
FAITHLEGG



Wedding Packages

THIS IS YOUR WEDDING. THIS IS YOUR PLACE.

Let us make planning your wedding an easy and joyful experience. To inspire you and help you along the way, our wedding team have carefully crafted a series of inclusive, customisable packages with everything you need for a magnificent day (and a few unforgettable extras, too.)

Our Linen, Lace and Velvet Wedding Packages have been designed to provide you with a true Taste of Faithlegg for your wedding day, each tailored to suit different requirements and budgets. For couples who prefer to begin with a blank slate, we're also always delighted to design a completely bespoke experience around your personal vision.



FAITHLEGG WEDDING PACKAGES

Our Linen, Lace and Velvet Wedding Packages have been designed to provide you with a true Taste of Faithlegg for your Wedding Day.

LINEN PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

LACE PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

VELVET PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

The above prices are valid from April to October inclusive.

Mid week Package prices exclude public holidays and the period from the 25th December to the 1st January inclusive.

Winter Wedding Packages

LINEN PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

LACE PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

VELVET PACKAGE

Friday and Saturday

.....
Sunday to Thursday inclusive - Midweek

Winter Wedding Packages are available from November to March inclusive, excluding the period from the 25th December to the 1st January inclusive.

LINEN PACKAGE

ARRIVAL DRINKS RECEPTION

Tea, Coffee and Homemade Biscuits

served in the Lounge

.....
Summer Fruit Punch or Mulled Wine

Reception (Seasonal)

MENU

When choosing your Menu, please choose one Starter, one Soup, a choice for your guests of one Meat and one Fish Main Course and one Dessert with Tea or Coffee.

Vine Ripe Tomato and Buffalo Mozzarella

in Extra Virgin Olive Oil with Smoked Tomato Pesto on Sourdough Bread

.....
Rosemary Infused Charred Grilled

Chicken Breast

with Orange, Almond and Frisee Salad and a Honey and Mustard Vinaigrette

.....
Chicken and Wild Mushroom

in a White Wine and Cream Sauce served in a Filo Basket with a Port and Star Anis Syrup (recommended by Chef for Winter Weddings)

.....
Soup Course

please choose a soup from our À La Carte selection of Soups

Thyme Roasted Sirloin of Irish Beef

with Braised Shallot, Fondant Potato and a Red Wine Jus

.....
Salmon Fillet

with a Kalamata Olive and Samphire Tapenade and Sundried Tomato Cream

.....
Supreme of Irish Chicken

stuffed with Baby Spinach and Bacon, served with Red Onion Marmalade and a Marsalla Jus

.....
Baked Filet of Hake

with a Basil and Almond Crumb, served with a Spiced Plum Tomato Ratatouille

.....
A Sweet Taste of Faithlegg

Please choose three items from our À La Carte Sweet Taste selection

.....
Freshly Filtered Tea and Coffee

WINE

.....
Half bottle of wine per guest

EVENING FOOD

Catering for half the total number of guests attending the main meal.

.....
Selection of Freshly Cut Sandwiches

.....
Country Style Pork Cocktail Sausages

served with a Selection of Dips

.....
Freshly Filtered Tea and Coffee

LACE PACKAGE

ARRIVAL DRINKS RECEPTION

Tea, Coffee and Homemade Biscuits served in the Lounge

Sparkling Wine Reception

MENU

When choosing your Menu, please choose one Starter, a choice for your guests of Soup or Sorbet, a choice for your guests of one Meat and one Fish Main Course and one Dessert with Tea or Coffee.

Rosemary Infused Charred Grilled Chicken Breast

with Orange, Almond and Frisee Salad and a Honey and Mustard Vinaigrette

Mediterranean Salad of Serrano Ham

with a Balsamic Marinated Shallot and Red Peppers finished with Parmesan Shavings

Marinated Duck and Julienne of Vegetable Rilette

with a Fig and Date Jam, Garden Salad and Salted Blaa Crisps

Dunmore East Seafood Timbale

with Pickled Cucumber, Marinated Lemon and Fennel Crème Fraîche

Soup or Sorbet

Please choose a Soup and Sorbet from our À La Carte Selection of Soups and Sorbets

Thyme Roasted Sirloin of Irish Beef

with Braised Shallot, Fondant Potato and a Red Wine Jus

Roast Loin of Lamb

with a Chestnut and Rosemary Stuffing wrapped in Parma Ham with a Mint Jus

Twice Cooked Pork Belly

with Apple Glazed Medallions of Pork served with Fondant Potato and a Cider Jus

Crispy Skinned Filet of Seabass

with a Salsa Verde and a Vermouth Beurre Blanc

Salmon Fillet

with a Kalamata Olive and Samphire Tapenade and Sundried Tomato Cream

Paupiettes of Lemon Sole

with Carrots and Leeks and a Prawn Bisque

A Sweet Taste of Faithlegg

Please choose three items from our À La Carte Sweet Taste selection

Freshly Filtered Tea and Coffee

WINE

Half bottle of wine per guest

EVENING FOOD

Catering for half the total number of guests attending the main meal.

Mini Brioche Roll

filled with Shredded Pork, Apple Sauce and Pork Crackling

Old fashioned cones filled with

Hand Cut Chips served with Garlic Aioli

Freshly Filtered Tea and Coffee

VELVET PACKAGE

ARRIVAL DRINKS RECEPTION

Tea, Coffee and Homemade Biscuits served in the Lounge

Sparkling Wine Reception

with Crème de Cassis and Fresh Orange Juice

CANAPÉS

For half the total number of guests.

Chefs Selection of three Canapés

MENU

When choosing your Menu, please choose one Starter, one Soup, one Sorbet, a choice for your guests of one Meat and one Fish Main Course and one Dessert with Tea or Coffee and Petit Fours.

Sliced Parma Ham and Blue Cheese Panna Cotta, Cranberry and Walnut Granola and Balsamic Syrup

Smoked Duck Breast Salad with Garlic and Sage Roast Vegetables, Ciabatta Croute and a Coriander Pesto

A Trilogy of Salmon -Smoked, Rilette and Beetroot Cured Salmon with Dill Crème Fraîche and Pickled Cucumber

Crispy Crab and Potato Croquette with Red Chilli and Sumac, Mango Salsa and Pickled Lime Mayonnaise

Soup Course

Please choose a Soup from our À La Carte Selection of Soups

Sorbet Course

Please choose a Sorbet from our À La Carte Selection of Sorbets

Medallions of Irish Black Angus Beef Fillet with Wild Local Mushroom Fricassee and a Cashel Blue Cream Sauce

Guinea Fowl Breast accompanied with Baby Barrel Potatoes and served with a Button Mushroom and Red Wine Shallot Jus

Roast Rack of West Waterford Lamb with a Mint and Dijon Mustard Crust and a Natural Jus

Crispy Skinned Filet of Seabass stuffed with a Crab and Dill Mousse served with a Lemon Balm Beurre Blanc

Roast Fillet of Irish Beef with Celeriac Purée, Baby Carrots and a Marsala and Balsamic Butter Sauce

Filet of Monkfish on Creamed Leeks with a Ginger and Smoked Salmon Sauce

Seasonal Char Grilled selection of Fish from Dunmore East with Tiger Prawns and Smoked Haddock Veloute

A Sweet Taste of Faithlegg

Please choose three items from our À La Carte Sweet Taste selection

Freshly Filtered Tea and Coffee and Petit Fours

WINE

Half bottle of wine per guest

EVENING FOOD

Catering for half the total number of guests attending the main meal.

Mini Brioche Beef Sliders

Fish Goujons and Hand Cut Chips served in old fashioned cones

Freshly Cut Sandwiches

Freshly Filtered Tea and Coffee

WITH OUR COMPLIMENTS ON YOUR WEDDING DAY

Red carpet welcome with arrival Champagne for bride and groom

Tea, coffee and homemade biscuits on arrival for your guests

Room hire for your Civil Ceremony

Marquee for your arrival drinks reception during the Summer months, including a private bar and giant garden games

Vintage lemonade stand with candy stripe straws and mini milk bottles at your arrival drinks reception

Personalised menus and seating plan

Framed table numbers

Use of cake stand and knife

Menu tasting for bride and groom

PA system with roving microphone for your ceremony and speeches

Choice of centrepieces - Lily vase with fresh lily stem, candlelit vintage bird cage dressed with ivy or 90cm crystal topped silver candelabras

Mood lighting for your evening reception

Evening lantern centrepieces for tables

Bar extension in the Minaun Room

Vanity baskets in the public bathrooms

See our "Wedding Treats" for a selection of additional items that are available with our compliments, based on your wedding numbers

Discounted accommodation rates for your guests

Rose petal turn down on the night of your wedding

Complimentary overnight accommodation in our Bridal Suite on the night of your wedding

Free car parking

À LA CARTE BANQUETING MENU

If you choose to create your own individual package a menu must consist of Starter, Soup, Main Course and Dessert with Tea or Coffee.

STARTERS

Please note if you wish to give your guests a choice of starter, a supplement of €3 per person will apply. This supplement is added to the more expensive of the two options.

Fan of Cantaloupe Melon
with a Light Tarragon Infusion and a Kumquat and Irish Whiskey Jam €7.00

Vine Ripe Tomato and Buffalo Mozzarella in Extra Virgin Olive Oil with Smoked Tomato Pesto on Sourdough Bread €8.00

Waterford Spiced Beef
on a bed of Rocket Leaves with a Faithlegg Chutney of Pears and Tomato €8.50

Rosemary Infused Charred Grilled Chicken Breast with Orange, Almond and Frisee Salad and a Honey and Mustard Vinaigrette €8.90

Chicken and Wild Mushroom in a White Wine and Cream Sauce served in a Filo Basket with a Port and Star Anis Syrup €8.90

Ardsallagh Goats Cheese with Beetroot, Caramelised Walnuts, Rocket Salad and a Balsamic Reduction €9.00

Mediterranean Salad of Serrano Ham with Balsamic Marinated Shallot and Red Peppers finished with Parmesan Shavings €9.00

Marinated Duck and Julienne of Vegetable Rilette with a Fig and Date Jam, Garden Salad and Salted Blaa Crisps €9.50

Dunmore East Seafood Timbale with Pickled Cucumber, Marinated Lemon and Fennel Crème Fraîche €9.50

A Trilogy of Local Salmon – Smoked, Rilette and Beetroot Cured Salmon with Dill Crème Fraîche and Pickled Cucumber €10.50

Smoked Duck Breast Salad with Garlic and Sage Roast Vegetables, Ciabatta Croute and a Coriander Pesto €10.50

Crispy Crab and Potato Croquette with Red Chilli and Sumac, Mango Salsa and Pickled Lime Mayonnaise €11.00

Sliced Parma Ham with Blue Cheese Panna Cotta, Cranberry and Walnut Granola and Balsamic Syrup €11.00

Faithleggs' Raspberry Tea Smoked Salmon with Fennel and Chervil, Quail Egg and a Red Currant Vinaigrette €13.50

À LA CARTE BANQUETING MENU

SOUPS

Cream of Celeriac and Apple	€4.65
Seasonal Vegetable with a Herb Crème Fraîche	€4.65
Leek and Potato with a Spring Onion Cream	€4.65
Tomato with Basil Cream	€4.65
Wild Forrest Mushroom finished with Hazelnuts and Dill Crème Fraîche	€4.65
Cream of Courgette and Fennel finished with Thyme	€4.65
Carrot and Ginger with Crème Fraîche	€4.65
Roasted Red Bell Pepper	€4.65
Roast Pumpkin and Butternut Squash with Toasted Pumpkin Seed Crème Fraîche (Available in Autumn)	€4.65
Roast Butternut Squash with Orange Crème Fraîche (Available year round)	€4.65
Dublin Bay Prawn Bisque on Velvet Crab Cream and Garlic Croutons *	€8.00
Seafood Chowder *	€8.50
Jerusalem Artichoke Veloute with Asparagus Spears *	€10.00

SORBETS

Champagne and Ginger Syrup	€2.60
Citrus Lemon and Smirnoff	€2.60
Caribbean Fruits	€2.60
Green Apple and Calvados	€3.00
Raspberry and Poitin	€3.00
Toasted Coconut and Malibu	€3.00
Estate Elderflower Sorbet (Seasonal) *	€6.80
Champagne Sorbet with poured Moët and Chandon Champagne *	€10.00

*Supplement will apply if chosen as your
package Soup or Sorbet

À LA CARTE BANQUETING MENU

MAIN COURSES

*Please note if you wish to give your guests
an additional choice of main course, a
supplement of €6 per person will apply.
This supplement is added to the more
expensive of the two options.*

Supreme of Irish Chicken stuffed with Baby Spinach and Bacon, served with Red Onion Marmalade and a Marsalla Jus	€32.00
Salmon Fillet with a Kalamata Olive and Samphire Tapenade and Sundried Tomato Cream	€32.00
Baked Filet of Hake with a Basil and Almond Crumb, served with a Spiced Plum Tomato Ratatouille	€34.50
Thyme Roasted Sirloin of Irish Beef with Braised Shallot, Fondant Potato and a Red Wine Jus	€34.50
Roast Loin of Lamb with a Chestnut and Rosemary Stuffing wrapped in Parma Ham with a Mint Jus	€37.00
Twice Cooked Pork Belly with Apple Glazed Medallions of Pork served with Fondant Potato and a Cider Jus	€37.00
Crispy Skinned Filet of Seabass with a Salsa Verde and a Vermouth Beurre Blanc	€37.00
Paupiettes of Lemon Sole with Carrots and Leeks and a Prawn Bisque	€37.00
Roast Rack of West Waterford Lamb with a Mint and Dijon Mustard Crust and a Natural Jus	€38.00
Crispy Skinned Filet of Seabass stuffed with a Crab and Dill Mousse served with a Lemon Balm Beurre Blanc	€38.00
Filet of Monkfish on Creamed Leeks with a Ginger and Smoked Salmon Sauce	€38.00
Roast Fillet of Irish Beef with Celeriac Purée, Baby Carrots and a Marsala and Balsamic Butter Sauce	€39.50
Seasonal Char Grilled selection of Fish from Dunmore East with Tiger Prawns and Smoked Haddock Veloute	€39.50
Medallions of Irish Black Angus Beef Filet with Wild Local Mushroom Fricassee and a Cashel Blue Cream Sauce	€39.50

À LA CARTE BANQUETING MENU

Guinea Fowl Breast

accompanied with Baby Barrel Potatoes
and served with a Button Mushroom
and Red Wine Shallot Jus €39.50

Roast Halibut on the bone

with Sauté Baby Leeks and Clams with
a Lemon and Saffron Risotto and a
Parmesan Tuile €45.00

Locally sourced Beef Plate –

Slow Roast Short Rib of Irish Black
Angus Beef and a Fillet Medallion with
Glazed Baby Carrots, a Wild Wexford
Mushroom Duxelle, Thyme Fondant
Potato and a Madeira Jus €47.00

All Entrées are presented with a Seasonal
Selection of Vegetables and Potatoes.

Fish Entrées are weather dependent and a
suitable alternative may have to be offered.

Faithlegg is an allergen aware hotel, so
please inform us of any dietary food allergies
or intolerances and we can provide an
appropriate menu.

À LA CARTE BANQUETING MENU

DESSERTS

€8 per dessert, please note if you wish
to give your guests a choice of desserts a
supplement of €3 per person will apply.

Homemade Waterford Blaa and Butter Pudding laced with Baileys

served with Vanilla Pod Ice Cream

Brandy Snap Basket filled with

a sumptuous mix of Wild Berries
and topped with Homemade Praline
Ice Cream

Warm Homemade Chocolate and Walnut Brownie

served with Hazelnut Crème Anglaise
and Pistachio Ice Cream

Lemon Tart served with a Drambuie
and Belgian Chocolate Ganache
Lemon Martini Syrup and Champagne Sorbet

Chef's Deconstructed Cheesecake
with a Crunchy Nut topping and
Chantilly Cream

Choose one of the following flavours –
Strawberries and Cream, Chocolate Brownie,
Lemon Balm and Lime, Chocolate and Orange
or Mulled Berry

Crème Brûlée

with an Almond Shortbread Biscuit

Choose one of the following flavours –
Strawberry, Raspberry, Blackberry, Bourbon
Vanilla or Earl Grey Tea

Warm Bramley Apple and Cinnamon Crumble
served with Honeycomb Ice Cream and Vanilla
Anglaise

Warm Double Chocolate Fondant
with a Caramelized Walnut Fudge Sauce
and Honeycomb Ice Cream

Mulled Berry Tartlette

with Christmas Pudding Ice Cream
(Available in December)

Selection of Cheese

with Water Biscuits and Fruits €9.50

Cheeseboard

per table for your guests to enjoy
during your speeches €60.00

Freshly Filtered Tea or Coffee €2.00

Faithlegg Petit Fours €2.50

À LA CARTE BANQUETING MENU

A SWEET TASTE OF FAITHLEGG

Please pick three from the following:

- Passion Fruit and Mango Bavarois
with Toasted Coconut
- Chocolate Cup filled with Mascarpone
and Honey Cream or Chocolate Mousse
- Fresh Fruit Tartlette with Crème Patisserie
- Profiteroles filled with Praline Cream
- Wafer Basket with one flavour Ice Cream –
Strawberry, Vanilla, Chocolate or Honeycomb
- Crumble – Apple or Mixed Berry
- Chocolate and Raspberry Tartlette
- Chocolate and Walnut Brownie
- Mini Meringue with Berry Compote
- Panna Cotta –

Please choose one of the following flavours:

Lemon and Lime, White Chocolate and
Orange, Raspberry, Bourbon Vanilla,
Muldoon's and Almond or Winter Berry

SWEET TASTE OF FAITHLEGG CHRISTMAS SELECTION

Please pick three from the following:

- Mulled Berry Meringue
 - Chocolate and Clementine Panna Cotta
 - Mulled Berry Tartlette
 - Wafer Basket with Christmas Pudding Ice
Cream
 - Chocolate and Clementine Brownie
 - Mulled Berry Crumble
 - White Chocolate and Cranberry Mousse
-

À LA CARTE BANQUETING MENU

EVENING RECEPTION FINGER FOOD

*Why not add on one of the following to
your package:*

- The late night favourite of Old fashioned cones
filled with Hand Cut Chips
with Garlic Aioli €3.00
 - Breaded Chicken Goujons
with Sweet Chilli Mayonnaise €3.00
 - Country Style Pork Cocktail Sausages
served with a Selection of Dips €3.00
 - Upgrade from Cocktail Sausages to a
Mini Brioche Roll filled with Shredded
Pork, Apple Sauce and Pork Crackling €5.00
 - Mini Brioche Beef Sliders €5.50
-

LATE NIGHT SNACKS

*Delight your guests with a special after-
hours treat'*

- Platter of Sandwiches
A platter caters for 8 guests €25.00 per platter
 - O'Donnell Crisps (250g) €2.50
served with
 - Waterford Blaas €1.50 or
 - Bread and Butter €1.00 per person
-

SELECTION OF CANAPES

*to accompany your Arrival Drinks
Reception*

*When choosing your Canapes we
recommend catering for at least one third
of your total number of guests and pick a
minimum of 3 items at €2.60 each.*

- Seafood Mousse, sprinkled with Fish Batter
and Cucumber Jelly
 - Mini Choux Bun filled with Homemade
Parfait and Black Cherry Jam
 - Local Beetroot with Ardsallagh Goats Cheese
and Caramelized Walnuts
 - Naivetés of Faithlegg Country House Terrine
with Apple and Vanilla Marmalade
 - Local Smoked Salmon on Dill Blini
 - Goats Cheese and Charred Red Pepper
Tartlette
 - Savoury Cone filled with Crab and Samphire
with a Lime Crème Fraîche
-

À LA CARTE BANQUETING MENU

STRAWBERRIES

To accompany your Champagne Reception, why not serve Strawberries?

Chilled, Sugar Coated or Chocolate Dipped Strawberries €25.00 per large bowl

Platters of Chocolate Dressed Bride and Groom Strawberries €35.00 per platter

TRAY BAKES

To accompany your arrival Tea, Coffee and Homemade Biscuits – Choose one of our Pasty Chef's Tray Bakes for €2.50 per person.

Raspberry and Almond Frangipane

Dark Chocolate and Cherry Ganache Gateaux

Polenta and Clementine Cake (Gluten Free)

SOMETHING TO SAVOUR

Can be served to accompany your arrival drinks reception in our Summer Marquee or with your evening food buffet. Minimum numbers of 20 per selection and the price is available on request.

Olive Selection

Selection of Olives including Kalamata, Andalusian and Stuffed Olives, accompanied with an Antipasti of Grilled Vegetables in an Extra Virgin Olive Oil served with Homemade Breads, Tapenade, Smoked Tomato Pesto, Basil Pesto and Beetroot Hummus

Cheese Board Selection

A Selection of Cheeses will be served (Chef will select the appropriate Seasonal Cheeses) with Quince Jelly, Garden Fennel infused Honey, Blaa Crisps, Carrs Water Biscuits and Homemade Flavoured Jam

A Taste of Ireland Selection

Mini Blaa with Shredded Pork, Apple and Vanilla Marmalade and Bacon Jam

Faithlegg Smoked Salmon with Homemade Stout Bread

Faithlegg Cured Meats and Seafood Selection

Antipasti Selection

Chargrilled Vegetables marinated in Extra Virgin Olive Oil, Selection of Chorizo, Salami, Cured Meats and Fish and Balsamic Braised Pearl Onions, served with Black Olive Bread and Tomato Focaccia

FREQUENTLY ASKED QUESTIONS

Are there Terms and Conditions attached to our wedding?

Yes, we do require that a signed copy of our Terms and Conditions is signed and returned to the hotel with your deposit. A copy of these terms and conditions are available from our Wedding Coordinator.

What is the maximum capacity for a wedding in Faithlegg?

Our maximum capacity is 220 guests in The Minaun Room. We do have a number of smaller, more intimate rooms, if you would like to host your wedding in the main house.

Is there a minimum number of guests that is required?

Minimum numbers depend on the date of the wedding. The minimum number of guests on a weekend (Friday and Saturday) is 140 guests, on a Thursday the minimum is 100 guests and for Sunday to Wednesday inclusive the minimum is 60 guests for our Linen, Lace and Velvet Packages. If you are planning a more intimate wedding with fewer guests than these numbers, please speak to our Wedding Coordinator as there are some dates where there are exceptions to these numbers.

What is the latest time we can be seated for our wedding meal?

We require that all wedding parties are seated no later than 6.30pm, to allow you ample time for your meal, speeches and entertainment.

Do you cater for vegetarians and special dietary requirements?

Yes, a vegetarian menu is available and all special dietary requirements can be catered for.

How will we know the quantities for canapés, evening food, drinks etc. to order?

Our Wedding Coordinator will be able to advise you on this, based on the number of expected guests.

What type of Chairs are included?

We have blush leather & gold rimmed chairs. If you would like to have Chiavari chairs for your wedding, please speak to our Wedding Coordinator.

How will we work out the timings for our day?

When you meet with our Wedding Coordinator you will work out the timings for the day together to ensure everything runs smoothly.

How do we prepare our table plan?

Our Wedding Coordinator can provide you with a number of suggested layouts of The Minaun Room to help with your table plan.

Does the hotel provide a menu tasting?

Yes, we are delighted to invite the bride and groom for a complimentary menu tasting.

Is the bridal suite complimentary on the night of our wedding?

Yes, use of the Bridal Suite is with our compliments on the night of your wedding. If you would like to stay with us the night before or after your wedding, we are delighted to offer you a preferential rate.

FREQUENTLY ASKED QUESTIONS

Are there reduced accommodation rates for our guests?

Yes, we offer all weddings preferential accommodation rates. Please talk to our Wedding Coordinator for details, as rates vary depending on the season.

Are the Bride and Groom required to name all the rooms for their guests?

No. We automatically allocate 20 rooms to each wedding booking and recommend that guests book their own accommodation with our reservations team; guests simply need to state that they are attending your wedding to avail of your preferential rates.

Are you an approved venue for hosting Civil Ceremonies?

Yes, we would be delighted to host your ceremony here on the Estate! We have a number of options available, including our newly refurbished Adelaide Blake Suite. For larger numbers, The Minaun Room can be transformed, or if you would prefer an outdoor ceremony – weather permitting – we have a number of areas in the gardens that can be used. We would be delighted to show you all the different ceremony options when you visit us.

What time does the bar close?

With a bar extension the bar in The Minaun Room closes at 1.30am.

What time must the music finish?

We ask that all music in The Minaun Room finishes by 1am.

Is there a discount for golf if we play the course at Faithlegg?

Yes we have preferential golf rates for our wedding guests, subject to availability.

Can we have our drinks reception outdoors?

Yes, we have a Summer Marquee in our gardens for your arrival drinks reception during the summer months – this includes a private bar, indoor and outdoor seating, and giant garden games for your guests to enjoy.

Are there suitable areas where we can have photographs taken?

Yes the gardens here in Faithlegg can be used for photographs as well as indoors in the original house.

Can we have a pre- or post-wedding event in Faithlegg?

Absolutely. We want this to be your home away from home for the duration of your stay with us. Why not have a family meal the night before here in the hotel? We can help you plan your event in our award winning Roseville Rooms Restaurant or in one of our private dining rooms such as the Boardroom. For the day after, our Clubhouse is the perfect casual venue for you to unwind and relive your special day. There is a wide range of menu options available such as finger food, BBQ, buffet, or a full sit down meal.

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FBD Hotels & Resorts