

# *Love...*

*Begins at Lough Erne Golf Resort. The stunning location, attentive hospitality and fine cuisine make The Resort the perfect setting for a truly memorable wedding.*

*Our Events Team will endeavour to ensure that each wedding, whether large or intimate, is unique and every aspect is tailored to your individual requirements.*

*Magnificent grounds and awe-inspiring views create just the right atmosphere for sophisticated romance and compliment your wedding photography beautifully.*

*From the moment you step onto the red carpet at Rosses Drawbridge to take the sweeping staircase into the grandeur of the Ross Suite, your special day begins.*

LOUGH  
ERNE

G O L F R E S O R T

*Love...*

*£45 per person*

*Tea/coffee and Shortbread on Arrival*

*Glass of Champagne for the Bride and Groom on arrival*

*5 Course Menu selection by acclaimed Chef Noel McMeel*

*Red Carpet across the Rosses Drawbridge*

*Guaranteed one wedding per day*

*Personal Banqueting Manager to oversee your day*

*Cake Stand & Cake Knife Available*

*Personalised Menus*

*Candelabras with flowers on Tables*

*Luxurious Lakeview Suite for the Bride & Groom for the night of the wedding*

*Bottle of Champagne and Fruit Basket in the Bride & Groom's suite on the night of the wedding*

*Preferential rates for your wedding guests to stay overnight in one of our luxurious bedrooms in either the hotel or one of the Lough side lodges*

*Magnificent setting - ideal both inside & out for photographs*

*Licensed for Civil Ceremonies*

*No minimum requirement Sunday - Thursday*

*Chair Covers available at an additional cost*

**G O L F   R E S O R T**

# *Love...*

## **Starters**

*(Please choose 1)*

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*Home- Made Chicken & Wild Mushroom Sausage with a Julienne of Vegetables,  
Fresh Basil Cream Sauce (served warm)*

*Warm Ryefield Goats Cheese with a Red Onion Marmalade Tart, Toasted Pine Nuts,  
Basil Pesto dressing*

*Fresh Gallia Melon and Cured Irish Ham, Fresh Rocket & Watercress Salad,  
Champagne Syrup*

*Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon,  
Garlic and Anchovy Dressing, Parmesan shavings*

## **Soups**

*(Please choose 1)*

---

*Roast Red Bell Pepper and Tomato Soup*

*Courgette and Thyme Soup with Buttery Croutons*

*Cream of Wild Mushroom Soup*

*Carrot and Orange Soup, Black Pepper Crème Fraiche*

*Cream of Two Celeries with Buttery Croutons*

*Fresh Pea & Mint with Ham Hock Soup*

*Fresh Broccoli & Star Anise Soup with a Pernod Cream*

*Love...*

**Main Courses**

*(Please choose 1)*

---

*Honey Glazed Silver Hill Breast of Duck, Pickled Red Cabbage, Rosemary & Organic Honey Jus*

*Roast Fillet of Pork wrapped in Smoked Bacon, Potato & Chive puree, Calvados Cream*

*Roast Fillet of Hake with Spaghetti of Vegetables, Saffron & Chive Sauce*

*Fillet of Irish Glenarm Salmon, Leek and Fennel Puree, Lime and Dill Beurre Blanc*

*Roast Fillet of Cod, Herb Crust, Pea and Mint puree*

*Pan-fried Breast of free Range Chicken, Dauphinoise Potato, Rosemary Gravy*

**G O L F   R E S O R T**

# *Love...*

**Desserts**  
(Please choose 1)

---

*Coffee & Vanilla Gateau, Vanilla Bean Anglaise*

*Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce*

*Selection of Home- Made Ice-Creams in a Crispy Tuile Basket*

*Vanilla Pannacotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit*

*White Chocolate & Baileys Cheesecake, Mixed Berry Compote*

*Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup*

*Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a Raspberry Sorbet*

*Followed by Freshly Brewed Tea & Coffee with After Dinner Mints*

***A choice of any course is available to functions under 100 persons and is subject to a supplement charge per person. No choice is available for weddings over 100.***

**G O L F R E S O R T**

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LOUGH  
ERNE

G O L F R E S O R T

# *Romance...*

*£52 per person*

*Tea/coffee and Shortbread on Arrival*

*Glass of Champagne for the Bride and Groom on arrival*

*5 Course Menu Selection by acclaimed chef Noel McMeel*

*Red Carpet across the Rosses Drawbridge*

*Guaranteed one wedding per day*

*Personal Banqueting Manager to oversee your day*

*Cake Stand & Cake Knife Available*

*Personalised Menus*

*Candelabras with flowers on Tables*

*Luxurious Lakeview Suite for the Bride & Groom for the night of the wedding*

*Bottle of Champagne and Fruit Basket in the Bride & Groom's suite on the night of the wedding*

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**G O L F R E S O R T**

# *Romance...*

## *Starters*

*(Please choose 1)*

---

*Home- Made Chicken & Wild Mushroom Sausage with a Julienne of Vegetables,  
Fresh Basil Cream Sauce (served warm)*

*Fresh Local Irish Smoked Salmon with a Mustard Grain Cream*

*Warm Ryefield Goats Cheese with a Red Onion Marmalade Tart, Toasted Pine Nuts,  
Basil Pesto dressing*

*Fresh Gallia Melon and Cured Irish Ham, Fresh Rocket & Watercress Salad,  
Champagne Syrup*

*Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon,  
Garlic and Anchovy Dressing, Parmesan shavings*

*Cold Thai Crab Gateau, Pickled Beetroot, Spiced Couscous & a Lemongrass,  
Coriander, Pickled Ginger and Spring Onion Infusion*

*Confit of Duck with a Red Onion Marmalade Tart, Coriander, Lemon Grass & Chilli  
Dressing (served warm)*

**G O L F   R E S O R T**

# *Romance...*

## *Soups*

*(Please choose 1)*

---

*Roast Red Bell Pepper and Tomato Soup*

*Courgette and Thyme Soup with Buttery Croutons*

*Cream of Wild Mushroom Soup*

*Carrot and Orange Soup, Black Pepper Crème Fraiche*

*Cream of Two Celeries with Buttery Croutons*

*Fresh Pea & Mint with Ham Hock Soup*

*Fresh Broccoli & Star Anise Soup with a Pernod Cream*

LOUGH  
ERNE

G O L F R E S O R T

# *Romance...*

## *Main Courses*

*(Please choose 1)*

---

*Honey Glazed Silver Hill Breast of Duck, Pickled Red Cabbage, Rosemary & Organic Honey Jus*

*Roast Fillet of Pork wrapped in Smoked Bacon, Potato & Chive Puree, Calvados Cream*

*Roast Fillet of Hake with Spaghetti of Vegetables, Saffron & Chive Sauce*

*Fillet of Irish Glenarm Salmon, Leek and Fennel Puree, Lime and Dill Beurre Blanc*

*Roast Fillet of Cod, Herb Crust, Pea and Mint Puree*

*Pan-fried Breast of free Range Chicken, Dauphinoise Potato, Rosemary Gravy*

*Pan-fried Fillet of Irish Beef, Roast Root Vegetable, Red Wine Reduction*

*Roast Cannon of Lamb, Herb and Mustard Crust, Spring Onion Pomme Mash, Rosemary and Shallot Jus*

*Oven Roast Monkfish wrapped in Parma Ham, Saffron Potato Fondant and Black Pepper Jus*

**G O L F   R E S O R T**

# *Romance...*

*Desserts  
(Please choose 1)*

---

*Coffee & Vanilla Gateau, Vanilla Bean Anglaise*

*Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce*

*Selection of Home- Made Ice-Creams in a Crispy Tuile Basket*

*Vanilla Pannacotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit*

*White Chocolate & Baileys Cheesecake, Mixed Berry Compote*

*Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup*

*Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a  
Raspberry Sorbet*

*Strawberry Melba from the Great British Menu*

*Selection of Irish Country House Cheeses with Grapes & Ditty's  
Home-made Crackers*

*Followed by Freshly Brewed Tea & Coffee with After Dinner Mints*

*A choice of any course is available to functions under 100 persons and is subject to a  
supplement charge per person. No choice is available for weddings over 100.*

# *Passion...*

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*LOUGH ERNE*

*G O L F R E S O R T*

# *Passion...*

*£65 per person*

*Glass of Champagne for the Bride and Groom on arrival*

*Drinks Reception with wine on arrival for guests*

*5 Course Menu Selection by acclaimed chef Noel McMeel*

*Red Carpet across the Rosses Drawbridge*

*Guaranteed one wedding per day*

*Personal Banqueting Manager to oversee your day*

*Cake Stand & Cake Knife Available*

*Personalised Menus*

*Candelabras with flowers on Tables*

*Luxurious Lakeview Suite for the Bride & Groom for the night of the wedding*

*Bottle of Champagne and Fruit Basket in the Bride & Groom's suite on the night of the wedding*

*Preferential rates for your wedding guests to stay overnight in one of our luxurious bedrooms in either the hotel or one of the Lough side lodges*

*Magnificent setting – ideal both inside & out for photographs*

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**G O L F R E S O R T**

## *Passion...*

### *Drinks Reception*

*(Please choose 1)*

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*Mulled Wine  
or  
Prosecco Marco Oro Italy*

## *Passion...*

### *Starters*

*(Please choose 1)*

---

*Home- Made Chicken & Wild Mushroom Sausage with a Julienne of Vegetables,  
Fresh Basil Cream Sauce (served warm)*

*Fresh Local Irish Smoked Salmon with a Mustard Grain Cream*

*Warm Ryefield Goats Cheese with a Red Onion Marmalade Tart, Toasted Pine Nuts,  
Basil Pesto dressing*

*Fresh Gallia Melon and Cured Irish Ham, Fresh Rocket & Watercress Salad,  
Champagne Syrup*

*Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon,  
Garlic and Anchovy Dressing, Parmesan shavings*

*Cold Thai Crab Gateau, Pickled Beetroot, Spiced Couscous & a Lemongrass,  
Coriander, Pickled Ginger and Spring Onion Infusion*

*Confit of Duck with a Red Onion Marmalade Tart, Coriander, Lemon Grass & Chilli  
Dressing (served warm)*

# *Passion...*

## *Soups*

*(Please choose 1)*

---

*Roast Red Bell Pepper and Tomato Soup*

*Courgette and Thyme Soup with Buttery Croutons*

*Cream of Wild Mushroom Soup*

*Carrot and Orange Soup, Black Pepper Crème Fraiche*

*Cream of Two Celeries with Buttery Croutons*

*Fresh Pea & Mint with Ham Hock Soup*

*Fresh Broccoli & Star Anise Soup with a Pernod Cream*

LOUGH  
ERNE

GOLF RESORT

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# *Passion...*

## *Main Courses*

*(Please choose 1)*

---

*Honey Glazed Silver Hill Breast of Duck, Pickled Red Cabbage, Rosemary & Organic Honey Jus*

*Roast Fillet of Pork wrapped in Smoked Bacon, Potato & Chive puree, Calvados Cream*

*Roast Fillet of Hake with Spaghetti of Vegetables, Saffron & Chive Sauce*

*Fillet of Irish Glenarm Salmon, Leek and Fennel Puree, Lime and Dill Beurre Blanc*

*Roast Fillet of Cod, Herb Crust, Pea and Mint puree*

*Pan-fried Breast of free Range Chicken, Dauphinoise Potato, Rosemary Gravy*

*Pan-fried Fillet of Irish Beef, Roast Root Vegetable, Red Wine Reduction*

*Roast Cannon of Lamb, Herb and Mustard Crust, Spring Onion Pomme Mash, Rosemary and Shallot Jus*

*Oven Roast Monkfish wrapped in Parma Ham, Saffron Potato Fondant and Black Pepper Jus*

**G O L F   R E S O R T**

# *Passion...*

*Desserts  
(Please choose 1)*

---

*Coffee & Vanilla Gateau, Vanilla Bean Anglaise*

*Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce*

*Selection of Home- Made Ice-Creams in a Crispy Tuile Basket*

*Vanilla Pannacotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit*

*White Chocolate & Baileys Cheesecake, Mixed Berry Compote*

*Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup*

*Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a  
Raspberry Sorbet*

*Strawberry Melba from the Great British Menu*

*Selection of Irish Country House Cheeses with Grapes & Ditty's  
Home-made Crackers*

*Followed by Freshly Brewed Tea & Coffee with After Dinner Mints*

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# *Eternity...*

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**G O L F   R E S O R T**

# *Eternity...*

*£75 per person*

*Glass of Champagne for the Bride and Groom on arrival*

*Sparkling Wine Drinks Reception on arrival for guests*

*6 Course Menu Selection by acclaimed chef Noel McMeel*

*½ bottle of house wine per person with meal*

*Red Carpet across the Rosses Drawbridge*

*Guaranteed one wedding per day*

*Personal Banqueting Manager to oversee your day*

*Cake Stand & Cake Knife Available*

*Personalised Menus*

*Candelabras with flowers on Tables*

*Luxurious Lakeview Suite for the Bride & Groom for the night of the wedding*

*Bottle of Champagne and Fruit Basket in the Bride & Groom's suite on the night of the wedding*

*Preferential rates for your wedding guests to stay overnight in one of our luxurious bedrooms in either the hotel or one of the Lough side lodges*

*Magnificent setting – ideal both inside & out for photographs*

*Licensed for Civil Ceremonies*

*No minimum requirement Sunday – Thursday*

*Chair Covers available at an additional cost*

# *Eternity...*

*Drinks Reception - 2gls per person*

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*Sparkling Wine Drinks Reception*

## *Starters*

*(Please choose 1)*

---

*Home- Made Chicken & Wild Mushroom Sausage with a Julienne of Vegetables,  
Fresh Basil Cream Sauce (served warm)*

*Fresh Local Irish Smoked Salmon with a Mustard Grain Cream*

*Warm Ryefield Goats Cheese with a Red Onion Marmalade Tart, Toasted Pine Nuts,  
Basil Pesto Dressing*

*Fresh Gallia Melon and Cured Irish Ham, Fresh Rocket & Watercress Salad,  
Champagne Syrup*

*Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon,  
Garlic and Anchovy Dressing, Parmesan Shavings*

*Cold Thai Crab Gateau, Pickled Beetroot, Spiced Couscous & a Lemongrass,  
Coriander, Pickled Ginger and Spring Onion Infusion*

*Confit of Duck with a Red Onion Marmalade Tart, Coriander, Lemon Grass & Chilli  
Dressing (served warm)*

# *Eternity...*

## *Soups*

*(Please choose 1)*

---

*Roast Red Bell Pepper and Tomato Soup*

*Courgette and Thyme Soup with Buttery Croutons*

*Cream of Wild Mushroom Soup*

*Carrot and Orange Soup, Black Pepper Crème Fraiche*

*Cream of Two Celeries with Buttery Croutons*

*Fresh Pea & Mint with Ham Hock Soup*

*Fresh Broccoli & Star Anise Soup with a Pernod Cream*

## *Water Ice*

*(Please choose 1)*

---

*Poteen & Lime*

*Orange & Tequila*

*Lemon & Lime*

*Cranberry & Orange*

# *Eternity...*

## *Main Courses*

*(Please choose 1)*

---

*Honey Glazed Silver Hill Breast of Duck, Pickled Red Cabbage, Rosemary & Organic Honey Jus*

*Roast Fillet of Pork wrapped in Smoked Bacon, Potato & Chive puree, Calvados Cream*

*Roast Fillet of Hake with Spaghetti of Vegetables, Saffron & Chive Sauce*

*Fillet of Irish Glenarm Salmon, Leek and Fennel Puree, Lime and Dill Beurre Blanc*

*Roast Fillet of Cod, Herb Crust, Pea and Mint puree*

*Pan-fried Breast of free Range Chicken, Dauphinoise Potato, Rosemary Gravy*

*Pan-fried Fillet of Irish Beef, Roast Root Vegetable, Red Wine Reduction*

*Roast Cannon of Lamb, Herb and Mustard Crust, Spring Onion Pomme Mash, Rosemary and Shallot Jus*

*Oven Roast Monkfish wrapped in Parma Ham, Saffron Potato Fondant and Black Pepper Jus*

*G O L F   R E S O R T*

# *Eternity...*

*Desserts  
(Please choose 1)*

---

*Coffee & Vanilla Gateau, Vanilla Bean Anglaise*

*Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce*

*Selection of Home-Made Ice-Creams in a Crispy Tuile Basket*

*Vanilla Pannacotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit*

*White Chocolate & Baileys Cheesecake, Mixed Berry Compote*

*Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup*

*Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a Raspberry Sorbet*

*Strawberry Melba from the Great British Menu*

*Selection of Irish Country House Cheeses with Grapes & Ditty's  
Home-made Crackers*

*Followed by Freshly Brewed Tea & Coffee with After Dinner Mints*

*A choice of any course is available to functions under 100 persons and is subject to a supplement charge per person. No choice is available for weddings over 100.*

*Subject to change*

## *Eternity...*

### *Wine Selection*

*(Please choose 1 white and 1 red)*

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#### **White**

*Domaine de Rieux (2007) Cotes de Gascogne - France*

*Millton Park Riesling (2007) Eden Valley - Australia*

*Villa Teresa Pinot Grigio (2007) Veneto - Italy*

*Torres Vina Esmeralda (2007) Penedès - Spain*

*De Martino Sauvignon Blanc (2007) Maipo Valley - Chile*

#### **Rosé**

*Torres Santa Digna Rosé (2007) Valle Central - Chile*

#### **Red**

*Domaine Sainte Rose Merlot (2007) Vin de pays d'oc - France*

*Monte Reale Sangiovese (2006) Marche - Italy*

*Millton Park Shiraz (2006) Barossa - Australia*

*De Martino cabernet sauvignon (2006) Maipo Valley - Chile*

***Please note the availability of particular producers or vintages of wines are subject to market conditions. Should a wine become unavailable we will recommend a suitable alternative. Subject to change.***

## *Vegetarian Menu*

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### *Starters*

*Grilled Fresh Herb Polenta with Black Olive Tapenade, Parmesan and Rocket Salad*

*Trio of Tomatoes, Sun Blushed Tomato, Sundried Tomato and fresh Vine Tomato with Buffalo Mozzarella with Basil Pesto*

*Sweet Red Onion and Boile Goats Cheese tart with a Baby Leaf Salad, Herb Oil with Balsamic & Port Reduction*

### *Main Courses*

*Gateau of Carrot and Feta Cheese with Roasted Bell Peppers with Red Pepper Oil*

*Timbale of Ratatouille with roasted Pine Kernels and a Coriander, Pickled Ginger, Chive Couscous*

*Sweet Potato & Wild Mushroom Risotto with Parsnip Fitters*

*Please choose 1 starter and 1 main as a vegetarian option*

**G O L F   R E S O R T**

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## *Wedding Afters (Additional cost)*

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*A selection of Freshly made Sandwiches and Cocktail Sausages*  
**£6.50 per person**

*Bacon Butties and French Fries*  
*Or*  
*Fish and French Fries*  
**£10.50 per person**

*Sausage Rolls*

*Honey and Sesame Coated Chicken Drumsticks*

*Chicken Skewers*

*Fresh Plaice Goujons*

*Assorted Dim Sum – Sweet and Sour Sauce*

*Smoked Salmon and Cream Cheese Cornets*

*Cajun Chicken Goujons*

***The Above additional items are at available £2.00 per person per choice***

*Selection of Irish Country House Cheeses with Grapes and Ditty's Home-made Crackers*  
**£8.00 per person**

***Freshly brewed tea/coffee included.***

**G O L F   R E S O R T**

### ***The Hotel Licence***

- *The licence is held until 1.00am, which means that for all functions, the bar and the entertainment will end at 1.30am. There will however be a half hour 'drinking up' time.*
- *Non residents will not be permitted in the hotel after 1.30am and this includes The Blaney Bar.*
- *The Terrace Area outside The Blaney Bar and The Garden Hall will not be accessible after 1.00am. Guests will be requested to come inside from the Terrace after this time, due to possible noise disturbance to the guestrooms and suites above.*
- *All music will also be required to come to an end in the Hotel, including The Blaney Bar at 1.30am.*
- *The Blaney Bar is to close no later than 3.00am on any given night, followed by a half hour 'drinking-up' time.*
- *After 3.30am, residents may choose to continue to drink in the comfort of their guest bedroom or lodge.*

### ***No Smoking Policy***

- *Please note that the Hotel/Resort is designated a No Smoking environment.*
- *Smoking is not permitted on the premises at any time, which includes all public spaces and all resort accommodation. Guests found smoking in their bedrooms, will incur an additional charge made to their room account.*
- *The Terraces at The Blaney Bar and The Garden Hall are also designated No Smoking Areas. Guests are only permitted to smoke where smoking stations are conveniently located.*

*We kindly appreciate your support and cooperation in the interest of all of our guests staying at Lough Erne Golf Resort for their enjoyment and relaxation. Thank you.*

**G O L F R E S O R T**

## 2009 REDUCED WEDDING RATES

### January – March

	<b>Sunday</b>	<b>Monday-Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<i>Courtyard Room</i>	£75.00	£90.00	£105.00	£120.00
<i>Lakeview Room</i>	£105.00	£120.00	£135.00	£150.00
<i>Courtyard Suite</i>	£175.00	£190.00	£205.00	£220.00
<i>Lakeview Suite</i>	£225.00	£240.00	£255.00	£270.00
<i>Deluxe Suite</i>	£275.00	£290.00	£305.00	£320.00
<i>Lodge Bedroom</i>	£105.00	£120.00	£135.00	£150.00

### April/May/October

	<b>Sunday</b>	<b>Monday-Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<i>Courtyard Room</i>	£105.00	£120.00	£150.00	£165.00
<i>Lakeview Room</i>	£135.00	£150.00	£180.00	£195.00
<i>Courtyard Suite</i>	£205.00	£220.00	£250.00	£265.00
<i>Lakeview Suite</i>	£255.00	£270.00	£300.00	£315.00
<i>Deluxe Suite</i>	£305.00	£320.00	£350.00	£365.00
<i>Lodge Bedroom</i>	£135.00	£150.00	£180.00	£195.00

### June – September

	<b>Sunday</b>	<b>Monday-Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<i>Courtyard Room</i>	£120.00	£135.00	£165.00	£180.00
<i>Lakeview Room</i>	£150.00	£165.00	£195.00	£210.00
<i>Courtyard Suite</i>	£220.00	£235.00	£265.00	£280.00
<i>Lakeview Suite</i>	£270.00	£285.00	£315.00	£330.00
<i>Deluxe Suite</i>	£320.00	£335.00	£365.00	£380.00
<i>Lodge Bedroom</i>	£150.00	£165.00	£195.00	£210.00

### November - December

	<b>Sunday</b>	<b>Monday-Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<i>Courtyard Room</i>	£90.00	£105.00	£135.00	£150.00
<i>Lakeview Room</i>	£120.00	£135.00	£165.00	£180.00
<i>Courtyard Suite</i>	£190.00	£205.00	£235.00	£250.00
<i>Lakeview Suite</i>	£240.00	£255.00	£285.00	£300.00
<i>Deluxe Suite</i>	£290.00	£305.00	£335.00	£350.00
<i>Lodge Bedroom</i>	£120.00	£135.00	£165.00	£180.00

*All rates are per room, include breakfast and are subject to change. All lodge rates are quoted per room.*

*Single rate: £20.00 off room rate.*

*Children's rates: 0-2 years: complimentary b&b*

*3 years and over: £35.00 per child b&b sharing parents room*

*Children in own room: 50% off room rate*

*12 years and over: Adults rate*

*Please note: the reduced wedding rate is available for your wedding bedroom allocation only and is valid exclusively for the night of your wedding.*

## *Lough Erne Golf Resort Special Events Wine List*

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### **Champagne**

*Billecart-Salmon NV* £60.00

*Fleur de Champagne, Duval Leroy NV* £50.00

### **Sparkling**

*Prosecco Marca Oro  
Italy* £22.00

*Graham Beck sparkling brut  
South Africa* £30.00

### **Rosé Sparkling**

*Segura Viudas Rosado Cava  
Spain* £22.50

### **White Wine**

#### **France**

*Domaine de Rieux  
(2007) Cotes de Gascogne* £17.00

*T'air D'oc Sauvignon Blanc  
(2007) Vin de pays d'oc* £17.00

*Sancerre  
(2006) Domaine Vacheron* £37.00

*Chablis  
(2006) Laroche* £30.00

*Château Bauduc Blanc  
(2006) Bordeaux* £25.00

### **White Wine**

## ***New Zealand***

*The Ned Sauvignon Blanc* £23.00  
(2007) Marlborough

## ***Australia***

*Brown Brothers Banksdale Chardonnay* £24.00  
(2006) Victoria

*Heartland Viognier/Pinot Grigio* £25.00  
(2006) Langhorne Creek

*Millton Park Riesling* £18.00  
(2007) Eden Valley

## ***Italy***

*Villa Teresa Pinot Grigio* £17.00  
(2007) Veneto

## ***Spain***

*Torres Vina Esmeralda* £17.00  
(2007) Penedès

## ***Chile***

*De Martino Sauvignon Blanc* £17.00  
(2007) Maipo Valley

## ***Rosé Wine***

*Lawsons Pinot Noir Rosé* £27.00  
(2007) Marlborough, New Zealand

*Torres Santa Digna Rosé* £17.00  
(2007) Valle Central, Chile



## **Red Wine**

### **France**

Château Bauduc, « clos des quinze »  
(2006) Lere cotes de Bordeaux £25.00

Domaine Sainte Rose Merlot  
(2007) Vin de pays d'oc £18.00

Fleurie  
(2005) Château de Bauregard £30.00

### **Italy**

Monte Reale Sangiovese  
(2006) Marche £19.00

### **Spain**

Bodegas Lan Crianza  
(2004) Rioja £20.00

La Rioja Alta Vina Ardanza  
(2000) Rioja Reserva £50.00

### **Australia**

Nick Faldo Cabernet Sauvignon  
(2003) Coonawarra £27.00

Windy Peak Pinot Noir  
(2007) Victoria £25.00

Father in Law Shiraz,  
(2005) Charles Melton £33.00

Millton Park Shiraz  
(2006) Barossa £18.00

### **Chile**

De Martino cabernet sauvignon  
(2006) Maipo Valley £17.00

Torres Cordillera (Carignan, Syrah, Merlot)  
(2004) Valle Central £29.00

**Please note the availability of particular producers or vintages of wines are subject to market conditions. Should a wine become unavailable we will recommend a suitable alternative. Prices are subject to change 2009.**