



**“Twelve great reasons to celebrate your special day at the Twelve”
Galway’s most glamorous and happening boutique hotel**

There are many reasons but here are the twelve:

One...

Stylish Private Dining Room “Na Beanna Beola”

The Twelve has a luxurious private venue specially designed for boutique weddings, which can cater for up to 100 people in sophisticated elegance.

Two...

Fabulous food from “West”

Lucky guests at a wedding at The Twelve will enjoy food from the acclaimed “West” Restaurant - True to the region, true to the season, highlighting the west and the season’s best ingredients.

Three...

Exclusive tasting evening

The bride and groom will enjoy a special menu tasting in “West” with a reduced rate for their overnight stay before the big day.

Four...

Wine consultation

As part of the dedicated service, you will have a wine pairing consultation, where you will be advised on wines to compliment your menu by one of the most experienced and talented sommeliers in the country, while choosing from one of the most extensive and interesting wine collections in Ireland.

Five...

The Twelve Bakery

With its very own on-site bakery, the Pastry Chef from the Bakery at The Twelve would be delighted to create a specially designed wedding cake for the occasion.

Six...

THE BEST IN-ROOM PAMPERING

Pamper yourself in a seaweed bath with scented candles and an iPod delivered to your guestroom and treat yourself to the truly unique 100% organic bathroom amenities. You may indulge yourself further with the truly unique, bespoke spa treatments available from our talented therapists.



Seven...

UNIQUE SUITES

Within a suite design unique to The Twelve, which can cater equally perfectly for individuals or families, rooms and suites can connect to form 2 bedroom Suites/Family Suites, with their own mini kitchens/wet bars, living room area and private balcony, perfect for groups attending intimate family weddings. Featuring a super king sized bed or twin beds with fine linens and duvets, convertible sofas and windows that open, hardwood floors or rich carpets, rooms and suites at The Twelve are as stunningly designed as every aspect of this boutique jewel.

Eight...

THE PINS BAR & LOUNGE

You can enjoy an incredible selection of whiskies, cognacs, armagnacs, rums, bourbons, vodkas and countless other fine spirits and beers in The Pins Bar and Lounge, which also features great coffees, interesting teas, breads 'just out of the oven' from the on-site bakery and light meals. The place literally buzzes on the weekends with great entertainment.

Nine...

CHIC INTERIORS

The interior of the hotel has been designed by *Designfarm*, with each detail of every area full of fascinating craftsmanship and skilful style. From the thatch and whitewash incorporated into the exterior, to the organic shapes in the contemporary space of the Champagne Bar and West, The Twelve is a marriage of modern and traditional, united by elegance and full of specially designed bespoke furniture and handcrafted pieces by local artists.

Ten...

TOTAL TECH

The Twelve is fully equipped with all the high tech essentials, with in-room CD/DVD players, wall mounted LCD TVs and free high-speed wireless and broadband internet access throughout the hotel and bar.

Eleven...

MASTER SUITE XII

Master Suite XII at The Twelve creates the perfect setting for the first night of married life! The glass walled en-suite is totally unique, with its saucy double shower and luxurious Jacuzzi. With designer furnishings and a Juliette balcony, an open fire and specially commissioned surround sound system, Suite XII in the Twelve Hotel is truly special.

Twelve...

BEAUTIFUL BARNA

The picturesque surroundings of Barna, including the pier, the beach and the woods, make an ideal background for photos to remember this great day. A carefully designed, utterly unique location, The Twelve offers a new kind of luxury, celebrating glamour and style while tempered with a healthy dose of fun and wit. A lot of thought, love, consideration and attention to detail has gone into The Twelve, providing a sophisticated, beautiful space for a special treat, and a place which is the ideal setting for an elegant, extra special wedding.



THE IDEAL VENUE FOR YOUR WEDDING DAY...

Our Comprehensive Wedding day plan offers all the trimmings & frills to make your Fairytale wedding a dream come true... Our ultimate goal is to create your ideal day, be it traditional, contemporary or action packed...

Our special wedding day package offers:

- A tailor-made menu
- Private drinks reception on arrival
- Personalised menu cards & seating plan
- Use of cake stand & wedding knife
- Children's menu
- Special dietary requirements catered for
- The "Funnymoon Suite" complimentary for the special couple
- Special accommodation rates for all wedding guests*
- Complimentary tea & coffee reception
- Complimentary champagne for the Bride & Groom
- Complimentary parking for guests
- 1 year anniversary dinner for two in "West" Restaurant
- Provision of a Personal Wedding Co-coordinator
- Fantastic photo opportunities & magnificent surroundings
- Complimentary room hire charge**
- Smoking Terrace
- Wheelchair Accessible

Seasonal Wedding's at the Twelve?

A 10% discount on your menu price and a complimentary Summer Punch reception is offered on all weddings of 70 guests and over Monday – Thursday inclusive in March- November. Whatever your wedding event, from an intimate family brunch a sophisticated cocktail buffet to a grand reception banquet, the choice is yours! Our team at The Twelve, Galway will assist you or your bridal consultant from start to finish.

*Special accommodation rates apply for ten rooms only

**Complimentary room hire for fifty guests or more.



Your Wedding Sample Menus

Menu one...

Parma ham and cantaloupe melon
with peppery rocket salad and balsamic vinegar dressing

-o0o-

Creamy tomato and basil soup

-o0o-

Free range Chicken supreme with garlic chive rosti
steamed vegetables and white wine tarragon sauce

or

Fillet of Irish Salmon, risotto with wilted spinach and sun-dried tomato salsa

-o0o-

The Dessert Parade

-o0o-

Coffee and Petit Fours

€47.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Wedding Sample Menus

Menu two...

Chicken and mushrooms in a puff Pastry with salad bouquet

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Potato and leek soup

-o0o-

Roast Sirloin with garlic scented potato gratin,
garden vegetables and red wine sauce

or

Fillet of Atlantic cod on a bed of saffron and basil infused crushed potato,
with asparagus and caper and warm olive vinaigrette.

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Country style warm apple pie with vanilla ice cream

-o0o-

Coffee and Petit Fours

€55.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Wedding Sample Menus

Menu three...

Smoked Salmon and crab salad with apple and horse radish

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Cream of forest mushroom soup.

-o0o-

Roast Sirloin with garlic scented potato gratin,
garden vegetables and red wine sauce

or

Monk fish fillet with a brown shrimp and mussel blanquette.

-o0o-

Twelve signature chocolate mousse cake

-o0o-

Coffee and Petit Fours

€62.00 per person

All prices include VAT

Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Your Wedding Sample Menus

Menu four...

Amuse Bouche

-oOo-

Terrine of foie gras and rabbit with marinated prunes and toasted brioche

-oOo-

Roasted red bell pepper soup with prawns.

-oOo-

Venison loin with braised red cabbage, roasted apples,
wild sauce with a touch of cinnamon and bitter chocolate

or

Seared Turbot fillet with glazed leek and celeriac cream
drizzled with a rich butter sauce

-oOo-

Amaretto and white chocolate cake

-oOo-

Coffee and Petit Fours

€68.00 per person

All prices include VAT
Prices based on one main course choice
Extra course choice may be accommodated at a €5 supplementary charge



Sample a La Carte Menu

Create your perfect menu....

To Start

Quail breast and Confit leg

served with a quiche of pancetta and spinach, drizzled with star anise jus
€9.00

Marinated salmon

carpaccio of house marinated salmon with shaved fennel and dill cream
€9.90

Rabbit and foie gras

terrine of rabbit and foie gras with prunes marinated in brandy, oranges and cinnamon, served with warm bioche from our bakery
€10.20

Goats cheese

gratinated st.tola goats cheese with honey and lavender
€9.20

Black pudding

tarte tartin of local black pudding, caramelized apple with seared foie gras and crisp croquette of confit duckling
€13.50

Lobster, crab and prawn

lobster and crab terrine with a bay prawn in kattafi pastry, finished with a saffron aioli
€12.00

Aubergine

samosa of baked aubergine with a tomato bavorois and a pimento salsa
€7.80

Greens

gathered local greens garnished with sundried tomatoes and croutons
€6.90



Soups

Market soup

creamed soup of the evening
€5.90

Watercress soup

with shavings of smoked trout
€5.90

Potato soup

garnished with cabbage and ham
€5.90

Meat & Poultry

We use only the finest of irish meat from féile bia approved suppliers. all of our beef is matured for a minimum of twenty eight days and cooked on a special vapour grill

Chicken

chicken supreme wrapped in cured bacon with butter nut
squash and tarragon jus
€23.00

Duck

barberie duck breast with braised chicory and grilled rosevel potatoe and a wild sauce
€27.00

Beef

6 oz beef fillet from the vapour grill, pomme carree,
sauteed wild mushrooms, pinot noir red wine jus
€30.00

Beef

10 oz sirloin from the vapour grill, sauteed potatoe
with black bacon and onions, pepper and thyme sauce
€30.00

Lamb

loin of lamb, with grilled courgette and aubergine, celeriac gratin, sauce agneau and rocket oil
€27.00

Pork

grilled irish pork chop with a truffle mash, garnished with cinnamon apples and a cider sauce
€25.00

All main courses include an assortment of fresh seasonal vegetables



Fish & Shellfish

we take advantage of galway's coastal location to ensure we receive the freshest of fish daily

Shellfish

sea food linguini, with crab meat and shellfish, tarragon
and chives in a creamy sauce

€23.00

Halibut

halibut with saffron risotto, dressed rocket leaves and
red pepper coulis

€27.00

Monkfish

connemara monkfish with tomato risotto and baby spinach,
lemon grass sauce and a garlic froth

€27.00

Plaice

plaice with almond and parsley butter, pomme chateau

€23.00

Lobster

half lobster thermidor with a vegetable julienne,
gratinated with hollandaise sauce

€29.00

All fish dishes include an assortment of fresh seasonal vegetables

Vegetarian Options

Risotto

creamy arborio rice with gorgonzola cheese, char grilled asparagus tips and peppers with a
drizzle of truffle oil

€21.00

Strudel

vegetable strudel with gratinated blue cheese, apricots and arugula leaves

€21.00



Canapes & Hors D'oeuvres

(Minimum of 20 persons)

Canapé Selection A

Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Cured Smoked Salmon on Crostini, Apple Horseradish and Dill Sprig
Vegetarian Spring Roll and Oriental Dip

Choice of four canapés at €9.90 per person

Canapé Selection B

Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Cured Smoked Salmon on Crustini, Apple Horseradish and Dill Sprig
Grilled Skewered Margarita Shrimp
Tortilla Wrap, Boursin & Baked Ham
Kalamata Olive Tapanade on Crostini

Choice of six canapés at €11.90 per person

Canapé Selection C

Foie Gras Mousse Crostinis, Pickled Fennel and Seasonal Berries
Mini Burgers with Cornichons & Olives
Tortilla Wrap, Boursin & Baked Ham
Cured Smoked Salmon on Crosini, Apple Horseradish and Dill Sprig
Chicken Satay with Bell Peppers and Pineapple
Kalamata Olive Tapanade on Crostini
Vegetarian Spring Roll and Oriental Dip
Prociutto Di Parma Wrapped Melon

Choice of eight canapés at €14.90 per person

Canapé Selection D

Sea Scallops Grilled on a Rosemary Skewer
Tuna Titbits, Sesame Seared on Cucumber Rounds, Wasabi-Oil and Beet Sprouts
Tortilla Wrap, Boursin & Baked Ham
Cured Smoked Salmon on Crosini, Apple Horseradish and Dill Sprig
Chicken Satay with Bell Peppers and Pineapple
Kalamata Olive Tapanade on Crostini
Vegetarian Spring Roll and Oriental Dip
Tomato & Fresh Mozzarella Crostini, Basil Pesto
Prociutto Di Parma Wrapped Melon
Mini Burgers with Cornichons & Olives
Foie Gras Mousse Crostinis, Pickled Fennel and Seasonal Berries
Grilled Skewered Margarita Shrimp

Choice of twelve canapés at €17.90 per person



Finger Food Options for your day...

Chicken Wings, Wedges & Cocktail Sausages
€9.00 per person

Chicken Goujons, Wedges, Cocktail Sausages, Onion Rings and Spring Rolls
€11.00 per person

Chicken Wings, Wedges, Cocktail Sausages and Closed Faced Sandwiches
€14.50 per person

Closed-Faced Sandwich Selection
€7.00 per person

Freshly Made Soup and Closed Face Sandwiches
€11.50 per person

Add a soup to the above options for just **€4.50** per person

A Special touch from "The Twelve"

The Twelve's chocolate dipped strawberries at €11.00 per dozen
The Chocolate fountain with fresh fruit and marshmallows €600 per 100 persons

(Available in conjunction with Weddings/Private Functions in
"Na Banana Beola" and "West Restaurant")

Please note menu prices are for 2008.

Please allow a 5% increase for 2009

The 2009 price will apply to all 2010 bookings made during 2008



The Twelve's recommendations for "Wedding Suppliers"

Photography for the Twelve

Peter Harkin photography
www.peterharkin.net
091 529700

Costello Photography
www.gerrycostello.com
0905 84770

Karl Keaney
www.karlkeaney.com
094 62622

Tadgh keady Comm.
www.keady.biz
091 561717

The Lane Studios
www.thelanestudios.com
091 567938

Mike Concannon
www.mikeconcannon.com

Coppinger & Curran
www.tcoppinger.com

Video recordings for the Twelve

Coppinger & Curran
<http://www.tcoppinger.com>
09096 79429

Andrew Davey
www.weddings.daveyav.com
091 521 598

Aces Studio
Paddy McCarthy
094 902 3063

Recommended Florists for the Twelve

Flowers by Kay
Bearna Village
091 562426

Knocknacara Florists
091 586 66

Blooms & Balloons
091 565 509

Wedding Cakes

The Pins Bakery
091 597000

Cakes by Nicholas
091 528387

Cars

TC Limousine & Car Hire
086-8164226

Farrel Travel
Limousine Hire
091-844189

Gabriel Walsh
Galway Rolls Royce
091 761 1759

Farrel Travel
Limousine Hire
091 844189

Tom Brett
Vintage Car
091 794817

Hugh Ryan
Vintage Car
091 555 780



The Twelve's recommendations for "Wedding Suppliers"

Continued/...

Dress Hire

Joe Greene Menswear
091 565745

Hanly & Co
091 567 951

Martin Feeney
091 566050

Hair

Velvet Hair – Bearna
091-596900

Make-up

Piorra – Bearna
Contact- Rachael 091- 867799

Entertainment / DJ's

Streetwise/Kenneth Doyle
087 9573989

Face Value/John Hynes
091 529 950

La Bamba /Kieran McGowan
086 854 0044

Silkwood/Declan
087 2222905

Restless/Vinnie
087 826 6307

Johnny Carroll
086 851 1575

Horizon - Jimmy Higgins
091 757772

Discovery/Paul Vignoles
087 607 7880

Carmel Dempsey
086 813 7104

Blue Magic – Sandra
091 792054/087 2395727

Free Bird/Gary
086 263 1398

Heatwave/Richard Moore
087 965 7930

The New Avengers
090 6492868/086 2652644

Evergreens/Eamon
086 265 2644

Show Band/Willie Carty
0909 741 017

Conquerors - Willie Carty
090 9741017

Celebrations/Dave Lawlor
086 274 9047

Damian Butler
087 740 3860

Please just ask us for recommendations and we at the Twelve will be delighted to discuss and assist you!



Terms & Conditions for Wedding Parties at “The Twelve”

- * The following are the Terms & Conditions that are applicable to wedding parties hosted at the Twelve.
- * We require a non-refundable deposit of €1000 within 14 days of provisionally reserving a date for your wedding.
- * Within 3 months from your wedding date, a further deposit of €5000 for weddings of 80 guests or more is required.
- * Menu must be confirmed 14 days prior to the event. We request that if you have guests attending with special dietary requirements that you inform us of them at this time also.
- * Final numbers and the table plan must be confirmed 72 hours before the event. The minimum charge payable will be based on this confirmation.
- * The outstanding balance of the bill is to be settled on the evening of the wedding or morning after the event.
- * All music must set up and play in the assigned area. All music must be kept to a tolerable level to prevent any disturbance to neighboring residents of Bearna Village.
- * The bar closes at legal closing times. A bar exemption may be obtained for extended opening times allowing service to 1.30am. The cost of such is €250.-
- * The finishing time for all music/entertainment is strictly 1.30am.
- * There is one half hour drinking up time.
- * All cancellations must be confirmed in writing.
- * A nominated person must pay full and final payment of the wedding reception and associated costs prior to departure from the Hotel, by guaranteed cheque or bank draft.
- * Any unallocated bedrooms that are not cancelled one week prior to the wedding day will be added to the wedding reception account. All individual reservations must be accompanied by a credit card/cheque/ deposit guarantee.
- * Our residents bar is strictly for residents of the Hotel only.
- * In the unfortunate event where the client is required to cancel their confirmed booking, the hotel will make every reasonable effort to resell the facilities (banqueting and accommodation) on the client's behalf. The cancellation fees due shall be calculated and levied after the intended date allowing for any reduction of the charge by the profits on any alternative business (banqueting and accommodation) secured on behalf of the client.



Terms & Conditions continued.../

- * The hotel may cancel the event only in the following circumstances:
- * The Hotel has reason to believe the booking might prejudice the reputation of the hotel
- * The Hotel receives evidence of any adverse alteration in the Clients financial situation.
- * Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behavior.
- * The Hotel will not be liable for any failure or delay in providing facilities, service, food or beverages as a result of events or matters outside its control.
- * No food or beverages items may be brought into the hotel for consumption on the premises.
- * A charge will be made if this condition is breached. e.g. corkage etc.
- * The hotel will not accept responsibility for any entertainment that has not been reserved directly by the hotel. However it is essential that all entertainment arrangement have the approval of the hotel management, prior the premises. To the date of your reception.
- * The hotel is not liable for any loss of damage to property owned by or in the custody of the Clients or its guests. Gifts, Cards, Cakes etc, should be taken from the hotel at time of check out.
- * The client will be responsible for any damage to property caused by any of the guests and the cost of repair or reinstatement will be added to the wedding account.
- * A maximum of 10 bedrooms are normally available for wedding party bookings. Check in time is 15:00 Check out time is 12:00. The hotel will accommodate guests arriving early whenever possible.
- * All room reservations are only accepted via Phone/Email/Written confirmation and are subject to availability.

**In the event of a cancellation, notification must be sent to the hotel in writing.
Our cancellation policy is as follows:--**

More than 60 days from the date of the event	= 25% of estimated cost.
Between 59-30 days	= 50% of estimated cost
Between 29-0 days	= 100% payment of pre booked services.