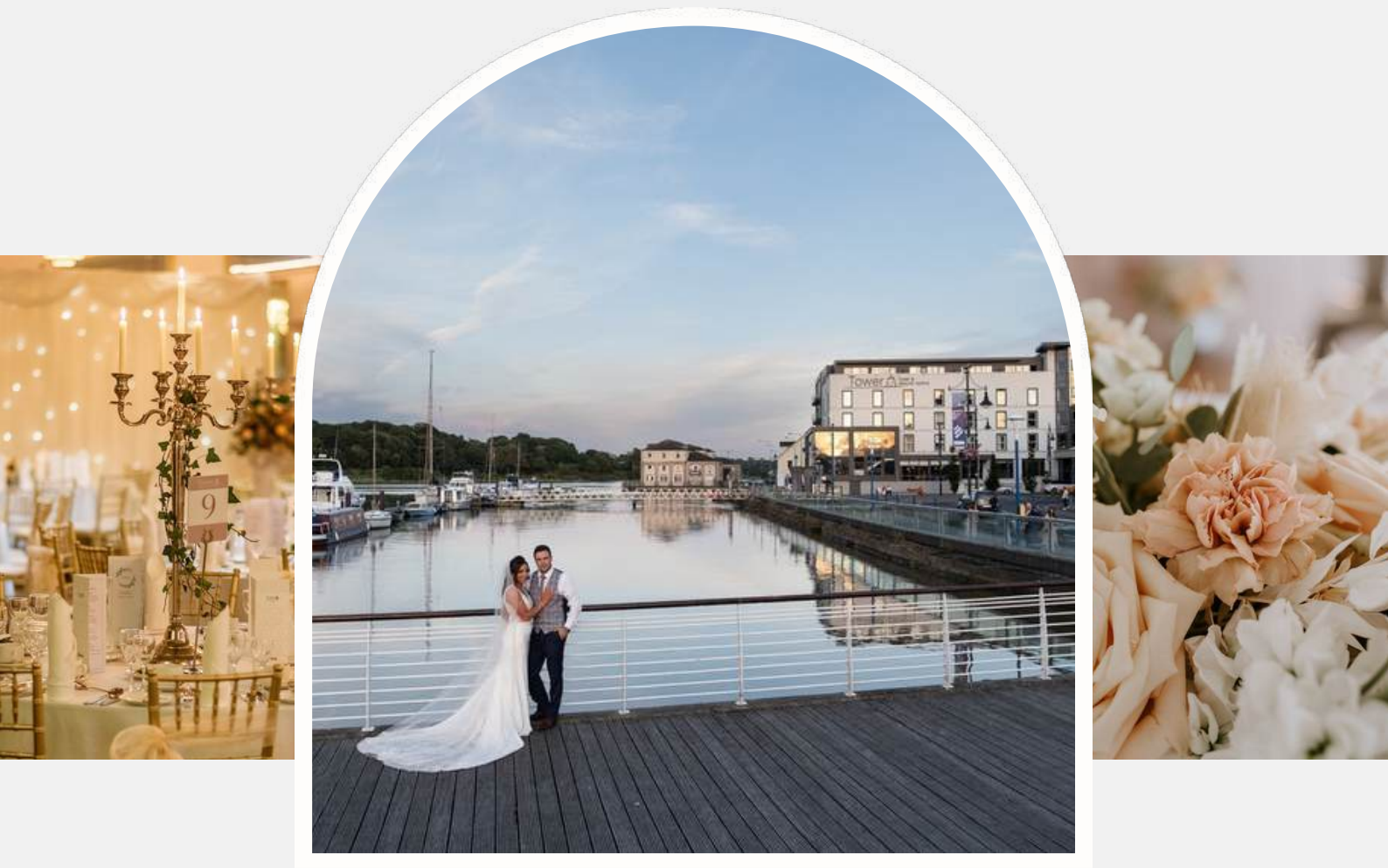


Tower

hotel & leisure centre

Congratulations to you both, from all of us here at The Tower Hotel!

Welcome to the beginning of your exciting and enjoyable wedding journey with us.



www.towerhotelwaterford.com
T. 051 862300 E. events@thw.ie



Our Story

The Tower Hotel has taken care of weddings in the heart of Waterford city for more than 60 years. We are part of Neville Hotels, a family owned and managed Irish hotel group. We understand that this is the most important event that you will plan together and we work hard to ensure the best experience for both you and your guests. We pride ourselves on our service and hospitality, and bring our range of experience together to ensure that your wedding day is everything you hoped for. With our carefully prepared and locally sourced menus, stylish Ardmore Suite for your wedding banquet, and a dedicated team on hand to help guide you, we invite you to plan your wedding with a team you can trust.

Your Wedding Day

Our friendly and experienced team are here to help you throughout the planning process for a happy and seamless day to remember. We look after our wedding couples extremely well, and assure you of our best attention. With that in mind, we look after only 1 wedding per day here at The Tower Hotel.

Whether you are planning an intimate celebration or a larger reception, our range of venue spaces can be tailored to meet your needs. We want to understand everything you wish for your wedding day, and bring that vision to life. Your wedding is unique to you as a couple. We offer a food and wine tasting, and a detailed wedding review meeting with you, to plan your day and room décor, room layout and table plan options to meet your needs. We have a list of recommended wedding suppliers to assist with your planning, also.

Frequently Asked Questions



Q. How far in advance should we book our wedding?

A. We recommend allowing at least 9 months to plan your wedding, to allow for bridal gown ordering, arranging your entertainment and of course, to help you budget for your big day!

Q. How long can you hold a provisional date for us?

A. We can hold a provisional date for 2 weeks.



Q. For accommodation, is there a reduced rate for guests who want to stay over?

A. We offer 12 deluxe king or twin rooms at a reduced wedding rate.

Q. How much is the wedding deposit payable for our wedding day?

A. Our wedding booking deposit is €1,000 to secure your date. We issue a full written confirmation of all arrangements for your wedding day on payment of your deposit.



Q. Can we get married at The Tower Hotel?

A. Yes, we are licensed for civil ceremonies and we also offer space to you for getting ready onsite with us if you would like this option.

Wedding Package Options

Celebration Package

Red carpet arrival, Bubbly for the Wedding party, Ardmore Lounge for your private drinks reception

Welcome drinks reception of Romance Cocktail
(Vodka, Sparkling Lemonade, Cranberry and Pineapple Juice, Ginger Ale and fresh Lemon)

Tower Hotel Homemade Cookies and Home Baked Mini Scones with Jam and Cream, served with Tea and Coffee to greet your guests on arrival

Complimentary use of The Tower Candy Cart including jars and set up
(Couple to provide sweets and bags)

Ardmore Suite for your wedding banquet including gold Chivarri chairs, choice of table centrepiece from our options available, mood up-lighting, personalised menus, and preparation and display of your table plan

Wedding banquet - 5 course dinner menu
(Choose 1 Starter, 1 Soup, 2 Main Course options, Chef's Dessert Plate, and Tea/Coffee)
A complimentary wedding menu tasting is included for the couple as part of our wedding service

Wine - Half bottle per guest (1 glass and 2 top ups)

Wedding cake display table with cake stand
and cake knife. PA system with mic for wedding speeches. Stage and dancefloor for live entertainment

Evening Buffet Food
(Golden Fried Chicken Goujons, Cocktail Sausages
Waterford Blaa with Bacon)

Wedding Suite for your wedding night, plus 2 additional Deluxe King or Twin rooms, with our compliments

12 deluxe king or twin rooms for 2 guests sharing per room at a reduced wedding rate for your guests

Complimentary 1st wedding anniversary dinner for 2 in Hobson's Restaurant

Crystal Package

Red carpet arrival, Bubbly for the Wedding party, Ardmore Lounge for your private drinks reception

Welcome drinks reception of:

Prosecco for all your guests.

Canapes for 50% of guests attending (choice of 3 from our menu)

Tower Hotel Homemade Cookies and Home Baked Mini Scones with Jam and Cream, served with Tea and Coffee to greet your guests on arrival

Complimentary use of The Tower Candy Cart including jars and set up
(Couple to provide sweets and bags)

Ardmore Suite for your wedding banquet including gold Chivarri chairs, choice of table centrepiece from our options available, mood up-lighting, personalised menus, and preparation and display of your table plan

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(Choose 1 Starter, 1 Soup, 2 Main Course options, Chef's Dessert Plate, and Tea/Coffee)

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12 deluxe king or twin rooms for 2 guests sharing per room at a reduced wedding rate for your guests

Complimentary 1st wedding anniversary dinner for 2 in Hobson's Restaurant

Pricing

Pricing is based on a minimum of 100 adult guests attending

Celebration Package

2025: €67 Off-Peak, €71 Peak
2026: €72 Off-Peak, €76 Peak

Off-Peak (October - May weekends)
Peak (June-September weekends,
28-31 Dec inclusive)

Crystal Package

2025: €77 Off Peak, €81 Peak
2026: €82 Off-Peak, €86 Peak

Off-Peak (October - May weekends)
Peak (June-September weekends,
28-31 Dec inclusive)

Upgrades & Extras

We are pleased to suggest the following upgrade options to you to enhance your chosen package:

Canape Sample Menu:

Cold: Honey Goat's Cheese and Roast Vegetable Tartlet, Chicken Liver Pate en Croute, Smoked Salmon on Home Baked Brown Bread, Feta Cheese and Sun Blush Tomato Tartlet

Hot: Mini Duck Spring Roll, Mini Vegetable Spring Roll, King Prawn in Filo Pastry, Vegetable Samosa, Selection of Mini Chicken Skewers, Mini Beef Sliders

Food Upgrades

Add a choice of Starter - €3.00 supplement per guest

Add a choice of Sorbet - €3.00 supplement per guest (€5.50 for an additional Sorbet course)

Add a choice of Main Course - €5.50 supplement per guest

Add Canapes - choice of 3 from our menu - €5.50 per guest

Drinks Upgrades

Add an additional Cocktail upgrade to arrival reception - €5.00 per guest:

Mojito Cocktail

Gin Bramble (choose from Strawberry, Blackberry, Raspberry, Pineapple or Melon)

Optional Drinks Extras

Mini Heineken Keg - €195 - 70 half pints served from the mini keg

Bottled Beers - €5.50 per bottle

Gin Bar - €8.00 per person

(choice of 10 Gin options, flavoured tonics and garnishes - min. 40pax applies)

Add Prosecco upgrade to arrival reception €7.00 per guest

Add 1 more glass of wine with dinner- €4.00 per guest



Your Wedding Ceremony

The Tower Hotel Waterford is licensed to hold wedding ceremonies.

You need to give at least 3 months notice to the Civil Registrar of your intention to marry.

Civil weddings in Ireland are administered by the HSE, however you may choose a celebrant of your choice to marry you. Please contact our Events Team for a current list of recommended Wedding Celebrants. The contact details for the local registrar are below. You will need to make an appointment with the registrar to discuss your wedding date and to receive the relevant forms to complete.

Margaret Cullinane T. 051 842 824

HSE Community Care Centre, Cork Road, Waterford X91 VX09

You can marry with us at a time during the day that suits you.

For winter weddings, we recommend at 1.00pm, 1.30pm or 2.00pm latest ceremony time, while in the summer months, up to 3pm is workable, allowing for daylight for your photos.

Ceremony fee to marry with us is €250 which includes a red carpet aisle, hotel lanterns, fairy lit backdrop, mood up-lighting, gold Chivarri chairs.



Ceremony Decor & Planning

There are a range of celebrants to create a special and bespoke ceremony for you both. Whether a simple civil ceremony, spiritual or humanist ceremony, there are a number of recommended celebrants available in the region. We would like to recommend to you to consider the following when planning your ceremony:

Flowers & Music

We recommend a ceremony arrangement for your celebrant's table, which can be prepared to display your wedding unity candles also. This arrangement is used on your Top Table for the wedding banquet also

For music, we do recommend availing of a live musician or singer for your ceremony as it does enhance the atmosphere of this very special occasion. You are welcome to share a Spotify playlist with us which we can play from our PA system on the day also.

Décor

There are lots of choices available from pedestal displays, large urns with floral sprays, blossom trees, bespoke chair pews, etc. Your florist and wedding décor specialists will advise you. We have a list of recommended suppliers to help with you planning! Little touches - a welcome sign to greet your guests, a pack of welcome tissues for joyful moments, ceremony mini booklets or scrolls. A remembrance table, photo or candle, or anything special can be arranged on a separate display table for you.

You are welcome to deliver your decorations to us and we will have everything in place for you. Timing - ceremonies will last from 20 minutes to 30 minutes, it's all down to what elements you would like to include. Remember to do what makes you both happy!

This is the most important thing.

Wedding Menus

Starter Menu

Roast Breast of Chicken and Herb Fried Button Mushrooms
served with a Tarragon and White Wine Sauce in a Crispy Puff Pastry Case
(Allergens: 1,3,6,7,12)

Chicken or Classic Caesar Salad
Romaine Lettuce, Herb Croutons, Parmesan,
Anchovy Dressing
(Allergens: 1,3,4,7)

Breaded Potato Cake
with Smoked Bacon and Spring Onion topped with Homemade Guacamole
(Allergens: 1,3,6,12)

Smoked Salmon Roulade
Dressed Salad, Lemon, Caper and Tomato Salsa
(Allergens: 4,7)

Honey Goat's Cheese and Roast Vegetable Tartlet
Dressed Rocket and Balsamic Drizzle
(Allergens: 3,6,7,12)

Warm Spiced Chicken Salad
Spring Onion, Roast Red Pepper, Crisp Croutons with Honey and Mustard Dressing
(Allergens: 1,3,6,10)

Soup Menu

Root Vegetable
Leek and Potato
Mushroom and Thyme
Tomato and Roast Bell Pepper
Carrot and Coriander

Our soups are served with warm baked rolls, homemade brown bread, herbs and croutons
(Allergens: 1,6,7,9)

Main Course Menu

All our main courses are served with fresh market vegetables and potatoes

Roast Feather Blade of Irish Beef

Champ Mash, Yorkshire Pudding, Roast Herb and Red Wine Gravy or Wild Mushroom, Tarragon and Brandy Sauce, or Dijon Mustard and Whiskey Sauce

(Allergens: 1,3,6,7,9,10,12)

Roast Crown of Turkey and Honey Glazed Ham

served with a Homemade Herb Stuffing and Cranberry Gravy

(Allergens: 1,6,7,9,12)

Supreme of Chicken

Herb and Black Pudding Stuffing, or Mushroom and Garlic Stuffing, or Sundried Tomato, Basil and Goat's Cheese Mousse, or Traditional Breadcrumb and Herb Stuffing

(Allergens: 1,3,6,7,12)

Sauce options for Chicken Supreme:

Tarragon, Brandy and Tomato Sauce, Butter Poached Mushrooms, Cracked Black Pepper and Whiskey Sauce, or Smoked Bacon, Baby Onion and Rosemary Sauce

Oven Baked Fillet of Hake

with a Lemon, Dill and Herb Crust

(Allergens: 4,6,7,12)

Butter and Lemon Poached Fillet of Sea Bass

(Allergens: 4,7)

Pan Fried Fillet of Mediterranean Herb Marinated Salmon

(Allergens: 4)

Sauce options for Fish:

Roasted Fennel, Pernod and Chive Cream

Smoked Salmon and Prawn Cream

Sundried Tomato, Basil and Brandy Sauce

White Wine and Dill / Chive Cream Sauce

(Allergens: 2,4,6,7,12-varying by sauce)

Dessert

Chef's Dessert Plate

Choose 3 items from the list below:

*Cheesecake (Lemon, Strawberry, Baileys, Mixed Berry),
Profiterole, Strawberry Tartlet, Homemade Chocolate
Brownie, Apple Crumble, Mini Lemon Tart,
Chocolate Cup filled with Mousse
(Flavours: Muldoon's Whiskey, Passion Fruit, Chocolate or
Mixed Berry), Meringue Nest with Fresh Fruit and Cream, and
Ice Cream in a Wafer Basket*

(Allergens: 1,3,7,8,12 - varying by dessert option)

Kids Menu - €18 per child

*Children under 12yrs can order from our Kids Menu
or a half portion of the Wedding Menu.*

Please contact our Events Team for our Banqueting Kids Menu

Vegetarian Main Courses

Wild Mushroom Risotto

*Fresh Rocket, Pesto and Parmesan Shavings
(Allergens: 1,6,7,12)*

Spinach and Ricotta Tortellini

*Provençal Vegetables, tomato, Garlic & Basil Sauce,
Herb Oil and Rocket Salad
(Allergens: 1,3,6,7)*

Roast Stuffed Whole Pepper

*with a Spicy Couscous and Vegetable filling served with Leaf
Salad, or a selection of Vegetables and Potatoes
(Allergens: 6)*

***We have a Vegan Menu available, please contact our
Weddings & Events Team for more details.***



The Tower Hotel & Leisure Centre

The Mall, Waterford, Ireland X91 VXEO

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A NEVILLE HOTEL

