

## **A CASTLE WEDDING**

*Congratulations on your forthcoming wedding. Your wedding day is undoubtedly one of the most exciting and important days in your life. Therefore, great care and attention has been taken in creating our wedding package.*

*Ballyseede Castle is the only Castle Hotel in Kerry and is family owned and operated, ensuring you the highest level of attention and service at all times. Let us take the worry and strain away from you, so that you are free to relax and enjoy the celebration while we look after the arrangements.*

*Our highly professional standards and service will ensure your wedding reception will make your dreams come true. Our specially trained staff will assist you in every aspect of preparing and organising your wedding reception.*

*Please do call to the Castle to see the facilities we have available and to talk with one of the members of our management team. To learn more about the Castle and weddings visit our website, [www.ballyseedecastle.com](http://www.ballyseedecastle.com)*

*We look forward to meeting you,*

---

*Marnie & Rory O' Sullivan  
& all at Ballyseede Castle*

*Choosing your venue is the most important decision you will make. Here at Ballyseede Castle we offer you a unique Castle experience. Every bride is a princess on her wedding day and deserves a castle. As the only Castle hotel in Kerry, we make dreams come true and the joy of one day will last a lifetime.*

***We Offer you and your guests:***

- A unique Castle experience sharing the day with your family and friends
- Beautifully appointed rooms for civil ceremonies
- Stunning lounges for pre-dinner drink receptions
- Landscaped formal gardens for outdoor summer receptions
- Complimentary room hire
- Our commitment to one wedding party per day
- Three individual attractive function suites (Catering for up to 220)
- Red carpet welcome on your arrival at the Castle.
- Complimentary tea/coffee and biscuits with your drinks reception on arrival at the Castle.
- Wide choice of menus to suit your particular needs (including vegetarian & Coeliac options)
- Free overnight accommodation for the Bride and groom in one of our Royal Honeymoon Suites (offered for groups of 80 guests or more)
- Set on a private thirty-acre estate, exclusive use if required, an additional fee applies.
- Silver candelabras for all tables.
- Use of our cake stand and ceremonial sword.
- Personalised printed menus encased in leather bound folders
- Individual table plans tailored to suit your needs
- Free parking for you and your guests.
- Personal attention throughout the day by a member of management.
- Attractive accommodation rates for guests attending the wedding

## **SOME OF OUR MENU ITEMS**

*Build your very own personalised menu from the choices below. Our management will be happy to guide and advise you as you choose from the selection below*

### **Canapés**

*We carry a wide selection or choose from our most popular of homemade hot and cold canapés:*

*Mini Vegetable Spring Rolls and Sweet Chilli Dip*

*Ballyseede Fruit Smoothies Shots*

*Boilie Goat's Cheese wrapped in Parma Ham*

*Miniature Spicy Beef on Homemade Bruschetta*

*Tiger Prawns Marinated in Thai Spices*

### **Starters**

*Warm Tartlet of: (Choose one)*

- *Three Irish Cheeses set in a Chive Custard on Organic Red Chard Leaves*
- *Smoked Chicken & Field Mushrooms scented with Tarragon*
- *Duck and Red Onion Set in fine herb custard drizzled with virgin olive oil*
- *Poached Chicken Breast, Grilled Home Cured Bacon and Spring Onion*

*Ardsallagh Goats Cheese and Cherry Tomato Bruschetta on Red Chard Salad and Basil Pesto*

*Warm Salad of Crispy Smoked Bacon Tossed with Baby Gems*

*Smothered in a Creamy Caesar Dressing and Parmesan Shavings*

*Chilled Galia, Cantaloupe and Watermelon Plate with Seasonal Berries and Citrus Fruit Coulis*

*Ballyseede Starter Plate Thai Marinated Chicken Skewer,*

*Prawn & Salmon Fish Cake and Exotic Fruit Salsa*

*Warm Clonakilty Black Pudding on a Baby Rocket and Red Chard Saladette Spiced Apple Chutney*

*Confit of Organically Produced Pork Belly flavoured with Star Anise*

*on a Whiskey Spiked Apple Compote*

*Thai Inspired Fish Cakes on a Bed of Baby Leaves*

*Tian of Fresh Crabmeat, Sweet Pineapple and Cucumber*

*With a Pink Grapefruit Dressing (Supplement applies)*

*Seared King Scallops Wrapped in Westphalian Cured Ham on Peppery Watercress*

*And Red Pepper Coulis (Supplement applies)*

*Roasted Pencil Asparagus Tips dusted with Pecorino and drizzled with a Cold-Pressed Avocado Oil.*

*(Supplement applies depending on season)*

## ***Soups***

*Garden Leek, Celery and Smoked Bacon Potage enriched with Dairy Cream*

*Roast Butternut Squash and Creamy Ardsallagh Goat's Cheese Soup topped with Wild Rucola Chiffonade*

*Roast Vine Tomato Soup Flavoured With sweet Basil Leaves*

*Caramelised Red Onion Soup flavoured with Guinness topped with Herb Croute*

*Smooth Duck and Black Cherry Soup with Crusty Rye Toast Points*

*Mediterranean Cherry Tomato and Roasted Bell Pepper Soup drizzled with Oregano Pistou*

*Cream of Wild Forest Mushroom Soup with White Truffle Oil*

*Garden Vegetable Soup Enriched with Cream and Spring Onion*

*Oriental Chicken and Sweet Corn Broth garnished with Fine Egg Noodles*

*Homemade Roast Oxtail and Root Vegetable Soup finished with Thyme Cream*

*Thai inspired 'Tom Yum' Soup Hot and Sour Prawn Soup flavoured with Lime and Red Chilli*

*Aromatic Broth of Italian Vegetables, Ham Pasta with Oregano Leaves and Parmesan*

*Clear Beef Consommé and Wild Mushroom Ravioli*

## ***Chilled Soup***

*Refreshing Tropical Pineapple and Mint Soup*

*Exotic Mango and Seville orange with a Dash of Schnapps*

*Classic Homemade Gazpacho*

## ***Sorbet - Refresher Course***

*Refreshing Tropical Fruit Sorbet Spiked with Vodka*

*Iced Pink Grapefruit and Cork Dry Gin Sorbet with a Dash of Lemon*

*Green Apple and Calvados Sorbet Garnished with Baby Apple*

## ***Main Courses***

### ***Meat:***

*Pan Roasted Fillet of Prime Celtic Beef  
With Caramelised Shallots and a Cracked Peppercorn Cream*

*Roast Rack of Kerry Valley Lamb*

*With a Tea soaked Raisin and Redcurrant Jus Scented with Rosemary Jus( Supplement Applies)*

*Fillet of Beef Wellington*

*Seared fillet of beef with a wild mushroom duxelle, wrapped in puff pastry, masked in a Perigaurdine sauce (Supplement applies)*

*Duo of Confit Shoulder and Cutlet of Kerry Lamb*

*On Baby Leek and Dijon Potato Cake Finished with a Fresh Mint Jus*

*Whole Roasted Sirloin of Dry Aged Beef Encrusted with Crushed Peppercorns*

*Carved on a Traditional Potato Champ*

*Ballotine of Chicken Stuffed with Plum Tomato and Red Pepper*

*Wrapped in Bacon, Drizzled with Pesto Cream*

*Heather Honey Roasted Cannon of Valley Lamb*

*And Herb Crust with a Rosemary and Mustard Seed Jus (Supplement applies)*

*Marinated Venison Loin on smooth Pomme Puree flavoured with Rosemary and Garlic complimented with a Pinot Reduction (Supplement applies)*

*Half Crispy Duckling Presented on Mildly Spiced Purple Plum Compote*

*Fillet of Pork with an Apricot, Sage and Red Onion Stuffing*

*Wrapped in Beech wood Smoked Ham and Orchard Stone Fruit Chutney*

*Roast Roulade of Turkey*

*With a Chestnut and Red Onion Stuffing Wrapped in Westphalian Ham*

*Seared Supreme of Corn Fed Chicken Wrapped in Crisp Filo Pastry*

*Stuffed with a Baby Spinach and Butternut Squash Farcee*

***Fish:***

*Poached Paupiette of Lemon Sole with a Plump Tiger Prawn and Crab Mousse*

*Coated with a Lemon and Champagne Cream (Supplement Applies)*

*Pan fried Fillets of Baby Sea Bass*

*Dusted with Cajun Spices, finished with a Coconut and Lemongrass Infusion*

*Roast Monkfish Tail wrapped in a Parma Ham on Fennel-Scented Mash*

*and a Light Lime Beurre Blanc (Supplement applies)*

*Duo of Fresh Atlantic Salmon and Monkfish*

*Wrapped in Layers of Greek Filo and a Lake of Lemon Cream*

*Oven Baked Atlantic Sea Trout Wrapped in a Foil Parcel*

*And Scented with Citrus Fruits and Fine Herbs*

*Oven Baked Hake with a Citrus Crust and a Light cherry Tomato Fondue spiked with Vodka Plum*

*Grilled Escalope of North Atlantic Salmon on Chive Mash and Citrus Cream*

## **Vegetarian**

*Slow Poached Jumbo Spinach and Ricotta Cheese Tortellini Bathed in Roast Tomato Cream*

*Butternut squash risotto Finished with Spring Onion and Pecorino*

*Spiced Chick Pea Cakes with Organic St. Tola Goat's Cheese & Baby Leaf Spinach*

*Baked Portabello Mushroom Stuffed with Mixed Seeds and a Duo of Irish Cheeses*

## **Dessert**

*Pavlova Smothered with a Wild Strawberry Compote and White Chocolate Stick*

*Individual Citrus Tart With Bourbon Vanilla Ice Cream and Exotic Coulis*

*Warm Cinnamon Spiked Apple Crumble with a Whiskey Crème anglaise and Vanilla Ice-Cream*

*Warm Pear Bakewell with Whipped Cream and Toasted Almonds*

*Warm homemade Baileys Bread and Butter Pudding with Brandied Crème anglaise*

*Homemade Baileys Parfait presented in Dark Chocolate Cup and a Toffee Sauce*

*Italian Style Tiramisu Infused with Tia Maria and Mascarpone Espresso Cream*

*Raspberry and Orange Trifle Spiced with Grand Marnier and Chocolate Shavings*

*Trio of Dairy Ice Creams in a Crisp Tuille Basket and a Smooth Duo of Coulis*

*Warm Chocolate Fondant topped with bourbon Vanilla Ice Cream (Supplement applies)*

*Homemade Carrot Cake topped with Vanilla and Orange frosting*

*Mocha-Pecan Brownie accompanied with a Caramel and Butter Toffee Ice Cream*

*Ballyseede Caste miniature Dessert Selection (Supplement Applies)*

## **Evening Buffet**

*Invite additional guests to your evening buffet to a maximum of half your final numbers.  
The evening buffet is based on fifty percent of your final numbers.*

*A selection of Sandwiches on White and Whole Meal Breads, Wedges €6.50*

*Sandwiches, Cocktail Sausages in a Mustard Dressing and Barbecue Sauce Wedges €8.50*

*Sandwiches, Cocktail Sausages and Chicken Gougons with a Honey Mustard Dip €10.00*

*Chicken Drumsticks, Vegetable Samosa, Chunky Wedges, Bacon Baps €15*

### **Alternative:**

*Cheese Board Selection of Three Irish Farmhouse Cheeses served with Homemade Chutney, Fruit and Crackers €60 per Table*

***All evening receptions are served with tea and coffee***

*Choose a menu below or build your own as most courses may be exchanged with the listings on the pervious pages. Our professional wedding co-ordinators will assist you*

<p><b>Warm Salad of Crispy Smoked Bacon</b> Tossed with Baby Gems Smothered in a Creamy Caesar Dressing and Parmesan Shavings ***</p> <p><b>Garden Leek, Celery and Smoked Bacon Potage</b> Enriched with Dairy Cream ***</p> <p><b>(A) Whole Roasted Sirloin of Munster Dry aged Beef</b> Carved on Potato Champ and a Baby Onion Gravy</p> <p><b>(B) Pan Roasted Fillet of Prime Celtic Beef</b> With Caramelised Shallots and a Cracked Peppercorn Cream Or <b>Grilled Escalope of North Atlantic Salmon</b> on a Chive Mash and Citrus Cream ***</p> <p><b>Warm Cinnamon Spiked Apple Crumble with a Whiskey Crème anglaise and Vanilla Ice-Cream</b> ***</p> <p><b>Tea, coffee and mints</b> (A)€52.00 (B)€55.00</p>	<p><b>Ardsallagh Goat's cheese</b> <b>Cherry Tomato Bruschetta with Basil Pesto</b> ***</p> <p><b>Caramelised Red Onion Soup</b> Flavoured with Guinness and a Herb Croute ***</p> <p><b>Duo of Confit Shoulder and Cutlet of Kerry Lamb</b> On Baby Leek and Dijon Potato Cake Finished with a Fresh Mint Jus</p> <p>Or <b>Pan fried Fillets of Baby Sea Bass</b> Dusted with Cajun Spices, finished with a Coconut and Lemongrass Infusion ***</p> <p><b>Ballyseede Caste miniature Dessert Selection</b> ***</p> <p><b>Tea, coffee and Mints</b> €55.00</p>
<p><b>Warm Clonakilty Black Pudding</b> On a Baby Rocket and Red Chard Saladette Spiced Apple Chutney ***</p> <p><b>Roast Vine Tomato Soup Flavoured With sweet Basil Leaves</b> ***</p> <p><b>Roast Rack of Kerry Valley Lamb</b> With a Tea soaked Raisin and Redcurrant Jus Scented with Rosemary Jus Or <b>Oven Baked Hake with a Citrus Crust and a Light cherry Tomato Fondue spiked with Vodka Plum</b> ***</p> <p><b>Homemade Baileys Parfait</b> presented in Dark Chocolate Cup and a Toffee Sauce ***</p> <p><b>Tea, coffee and Mints</b> €57.00</p>	<p><b>Roasted Pencil Asparagus Tips dusted with Pecorino and drizzled with a Cold-Pressed Avocado Oil</b> Or <b>Thai inspired Fish Cakes</b> On a Bed of Baby Leaves And Tangy Dip ***</p> <p><b>Roast Butternut Squash and Creamy Ardsallagh Goat's Cheese Soup topped with Wild Rocula Chiffonade</b> Or <b>Iced Pink Grapefruit and Cork Dry Gin Sorbet</b> With a Dash of Lemon ***</p> <p><b>Fillet of Beef Wellington with a Wild Mushroom Duxelle, wrapped in Puff Pastry, masked in a Perigaurdine Sauce</b> Or <b>Poached Paupiette of Lemon Sole with Tiger Prawn Salmon and Crab mousse</b> with a Lemon and Champagne cream reduction ***</p> <p><b>Warm chocolate Fondant</b> topped with Bourbon Vanilla Ice Cream Or <b>Individual Citrus Tart</b> With Bourbon Vanilla Ice Cream and Exotic Coulis ***</p> <p><b>Tea, coffee and mints</b> €65.00</p>

# **BALLYSEEDE CASTLE**

**WE MAKE DREAMS COME TRUE**

***All inclusive package for €65 per person***

***Which completes all your food and beverage requirements for your wedding***

## **On Arrival:**

***A Castle Punch served warm or cold depending on the time of year, complimented  
With tea, coffee and biscuits for your guests***

\*\*\*

## **Meal:**

***Comprises of one starter, a soup, a choice of two main courses, a dessert,  
Tea coffee and mint chocolates***

***Tartlet of soft Ardsallagh Goat's Cheese and Vine Tomatoes***

***On a baby leaf salad***

***Or***

***Warm Salad of Hickory Smoked Bacon Lardons***

***Tossed with crisp cos hearts, garlic croutons and creamy Caesar dressing***

\*\*\*\*\*

***Homemade Leek and Potato Soup (or soup of choice)***

***Finished With dairy cream and herbs***

\*\*\*\*\*

***Whole Roasted Sirloin of Munster Dry aged Beef***

***On potato champ and baby onion gravy***

***Or***

***Grilled Escalope of North Atlantic Salmon***

***On a chive mash and citrus cream***

***Fresh Cream Pavlova Garnished with Seasonal Berries***

***Or***

***Homemade Apple and Berry Crumble,***

***Accompanied with Vanilla Ice Cream and Crème Anglaise***

\*\*\*

***Tea or Coffee served with Mint Chocolates***

## **Wines:**

***Half a bottle of house wine per person to be served during meal and continued for the toast.***

***TOLTEN – Sauvignon Blanc: Fresh citrus fruit, gentle pepper orange flavour, great with seafood.***

***TOLTEN – Merlot: Caramel, cherries, strawberries with touches of spice, coffee and a fruity finish.***

**Evening Reception: (based on half of the final numbers)**

***Tea, Coffee and a selection of sandwiches and cocktail sausages***

**Accommodation:**

***There is an attractive rate for wedding guests wishing to stay overnight.***

**The above offer is complete and offered as a package based on a minimum of 80 guests.  
It is subject to availability and date restrictions apply.**

# **BALLYSEEDE CASTLE**

**WE MAKE DREAMS COME TRUE**

## **AN EXQUISITE RECEPTION**

**All inclusive package for €79.50 per person**

**For a truly magical experience**

### **On Arrival:**

**Bucks Fizz & Kir Royale Champagne Reception  
Accompanied with a Castle Punch served warm or cold  
And a soft drink option**

**&**

**Elegant Castle Canapés and  
White & Dark Chocolate Dipped Strawberries**

**\*\*\***

### **Wedding Meal:**

**Choose from any of the choices on the previous pages to build your wedding meal. From a variety of starters, soups, sorbets and main courses, followed by a delectable dessert, there is something to tickle every taste bud.**

**You menu comprises of a choice two starters, a soup, a sorbet,  
Choice of main course, a dessert, tea & coffee with mint chocolates**

**\*\*\***

**Trio of Fresh Fish and Shellfish  
Thai Prawn Skewer, Spiced Fish Cake and a Smoked Trout & Citrus Mousse  
On baby rocket and Red Chard Saladette**

**Or**

**Warm tartlet of Duck and Red Onion  
Set in fine herb custard drizzled with virgin olive oil**

**\*\*\*\*\***

**Roast Butternut Squash and Creamy Ardsallagh Goat's Cheese Soup  
Topped with wild Rocula Chiffonade**

**\*\*\*\*\***

**Iced Pink Grapefruit and Cork Dry Gin Sorbet  
With a dash of Lemon**

\*\*\*\*\*

***Fillet of Beef Wellington***

*With a wild mushroom foie gras duxelle, wrapped in puff pastry,  
Masked in a Perigaurdine sauce*

*Or*

***Pan Fried Fillets of Baby Sea Bass***

*Dusted with Cajun spices, finished with a coconut and lemongrass infusion*

\*\*\*

***Ballyseede Castle Miniature Dessert Selection***

\*\*\*

***Tea or coffee served with mint chocolates***

**Wines:**

***Free pouring of specially selected house wine to be served during meal and continued for the toast  
(one white one, one red)***

*TOLTEN – Sauvignon Blanc*

*Fresh citrus fruit and gentle pepper and orange flavour, great with seafood.*

*TOLTEN – Cabernet Sauvignon*

*Cherries, blackberries and plum with a curious touch of spice.*

*TOLTEN - Merlot*

*Aromas of caramel, cherries and strawberries with light touches of spice and coffee and a fruity finish.*

*TOLTEN - Chardonnay*

*Pineapple, peaches, grapefruit and lime balanced by creamy hazelnut.*

**Evening Reception:**

***Tea, Coffee, Sandwiches, Cocktail Sausages and Smokey Bacon Baps and Wedges***

**Accommodation:**

***There is an attractive rate for wedding guests wishing to stay overnight.***

***All of the above plus***

***Crystal Glasses for each setting  
Organza Sash on every chair  
Extra Tea Lights on every table  
Crystal decorations on every table***

**The above offer is complete and offered as a package based on a minimum of 80 guests.  
It is subject to availability and date restrictions apply.**

## **DRINKS OF A DIVINE NATURE**

*CASTLE PUNCH RECEPTION - €3.25 per Person*

*Served hot or cold, this deliciously rich homemade recipe is full of flavour*

*KIR ROYALE RECEPTION - €7.00 per Person*

*Specially selected sparkling wine served with orange juice & crème de Cassis*

## **CHAMPAGNE & SPARKLING WINE**

*MOËT & CHANDON BRUT IMPERIAL - €70*

*Elegant, rich buttery aroma with hints of toast*

*GREEN POINT - €39*

*An Australian blend of Chardonnay and Pinot Noir Grapes, fresh with subtle fruit flavours*

*TOSO - €35*

*A refreshing grapey aroma from Argentina with a fresh, fruity, round style*

*Champagne receptions are complimented with fresh strawberries, Crème de Cassis and Orange Juice*

## **COMPLIMENTARY DRINKS RECEPTION**

*Is charged on a consumption basis*

*A tea & coffee reception is provided complimentary with all drinks receptions*

## **HOUSE WINES - €22**

*TOLTEN – Sauvignon Blanc*

*Fresh citrus fruit and gentle pepper and orange flavour, great with seafood.*

*TOLTEN – Cabernet Sauvignon*

*Cherries, blackberries and plum with a curious touch of spice.*

*TOLTEN - Merlot*

*Aromas of caramel, cherries and strawberries with light touches of spice and coffee and a fruity finish.*

*TOLTEN - Chardonnay*

*Pineapple, peaches, grapefruit and lime balanced by creamy hazelnut.*

*These are just some of the wines. A more extensive list available on request*

## **CORKAGE**

*The Hotel permits guests to bring their own wine and champagne, a corkage fee applies of €9 per bottle of wine and €15 for champagne and sparkling wine. A magnum is priced as two bottles. A minimum of half a bottle of wine per person is recommended and must be all of one type red or white. We do not return cork or bottles.*

## **BOOKING YOUR WEDDING**

*A non-refundable deposit of €1,500 is required to secure your Wedding date. Please read the terms and conditions in full.*

### **Exclusive use**

*If you wish to have exclusive use of the Castle please speak to one of our management team. It incurs an additional charge and is subject to availability.*

### **Civil Ceremonies**

*Ballyseede Castle is an approved venue for civil marriage ceremonies. The unique castle experience adds to the ambience of that special day. A room hire of €300 applies to weddings under 80 people and provides an ideal location for your wedding.*

### **For a Choice Menu**

*If you require a choice on the starter course, an additional charge of €2 per person applies. On the Main course, the charge is €3.50 per person based on the premium course selected.*

*On the dessert course, the additional charge is €1.50 per person.*

*If a course already carries a supplement this must be added.*

*Children may have half portions of the adult menu or a children's menu is available on request.*

*Children are charged half price*

### **Accommodation**

*There is an attractive rate for guests wishing to stay overnight*

*We offer double / twin rooms, family rooms, comprise of two double beds, sleeps three/four and single rooms. All prices are on a bed and breakfast basis. A breakdown of the room types available will be provided.*

*Family rooms and Single rooms are limited and subject to availability.*

*The Bride and Groom are responsible for booking the accommodation at the castle. A minimum of ten rooms must be booked and a further ten rooms may be booked, subject to availability.*

*Any rooms un-named / not guaranteed to a credit card or without a deposit paid, will be automatically released back to the hotel 4 weeks prior to the Wedding date.*

*A Babysitting service may be arranged through the hotel.*

*Check in is after 3.00 p.m. and check out is 12 noon. We would ask that you inform your guests of these times.*

## *Terms and Conditions*

All reservations and agreements are made upon, and are subject to, the rules and regulations of Ballyseede Castle and the following conditions.

1. Provisional Bookings are held for two weeks, after which they are automatically released. A deposit of €1,500.00 is required to guarantee your booking. We regret that this deposit is non-refundable and non-transferable in the event of cancellation.
1. The Bride and Groom are responsible for booking the accommodation at the castle. A minimum of ten rooms must be booked and a further ten rooms may be booked, subject to availability. Any rooms un-named/not guaranteed to a credit card or with no deposit paid will be automatically released back to the hotel 4 weeks prior to the Wedding date.
2. The quotation herein is subject to a proportionate increase to meet cost of foods, beverages and other costs of operations, existing at the time of performance of our undertaking by reason of increase in present commodity prices, labour costs, taxes or currency values. Patrons expressly grant the right to the hotel to increase the prices herein quoted, or pay such increased prices and to accept such substitutions.
3. A final attendance figure must be supplied to the manager three days before of the function. The final figure is the minimum number of meals for which the organisers guarantee payment as provided. Additional meals will be served if space and staff are available, without guarantee or obligation by the hotel to provide such extra meals. Any such additional meals will be charged at the quoted price.
4. No beverage of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside without the special permission of the hotel, and the hotel reserves the right to make a charge for the service of such beverages.
5. Performance of this agreement is contingent upon the ability of the hotel management to complete the same, and is subject to labour troubles, disputes or strikes, accident, government requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes, whether enumerated herein or not, beyond control of the management preventing or interfering with performance.
6. The Hotel may cancel the event only in the following circumstances:
  - (I) The Hotel has reason to believe the booking has been made by a third party or under false pretences which might prejudice the reputation of the Hotel
  - (II) The Hotel receives evidence of any adverse alteration in the Clients Financial situation.
  - (III) Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.
7. It is essential that all entertainment arrangements have the approval of the Hotel Management, prior to the date of your reception. The Disco is not permitted to run later than 2 a.m. Residents only are permitted in the hotel after this time.
8. The balance of account must be settled on the day of the Reception.
9. Please note that check in time for residents is from 3.00 p.m. onwards. Check out time is strictly 12 noon, after which time a late check out supplement applies.