

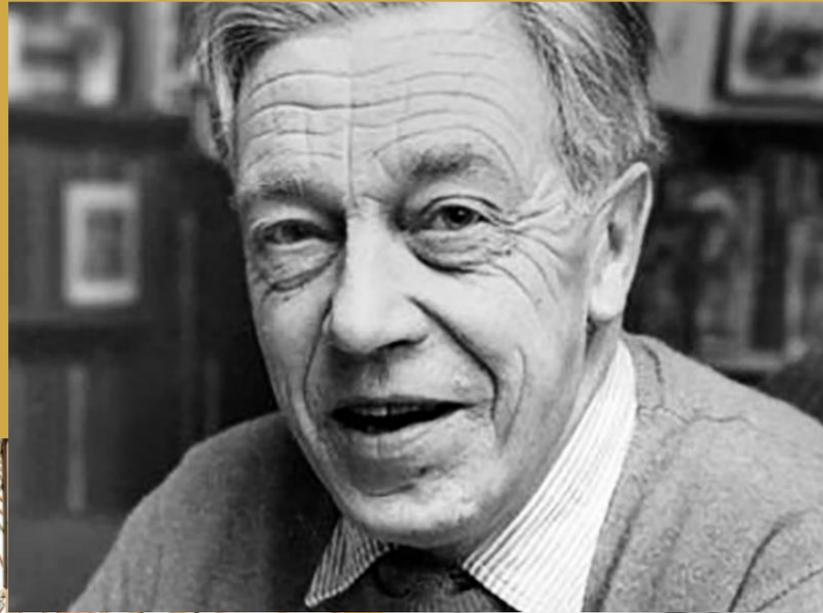
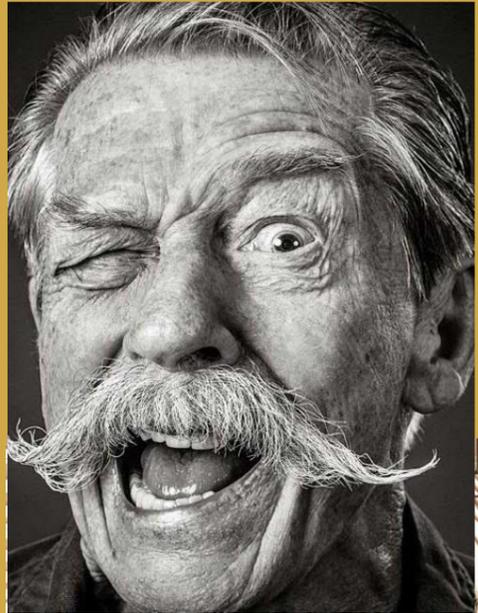


BALLINTUBBERT

Gardens & House

IRELAND





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The Ballintubbert Story

Archives reveal that pilgrimages were made to Ballintubbert for the beneficial water. Today Ballintubbert is blessed to have this delicious, pure and mineral rich, alkaline water run through all of her taps and feeding all of her gardens.

C. DAY-LEWIS

Famous poet C. Day-Lewis, ultimately poet laureate and father of actor Daniel Day-Lewis, was born in the house in 1904. Day-Lewis returned to the house in the 60s, resulting in his poem *The House Where I Was Born*.

SEBASTIAN SHAW

In the 1940s and 50s, the house was owned by film and stage actor Sebastian Shaw who famously starred as Anakin Skywalker's second-self Darth Vader in *Star Wars Return of the Jedi*.

SIR JOHN HURT

During the 90s Ballintubbert was owned by highly acclaimed English actor Sir John Hurt CBE whose cinematic career has spanned six decades.

CHARLES, JOHN PRESTON & GRAHAM CRESSWELL

In 2015, brothers Charles and John Preston with Graham Creswell, tent and event aficionados LPM Bohemia became the present custodians of Ballintubbert and lovingly restored the gardens and house. Their vision was to create a home and gardens like no other, to share the magic of Ballintubbert with all who ventured in.





Weddings at Ballintubbert

A stylish and romantic country home in Ireland, only one hour from Dublin, Ballintubbert is a unique wedding venue that will host your bespoke style wedding. Enjoy luxury rooms in an historic home and a stunningly beautiful garden with quirky accommodation and glamping for family and friends. Celebrate with locally sourced wholesome food and drink. Party under the canopy. Ballintubbert is about simply rustic, classic chic, bohemian hip and vintage style weddings and promises to make your wedding exactly what you dreamed

Your Ceremony

Choose from the pure and natural elegance of The Fountain Garden, The Mirrored Canal, the classical beauty of the 16th Century church, or indoors in the romantic Tabernacle.

Your Reception

Through the aromatic Rose Pergola, past the abundant Potager and scented herb garden, our attentive staff await your guests with delicious canapes and refreshing celebratory drinks at the Tabernacle amongst the orchard.

Your Celebration

Bring the outdoors inside with our stunning Pavilion presiding over the Great Lawn. Our Pavilion lined with hand painted florals is magical and will take your guest's breath away. Up to 160 friends and family will eat, dance and party under the canopy of light. Within our old orchard, you will find our Tabernacle space for smaller weddings and dinner and dancing in winter where the heart of the party plays out in a rustic atmosphere. Sumptuous dining, a fully loaded bar and an abundance of live music are guaranteed in both locations.

Your Sleep

Accommodate your family in the lavishly appointed manor house and garden wing that dates back to 1725. Once the glowing embers of your campfire sing-along have played into the small hours rest assured your guests remain close by, snug in their luxuriously furnished Yurts hidden around the grounds. Within the grounds further luxury accommodation can be found in The School House. We can sleep 40 guests on the estate.

Your Celebration at Ballintubbert





Your Celebration Includes

- ◆ Exclusive and private use of the venue for 2 nights
- ◆ Full use of our enchanting gardens and event spaces
- ◆ A stunning magical Pavilion and the intimate Tabernacle
- ◆ Access to dedicated supplier lists, caterers, florists
- ◆ Ceremony set up at chosen location (Inside and Outside)
- ◆ Dedicated host to welcome you and your guests on the day
- ◆ Tea and Coffee for guests on arrival
- ◆ Chivari chairs, farmhouse trestle tables
- ◆ Sound system for ceremony and speeches
- ◆ Fire Pits
- ◆ Security staff & car parking attendant
- ◆ Parking on site

Not Included

- ◆ Accommodation across the estate
- ◆ Wedding catering
- ◆ A wedding planner or decorators

Prices on Request





Your Accommodation

As part of the magic of Ballintubbert, in addition to the Manor house, we offer The Garden Rooms, Yurts and The School House.

The Garden Rooms

- ◆ Four en-suite bedrooms available – let individually
- ◆ Three of the four bedrooms may be twin/double

Yurts

- ◆ Six luxurious yurts located discreetly within the grounds. Each yurt has a King size bed, electricity, stove and treats
- ◆ Comfortable ablution services and piping hot showers close-by.

The School House

- ◆ A short stroll through the gardens lies The School House.
- ◆ It is charming, cosy and warm with 5 double bed roomed residence perfect for the groom's family.





Your Food

Pulling off a memorable wedding is a puzzle and one we love to solve: all it needs is fantastic friends and family, drop-dead decor, and most importantly, mouth-watering food that has everyone asking for more.

At Ballintubbert we are passionate about local food and drink. Our fantastic team will create with you and your partner a memorable menu of your favourite flavours, influences and tastes.

We are blessed in Ballintubbert to be surrounded by lush fertile land and your menu will use the best of the local seasonal produce. Local produce combined with our kitchen team's incredible talents will bring you the perfect tastes and treats to accompany your wedding. Wine can be paired, cocktails can be created and the fridges will be stocked to create the most memorable of days. We told you we could solve the memorable wedding puzzle.

We work with some of the best caterers in Ireland and have put some sample menus together to show you what you can expect.

Food for the wedding day including Canapes, Wedding Meal and Late Night Food.

Prices on Request



Formal Dining Sample

Canapes

Irish smoked salmon served on blinis / homemade wheaten brown bread served with caper & dill crème fraiche

Ginger and turmeric marinated chicken skewers with minted yoghurt & fresh coriander

Wild mushroom/caramelized red onion tartlets with gruyere

Fillet of beef carpaccio crostini's with fresh horseradish sauce

Spinach and feta filo parcels

To Start (choose 1 of the following)

Irish smoked salmon with dill & caper dressing served with mixed leaves and pickled cucumber

Chicken liver pate with truffle, plum chutney & melba toast

Wild mushroom & gruyere tart with mixed leaves

Crispy duck salad with plum, soya & ginger dressing

Main Course (choose 1 of the following)

Fillet of beef with red wine jus, wild mushroom & fresh horseradish

Sea bass/sea bream with Persian stuffing of herbs, barberries & pistachio

Rack of lamb with herb crust & beetroot confit and red wine jus

Baked hake with thyme and parmesan crust

Corn-fed chicken with preserved lemon & saffron

Accompanied with seasonal vegetables at the table

Pudding (choose 1 of the following)

Eton mess

Individual crème brûlée with raspberries

Seasonal fruit crumble with clotted cream

Tarte citron with berries & cream

Tea and coffee served to the table

Afters

Hotdogs with caramelized onions

Sharing Platter Menu

Canapes

Irish smoked salmon served on blinis / homemade wheaten brown bread served with caper & dill crème fraiche

Ginger and turmeric marinated chicken skewers with minted yoghurt & fresh coriander

Wild mushroom/caramelized red onion tartlets with gruyere

Fillet of beef carpaccio crostini with fresh horseradish sauce

Spinach and feta filo parcels

Shared Starter Platters (choose 1 of the following)

Irish St Tola soft goats cheese rolled in fresh herbs, Roasted red peppers, Tabbouleh, Classic hummus, Babaganoush,

Mezze platter with Serrano ham, chorizo served with classic hummus and red pepper, tomato & almond pesto

Irish Smoked salmon with quails' eggs, caper & dill crème fraiche, cucumber pickle, wild garlic pesto. (Fresh crab salad €2 supplement)

All served with mixed leaves & artisan breads on wooden boards

Sharing Main Course platter (choose 1 of the following)

Served on wooden boards and carved by guests at the table

Barbequed butterfly leg of lamb marinated with garlic & rosemary and served with redcurrant jelly & fresh mint OR Harissa & tzatziki

Sirloin of beef served with fresh horseradish creme fraiche

Whole beef fillet served with watercress and fresh horseradish crème fraiche

Served with herbed new potatoes and butternut squash salad with rocket, feta, mint and toasted pumpkin seeds

Pudding Table

Lemon tart, Almond & pear tart and Pavlova served with mixed berries and cream

Tea and Coffee

Afters

Gourmet sausages with caramelized onions

A Real Wedding

"Everything went exactly as planned, the only surprises on our wedding day were good ones!" Muireann and Luke





Weddings at Ballintubbert; FAQs

Viewings and Visits

- Viewings are by appointment only.
- Please check our website for upcoming open days and times.

Suppliers

- We welcome you to bring your imagination to life at Ballintubbert but do check with us first.
- Suppliers cannot clash with our alcohol licensing/corkage policy.
- All 3rd party suppliers need to have and supply a copy of their public liability insurance to us.

The Grounds

You love Ballintubbert and the ambiance, we do too, please help us keep it that way.

- The grounds, by nature of their walls, hedges and power outlets, have physical limitations.
- Please clarify your suppliers needs, such as arrival and departure details. They are welcome to contact us if they need to visit Ballintubbert.

Fireworks

We cannot, unfortunately, allow fireworks at Ballintubbert. Professional Fire performers on the grounds (by agreement) are fine but no fireworks.

Caterers

- For the safety our guests and the responsible management of catering operations, we request that you use our preferred professional catering teams only.
- Caterers must manage themselves (supply staff, cutlery, crockery, etc.) and clean up after their operations. For use of the Ballintubbert kitchens, catering companies will be charged a €450 usage fee.
- Family gatherings at Ballintubbert House are of course welcome to make use of the kitchen for their private dining needs.

Pavilion & Tabernacle

You are welcome to decorate the event spaces as your imagination and ingenuity suggests.

- The features of the spaces (the linings, the LED lights etc.), are part of the structure and cannot be exchanged/removed.
- For health and safety reasons candles are not permitted anywhere inside the spaces. Tea lights are welcome.
- Both spaces have hot air heating if the weather is cool.
- The bathrooms are discreetly just around the corner from the Pavilion and in the Tabernacle.
- The venue is taken undecorated. Both speaces have bars and we will set up the tables according to your table plan.
- We will liaise with you on your table layout, you give us your preferences and we turn it into a plan.
- No smoking inside the venue spaces.
- No sparklers in the indoor venue spaces.
- The Marquee can accommodate up to 160 guests. The Tabernacle can accommodate 90 guests.
- Rustic farmhouse trestle tables are made available. They are 3ft by 12ft. We do have round tables but they do not come as standard and due to linen requirements would incur extra costs.

Decorations

Do let us know your plans.

- You are welcome to bring your own florist and props in, but again do let us know.
- Please supply arrival and departure details of any parties involved in the decorating.
- We love your decorations but other events may not, please take them away with you after the wedding.
- Decorations may not be permanent or damage the fabric or structures of the buildings.
- Confetti must be bio degradable

Accommodation

It is your home during the stay, please enjoy but treat it as you would your own home.

- All guests booked in and staying at Ballintubbert are provided with a delicious cooked breakfast from 8:30am to 10:30am.
- Guests are provided with linen and towels.
- Accommodation/rooms are paid in advance of the event date (while you and we are delighted that we are not a hotel, it does mean that we don't have a front desk).
- The School House, owned separately but associated with the property, is taken as a whole.
- Ballintubbert Manor Houses 5 bedrooms must be taken in its entirety the night before a wedding
- The Manor House and Garden Wings must be taken the night of the wedding.
- Rooms are allocated before the event by the host/party booking. We then request payment from individual guests
- Check in time is 3pm, check out time is 11am. Late check out can be arranged and incurs a charge of €100 per hour.
- 40 guests can be accommodated onsite in Ballintubbert.
- All prices available on request.

Glamping

- If your guests have booked through Ballintubbert we will contact them email prior to the event, with information about arrival and glamping. If you are booking any accommodation on the behalf of guests, please supply us with contact information.
- Your guests may bring lawn chairs, picnic blankets etc.
- Glampers are provided with a made-up bed and towels.
- Glampers have showers (separate sexes) available for their use. The Ladies includes a hair dryer.
- Yurts are equipped with heaters, electric outlets and a light source.
- Glamping is located in the meadow, close to the main house.

Guests:

- Children, we love them, they are adorable and they are welcome at Ballintubbert. They need to be responsibly supervised, there are water features. We can recommend some wonderful local child minders.
- Coaches, please do let us know the arrangements for their arrival (company, contact number & time).
- If your party has an 'after's' element to it, please let us know the time and the number of guests expected.
- Wheelchair access, special needs, allergies, with any of the guests? Please do let us know.

Alcohol

Guests may not bring alcohol to Ballintubbert

- Only wine may be brought by the couple to Ballintubbert; corkage rates apply to this. No liquor.
- Corkage is paid in advance of the wedding, the agreed upon amount of wine is delivered in advance of the wedding. We return corkage for any bottles not opened.
- Are you interested in a bespoke cocktail? Let's talk and we can serve on up at your reception (glasses are our normal slim-im unless you want to splash out and have us hire in specialty glasses).

Water

- The Water at Ballintubbert is delicious local well water. We can set up a self-service water station for your guests during the drink's reception. We offer our own elderflower cordial alongside.
- A tea and coffee station can be set up during the reception.

Booking Your Wedding

- We will hold a date provisionally for up to one week. After this time a booking deposit will be required to secure the date.

Payments

- A booking deposit of 35% (of the anticipated cost) is required to secure the date. It is non-refundable.
- 50% of the estimated final bill is due 90 days before the wedding.
- Remaining balance is due 14 days prior to the date of the wedding. Any outstanding balance will be made on departure from the event.
- Instalments and payments are paid by the agreed upon dates/schedule.
- Prices quoted are VAT inclusive. Ballintubbert Gardens and House reserves the right to revise the VAT applied if it is legally required to do so.

Rain

We live in Ireland, we love green grass and even the roses appreciate a bit of rain. Co. Laois is one of the driest counties but, rain does happen (and once or twice, snow!)

We have some umbrellas on the grounds if needed. There are sheltered pathways between the structures.

Garden

We love our organic gardens, love them with us too. Flowers and natural greenery are for the eye, the scent and the bees.

Location for Ceremony

We have various locations for your ceremony, some are more suited to different numbers.

Options are (but do ask if you have another idea)

- The Orchard
- The Lutyens inspired Fountain (can hold between 160 and 200 guests).
- Either end of the mirror lake but the far end is harder to access.
- The stone circle in the woods (for druidic and smaller gatherings).
- Tabernacle Barn, if it rains, and we make the call on the day, the lovely Tabernacle is our Rain Plan.
- Couples must apply directly to the Civil Registration Office. This can be completed anywhere it does not have to be the Laois office.

Bar Opening Hours

- We open our bar according to your plans and your guests' needs.
- Our closing hours are 1:30am on the weekend and 12:00 midnight during the week.
- Late licenses are not available.
- We stock a standard and full bar. As a rule, we have Guinness and a local wonderful, prize-winning ale of 12 Acres and Ballykilcavan on tap.
- The bar is not open before the ceremony (if being held at Ballintubbert).

Music

- We have a PA system, which you are welcome to use.
- It takes time to move it so be aware that there is a slight time gap if you are using it in the various parts of your day.
- It is operated by an iPod.
- Please nominate a guest to keep an eye on the any playlist; we will show them how to operate it.
- Often musicians and DJ's will bring their own music systems etc., but they are welcome to use our PA system if they wish.

On that note (pun intended, sorry)

- Please be sure to let us know the contact details for your musician and if their specific needs for their performance.
- Amplified music cut-off is at 1:30am on the weekend and 12:00 midnight during the week.
- Party on with guitars or whatever acoustic music you would like to bring to the party after the amplified music cut-off time. You may stay on in the Marquee but why not move on to the campfire for some old-fashioned charm and camaraderie?

After Party Guests

Please let us know the time of arrival and number of evening guests. Extra evening food can be prepared. Additional costs may be incurred depending on your catering package.

Gifts

Ballintubbert Gardens and House cannot accept responsibility for any gifts or envelopes. We recommend that you have an appointed member of your wedding party that will look after things. Please let us know the allocated person.

Entertainment

We are delighted to discuss your evening entertainment with you, we can recommend a range of options, live bands, jazz trios and even a trapeze artist.





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