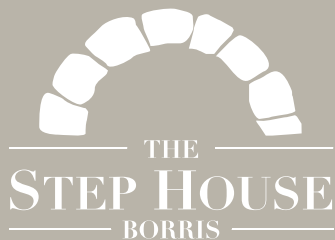


Bespoke

*“If I had a flower for
every time I thought
of you, I could walk
through my garden
forever”*



Bespoke

Bespoke Pricing 2025/2026

May - Sept & Dec	Peak Season	€135
Jan - April	Off Peak	
Oct & Nov	Fri/Sat	€128
	Mon - Thurs	€125

Welcome Reception:

- Red Carpet on Arrival
- Prosecco for all of your Guests
- Selection of Bottled Beers for all of your Guests
- Freshly Brewed Tea & Coffee
- Mini Afternoon Tea (Selection of Finger sandwiches, Mini Fruit Tartlets, Mini Pre-Filled Scones & Mini Macaroons) Serving 75% of Guests
- Choice of 3 Canapes for 75% of Guests

Wedding Banquet:

- Exquisite 5 course dinner will be presented to you and your Guests
- 1 Starter, Soup or Sorbet (1 Only), Choice of 2 Main Courses (Includes Hereford Beef Fillet cook to 2 temperatures), 1 Dessert, Tea & Coffee
- Half a bottle of wine for each of your guests throughout the meal (Package includes a choice of selected Premium Wines)

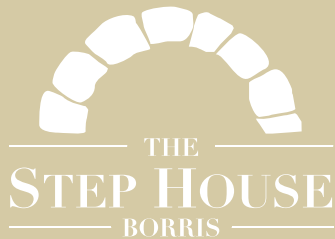
Evening Reception:

- Choose 2 from:
 1. Sesame Crusted Fish & Chip Cones with Saffron & Caper Aioli
 2. Stone Baked Margarita Pizza (create your own!)
 3. Mini Hot Dogs, Mustard & Pickle
 4. Selection of Irish Cheese, Crackers & Relish (€3 supplement)

*This Package Pricing is based on a minimum of 100 adults.
Room Hire Charges apply to weddings with less than 100 adults.*

Indulgence

*"To the world, you
may be one person,
but to one person you
are the world"*



Indulgence

Indulgence Pricing 2025/2026

May - Sept & Dec	Peak Season	€100
Jan - April	Off Peak	
Oct & Nov	Fri/Sat	€95
	Mon - Thurs	€93

Welcome Reception:

- Red Carpet & Champagne for the Bride and Groom.
- Prosecco (Served with Crème de Cassis or Fresh Orange Juice) and a Selection of Bottled Beers (50% of each item)
- Freshly Brewed Tea & Coffee
- Mini Afternoon Teas (Selection of Finger Sandwiches, a Choice of 2 Canapes / Mini Fruit Tartlets, Mini Pre-filled Scones / Mini Macaroons (Serving 50% of your guests))

Wedding Banquet:

- Exquisite Five Course Dinner will be presented to you and your guests.
- 1 Starter, Soup or Sorbet (1 Only), Choice of 2 Main Courses, 1 Dessert, Tea & Coffee
- Half a bottle of wine for each of your guests throughout the meal

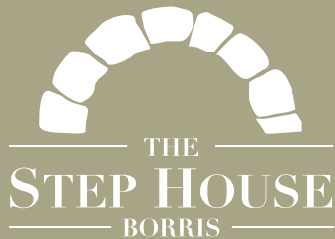
Evening Reception:

- Artisan Sausage En Croute, Sesame Crusted Fish Goujons, Tartare Sauce.

*This Package Pricing is based on a minimum of 100 adults.
Room Hire Charges apply to weddings with less than 100 adults.*

Elegance

*“My love for you is a
journey; starting at
forever and ending
at never”*



Elegance

Elegance Pricing 2025/2026

<i>May - Sept & Dec</i>	<i>Peak Season</i>	<i>€90</i>
<i>Jan - April</i>	<i>Off Peak</i>	<i>€85^{.50}</i>
<i>Oct & Nov</i>	<i>Fri/Sat</i> <i>Mon - Thurs</i>	<i>€83</i>

Welcome Reception:

- *Red Carpet & Champagne for the Bride and Groom*
- *Freshly Brewed Tea & Coffee*
- *Mini Afternoon Tea (Selection of Finger Sandwiches / Mini Fruit Tartlets / Mini Pre-filled Scones and Mini Macaroons). Serving 50% of your guests.*

Wedding Banquet:

- *Exquisite Five Course Dinner will be presented to you and your guests.
(1 Starter, Choice of 2 Main Courses, 1 Dessert, Tea & Coffee from our Wedding Banquet Menu)*
- *Half a bottle of wine for each of your guests throughout the meal.*

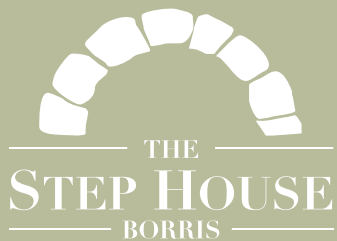
Evening Reception:

- *Artisan Sausage En Croute, Sesame Crusted Fish Goujons, Tartare Sauce.*

*This Package Pricing is based on a minimum of 100 adults.
Room Hire Charges apply to weddings with less than 100 adults.*

Timeless

*“Love is like the
wind, you can’t
see it, but you
can feel it”*



Timeless

Timeless Pricing 2025/2026

<i>May - Sept & Dec</i>	<i>Peak Season</i>	<i>€78</i>
<i>Jan - April</i>	<i>Off Peak</i>	
<i>Oct & Nov</i>	<i>Fri/Sat</i>	<i>€74</i>
	<i>Mon - Thurs</i>	<i>€72</i>

Welcome Reception:

- *Red Carpet & Champagne for the Bride and Groom.*
- *Freshly Brewed Tea & Coffee*
- *Selection of Finger Sandwiches / Mini Pre-filled Scones (Serving 50% of your guests)*

Wedding Banquet:

- *Exquisite Four Course Dinner will be presented to you and your guests.
(Choice of Soup & Homemade Breads, Choice of 2 Main Courses, 1 Dessert, Tea & Coffee from our Wedding Banquet Menu)*
- *Half a bottle of wine for each of your guests throughout the meal.*

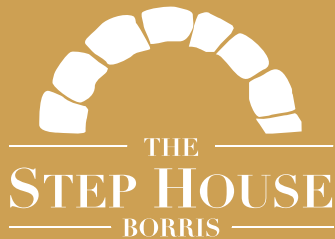
Evening Reception:

- *Selection of Sandwiches, Cocktail Sausages.*

*This Package Pricing is based on a minimum of 100 adults.
Room Hire Charges apply to weddings with less than 100 adults.*

Enhancements

*“Other thoughts
for personalised
enhancements”*



Upgrade from Sparkling Wine to Champagne for €8.50 per glass
“Remember Gentlemen, it’s not just France we are fighting for, its Champagne!” - Winston Churchill

Upgrade from our House Wines to the Premium Wine Selection, €3 per person
Step House Team will consult our tasteful suppliers and provide you with options on your tasting

Floral Upgrade with enhanced arrangements - €790
“Life is the Flower for which Love is the Honey” - Victor Hugo

Locally distilled Gin or Whiskey Station, from €490
“Whiskey, like a beautiful woman, demands appreciation” - Haruki Murakami

Top Hat Butler Concierge - €250 per Butler
“A good Butler should save his employers life at least once a day” – Jasper Forde

Exclusive Use, make the venue yours? Contact the wedding coordinator for pricing

Standard charges for Food and Beverage additional offerings

Choice of Starter - €5 per person

Choice of Soup/Sorbet - €3 per person

Extra Choice of Main - €10 per person

Choice of Dessert - €5 per person

Glass of Prosecco – (For Toast) €6 per glass

Bottled Beer - €5 per bottle

Selected Choice of Cocktail (Arrival or Toast) - €8.50 per glass

Select Gin & Tonic Bar - €7.50 per serving

Festive Mulled Wine - €6 per glass

*The Step House Hotel is fully committed to fine dining,
fine wine and luxurious surroundings*