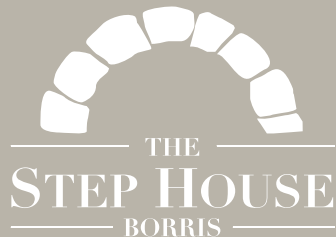


# Bespoke

*“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)

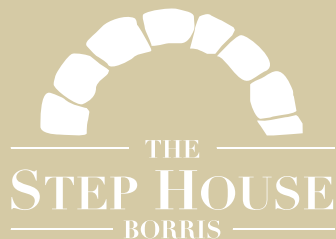
### Evening Reception:

- 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

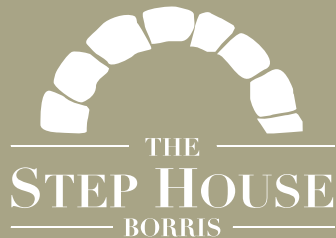
### Evening Reception:

- 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 &amp; Dec</i>	<i>Peak Season</i>	<i>€90</i>
<i>Jan - April</i>	<i>Off Peak</i>	<i>€85<sup>50</sup></i>
<i>Oct &amp; 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.*

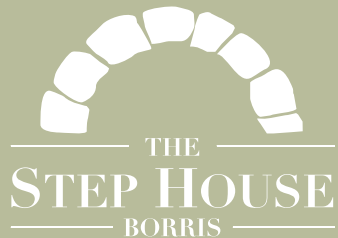
### **Evening Reception:**

- *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 &amp; Dec</i>	<i>Peak Season</i>	<i>€78</i>
<i>Jan - April</i>	<i>Off Peak</i>	
<i>Oct &amp; 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”*

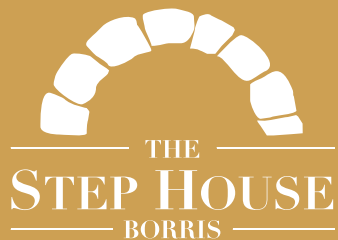


Photo by Steven Kelly

*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*