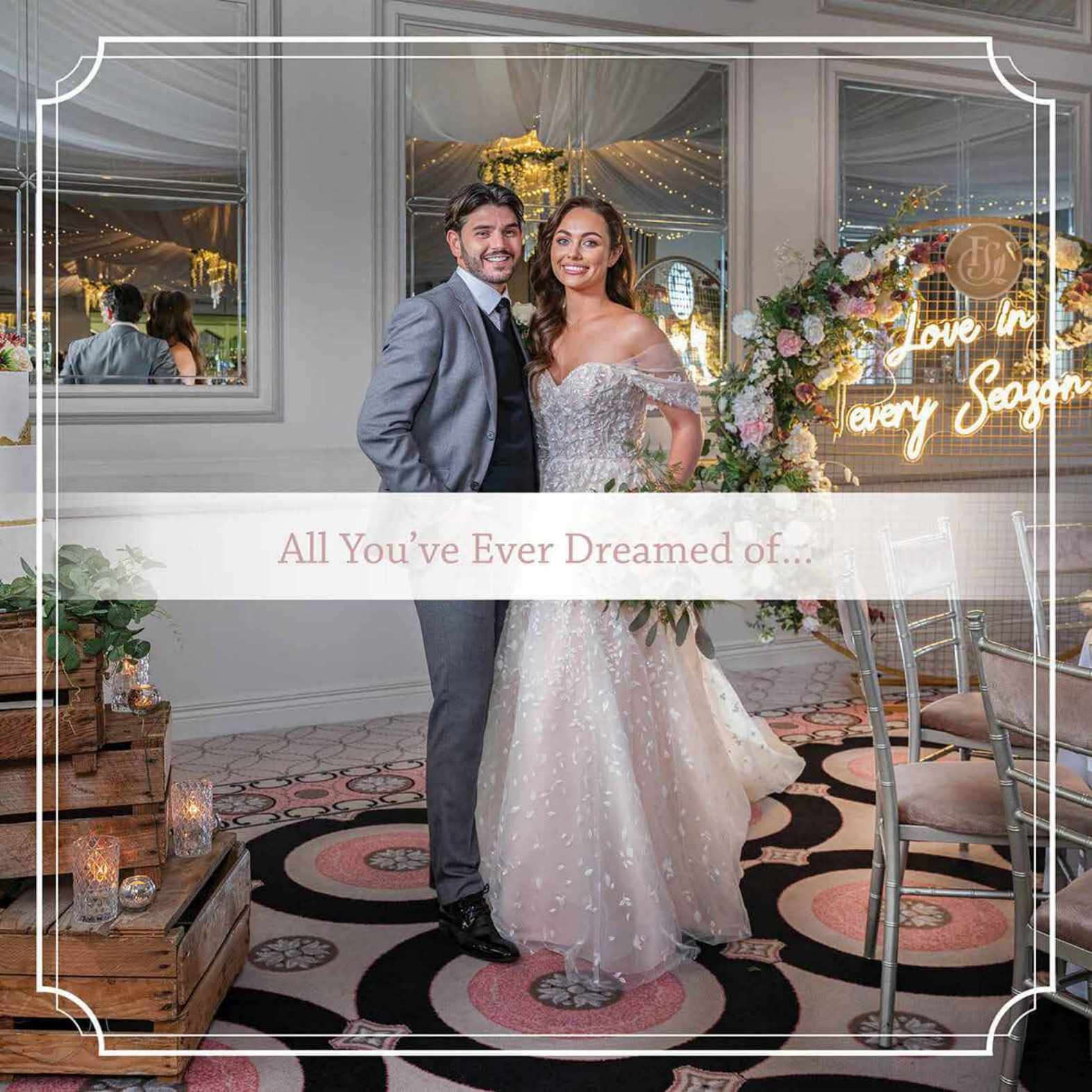


A Good Night's Sleep

When the celebrations are complete and your happy day is coming to a close, step into style and comfort in our Superior Suite.

With a range of fifty-eight other newly designed bedrooms, including doubles, twins, double singles, accessible rooms & family suites.

Your guests will experience a touch of luxury with our traditional Irish breakfast the morning after your wedding and will also have full use of our award-winning Leisure Club facilities during their stay to allow them to relax and unwind before they depart the hotel.



All You've Ever Dreamed of...

All You've Ever Dreamed of...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly & Guinness reception for your wedding guests
- Freshly brewed tea & coffee presented in vintage chic fine bone China cups, served alongside homemade scones with fresh cream and jam
- Select your personalised pre-reception enhancement
- Choice of ornate table plan display

The Feast

- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Crisp white table linen, napkins & Chiavari chairs
- Choice of centrepieces: Sparkling candelabras, Cherry Blossoms Trees & Floral Perspex stands
- Personalised menu in our deluxe presentation covers
- Complimentary menu and wine tasting for the both of you
- An exquisite five course gourmet dinner;
One starter | One soup | Two mains | Two desserts | Freshly brewed tea or coffee
- Half a bottle of wine for each guest

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Cones of crumbed goujons of chicken & chips
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of your wedding, with breakfast in bed the following morning
- Two complimentary bedrooms, each accommodating two guests sharing
- An allocation of guest rooms at a discounted rate available for wedding guests, to include breakfast & use of our Leisure Club facilities

After the After Party

- Your celebrations are extended to the day after your wedding with hot finger food platters in a private suite with 30 of your closest friends and family

2025: €77 per guest | 2026: €80 per guest

This offer is available in April, May, June, July, August, September and selected dates in December. Avail of 10% midweek discount Sunday - Thursday, excludes prime Christmas & New Year dates. If your desired date is within 10-months from your initial viewing avail of 10% discount - T&Cs apply. Minimum numbers: Midweek 120 | Weekend 140



Enchanted Romance...

Enchanted Romance...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly & Guinness reception for your wedding guests
- Freshly brewed tea & coffee presented in vintage chic fine bone China cups, served alongside homemade scones with fresh cream and jam
- Choice of ornate table plan display

The Feast

- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Crisp white table linen, napkins & Chiavari chairs
- Choice of centrepieces: Sparkling candelabras, Cherry Blossoms Trees & Floral Perspex stands
- Personalised menu in our deluxe presentation covers
- Complimentary menu and wine tasting for the both of you
- An exquisite five course gourmet dinner;
One starter | One soup | Two mains | Assiette of dessert | Freshly brewed tea or coffee
- Half a bottle of wine for each guest

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Cones of crumbed goujons of chicken & chips
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of your wedding, with breakfast in bed the following morning
- Two complimentary bedrooms, each accommodating two guests sharing
- An allocation of guest rooms at a discounted rate available for wedding guests, to include breakfast & use of our Leisure Club facilities

2025: €72 per guest | 2026: €75 per guest

This offer is available in March, October, November and selected dates in December.

Avail of 10% midweek discount Sunday - Thursday.

If your desired date is within 10-months from your initial viewing avail of 10% discount - T&Cs apply.

Minimum numbers: Midweek 100 | Weekend 120

A winter scene featuring a snow-covered landscape. In the foreground, there is a large, dark, leafless tree on the left and a smaller, snow-laden tree on the right. In the middle ground, a gazebo with a domed roof and several pillars stands on a snow-covered path. The background is filled with more snow-covered trees and a building partially visible through the branches. The sky is a pale, overcast grey. The entire image is framed by a white, decorative border with rounded corners.

Snow in Love...

Snow in Love...

Time to Mingle

- Private pre-reception area for you and your exclusive guest list
- Red carpet & Prosecco reception for your wedding party
- Flute of bubbly, hot whiskey & Guinness reception for your wedding guests
- Freshly brewed tea, coffee & hot chocolate with marshmallows presented in vintage chic fine bone China cups, served alongside homemade shortbread
- Choice of ornate table plan display

The Feast

- Fairylight backdrop & draping, floral moon-gate, choice of cake stand and knife
- Crisp white table linen, napkins & Chiavari chairs
- Choice of centrepieces: Sparkling candelabras, Cherry Blossoms Trees & Floral Perspex stands
- Personalised menu in our deluxe presentation covers
- Complimentary menu and wine tasting for the both of you
- An exquisite four course gourmet dinner;
Choice of one starter or one soup | Two mains | One dessert | Freshly brewed tea or coffee
Please note that a €4 supplement fee applies to the Roast Sirloin of Beef
- Half a bottle of wine for each guest

The After Party

- Freshly brewed tea or coffee served with either;
Assortment of sandwiches & cocktail sausages
or
Cones of crumbed goujons of chicken & chips
- Complimentary bar extension until 2am

Sweet Dreams

- Complimentary night stay in our luxurious Superior Suite on the night of your wedding, with breakfast in bed the following morning
- Two complimentary bedrooms, each accommodating two guests sharing
- An allocation of guest rooms at a discounted rate available for wedding guests, to include breakfast & use of our Leisure Club facilities

2025: €62 per guest | 2026: €65 per guest

This offer is available in January & February.

Avail of 10% midweek discount Sunday - Thursday.

If your desired date is within 10-months from your initial viewing avail of 10% discount - T&Cs apply.

Minimum numbers: Midweek 80 | Weekend 100



The Love Notes...

"Just a wee review to sing your praises about our wedding on Thursday. It couldn't have went any better and every single one of our guests complimented on how well the service was and how well everything went so smooth! We can't thank you enough for all the planning and help you have given us from we booked our date. Would recommend the Four Seasons to everyone! So gutted it's all over but it was the best day of our lives! Thanks everyone xx"

Mr & Mrs McGrail

"We always knew we would want to get married locally and once engaged we booked our wedding with the Four Seasons Hotel Monaghan. We are so happy with our choice, it was the best day & the girls in the hotel really helped plan what we wanted and more importantly delivered it, one example being a particular table plan we wanted and it was so perfect! Food was beautiful, we still have guests telling us how nice it was. Thanks again to Nicola, Laura, Barbara and team."

Mrs Erin McAleer

"From the first time we visited the Four Seasons Monaghan. All of the hotel staff were so friendly and welcoming. It definitely influenced our decision to have our wedding here! Our wedding day went so smoothly with not a single thing out of place, everything was exactly as I had asked for it to be. Everyone knew us by name which made it feel so personal. I can't thank Laura and Nicola enough for their patience, attentiveness, advice and kindness throughout the planning of our wedding and Barbara for looking after us so well on the day. From the bottom of our hearts thank you for making our day so special!"

Mr & Mrs Gallagher

"To all of the staff within the four seasons especially Nicola, Laura, Orla and Barbara. You have all been so helpful over the past 18 months in the lead up to our special day. The day itself was all we ever imagined. The service was second to none, the food was outstanding and everything was just perfect. The four seasons will always hold a special place in our hearts."

Mrs Larissa Totten



The Feast

All of our menu options are made up of fresh and where possible locally sourced Irish produce.

To add a bubbly toast an additional €6 per guest applies

Starters

Vol au vent filled with chicken & mushroom in a creamy white wine sauce ^(1, 2, 8 & 11)

Warm salad of Cajun chicken with garlic dressing ^(1, 2, 8 & 11)

Salad of cos lettuce, bacon lardons, crispy croutons parmesan shavings with Caesar dressing ^(1, 2, 3, 8 & 11)

Melon fruit platter drizzled with fruit coulis

Brie & caramelised red onion tartlet with dressed leaves and balsamic vinegar ^(1, 2, 8, 10 & 11)

Goat's cheese arancini with rocket salad & tomato sauce ^(1, 2, 10, 11, 12 & 13)

Thai inspired fish cake alongside crispy green leaves & sweet chilli dip ^(1, 2, 5 & 11)

Smoked salmon & prawn salad with a chilli & crème fraîche sauce (€2 Supplement) ^(1, 2, 4 & 5)

To add a second choice of starter an additional €3 per guest applies

Soups

Traditional cream of vegetable soup ^(2 & 12)

Cream of potato & leek soup ⁽²⁾

Carrot & coriander soup ^(2, 10, 11, & 12)

Oven roasted tomato & basil soup ^(2 & 12)

Cream of mushroom soup ^(2, 8 & 12)

To add a second choice of soup an additional €2 per guest applies

Sorbets

Cleanse your guest's palate before the main course with an option of homemade sorbet

Mixed berry topped with fresh mint

Zesty lemon & blood orange garnished with fresh mint

Remove your starter or soup course and include a sorbet at no additional charge;

To add a sorbet course an additional €5 per guest applies



Mains

Traditional oven roasted turkey & baked gammon with herb stuffing & rustic jus ^(1, 2, 8 & 11)

Roast sirloin of beef carved on a bed of mustard grain mash, finished with Yorkshire pudding & bordelaise jus ^(1, 2, 8, 11 & 13)

Grilled fillet of seabass on a bed of sun-dried tomato mash, with lemon butter sauce ^(2, 5, 12 & 13)

Baked fillet of salmon on a bed of buttered leeks, drizzled with tarragon-scented white wine sauce ^(2, 5, 11 & 12)

Pan-fried supreme of chicken stuffed with feta cheese & spinach, wrapped in Parma ham on a bed of chive mash, with a dill sauce ^(2 & 12)

Honey roasted duckling resting on champ potato, with orange cardamom sauce (€7 Supplement) ^(2 & 8)

Succulent 10oz sirloin steak accompanied by herb roasted potato, grilled tomato & peppercorn sauce (€10 Supplement) ^(2 & 8)

All of our mains are served alongside a seasonal vegetable parcel, roasties & buttered mash

To add a third choice of main an additional €5 per guest applies

Add two bowls of creamy garlic potatoes for only €20 per table ^(2 & 11)

All of the hotel's gravies are gluten free and some dishes can be amended to cater for dietary requirements

Dietary Friendly Mains

Oriental inspired noodle bowl ^(8 & 11) *Vegan option available*

Mediterranean sautéed mixed vegetables over penne pasta finished with tomato & basil sauce, with garlic bread ^(1, 2, 11 & 12) *Vegan option available*

Wild mushroom & thyme risotto with Parmesan shaving & truffle oil ^(2 & 11)

Warm goat's cheese & red onion tart with a balsamic vinegar reduction ^(1, 2, 9 & 11)

Vegan yellow Malaysian curry with sauté vegetables in a fragrant Malaysian inspired curry sauce with basmati rice ^(11 & 12)

Vegan mixed nut roast on a bed of sautéed mixed vegetables ^(10 & 12)



Desserts

Chilled Desserts

- Meringue nest topped** with seasonal fruits & surrounded with fruit coulis ^(1 & 2)
- Cheesecake** Choose from strawberry, lemon, Mint Aero or Baileys, served with fresh cream ^(1, 2, 10 & 11)
- Banoffee tartlet** with fresh cream ^(1, 2 & 11)
- Lemon meringue tartlet** with fresh cream ^(1, 2 & 11)
- Raspberry & white chocolate roulade** with fresh cream ^(1, 2 & 11)
- Vegan chocolate & coconut pie** with vanilla ice cream ^(10 & 11)

Warm Desserts

- Traditional apple tartlet** with crème anglaise & fresh cream ^(1, 2, 8, 9 & 11)
- Bramley apple & berry crumble** served with vanilla ice cream ^(1, 2, 8, 9 & 11)
- Chocolate brownie** with chocolate sauce & vanilla ice cream ^(1, 2, 4, 8, 10 & 11)
- Vegan caramel & apple tart** with vanilla ice cream ^(10 & 11)
- Assiette of Four Season's desserts** Choose 3 (one warm & two chilled) from:
Warm chocolate brownie, warm apple tart, meringue nest, cheesecake, profiterole (€2 Supplement)
- Swap your choice of 2 desserts for the assiette at no additional charge**
- Please note that when selecting two desserts, one option must be chilled & the other warm

For the Little Ones

Soup

Melon fruit platter drizzled with fruit coulis



Breaded chicken goujons with home-cut chips ^(1, 2, 11, 12 & 13)

Pork sausages with home-cut chips ^(2 & 11)

A half portion of the main meal



Trio of ice cream topped with fruit coulis ⁽²⁾

Fruit flavoured jelly & ice cream ⁽²⁾

Dessert of main meal

Baby bowls are complimentary | Children are classified as aged 12 years & under | €30 per guest

The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide
10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin



Select from the Options Below:

Four Season's Spring & Summer Sensation

Pimms €8 per guest

Summer fruit punch €8 per guest

Buck's fizz €9 per guest

Four Season's Autumnal & Winter Wonderland

Cuppa soup & breadstick ^(11 & 12) €4 per guest

Hot cocoa bar with mini marshmallows €4 per guest

Hot port or whiskey €7 per guest

Mulled wine €8 per guest

Any Season Suits

Crunchy Tayto crisp sandwiches ^(2, 5 & 11) €4 per guest

Mini burgers layered with
assorted toppings ^(1, 2, 7, 8, 9, 11 & 12) €7 per guest

Personalised chocolate plates ⁽²⁾ €10 per table

5 pizzas with assorted toppings ^(2, 8, 9, 11 & 12) €80

Doughnut wall ^(1, 2 & 11) €200

Take a shot, take a seat €6 per guest

Bottled beer reception €6 per bottle

Signature cocktails from €10 per guest

Pimp our Prosecco €200

Open toast drink Charged as consumed

Grazing Platters

Platters are based on 30 guests sharing

Sandwich board €60 per platter

A selection of sandwiches on both white & brown bread, stuffed with an array of traditional fillings

Sweet board €100 per platter

The taste of sweetness cannot be left out and that's why we offer our sweet platter with mini meringues, cupcakes, cookies, marshmallows & popcorn.

Cheese board €150 per platter

An assortment of cheese allowing for a mixture of textures and flavours, accompanied by chutneys, crunchy bread sticks & crackers and dressed with fresh fruit

Mini Bites:

Choice of 3 canapés for €7 per guest

or 4 canapés for €8 per guest

For the Peckish

Smoked salmon roulade with cream cheese & chive blini ^(1, 2, 5 & 11)

Bruschetta brushed with pesto and topped with
tomato salsa ^(2, 10 & 11)

Cajun spiced chicken tartlet ^(1, 2 & 11)

Savoury mini quiche ^(1 & 2)

Mini vegetable spring rolls with sweet chilli dip ^(1, 7, 8 & 11)

Cocktail sausages coated in honey & mustard ^(1, 9, 11 & 13)

Marinated spicy chicken skewers ^(7, 8, 9, 11 & 13)

Indian curried samosas ^(2, 6, 7, 8, 10 & 11)

Mini burgers layered with assorted toppings

(€3 Supplement) ^(1, 2, 7, 8, 9, 11 & 12)

For the Sweet Tooth

Homemade fresh mini scones with cream and jam ^(1, 2, 8 & 11)

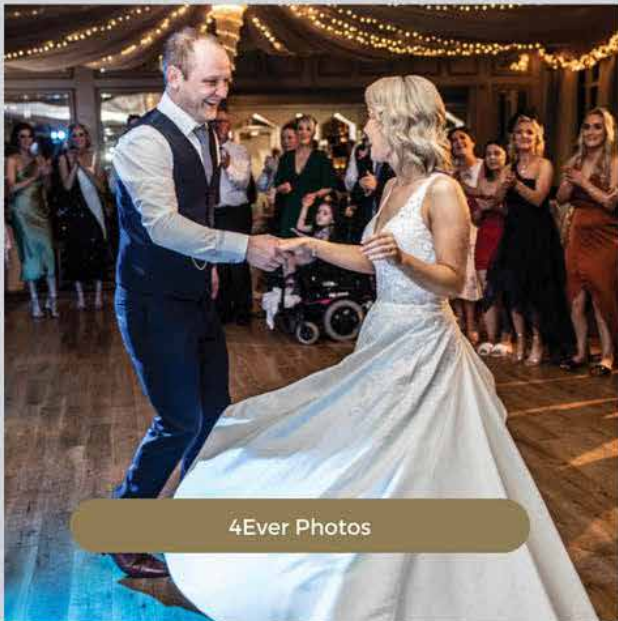
Assortment of tray bakes: Carrot cake, rocky road,
caramel square, chocolate or lemon muffin ^(1, 2, 8, 10 & 11)



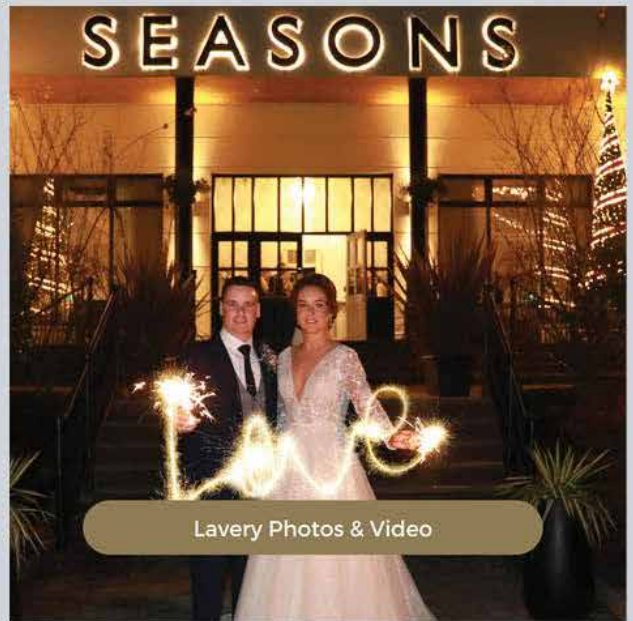
Sam Mawhinney Photography



Karen Grattan Photography



4Ever Photos



Lavery Photos & Video



The Finer Details

The Provisional Hold

If you have found the date you love and decided we are the wedding venue for you, we can hold a date on a provisional basis to allow you time to think things through. A provisional hold is free of charge and lasts for two weeks, however if you need more time just ask the team!

The Official Booking

To officially secure your wedding date, we require a €1,500 deposit. At this stage, you must also sign your wedding T&Cs.

The Mingling

You're more than welcome to provide your own live entertainment to preoccupy your guests while they await your arrival to the hotel. Some funky ideas: Photo-booth, live musicians, magicians, caricaturist etc.

We have little bits & bobs placed around the hotel that you can avail of throughout your wedding day, but feel free to add your own decor (within reason) to make it more personal.

Guests are usually eager in passing on their gifts fairly immediately, so we recommend hiring a secure post-box for the day to store your cards. Be sure to nominate a trusted loved one to look after your goodies (or to be the room-runner).

We can provide atmospheric play-lists to be used as background music, but if you would prefer to provide your own AUX compatible device with your own music, you can! The same can be done for your grand entrance into your banqueting suite.

The Seating Arrangements

The table plan is presented in the pre-reception area as it's one of the first things a guest wants to investigate.

The hotel is more than happy to provide a table plan display to correspond with your chosen colour theme to fit our opulent dark wood frame, measuring 19" x 27". Just send the team a PDF version of your wedding invitation or ceremony booklet and we will do our best to match it.

If you would like to provide your own display, string & pegs, you can use our hollow cream vintage chic frame measuring 23" x 36", or you can provide your own display and we can set it up for you.



The first draft of your table plan is due two weeks prior to the date of your wedding and you have up until 1 week prior to the day of your wedding to amend it as much as necessary.

Round tables will hold between 6 - 10 guests comfortably and rectangular tables will hold between 10 - 14 guests comfortably.

You can choose to have your top table elevated or directly on the floor when on a traditional straight rectangular table, holding a maximum of 18 guests.

Or you could choose to have an alternative winged or horseshoe top table, holding a maximum of 16 guests.

We will provide you with a suite layout to assist in planning your seating arrangements, along with a Word document for drafting your table plan. To ensure a smooth process, we kindly ask that any draft plans created in a different format be transferred to the provided document before submission.

Dietary Requirements

We understand the importance of catering to all dietary needs, and we offer a few ways to accommodate your guests seamlessly:

Chef's Choice: Let our Head Chef take the reins! They will craft a dish on the day using the freshest ingredients available, ensuring a delicious and thoughtful meal.

Pre-Selected Options: Choose from the carefully curated dietary options listed within this brochure for a straightforward solution.

Guest Consultation: If you have a particularly vocal guest with specific requirements, feel free to consult them on their preference. Should their request be unfeasible within the timeframe, our Head Chef will modify their dish accordingly to ensure a satisfying alternative.

Whichever option you choose, rest assured that all dietary needs will be met with care and attention to detail.

The Bits & Bobs

Each couple is permitted to provide their own wedding items & suppliers to help make your dream day more personal. Generally, the only thing that is not permitted is pharmaceuticals, fireworks & 'freely placed' alcohol. If there's anything you're unsure about or perhaps is a little obscure, please feel free to ask a member of the wedding team for clarity.



The Few Words

We will provide a sophisticated PA system for those special few words to be shared. You can choose to have your speeches at the beginning or end of your feast. We also have a built-in projector and screen that your speakers can also avail of (don't worry, they need permission from the wedding couple first). They must test their device with the equipment prior to the wedding day. We allow a maximum of 30 minutes allocation for all speeches to be completed to allow more time for dancing!

The Cake Display

Our vintage inspired apple-crate stand measures 13.5" x 21" on which the cake sits on directly.

Our traditional cake table can be used with either a white or a rose gold sequin table cloth:
Silver round stand measures 14" | Swan & Tiered stands measure at 6", 9" & 12".

The Photo Opps'

We have plentiful mature and beautiful gardens on the property or quirky areas throughout the hotel for you to steal a moment with your wedding party to snap a memorable photo.

Or you can head to any of Monaghan's stunning scenic attractions; Rossmore Forest Park, Emy Lough, Laragh Tin Church, Lough Muckno, Ulster Canal Greenway, Glaslough, to name but a few.

The Good Sleepers

Each wedding booking will receive an allocation of bedrooms at our most favourable rate. To ensure all your guests are accommodated for we include a combination of all our room types; Double Guest Rooms, Twin Guest Rooms, Double Single Guest Rooms & Family Suites. For more information on your allocation, please refer to your wedding T&Cs.

Celebration Rollover

Keep the festivities going by adding a Day 2 celebration to your wedding! Choose from a selection of menus in our Private Dining Brochure to create a memorable follow-up celebration. If you're considering this option, please let our team know as soon as possible to secure availability of suites, dining spaces, and any special arrangements.



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& Leisure Club

MONAGHAN



Established 1970

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Coolshannagh, Monaghan, Ireland, H18 Y220

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Have you visited our sister hotel?

Four Seasons Hotel, Spa & Leisure Club
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Tel: +353 (0)42 937 3530

Email: info@fshc.ie

www.4seasonshotelcarlingford.ie

