

Dream Weddings at Harvey's Point

At Harvey's Point we are dedicated to helping you plan your dream Wedding, your way. Our Intimate Wedding Package has been specially designed for those couples who want an elegant celebration surrounded by their family, friends and loved ones. Your Wedding day is a reflection of your love story and our Wedding Coordinators are there to help you bring your dream day to reality.

The Garden Suite is the ideal venue for your Intimate Wedding Ceremony and Reception, flooded with natural light and with a cosy ambience.

Our Head Chef has put together a beautiful selection of dishes for you to create a Menu that your guests will love.

Your Intimate Wedding Package contains everything you need to complete your perfect Wedding Day.

Harvey's Point is a Wedding Venue like no other. Panoramic views of Lough Eske and The Blue Stack Mountains, romantic grounds, fine cuisine, beautiful guest rooms and an award winning wedding team who will work with you to exceed all of your expectations and leave you with wedding day memories to cherish forever.

It was Love at first sight...

...And True Love Forever



*Your Wedding Coordinator Team
at Harvey's Point*

Get in Touch

events@harveyspoint.com

+353 74 9724315

www.harveyspoint.com



@weddingsatharveyspoint



@donegalwedding



*Intimate
Weddings
at
Harvey's Point*

Harvey's Point Hotel
Lough Eske, Donegal Town, Co. Donegal
+353 74 9724315 | www.harveyspoint.com | events@harveyspoint.com



Your Intimate Wedding

Your Package Includes

Dedicated Wedding Coordinator to help, support and advise
Red Carpet arrival with Champagne reception for the Bridal Party
Drinks Reception of Bubbly & Bottled Beers
Tea, Coffee & Dressed Scones for your guests on arrival
A fabulous Five Course Wedding Banquet, with a choice of three main courses
Wine served with Dinner
Tea & Coffee & homemade cookies following Dessert
Evening Buffet with an assortment of sandwiches and hot food served with Tea & Coffee
Room Décor to include Centrepieces, Fairy-light backdrop and Chairs
A beautiful honeymoon suite for your first night as a newly married couple
Personal planning meetings with our dedicated wedding team
Separate private drive way, entrance and lobby for wedding party
Wedding post box for your guests to post their cards
Personalised Menu cards & Table plan
Toast Master for the day
Cake knife and stand
Impressive lake side views for your photography
Room hire charge included

up to 40 adult guests - €175 per head
from 40-60 adult guests - €138 per head
from 60-100 adult guests - €110 per head

Subject to availability from Monday to Thursday and on selected weekend dates

Sample Menu

Homemade Soup (choose one)

Cream of Locally Grown Country Vegetable

Slow Roast Tomato, Enhanced with Fresh Basil & Garlic Croutons

Spiced Carrot Soup Flavoured with Coconut, Ginger & Aromatic Coriander

Broccoli Cream with hints of Cashel Blue Cheese & Toasted Almond

Starters (choose three)

King Prawn & Queen Scallops in a Rich Cream Sauce,
on Freshly Baked Puff Pastry, Crisp Greens & Lemon

Locally Caught Smoked Salmon, Cucumber, Horseradish Mayo,
Watercress & Homemade Wheaten Bread

Foie Gras Terrine, with Fig Chutney, Toasted Hazelnut & Baked Brioche

Poached Irish Chicken, Baby Gem Lettuce, Kalamata Olive,
Parmesan, Smoked Bacon Jam & Caesar Dressing

Baked FiveMileTown Goats Cheese, Beetroot Jam,
Toasted Walnut & Dressed Leaves

Tempura of Tender Stem Broccoli, Cashew Nut Butter,
Soy Vinaigrette, Toasted Sesame and Fresh Coriander (VG)

Sorbet

Main Course (choose three)

Roast Fillet of Turbot, Dressed with a Shrimp, Golden Raisin
& Caper Butter, Samphire & Champ Potato

Oven Baked Locally Caught Halibut, Braised Fennel, Potato
Fondant & a Donegal Mussel Veloute

8oz Fillet of Irish Beef, Creamed Onions,
Roast Parsnip and a Rich Cep Cream Sauce

Rump of Donegal Lamb, Celeriac, Tomato Chutney,
Tender stem Broccoli & a Rosemary Jus

Supreme of Irish Chicken, Creamed Cabbage, Baby Carrots, Prune Sauce

Bangladeshi Style Spiced Potato Croquette, Date Chutney,
Spiced Pine nuts, Vegetable Julienne & Rice Noodles (VG)

Dessert (choose three)

Passionfruit Crème Brulee, Freshly Baked Shortbread
Biscuit, Tangy Passionfruit Gel & Sorbet

Warm, Rich & Indulgent Chocolate Fondant,
Golden Honeycomb, Chocolate Soil & Cocoa Ice Cream (VG)

Tropical Fruit poached in a Spiced Syrup, Crunchy Baked Meringue,
Cardamom Chantilly Cream and Refreshing Fruit Sorbet

Conference Pear Slow Poached in a Spiced Sweetened Wine, Oat Crumble,
Warm Cinnamon Infused Custard & Vanilla Bean Ice Cream

Baileys beautifully flavoured Cheesecake, Vanilla Bean
Caramel, Roasted Hazelnut Ice Cream & Crumb

A Delicately Sweet Caramel Tart, Salted Butter Popcorn,
Banana Cream & Homemade Vanilla Bean Gelato

Tea & Coffee