

Harveys Point

LAKESIDE WEDDINGS, DONEGAL

INSPIRED BY EXCELLENCE



*“on the shores of Lough Eske in
County Donegal
at the foot of the Bluestack Mountains
lies Harvey’s Point,
an unparalleled lakeside wedding venue”*







a dedicated private wedding suite...

A Private Wedding Suite all for you and yours...

At Harvey's Point, our dedicated Wedding Suite offers couples and guests complete privacy to celebrate in style! Arrive at your own private entrance, walk along the red carpet and be welcomed into our spacious lobby with a glass of bubbles. With a choice of Ceremony locations your day can start even before you say "I do".

The Garden Suite is also the perfect choice to host your drinks reception and mingle with your guests before enjoying a sumptuous meal in our stunning Ballroom Suite with panoramic views of Lough Eske. Dance the night away surrounded by family and friends and enjoy the luxury of your own private bar.





Civil Ceremonies at Harvey's Point

*“Rain or shine
walk down the aisle with us.
Choose Lough Eske
for a unique backdrop...
or move indoors to our
Garden Suite”*





a most elegant backdrop...

Your Wedding Backdrop

Welcome to the enchanting Lakeside Ballroom – a haven of romance nestled against the breathtaking backdrop of serene lakes and majestic mountains. Immerse yourselves in the splendour of nature's beauty as you celebrate your love story in this idyllic setting.



Your complete Wedding Package...



Price per person includes the following

- Dedicated Wedding Coordinator to help, support and advise
- Red Carpet arrival with Bubbly Reception for your Bridal Party
- Drinks reception and light refreshments for your guests on arrival to include Prosecco, a selection of Bottled Beers, Tea, Coffee and Homemade cookies served to your guests
- 4 Course Wedding Banquet, with choice of two main courses.
- Choose from the famous Harvey's Point Buffet style Starter and Dessert Banquet or full waiter service... or even a combination of both
- Evening Buffet with an assortment of sandwiches and hot food served with Tea & Coffee

Included with our compliments

- Hydrangea & candelabra centrepieces for your table and fresh floral arrangement for the top table
- Fairy light backdrop on stage behind your top table
- A beautiful honeymoon suite for your wedding night
- Personal planning meetings with our wedding team
- Separate private drive way, entrance and lobby exclusively for your wedding party
- Wedding post box for your guests to post their cards
- Toast Master for the day
- Personalised Menu cards
- Table plan
- Cake knife and stand
- Impressive lake side views for your photography
- PA system for your speeches
- Ample and free car parking
- Ballroom hire charge included for weddings of 120+ adults

** Prices are inclusive of charges and taxes and may be subject to change*

ARRIVAL RECEPTION

Your guests will arrive at the private entrance of our Garden Suite to begin the celebrations

Included in your package

**Bubbly Reception for Bridal Party
Prosecco, Bottled Beers, Tea, Coffee
& Homemade Cookies for all guests**

*Options to upgrade
for an additional cost*

Canapés
four per person

Homemade Scones
with cream and jam

Selection of Finger Sandwiches

Seasonal Options
mulled wine, hot whiskey

**Cocktail of the Day or Bellini
Gin Bar**

Your Four Course Wedding Banquet

Your Wedding Banquet is included in your package. Choose one soup, choose either two plated starters or our starter buffet option, choose two main courses and choose either two plated desserts or our dessert buffet option.

SOUP

- Cream of Vegetable
- Tomato & Basil
with garlic croûtons
- Mushroom Soup
with truffle cream
- Carrot & Coconut
- Parsnip & Apple
- Broccoli &
Blue Cheese
- Cauliflower Velouté

PLATED STARTER

- Chefs Starter Assiette
*prawn cocktail, donegal smoked salmon,
chicken liver parfait, vine tomato, mozzarella*
- Duck Liver Parfait
*with onion compote, balsamic reduction,
toasted brioche bread, green salad*
- Donegal Smoked Salmon
*chive crème fraiche, red onion,
capers, homemade brown bread*
- Fan of Cantaloupe Melon
raspberry gel and mint syrup
- Chicken Caesar Salad
*baby gem, croutons, parmesan, smoked bacon,
caesar dressing*
- Warm Goats Cheese Tart
*roast baby vine tomatoes, green salad,
balsamic reduction*
- Poached Chicken & Mushroom Vol au Vent
creamy mushroom velouté



Your Wedding Banquet...

OUR FAMOUS STARTER BANQUET

Wow your guests with a fabulous selection of starters from our Chef's famous Starter Banquet. Beautifully presented, the Buffet Banquet is a real crowd pleaser and includes all the following

Seafood

*poached salmon, fresh mussels,
smoked Irish salmon, prawn cocktail,*

Meats

bbq ribs, cold meat selection, paté, salami

Salads

*tomato & mozzarella, cous cous, pasta salad,
egg mayonnaise, three bean salad,
celeriac salad, potato salad,*

Breads & Fruits

pizza slices, garlic bread, melon, fresh fruit platter





Your Wedding Banquet...

WINE WITH MEAL

*We pride ourselves on our wine selection and we suggest a half bottle *per person for wine with the meal and our team will be happy to guide you on the prices and choices.*

You will only be charged for what is consumed.

OUR MAIN COURSES

- Traditional Turkey & Ham
succulent breast of farmhouse turkey with honey & mustard roasted loin of bacon
 - Roast Leg of Donegal Lamb
roasted root vegetables and mint jus
 - Roast Sirloin of Prime Irish Beef
onion compote, beef gravy
 - Grilled Fillet of Salmon
poached leeks, classic beurre blanc sauce
 - Baked Filled of Cod
with creamy chowder sauce
 - Supreme of Free Range Fermanagh Chicken
with wild mushroom velouté
 - Pan Fried Fillet of Seabass
with sautéed spinach, white wine velouté
- also available for a supplement**
- 10^{oz} Sirloin Steak (+€6 p.p.)
 - 8^{oz} Fillet Steak (+€10 p.p.)

vegan & vegetarian options on request

PLATED DESSERTS

- Assiette of Desserts
a selection of our Pastry chefs finest desserts
- Lemon Meringue Pie
raspberry gel & sorbet
- Homemade Apple Crumble
warm vanilla custard, ice cream
- Indulgent Chocolate Cake
whipped double cream and chocolate sauce
- Fresh Fruit Pavlova
chantilly cream and vanilla ice cream
- Passion Fruit Crème Brûlée
shortbread biscuit, passion fruit sorbet

OUR FAMOUS DESSERT BANQUET

Give your guests something to really talk about by treating them to our fabulous Chef's Dessert Banquet, a mouth-watering selection of the tastiest sweet treats including all of the following;

Homemade Cheesecake, Chocolate Gâteau, Apple Crumble, Sherry Trifle, Tiramisu, Fresh Fruit Salad, Carrot Cake, Crème Brûlée, Selection of Pastries, Cheese Board, Freshly prepared Crêpes

add a chocolate fountain for an additional €150

EVENING BUFFET

Your package includes one item from Selection A and three items from Selection B

Selection A

- Freshly cut Sandwich Selection
- Wraps & Baps Selection
- Crisp Sandwiches

Selection B

- Cocktail Sausages
- Sausage Rolls
- Fish Goujon & Chip Cones
- Mini Bacon Butties
- Pizza Slices
- Hot Vegetarian Options
- Chicken Goujons

additional choices available for an extra charge



Luxury Accommodation for you and your guests

Indulge in opulent comfort and luxury as you and your guests make lasting memories at Harvey's Point. Our luxurious suites offer a serene retreat, providing a perfect blend of sophistication and relaxation. Revel in spacious rooms adorned with elegant decor, plush furnishings, and modern amenities, ensuring that your stay is nothing short of extraordinary.

Located on the grounds of the hotel, The Lodge at Harvey's Point offers quality at an affordable price and the opportunity to share relaxing communal space with panoramic views, while enjoying all the amenities of Harvey's Point.

Rest assured, our dedicated wedding coordinators are at your service to assist with reservations, ensuring that your loved ones find the perfect home away from home during this joyous occasion.





*“Whatever the season
you will find the
perfect backdrop
for those special
photographs”*

Your Wedding Day at Harvey's Point



HARVEY'S POINT WEDDING DATE PRICE CALENDER 2028

JANUARY 2028

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

FEBRUARY 2028

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20	21	22	23	24	25	26
27	28	29				

MARCH 2028

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26	27	28	29	30	31	

APRIL 2028

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MAY 2028

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28	29	30	31			

JUNE 2028

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JULY 2028

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30	31					

AUGUST 2028

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SEPTEMBER 2028

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OCTOBER 2028

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22	23	24	25	26	27	28
29	30	31				

NOVEMBER 2028

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19	20	21	22	23	24	25
26	27	28	29	30		

DECEMBER 2028

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16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

BLUE DATES

€95

GREEN DATES

€99

BLACK DATES

€106

RED DATES

€128

ORANGE DATES

€136

HARVEY'S POINT UPGRADES AND ADDITIONAL CHOICES 2028

ARRIVAL RECEPTION

Your guests will arrive at the private entrance of our Garden Suite to begin the celebrations

INCLUDED IN YOUR PACKAGE

Bubbly Reception for Bridal Party
Prosecco, Bottled Beers, Tea, Coffee
& Homemade Cookies for all guests

ARRIVAL FOOD OPTIONS TO UPGRADE

Finger Sandwich Selection (per person) **€8.50**

Cup of Soup (per person) **€7.00**

Canapés (per person) **€12.50**
four per person

Homemade Scones (per person) **€6.50**
with cream and jam

Chocolate Fountain **€200.00**

ARRIVAL DRINK OPTIONS TO UPGRADE

Cocktail of the Day (per person) **from €15.00**

Bellini (per person) **€7.00**

Hot Whiskey (per person) **€10.50**

Gin Bar **POA**

*Prices vary with the choice of gin.
Tonics provided with our compliments.*

Other upgrade options available on request, subject to availability

EVENING RECEPTION

Your package includes one item from Selection A and three items from Selection B

SELECTION A

- **Freshly Cut Sandwiches** (per person) **€8.50**
- **Wraps & Baps Selection** (per person) **€8.50**
- **Crisp Sandwiches** (per person) **€8.50**

SELECTION B

- **Cocktail Sausages** (per person) **€7.50**
- **Sausage Rolls** (per person) **€7.50**
- **Fish Goujon & Chip Cones** (per person) **€10.50**
- **Mini Bacon Butties** (per person) **€10.50**
- **Pizza Slices** (per person) **€9.50**
- **Hot Vegetarian Options** (per person) **€9.50**
- **Chicken Goujons** (per person) **€9.50**

BANQUET WINES

We pride ourselves on our wine selection. We suggest a half bottle per person for wine with the meal. Options are available from €32 per bottle upwards and our team will be happy to guide you on the prices and choices.

You will only be charged for what is consumed.



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harveyspoint.com

