



# Castle Oaks House Hotel Wedding Brochure



“For your Ultimate, Magical, Dream Day”



*"Charming Country Elegance"*



## *Castle Oaks House Hotel*

We look forward to welcoming you.

On behalf of all the team here at the Historic Castle Oaks House Hotel we would like to congratulate you on your engagement and forthcoming Marriage.

The hotel is owner managed since 2002 and Gobnait O'Connell and her Management Team will look after all wedding enquiries; from your initial show around to the final drinks on your wedding night we are on hand to ensure your day is just perfect. As we are a specialised wedding venue, we enjoy making your day very special

Our Manicured Gardens on the banks of the Majestic River Shannon is the ideal venue for you and your guests The idyllic locations of our landscaped Gardens, Woodland Walks and the Architectural Grandeur of Our Georgian Manor House make for your perfect photographs.

It is our Aim here at the Castle Oaks House Hotel to provide the highest standard of service, food and surroundings in our Charming Country Manor House.

From the moment you book and throughout your experience with us we will be on hand to assist and offer invaluable advice to you on all aspects of making your dream day come through. Every detail provided in our brochure is arranged to make your experience as effortless and enjoyable as possible.

We Thank You for considering the Castle Oaks House Hotel and we look forward to extending the warmest welcome to you and your guests on the most important day of your lives.

All the Team at The Castle Oaks House Hotel





# Our Dream Packages

— Exclusively Yours —

At the Castle Oaks House Hotel, we are here to provide you with your dream day and to assist you in making your plans as effortless as possible. We take pride in offering you our Georgian Manor House and 26 acres of majestic Shannon riverside manicured gardens for you and your guests to enjoy from the moment you arrive.

We believe these packages have been carefully chosen by our experienced wedding team, who will be here to look after you from the moment you book your special day, until you depart for your honeymoon.

Our Head Chef and his team pride themselves on the use of only the very best local ingredients to bring you our finest dining experience.

All of our packages include these complimentary enhancements that we are delighted to offer you:

## Our Complimentary Extras

We offer our 18th Century Georgian Manor House exclusively to you and your guests

Exclusive use of all our Manor House Bedrooms for your guests on the night of your wedding

In addition to our Manor House Bedrooms we also offer a choice of Courtyard Suites and Self Catering Lodges

Exclusive use of our Private Woodlands and Manicured Gardens overlooking the Majestic River Shannon for memorable photographs of your magical day

The hotel is owner managed and along with the management team we offer you a combined wedding experience of over 60 years

Red Carpet and Champagne Arrival for the Bridal Party

Luxurious Presidential Suite for the Happy Couple on the Night of your Wedding

Crisp, Elegant White Chair Covers and Gold Satin Bows

Table Décor which includes an elegant variety of Centrepieces, Mirror Centrepieces and Votive Tea lights

Personalised Printed Menu Cards

Special Discounted Accommodation Rates for all of your Wedding Guests

Choice of Cake Stands and Knife

Ample Complimentary Car Parking



# Manor House Day

Includes All our Complimentary Extras plus:

## For Arrivals:

Summer Punch or Mulled Wine for all your guests

Freshly Brewed Tea or Coffee served vintage style for all your guests

Chef's savoury Mini Canapés

## For Dining:

5 Course Banquet Meal including:

Starter

Soup

Choice of 2 Main Courses

Vegetarian Option

*Served with Roast Vegetables and Baby Boiled Potatoes*

Dessert

Tea/Coffee

## For Afters:

Freshly Made Finger Sandwiches

Cocktail Sausages

Potato Wedges

Freshly Brewed Barry's Tea & Robert Roberts Filtered Coffee

## Additional Extras:

Complimentary Corkage if Bridal Toast is purchased

2 Complimentary Superior Bedrooms

Late Bar Exemption Complimentary

Crisp, Elegant White Chair Covers and Gold Satin Bows

Fairy light Entrance Archway in our Stradbally Suite

Ambient Mood Lighting in our Stradbally Suite in the colour of your choice

*This package is based on a minimum number of 135 guests.*



# Majestic Day

Includes All our Complimentary Extras plus:

## For Arrivals:

Summer Punch or Mulled Wine for all your guests

Freshly Brewed Tea or Coffee served vintage style for all your guests

Chef's savoury Mini Canapés

Our Homemade Shortbread Cookies for all your Guests

## For Dining:

5 Course Banquet Meal including:

Choice of 2 Starters

Choice of Soup or Sorbet

Choice of 2 Main Courses

Vegetarian Option

*Served with Roast Vegetables and Baby Boiled Potatoes*

Dessert or Chefs Assiette of Castle Oaks Desserts

Tea/Coffee

Half Bottle of Wine per guest or Bridal Toast Drink of Choice

## For Afters:

Freshly Made Finger Sandwiches

Cocktail Sausages

Potato Wedges

Chicken Goujons

Freshly Brewed Barry's Tea & Robert Roberts Filtered Coffee

## Additional Extras:

2 Complimentary Superior Bedrooms

Late Bar Exemption Complimentary

Fairy light Entrance Archway in our Stradbally Suite

Crisp, Elegant White Chair Covers and Gold Satin Bows

Ambient Mood Lighting in our Stradbally Suite in the colour of your choice

*This package is based on a minimum number of 135 guests.*



# Ultimate Day

Includes All our Complimentary Extras plus:

## For Arrivals:

Summer Punch or Mulled Wine for all your guests

Sparkling Wine Reception for all your guests

Chef's Savoury Mini Canapés

Homemade Creamed Scones

Freshly Brewed Tea or Coffee served vintage style for all your guests

Resident Harpist for your Arrival Reception

## For Dining:

5 Course Banquet Meal including:

Choice of 2 Starters

Choice of Soup or Sorbet

Choice of 2 Main Courses

Vegetarian Option

*Served with Roast Vegetables and Baby Boiled Potatoes*

Dessert or Couple's Choice Medley

Tea/Coffee

Half Bottle of Wine per guest or Bridal Toast Drink of Choice

## For Afters:

Freshly Made Finger Sandwiches

Cocktail Sausages

Mini Fish & Chips served in Newspaper Cones or Bacon Baps

Freshly Brewed Barry's Tea & Robert Roberts Filtered Coffee

## Additional Extras:

2 Complimentary Superior Bedrooms

Late Bar Exemption Complimentary

Fairy light Entrance Archway in our Stradbally Suite

Ambient Mood Lighting in our Stradbally Suite in the colour of your choice

*This package is based on a minimum number of 135 guests.*





# Amazing Winter Wonderland Package Prices

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Available in November, Selected Dates in December 2016  
January, February, March 2017\*

Reduced prices apply all Packages

\*Excludes Certain Dates



# Menu selector

Available on Manor Day, Majestic Day and Ultimate Day Package \*

Available on Majestic Day and Ultimate Day Packages \*\*

Available on Ultimate Day Package\*\*\*

Supplement Applies on all Packages (S)

## Starters:

### Castle Oak Caesar Salad \*

Classic Caesar with Seasonal Leaves, Crispy Bacon Lardons, Garlic Croutons & Parmesan Shavings bound in our House Caesar Dressing

### Leek and Smoked Haddock Tartlet \*\*

Sautéed Leek & Smoked Haddock Crisp Tort Quiche served on a Chablis Cream Reduction

### Maharajah Salad \*

Marinated Chicken bound in an Indian infused Mayonnaise served in a Flaky Filo Basket with Papaya and Chili Coulis

### Confit Duck Leg \*\*\*

Served in a Rocket Salad with a Thai infused Mango Salsa

### Cajun Spiced Warm Chicken Salad \*

Slow Cooked Cajun & Southern Spiced Chicken served on Mesclun Leaves tossed in a Sweet Honey and Balsamic Dressing

### Chicken and Mushroom Bouche \*

Succulent Pieces of Irish Farm Chicken cooked in a White Wine & Mushroom Veloute served in a Golden Puff Pastry Case

### Duet of Melon and Fruit Plate \*

Sun Ripened Honeydew Melon & Watermelon garnished with Seasonal Fruits on a Wild Berry Coulis.

### Chef Pâte on Melba Toast \*\*

With Toasted Brioche, Pear Salad & Cumberland Sauce

### Atlantic Fresh Salmon and Kinsale Crab Fish Cake \*\*\*

Crisp Bake Wild Salmon & Kinsale Crab Cake served with a Rocket mesclun, Dill & Lemon Aioli

### Goats Cheese Bruschetta \*\*

Oven Baked Ardsallagh Goats Cheese served with Spiced Pear Chutney Roast Walnut & a Balsamic Dressing

### Clonakilty Black Pudding Parcels \*\*

Our Signature Clonakilty Black Pudding with Con Traas Apples wrapped in a Crisp Filo Pastry Parcel served on a Parsley Potato Cake with a Madeira Cream Sauce.

### Fresh Wild Salmon and Crab Tian \*\*\*

Local Fresh Salmon and Crab bound in a Citrus mayonnaise enhanced with Garden Chives finished with a Dill Crème Fraiche and Seasonal Leaves.



# Menu selector

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Available on Manor Day, Majestic Day and Ultimate Day Package \*

Available on Majestic Day and Ultimate Day Packages \*\*

Available on Ultimate Day Package\*\*\*

Supplement Applies on all Packages (S)

## Soups

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### Chefs Homemade Soups

Cream of Roast Vegetable \*

Carrot and Fresh Coriander \*

Cream of Leek and Potato \*

Broccoli and Cashel Blue Cheese \*\*

Fresh Tomato and Basil \*

Cream of Mushroom \*

Roasted Red Pepper, Tomato with Basil \*\*

Butternut Squash Soup \*\*

Sweet Potato and Carrot Soup \*\*

All of our Soups are made from Fresh Stock & Are All Gluten Free

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## Sorbets

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### Chefs Homemade Sorbet

Champagne Sorbet

Tropical Sorbet of Mango and Passion fruit

Zesty Citrus Sorbet

Raspberry Sorbet

Single course €4.95

Choice with Soup Course €3.50

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# Main Course Suggestions

Available on Manor Day, Majestic Day and Ultimate Day Package \*

Available on Majestic Day and Ultimate Day Packages \*\*

Available on Ultimate Day Package\*\*\*

Supplement Applies on all Packages (S)

## Beef:

Dry Aged Sirloin of Munster Beef \*

Prime Aged Sirloin of Beef served with a Tarragon Red Wine Jus and Garnished with Horseradish Sauce

Grilled Medallions of Beef (S)

Tender Fillet of Irish Beef topped with Red Onion Marmalade and a Thyme Jus

## Pork:

Tipperary Griddled Pork Steak \*\*

Tender Tipperary Pork cooked in a Rosemary Cream Sauce served with an Apricot and Pine Nut Stuffing

## Lamb:

Roast Leg of Tipperary Lamb \*\*

Roast Leg of Lamb infused with fresh Rosemary and napped with Red Wine and Redcurrant Gravy.

Herb Roasted Rack of Lamb (S)

Seared and Roast Rack of Tender Lamb with a Dijon Mustard and Pesto Herb Crust finished with a Vine Tomato and Fresh Basil and Rioja Jus

## Poultry:

Marinated Supreme of Chicken wrapped in Bacon \*

Irish Farm Breast of Chicken filled with a Fresh Garden Herb Stuffing topped with a Wild Mushroom Veloute.

Succulent Corn-fed Chicken Supreme \*

Pan Seared Corn Fed Chicken with a Chasseur Sauce with Bacon, Mushroom, Tarragon and Scallion served with a Fresh Herb Stuffing

Roast Turkey & Baked Limerick Ham \*

Traditional Roast Turkey and Limerick Ham with A Fresh Herb Stuffing, Pan Gravy and garnished with Cranberry Sauce.

## Fish:

Grilled Fillet of Monkfish (S)

Medallions of Monkfish lightly Grilled and served in a Caper Beurre Blanc Cream sauce.

Baked Sea Bass \*\*\*

North Atlantic Fresh Sea Bass gently Baked with a Pesto Butter and finished with a Dill and Chardonnay Cream Sauce

Roasted Atlantic Hake \*

Roast Atlantic Hake a with Crisp Bacon and Herb Crust served with a Tarragon and Cream Reduction

Paupiettes of Lemon Sole\*\*

Tender Sole filled with a Salmon and Fennel Mousseline topped with a Lemon Saffron White Wine Cream Sauce.

Darne of Atlantic Salmon \*

Baked Fillet of Salmon topped with a Julienne of Crispy Leek and served with a White Wine Cream Reduction.

Add a choice of Main Course for €4.00.





# Main Course Suggestions

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Available on Manor Day, Majestic Day and Ultimate Day Package \*

Available on Majestic Day and Ultimate Day Packages \*\*

Available on Ultimate Day Package\*\*\*

Supplement Applies on all Packages (S)

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## Vegetarian:

### Wild Mushroom Risotto\*

Panache of Wild Mushroom served on Creamy Arborio Risotto Rice with a White Truffle Oil & Fresh Parmesan Shavings.

### Baked Stuffed Aubergine\*

Roast Half Aubergine filled with a Ratatouille of Seasonal Vegetables bound in a Provencale Sauce baked with Parmesan and Pine Nuts.

### Chefs Mediterranean Tartlet\*

Chefs Tartlet of Roasted Bell Peppers, Courgette, Baby Spinach and Toonsbridge Buffalo Mozzarella.

### Roast Butternut Squash Risotto\*

Roast Butternut Squash served on Creamy Arborio Risotto Rice with a Applewood Smoked Cheese & Rocket Leaves.

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ALL MAIN COURSES ARE ACCOMPANIED BY A MEDLEY OF HONEY ROAST VEGETABLES

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We try to cater for as many Dietary Requirements and will always try to accommodate any request

### Gluten Free

We consider in all our dishes the requirements of a Gluten Free Diet. All our Soups and Sauces where at all possible are prepared to be suitable for a Gluten Free Diet. On your Special Day we will be more than happy to advise your guests on their menu selection and alternatives if required.

### Vegetarian

Our Chef has selected our most popular Vegetarian Dishes for you to select from which are suitable for Lactose in tolerant Vegetarians. We would be happy to help you select a Vegan dish if required.

### Allergies

We can, with advance notice, cater for any allergy and every effort will be made to provide a menu for the Allergy sufferer. Please give us advance notice of any such requirements so as to allow us best cater for your guest.

### Halal:

All fish by its nature is Halal & would never come into contact with Pork in our Kitchens. In addition we have access to Halal Lamb & Beef with sufficient notice.

### Kosher:

We have a dedicated supplier of Kosher Products however sufficient notice is required for preparation and delivery



# Desserts

## Suggestions

### Inclusive of Tea & Coffee

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Available on Manor Day, Majestic Day and Ultimate Day Package \*

Available on Majestic Day and Ultimate Day Packages \*\*

Available on Ultimate Day Package\*\*\*

Supplement Applies on all Packages (S)

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All our Desserts are Homemade.

Deep Bake Apple Pie\*\*

Deep Baked Apple Pie served with Crème Anglaise.

Cream Filled Profiteroles\*

Fresh Cream Filled Choux Pastry Drizzled with Belgian Chocolate.

Fresh Fruit Meringue Roulade\*\*\*

Seasonal Fruits Marinated in a Sugar Syrup bound in a Soft Meringue Roll with Fresh Dairy Cream.

Our Selection of Cheesecakes\*

Strawberry Cheesecake, Black Forest Cheesecake, Lemon Cheesecake or Apple Crumble Cheesecake.

Sticky Toffee Pudding\*

Castle Oaks Soft Sticky Toffee Pudding with Homemade Butterscotch and Hazelnut Sauce.

Chocolate Lava\*\*

Deluxe Chocolate Filled Chocolate Sponge Served with Fresh Cream.

Strawberry Shortbread\*\*

Fresh Crisp Butter Shortbread filled with Fresh Cream and Wexford Strawberries finished with a White Chocolate Sauce.

Chefs Assiette of Castle Oaks Desserts\*\*

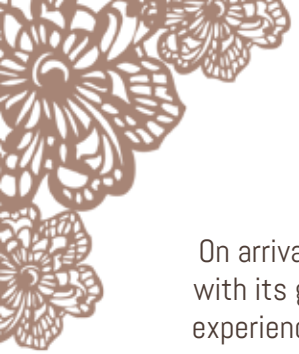
Your Choice of three to include one of our Deluxe Cheesecake, Warm Chocolate Lava Cake, Cream filled Profiterole with a Rich Belgian Chocolate Sauce and a Mini Meringue with Mango Coulis and Fresh Strawberry.

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Petit Fours

€2 per person





# For Arrivals.....

On arrival at the Castle Oaks House Hotel you will step onto our red carpet and into our old world foyer with its grand stair case. Arrivals drinks and refreshments are served here and you and your guests will experience the warm and welcoming team of the Castle Oaks House Hotel. See below for a selection of delicious additional options for your guests. All of our food is locally sourced and homemade.

## Arrival Drinks Reception

Selection of Cocktails	€8.00pp
Orange Juice	€15.00 Per Jug
Sparkling Wine	€25.00 per bottle
Bucks Fizz	€7.50 pp
Bottled Beer Reception	€ Bar Pricing per Bottle
Choice of drink based on consumption	€ Based on Consumption
Hot Whiskey	€4.95pp
Irish Coffee	€6.50pp

## Arrival Canapés & Pastries

Homemade Mini Scones served with Fresh Cream & Jam	€2.00pp
Homemade Cookies	€1.50pp
Mini Soup and Sandwich Selection	€5.50pp
Chocolate Dipped Strawberries	€1.00pp
Selection of Finger Sandwiches	€3.50pp
Selection of Chocolates	€3.00pp
Mini Spring Rolls served with Sweet Chilli Sauce	€2.50pp
Vegetable Samosas	€2.50pp
Sun blanched Tomato Tartlets	€2.50pp
Chicken Liver Paté on Mini Toast	€2.50pp
Plate of Artisan Cheeses & Biscuits	€25.00 per plate
Filo wrapped Prawns	€3.50pp
Irish Smoked Salmon on Traditional Brown Bread	€3.50pp

## Arrival Extra Services and Upgrade Options

Candy Cart - Stocked	€250.00
Candy Cart - Couple providing Sweets	€150.00
Extra Bottles of House Wine	€20.00 per bottle
Homemade Brown Soda Bread for Soup Course	€2.00pp
Ice Cream Cones	€2.50pp
Harpist	€150.00
Trad Band	€200.00
Chiavari Chairs	€4.00 per chair
Mood Lighting	Included

\* Please note where the Hotel Provides Arrivals Extras an alternative supplier cannot bring these into the hotel as stated in our Terms and Conditions

## Evening Extras

Breaded Chicken Goujons	€3.50pp
Mini Spring Rolls served with Sweet Chilli Sauce	€3.50pp
Vegetable Samosas	€3.50pp
Sun blanched Tomato Tartlets	€3.50pp
Chicken Liver Paté on Mini Toast	€3.50pp
Plate of Artisan Cheeses & Biscuits	€25.00 per plate
Filo wrapped Prawns	€3.50pp
Selection of Chefs Choice Mini Canapés	€3.95pp
Irish Smoked Salmon on Traditional Brown Bread	€3.50pp





## A Civil Affair

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Castle Oaks House Hotel has become the leading most loved venue for those seeking Civil Partnerships and Civil Ceremonies in the Mid West, Shannon Region.

Allow us to create your perfect day all in one venue. Our Gardens are the ideal place for your informal blessing or our Stradbally Suite, originally the Convent Chapel, which hosts up to 240 guests.

To Book your Civil Partnership or Civil Ceremony first contact your local HSE Registrar and once approval has been granted contact us and we will do the rest. Let us host the perfect day for you in our Charming Country Manor House.





## An Intimate Affair

Stepping through the front door reveals an elegant residence of real intimacy and charm combined with tranquil vistas of the surrounding landscape and private grounds on the banks of the River Shannon. The Acorn Room, with its high ceilings and picturesque views of our gardens from the floor to ceiling windows, is a perfect choice for an intimate wedding reception for brides and grooms who would like a small wedding..





# Testimonials

— Some kind words —

Absolutely brilliant place and hotel. I am so happy that we had wedding in Castle Oaks. We had best day ever. From arrival, food and dealing with brilliant people, we couldn't be happier. Thank you so much for everything Liam and all management and staff of the hotel. Thank you for making our day so special!

**Daniela & Finbarr**

(22nd of August 2015) via Facebook.

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Excellent service, could not fault it our wedding went off without any hitches. Thanks to Gobnait, Liam and all the staff at Castle Oaks hotel for making our day special. Service was professional and food was fantastic. Our guests still raving about how they enjoyed themselves and what a lovely venue for a wedding. Liam kept us at ease by ensuring everything went smoothly. We would highly recommend Castle Oaks to bridal couples looking for perfection start to finish. Thanks,

**Siobhan & Derek**

(20th of November 2015) via weddings online

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We would like to just say a massive thank you to Liam, all the staff and Gobnait for providing the most special wedding venue for us. All our guests were as taken with your lovely hotel as we were when we first viewed it. We had the best weekend of our lives!!! Best Regards and take care,

**Anne and Paul**

(11th of September, 2015) via Post

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Just a note to say thank you for making our wedding day run so smoothly on the 15th of August. We had the times of our lives and could not fault the hotel in anyway. Thank you for all of your hard work.

All the best,

**Sarah and Kevin**

(15th of August, 2015) via Post

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We celebrated our wedding here on Monday March 16, 2015 and we had an absolute ball, it really was one of the best days of our lives! Liam, Orla and the team couldn't do enough for us! The staff were so attentive and fun, professional to the last but willing to joke with us also, which fitted in with our chilled, fun loving day perfectly! And everyone is still going on about the food! Anyone I ask which was their favourite bit, it was the food! I would recommend checking the Castle Oaks out for your special day!

**Aine & PJ**

(16th March 2015) via Facebook

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Fabulous venue for a wedding. The staff are friendly and efficient. They know what they are doing. We really could relax on our big day as we knew everything was taken care of by Liam and the team. The grounds are picturesque, the food is delicious and the service is top notch.

**Louise & Aengus**

(18th July 2015) via Post

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We celebrated our wedding at the Castle Oaks. It really was the best day of our lives. The staff are amazing, so helpful to us & our guests and ensured everything ran smoothly. Everyone we dealt with regarding the planning of the reception were absolute stars. Kathryn & Orla were always very helpful regarding guest accommodation. The food was superb & of a very high standard. All of our guests commented on what an amazing day they had & the impeccable service they received from the hotel. Highly recommend it as a place to have your wedding reception or even if you just fancy a weekend break away. Thanks to Gobnait & her wonderful staff for making our wedding day truly memorable

**Suzanne & Thomas**

(16 May 2014) via Post



# A History of Castle Oaks House

By Joe Carroll

## Architectural Features

Castle Oaks House (Woodlands) was built on a twenty five acre estate of good fertile land rolling down to the Shannon. The ground floor of the house itself consisted of a large entrance hall, two large reception rooms, ballroom, dining room, cloakroom and kitchen. The upstairs had seven bedrooms and three all purpose rooms.

The style adopted by the builders of Castle Oaks has all the architectural characteristics that were predominant during the late Georgian period (1780 to 1830). The exact year of construction is uncertain, but is likely that Woodlands House was built in the closing years of the eighteenth century. The style used by Robert Adam a famous architect and designer of the latter Georgian period is evident throughout, particularly so on both sides of the main house which are semi-circular or oval. This was one of Adam's trademarks, always preferring octagonal or circular rooms to the more conventional square or rectangular design. During the Georgian period the staircase was considered to be the most important internal feature of the great house, and at Castle Oaks the beautiful sweeping staircase leading from the charming entrance hall is most striking to the visitor's eye. It is synonymous with all the glamour and graciousness of the great country houses of Ireland and Britain.

## Castle Oaks House Families

The first known owners of the house were the Rich's. Lieutenant John S. Rich and his family took up residence there in 1815. The lieutenant was quite pleased to have acquired such a beautiful home in an area surrounded by such rustic beauty. Castleconnell in that time was beginning to make its name as a great fishing centre, and the sport of rowing was also a popular pastime among the gentry. While the lieutenant entered wholeheartedly into both activities he nevertheless kept a low profile. A gentleman of refined character, he preferred the privacy and tranquillity of his beloved Woodlands to engaging in some of the goings on of many of his contemporaries in the locality. The Rich's left Castleconnell in 1836 and did not return to Castleconnell until the late 1840's. In their absence the house was leased to John Tuthill. The family remained at Woodlands until the mid 1860's. Another family with a long association with Woodlands were the Shaw's, who owned the house in the 30's and 40's. Malcolm Shaw and his family carried on the famous Shaw's Bacon Factory in Limerick city.

In the early 40's Shaw's sold out the property to a Captain Dixon; but the captain never took up residence there. Shortly after buying the house he was contacted by Mr. A. Sexton, a Limerick auctioneer who informed him of the Presentation Order's interest in his property. Eventually an agreement was reached and in June 1945 Woodlands passed into the hands of the Presentation Sisters who paid the princely sum of £2 000 for the house and its twenty five acres of land. The Presentation Order's search for a suitable house in Ireland to establish a Novitiate began as far back as 1919. The amalgamated houses of the Order in India had been anxious to have such a house, but the time was not yet right because of the unsettled state of Ireland – then on the brink of the War of Independence. It was decided instead to open a Novitiate in Liverpool and later at Chesterfield House in Matlock, Derbyshire. But World War Two wrought disaster for religious houses everywhere. It became more obvious that war-torn England was no place to bring novices, as many of the Novitiates in England had become empty in that period. So once again the Order looked towards Ireland for a solution to their problem. Setting up a religious house in post-war Ireland was not an easy task. The cost of food, furniture and transport were high. Woodlands had been unoccupied for some time prior to the arrival of the nuns. The house was neglected, cold, damp and sparsely furnished. The Sisters had little money to go about furnishing such a large dwelling. But news of their plight quickly spread through the region, and donations of money, furniture and many other necessities began to pour in. The Redemptorist Fathers in Limerick, the Sisters of Charity and the Brothers of the Presentation Order all gave substantial donations including sacred vessels, vestments and altar linens.

The people of Castleconnell were overjoyed at the prospect of having a Religious Order in the parish, and played their part too in the establishment of the Novitiate. Many willing hands were offered to help the new arrivals to get the house and gardens into shape. Nor was the task without its lighter moments. There is the story of one local individual who was quick to see the opportunity of making some extra money. He arrived at the convent door and offered himself, his horse and cart to do a days work – he had heard from a reliable source the nuns were paying good money to anyone willing to work for them. In the evening – cap in hand – he tapped on the front door and told the young Sister who answered that he had finished the days work. With great expectation he awaited the arrival of the Reverend Mother. When she did appear she was full of praise and thanks for the great work he had done. "God will reward you my good man," she told him pinning an Agnus Dei Badge to the lapel of his coat.

The Presentation Convent at Castleconnell was officially opened on 21st November, 1945, the feast of the Presentation of the Virgin Mary by the Bishop of Killaloe Dr. Michael Fogarty, who expressed his welcome and delight for the first Presentation House to be established in his Diocese. He prayed that "young women would pour into the Novitiate as regularly and as surely as the Shannon River that passes the very door of this house." Before his departure, the Bishop planted an Oak tree in the front lawn. The tree like Castle Oaks House Itself has grown and flourished and become an integral part of the beautiful landscaped gardens.

History- they say – has a habit of repeating itself, and this is certainly true in Castle Oaks, for when the couples of today in all their finery grace the Stradbally wedding reception room it is in some strange way a reception of another time – a time when radiant young women veiled and garbed in flowing white knelt here to become brides of Christ.





# Terms & Conditions

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1. Whilst Every Effort is made to maintain our price structure, the 2016/2017 prices stated are subject to change with increases in Taxation and Supplier Pricing which are beyond the control of the Hotel.
2. A provisional booking may be made but a NON-REFUNDABLE & NON-TRANSFERABLE deposit of €1000.00 will be required within two weeks to secure your booking. A further amount of €900.00 is payable within twelve weeks of your initial booking. To bring the deposit to €1900.00.
3. The hotel must be supplied with the family home address and telephone number of the bride plus a contact address and phone number if different from the home address.
4. A maximum of 20 bedrooms will be held on a 'block booking' for your wedding at the time of your initial booking. The Bride & Groom must advise the Hotel of the booking procedure for the rooms i.e. if rooms will be allocated by them directly or if guests will be making individual bookings. Any rooms remaining on the block booking not allocated with deposits received will be released 4 weeks prior to the date of your wedding. To avail of the two complimentary Manor House rooms offered, 20 Manor Bedrooms must be booked.
5. An approximate number of guests attending your Wedding should be given at the initial booking of your date and more definite numbers one month prior to the date. Final numbers are required 3 days before your Wedding Day. This number will be charged for on the day except in the case of an increase in numbers in which case the larger number will be charged.
6. Your Table Plan must be submitted to the Hotel Electronically at least 3 days in advance of your wedding. The Hotel cannot be held responsible for any omissions or errors.
7. Cancellations will be accepted in writing from both parties only
8. Where a couple decides to use the Castle Oaks as the venue to hold the civil registration of their marriage or as a venue to hold a church blessing or Humanist ceremony there is a €200 charge.
9. The Legal Fees and Application for Bar Exemption is €450.00 The Couple is Liable for this cost unless inclusive in their package.
10. The account must be settled in full before departure from the Hotel, by Bank Draft, Debit Card or Cash.
11. The hotel is not liable for any loss or damage to property owned by or in the custody of the clients on its grounds.
12. The hotel will not accept any responsibility for any entertainment. However, all entertainment arrangements must have the approval of the Hotel Management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.
13. No Food (with the exception of a Wedding Cake, which must be prepared by a HACCP registered Supplier) of any kind will be permitted to be brought into the hotel. Beverage may be brought in with prior consent & upon payment of the appropriate corkage fee charged.
14. The hotel must comply with all relevant statutes and therefore requires its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not to interfere with or obstruct any fire equipment.
15. The Hotel Management and Staff are not responsible for Cards or Gifts. The Hotel safe facilities will be available to the Bride & Groom.
16. If the couple or bridal party wish to supply their own table decor, set up fees may apply
17. The Hotel Provides a Range of Additional Wedding services and we reserve the right to refuse external contractors to provide any services which the hotel can provide.
18. We cannot give permission for the use of Chinese Lanterns, Sky Lanterns, Crystals, Glitter and Sparklers for use on or in the grounds of the Hotel.
19. Advance notice of intention to use Fireworks as Insurance and Health and Safety concerns must be satisfied in advance of any such display.
20. Management reserves the right to use images from your wedding as part of our promotional material offline and online.
21. We regret that we do not permit the provision of Flip Flops, Chewing Gum or medication of any kind to be provided in Bathroom Baskets
22. Any Décor and other Items provided to the Hotel including the wedding cake must be collected the morning after your wedding.
23. We do not apply a service charge and Gratuities are at patrons' discretion.
24. The Hotel reserves the right to cancel any event where the reputation of the Hotel could be seen to be damaged, where it is believed that the booking has been made under false pretences or for a third party or where it is believed that the booker(s) may not be financially in a position to make payment of final bill.

