



THE
MILLHOUSE
SLANE - CO. MEATH

CORPORATE, MEETINGS
& PRIVATE PARTIES





A VERY WARM *WELCOME*

Our historic old Mill and Millhouse sits on the heart of mythical Ireland. This gorgeous estate lies low in the River Valley surrounded by nature. Your guests can enjoy the wonderful countryside and riverside gardens.

It is here The Mill stands proudly echoing our ancient past amidst the whisper of nature. Discover the perfect setting for your corporate event.

Our conference rooms blend historic elegance with modern amenities, offering wonderful views and elegant, personalized service with excellent attention to detail, our events team will ensure your event is a great success. Elevate your gathering with us.



DRAWING ROOMS

The Millhouse interiors are glamorous with a quirky twist.

Guests are welcome to enjoy our stylish drawing room bars on the ground floor, luxurious and comfortable spaces in which to welcome colleagues and guests with drinks, canapes, a bar food menu.

These three elegant high ceiling reception rooms are ideal for a relaxed, casual dining or standing receptions and have their own bar and snugs with cosy fires and comfortable sofas, which will ensure your guests are comfortable and relaxed.

Let us spoil them with hot whiskies, mulled wine, Afternoon teas & cakes or champagne and smoked salmon.

Make it your country home, for your stay with us and let our personalized events team tailor make your dream experience.





ORANGERY

This room is perfect for a summer barbecue, buffet lunches or sitting & standing receptions as well as evening formal dining. Overlooking the orchard and Riverside Garden this beautiful south facing room

has six round tables that seat five people each. We can also create two large 20-seater long dining tables seating 40 people. Should everyone wish

to sit together, and two more tables can be added to the room sit 50 people comfortably. This room has its own PA system for speeches & music.



CONFERENCE *OR DINNER*

This stunning south facing garden room with beautiful views of the orchard and river seats up to 200 guests comfortably for a sit-down meal. We can cater for smaller number of guests of up to 50 people in our orangery.

This beautiful, tiered dining and conference room has its own bar and stage area.

We have various seating plans depending on numbers and all doors can open into the garden

for summer days and to watch the River Boyne sparkle before you.

This room also has its own PA system for speeches and is perfect for dancing too.



COTTAGE BARS

These little rooms have their own woodburning stoves, flatscreen TV and seats up to 20 people for intimate drinks, dining, private chats and small group meetings and as breakaway rooms.

These rooms can be designed to suit your event whether it is a private party, meeting, or conference. We are happy to create your perfect layout.



CONFERENCE AREAS

The Mill Ceremony room, located in the Old Mill, is an original Georgian industrial space. With double-height open-beamed ceiling, this authentic warehouse-style room features imposing vintage crystal chandeliers and is large enough to seat 200 guests' theatre style.

The exposed brick walls add a timeless touch, infusing our interior with history and character. This spacious room is beautiful for boutique conferencing, with tailored table layouts to your preferences.

From horseshoe configurations to theatre-style or round table can arrangements, we can adapt to your preferences.





BOUTIQUE *LUXURY*

The Millhouse bedrooms combine old world charm and contemporary design to create a unique and luxurious interior.

All our bedrooms are very luxurious with beautiful bed linen, feather duvets and pillows and soft wool

velvet carpets, and furnished to high standard.

We have 15 beautiful en-suite bedrooms and can accommodate 50 people with an additional 45 people in our glamping

accommodation located on the grounds, totalling 95 people.

We also have a local accommodation list should you require more accommodation for your guests.



LUXURY GLAMPING

We can host up to 45 people in our quirky glamp site. All our glamping units are individually styled and have luxurious interiors with feather duvets, pillows, rich velvet upholstery comfortable beds and great showers.

Some of the units such as the tents have their own private hot tubs.

From safari tents to Shepard's huts, railway carriages to little hives & mini cabins & midnight trains!

Your team are sure to have a unique & adventurous stay.



DAY DELEGATE RATES

DAY DELEGATE RATE

€100 PER PERSON
AVAILABLE MONDAY TO FRIDAY 11AM-6PM

INCLUDES THE FOLLOWING:

- Tea and coffee and biscuits on arrival at 11 am
- Set lunch or barbecue
- Afternoon tea at 4pm
- Exclusive use of the house and grounds & woodland walks
- Complimentary meeting rooms
- Free Wi-Fi access
- Flip chart, pens, and stationery
- Projector & screen
- Complimentary car parking for up to 120 cars

WEEKEND 24HR RATE

€400 PER PERSON. SUBJECT TO AVAILABILITY.

If an extra guest should join just for dinner and sharing a room with an existing guest, they will be charged at €140 per person. We will be delighted to guide you on your corporate event, away days, overnight stays, board meetings or board ceremonies you might like to have and look forward to assisting you with any plans. Please do contact us for tailor made quote and to arrange a viewing.

24HR DELEGATE RATE

€300 PER PERSON
AVAILABLE MONDAY TO FRIDAY 11 AM TO 11 PM

INCLUDES THE FOLLOWING:

- Delicious breakfast in our orangery
- Tea coffee and biscuits at 11am
- Set lunch or Barbecue
- Afternoon tea at 4 pm
- Four course dinner
- Overnight luxurious accommodation
- Exclusive use of the house
- Complimentary meeting room
- Free Wi-Fi access.
- Flip chart, pens, and stationery
- Projector & screen
- Complimentary parking for up to 120 people

BREAKFAST OPTIONS

BREAKFAST INCLUDED AS STANDARD IS THE FOLLOWING:

- Full Irish breakfast – Sausages, bacon, eggs, pudding, mushrooms, tomatoes
- Selection of cereals, porridge, granola, overnight oats
- Artisan breads
- Fruit platters
- Greek yogurt
- Homemade granola
- Juices
- Selection of herbal & breakfast teas & freshly brewed coffee.

LITTLE EXTRAS

BAGEL PLATTERS €6.00 PP, PLEASE CHOOSE TWO FILLINGS:

- Smoked Salmon and Cream Cheese with lemon and black pepper
- Smashed Avocado & cherry tomato with lime & coriander & smoked paprika
- Toasted cheese & tomato
- Toasted ham, cheese, and tomato

IF YOU WOULD LIKE TO PERSONALISE YOUR BREAKFAST OFFERINGS FOR YOUR GUESTS, YOU CAN CHOOSE FROM THE FOLLOWING:

- Freshly squeezed fruit or vegetable juices €3pp
- Ayurvedic breakfast with dosha spice option €3pp
- Eggs Benedict or Eggs Florentine €1.50pp
- Selection of croissants & breakfast bakes €1.50
- Smashed avocado on toast with chili & garlic sweet potato & Yogurt €3
- Shakshuka or Vegan breakfast with sausages, bacon & beans €3

SELECTION OF HERBAL & BREAKFAST TEAS & FRESHLY BREWED COFFEE €3.00 PP

- Freshly baked warm Scones with clotted Cream & Homemade Preserves - €4.50 pp
- Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee & A Selection of pastries - €3.00 pp



REFRESHMENT OPTIONS

MINI BREAKFAST BREAK €11

- Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee
- A selection of bacon rolls & freshly baked sausage rolls

NATURAL ENERGY €15

- Granola Bars
- Whole Fruit Display
- Fresh Fruit Platter
- Fresh Fruit Smoothies & Shots
- Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee

TEA BREAK WITH CHOCOLATE INDULGENCE €14

- Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee
- Homemade Chocolate Brownies
- Large Chocolate Chip cookies
- Assorted Mini Chocolate Bars
- Mini Chocolate Muffins

AFTERNOON SPLENDOUR €19.50

- Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee
- Freshly baked Scones with clotted Cream & Homemade Preserves
- Finger Sandwich selection served on white/brown or a floury bun, fillings to include:
 - Free-Range Chicken, Tomato & mayo
 - Oak Smoked Salmon, Cucumber & mayo
 - Baked Ham, Irish Cheddar, & Honey Mustard
 - Prawn Marie rose (Supplement €1.00)
 - Avocado & roasted red pepper with olive tapenade
- Miniature Handmade Desserts selection:
 - Mini dark chocolate hazelnut brownie with amaretto cream
 - Mini white chocolate honeycomb cheesecake
 - Mini rhubarb & ginger crumble with crème anglaise

MORNING FRESH €15

- Selection of Fruit Juices
- Freshly Baked Croissants & Danish Pastries
- Fresh Fruit Yoghurts Pots
- Fresh Fruit & Berry Granola Pots
- Freshly Brewed Coffee and a Tea Selection

CHOCOLATE FOUNTAIN €7

- Includes summer fruits, Strawberries, bananas, raspberries, blueberries & marshmallows and comes with bamboo sticks.

FRUIT PLATTER €6

- A selection of melon & summer fruits including strawberries, blueberries and pineapple.



WELCOME REFRESHMENTS & *COCKTAILS*

WE WOULD BE DELIGHTED TO MAKE YOUR OWN WELCOME DRINKS TABLE OR COCKTAIL CARAFES. THEY CAN BE SERVED INDIVIDUALLY AT €13 PER PERSON OR BY THE CARAFE AT €65

CARAFES €65 (5 GLASSES PER CARAFE)

- Sangria with summer fruits
- Mojitos
- Aperol Spritz
- Gin Bramble
- Pimms with summer fruits
- Tinto de Verano with lemon
- Fruit Punch
- Passion Fruit Martini
- Espresso Martini

INDIVIDUAL WELCOME DRINKS

- Hot Whiskeys €7.00pp
- Gin Table €10-€13pp
- Cider & beer in iced baths €6pp
- Bellinis €11pp
- Mulled wine €8pp
- Prosecco €9pp

NON-ALCOHOLIC OPTIONS

€9PP OR €45 PER CARAFE

- Ginger Beer
- Virgin Cocktails
- Homemade lemonade



A LA CARTE

DINNER MENUS

RIVERSUITE

€48 PER PERSON

3 COURSES - BARBECUE STYLE

PLEASE SELECT YOUR CHOICE OF TWO MAINS FOR YOUR GUESTS TO CHOOSE FROM, ONE ITEM FROM SALAD A AND TWO ITEMS FROM SALAD B. CHOOSE ONE DESSERT.

MAINS

Lemon, herb, and garlic marinated chicken w/ pesto rosso 6, 8, 12

Chilli braised pull pork tacos w/ chipotle cream, mango, rocket & pineapple salsa 1, 3, 7, 10, 12

Spicy paella w/ chicken, prawns, chorizo, tomato, peas, red peppers & rice 2, 4, 6

Fillet of salmon marinated in lemon oil, wild garlic, herbs & sea salt 4, 6, 12 (Supplement €2.00)

6 oz sirloin steak w/ sautéed onions & pepper sauce 6, 7, 12 (Supplement €2.50)

Free range Slane spit roast pig w/ crackling, sage & onion stuffing, apple cider sauce & floury bun 1, 7, 10, 12

Half Pounder Homemade hamburger w/ bacon, lettuce, herbs, onions, pickled jalapeños & homemade tomato sauce 1, 3, 10, 12

SALADS A

New baby potatoes w/ béarnaise sauce 3, 6, 12

Roast crushed new potatoes w/ mint & rosemary, garlic oil & sea salt 6

Crushed salted new potatoes w/ truffle oil & parmesan 3, 6

SALADS B

Seasonal roast vegetables - served hot 6

Homemade coleslaw 10, 12

Homemade potato salad w/ red onion, celery, sweet pickle, egg & Dijon mustard 3, 6, 7, 9, 10, 12

Mixed baby leaf salad w/ cherry tomato, red onion & classic French dressing 12

Couscous w/ parsley, red onion, tomato, lemon juice & coriander 12

Roast Mediterranean vegetable salad (red pepper, courgette, red onion, black olives & golden raisins) 6

Fresh beetroot & goats cheese salad w/ green beans & toasted almonds 7, 8

Caesar salad w/ bacon, parmesan, egg, anchovies, garlic croutons & cos lettuce 1, 3, 4, 7, 10, 12

DESSERT

White chocolate and honeycomb cheesecake 1, 7, 13

Glazed lemon tart w/ raspberry coulis & elderflower-raspberry sorbet 1, 3, 7, 8, 12

Rhubarb, apple and ginger crumble w/ toasted almonds & fresh cream (or ice cream) 1, 3, 7, 8

Dark chocolate hazelnut brownie w/amaretto cream or vanilla ice cream & hot chocolate fudge sauce 3, 7, 8, 13

Warm pear and ginger frangipane tart w/ spiced caramel & mascarpone 1, 3, 7, 8

TEA & COFFEE

An appetizer can be added to your menu €7.00 pp (options on request)

SILVERMOON

€65 PER PERSON

4 COURSES

PLEASE SELECT ONE APPETIZER, A CHOICE OF MAINS & ONE DESSERT

APPETIZER

Thai fishcakes w/ coriander, chilli, garlic, ginger & fresh lime, cucumber, mint & creme fraîche 1, 2, 7, 10, 12

Millhouse smokies w/ crostini 1, 4, 7

Tomato & roast red pepper tartlet w/ goat's cheese, tarragon & petit salad 1, 3, 7, 8, 10, 12

Caramelized white onion & Gruyère cheese tartlet w/ petite salad 1, 3, 7, 8, 10, 12

Walnut & black pudding salad w/ baby leaves, caramelized apple & mustard seeds 1, 5, 7, 8, 10, 12

Chicken & chorizo Caesar salad w/ sour cream 1, 3, 7, 10, 12

MAINS

Pan-fried 6oz fillet of beef w/ champ, glazed shallots & peppercorn sauce 6, 7, 12 (Supplement €3 per person)

8 oz beef feather blade w/ champ, glazed shallots & peppercorn sauce 6, 7, 12

7 oz sirloin steak w/ champ, glazed shallots & peppercorn sauce 6, 7, 12

Free range chicken stuffed with black pudding w/ champ, whiskey, chive & parsley cream 1, 5, 6, 7, 12

Organic chicken w/ baby leeks, champ potato, truffle mushroom cream & cherry tomatoes 6, 7

Fillet of Irish salmon w/ champ, grilled fennel, spinach & Hollandaise sauce 3, 4, 6, 7, 12

Baked salmon fillet w/ prawns & Sancerre crème served with whipped basil mash 2, 4, 6, 7, 12

Baked fillet of hake w/ chorizo, braised fennel, asparagus & a white bean cassoulet 4, 7, 12

DESSERT

White chocolate and honeycomb cheesecake 1, 7, 13

Glazed lemon tart w/ raspberry coulis & elderflower-raspberry sorbet 1, 3, 7, 8, 12

Rhubarb, apple and ginger crumble w/ toasted almonds & fresh cream (or ice cream) 1, 3, 7, 8

Dark chocolate hazelnut brownie w/amaretto cream or vanilla ice cream & hot chocolate fudge sauce 3, 7, 8, 13

Warm pear and ginger frangipane tart w/ spiced caramel & mascarpone 1, 3, 7, 8

Chocolate salted almond truffle tart w/ vanilla ice cream & raspberries 1, 3, 7, 8, 13

Bailey's chocolate cheesecake w/ chocolate crisp 1, 3, 7, 12, 13

Millhouse Eton mess w/ raspberry coulis, strawberry meringue & fresh cream 3, 7, 12

TEA & COFFEE

SNOWDRIFT

€72 PER PERSON

PLEASE SELECT A CHOICE OF SOUP OR APPETIZER, A CHOICE OF MAINS & ONE DESSERT

APPETIZER

Duck and brandy liver parfait w/ spiced beetroot & orange chutney on toasted brioche 1, 3, 7, 10, 12
Wild mushroom ragu w/ parmesan & truffle oil on toasted sourdough 1, 7
Baked smoked salmon tartlet w/ leek & asparagus cream, petit salad, balsamic & micro herbs 1, 3, 4, 7, 8, 10, 12
rosciutto, figs, honey glazed baked goats cheese w/ rocket & balsamic 7, 10, 12
Dublin Bay prawns pil pil w/ garlic & chilli crostini & micro herbs 1, 2, 6, 12
Seared duck w/ orange, mint, hazelnuts, pomegranate & petit salad 6, 8, 10, 12

SOUP

Leek & Potato 7
Cream of Chicken 7, 9
Carrot w/ cumin cream 6, 7, 9
Cream of roasted mushroom w/ fresh thyme 6, 7, 9
Butternut squash w/ harissa cream & chorizo crisps 6, 7, 9
Tomato, roast fennel w/ chorizo crisps 6
Root vegetable w/ crème fraîche 6, 7, 9
Slow roasted plum tomato w/ basil 6, 9 French onion soup w/ Gruyère cheese (€2 supplement p/p) 3, 7, 9
Jerusalem artichoke & truffle (€2 supplement p/p) 9, 12

MAINS

Rump of Wicklow Mountain lamb w/ rosemary & sage stuffing, garlic pomme purée, pea & mint mousse and red wine jus 1, 6, 7, 12 (Supplement €4 per person)
7 oz fillet of beef w/ champ, roasted shallots, garlic & thyme mushrooms, Morello cherries, Barolo jus & parsnip crisps 7, 12 (Supplement €4.50 per person)
8 oz sirloin steak w/ champ, glazed shallots & peppercorn sauce 7, 12 (Supplement €2.50 per person)
Rack of Wicklow lamb w/ champ, black olive-shallot crust & butternut squash mousseline and pea & mint purée 1, 6, 7, 10, 12 (Supplement €8 per person)
Confit of Duck w/ champ & fondant potato, braised red cabbage, spiced plums, juniper, port jus & parsnip mash purée 6, 7, 12
Free range organic lemon chicken w/ savoury herb stuffing, champ, sweet potato purée and rosemary & wildflower honey jus 1, 7, 12
Grilled hake w/ champ, olive tapenade, tabbouleh salad, slow-roast tomatoes & chervil cream 1, 4, 6, 7, 12
Baked cod w/ thyme & parmesan crust & sweet potato mousseline w/ white wine, garlic sauce & roasted cherry tomatoes 4, 7, 12
Baked seabass w/ champ, buttered leeks, asparagus & beurre black sauce 4, 6, 7, 12

DESSERT

Chocolate fondant w/ raspberry compote & vanilla bean ice cream 1, 3, 7, 8, 13
Millhouse Eton mess w/ raspberry coulis, strawberry meringue & fresh cream 3, 7, 12
Vanilla bean crème brûlée w/ raspberry compote & shortbread biscuit 1, 3, 7
Rich dark chocolate tart w/ orange sorbet & vanilla ice cream 1, 3, 7, 8, 13
Banoffi w/ banana caramel shortbread & fresh cream 1, 7
Dessert assiette: Mini white chocolate honeycomb cheesecake, Mini dark chocolate hazelnut brownie w/ amaretto cream & Mini apple crumble tart w/ ginger & vanilla sauce 1, 3, 7, 8, 12, 13

TEA & COFFEE

*All main courses come with a choice of seasonal vegetables & potatoes such as:

Summer: Carrots, courgettes, green beans, peas, Roast Crushed new potatoes rosemary & garlic oil & sea salt

Winter: Carrots, parsnips, roasted cauliflower, honey roasted Brussel sprouts, buttered turnips, garlic & herb roasted potatoes





LATE REFRESHMENTS

REFUEL YOUR GUESTS AFTER ALL THE DANCING WITH SOME LATE-NIGHT REFRESHMENTS- AVAILABLE UNTIL 11PM @ €7PER PERSON

RIVERSUITE

Choose 1 item from the list
includes hand-cut chips in cones.

SILVERMOON

Choose 2 items from the list
includes hand-cut chips in cones.

SNOWDRIFT

Choose 2 items from the list
includes hand-cut chips in cones.

- Spicy cocktail sausages with honey, soy sauce & chilli 6,11,12
- Homemade Sausage rolls in puff pastry 1, 3, 6, 7, 12
- (Vegan sausage rolls, available upon request)
- Homemade mini cheeseburgers mayo or mini pulled pork burgers 1, 3, 7, 10, 12
- (Vegan options upon request)
- Spicy potato wedges with sour cream or Spicy sweet potato wedges w/maire rose 12
- A selection of toasted cheese & ham or cheese & tomato ciabatta sandwiches
- (Vegan options upon request)1, 7,12
- Spicy Cauliflower popcorn, w/sticky BBQ sauce 12
- Focaccia Pizza Square selection: Margarita, pepperoni, garlic & roasted Mediterranean vegetables 1,3,7,9,12
- Beer battered fish goujons w/ tartar sauce 1, 4, 12
- Southern fried chicken goujons, garlic & herb dip 1,3,7,12

OPTIONAL LATE EXTRAS

PRICES ARE PER PERSON

- Bacon butties 1,12 €3.50
- Tayto crisp sandwiches 1, 6 €3.50
- Spicy prawn's w/ chorizo skewer w/ crème fraiche 2, 12 €3.00
- A selection of toasted sandwiches 1, 3, 7, 10, 11, 12 €4.20 (cheese & ham, cheese & tomato, vegetarian)
- Tea & Coffee €3.10

LARGE CHEESEBOARD €75 EACH TO INCLUDE A CHOICE OF 3 FROM THE FOLLOWING:

Vintage cheddar, goats' cheese, Camembert, brie, blue, smoked & buffalo mozzarella. Comes with a spiced plum chutney, apple, grapes & a selection of crackers.

(Serves 5 guests)

ACTIVITIES *FOR YOU*

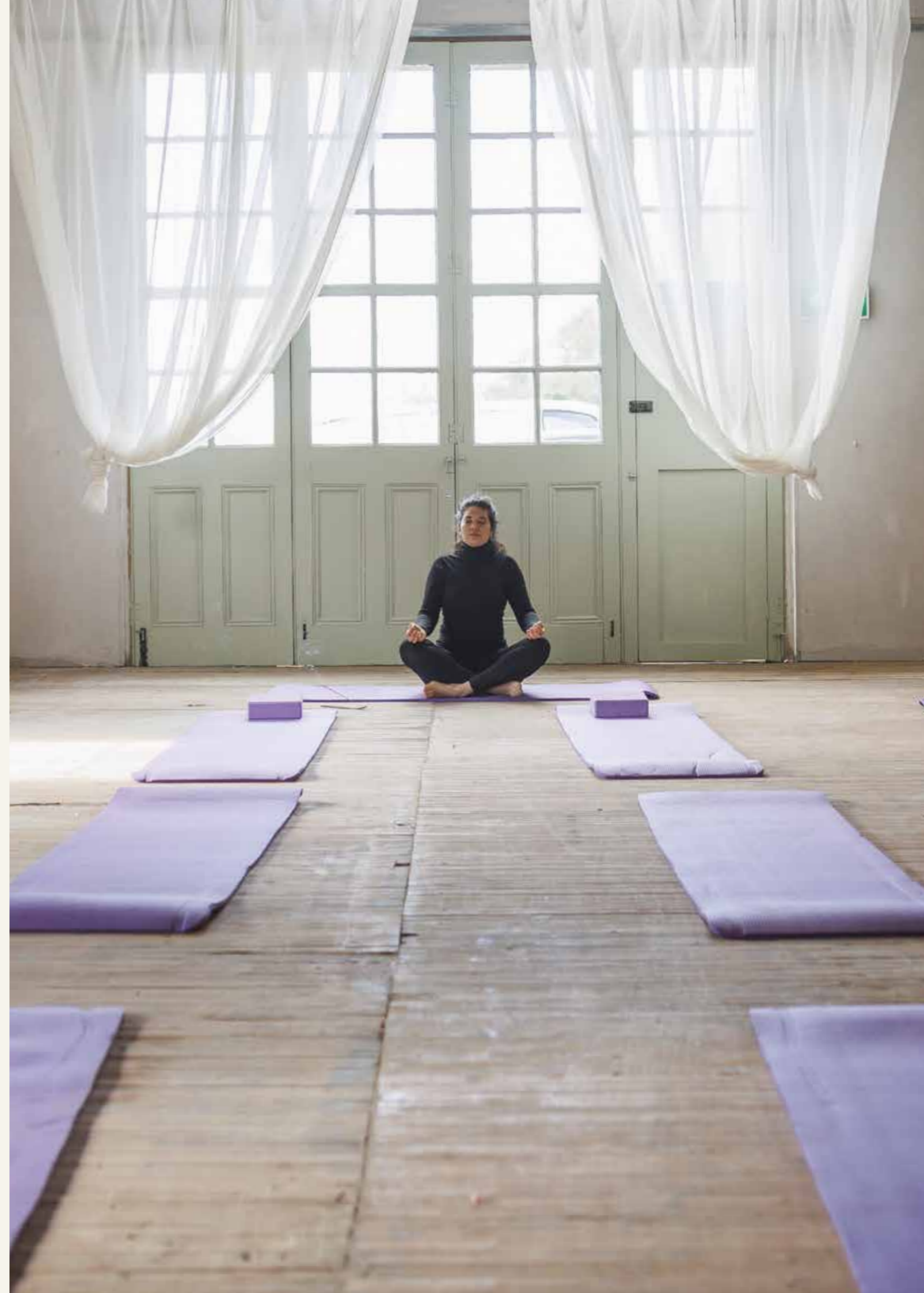
Explore our diverse range of activities, also we work closely with few activity companies such as Midland Escape <https://www.midlandescape.ie> <https://rafting.ie/> who offer a wide range of activities which can be held at the Millhouse such as:

- Kayaking
- Team Building activities
- Paddle Boarding
- Biking
- Hiking
- Motivational speakers
- Rafting
- Yoga
- Mindfulness Talks
- Fishing
- Qi Gong
- Mediation
- Evening Entertainment

All activities above are only suggestions. If you have a particular activity in mind for your event, please do speak to us directly and we will endeavour to assist you into incorporating this into your trip.

We have wonderful walks by the river and through the woods, with wild, swimming for the brave and a hot tub and sauna.

We have also teamed up with some Event Management companies & local tour guides to bring you a wide range of activities or local tours.



GUEST ACCOMMODATION

2024 RATES

HIGH SEASON (MAY, JUNE, JULY, AUGUST & SEPTEMBER)

MAY-SEPT & DEC 28TH - JAN 3RD	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suites	€135pps	€130 pps
Double Room	€115 pps	€110 pps
Golden Afternoon (4-8)	€455 per room	€450 per room
Nest (Single)	€95 pps	€90 pps
The Wise Fox (2 people)	€90 pps	€85 pps
The Wise Fox (4 people)	€75 pps	€70 pps
Safari Tents (2 people)	€105 pps	€100 pps
Safari Tents (4 people)	€95 pps	€90 pps
The Coach House (2 people)	€95 pps	€90 pps
The Coach House (4 people)	€70 pps	€60 pps
The Shepard's Hut (2 people)	€95 pps	€90 pps
The Hive Cabin (2 people)	€95 pps	€90 pps
The Prairie Cabins (2 people)	€85 pps	€80 pps
The Midnight Train (2 people)	€95 pps	€90 pps
Woodland Cabin (2 people)	-	€90 pps

MID-SEASON (APRIL & OCTOBER)

APRIL & OCTOBER	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suites	€125 pps	€120
Double Room	€110 pps	€105 pps
Golden Afternoon (4-8)	€440 per room	€435 per room
Nest (Single)	€85 pps	€80 pps
The Wise Fox (2 people)	€85 pps	€80 pps
The Wise Fox (4 people)	€70 pps	€65 pps
Safari Tents (2 people)	€100 pps	€95 pps
Safari Tents (4 people)	€90 pps	€85 pps
The Coach House (2 people)	€90 pps	€85 pps
The Coach House (4 people)	€65 pps	€55 pps
The Shepard's Hut (2 people)	€90 pps	€85 pps
The Hive Cabin (2 people)	€90 pps	€85 pps
The Prairie Cabins (2 people)	€80 pps	€75 pps
The Midnight Train (2 people)	€90 pps	€90 pps
Woodland Cabin (2 people)	-	€85 pps

LOW SEASON (JANUARY, FEBRUARY, MARCH, NOVEMBER & DECEMBER)

JAN, FEB, MAR, NOV, DEC	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suite	€115	€110
Double Room	€105pps	€100pps
Golden Afternoon (4-8)	€435 per room	€440 per room
Nest (Single)	€80 pps	€75 pps
The Wise Fox (2 people)	€80 pps	€75 pps
The Wise Fox (4 people)	€65 pps	€60 pps
Safari Tents (2 people)	€95 pps	€90 pps
Safari Tents (4 people)	€85 pps	€80 pps
The Coach House (2 people)	€85 pps	€80 pps
The Coach House (4 people)	€60 pps	€55 pps
The Shepard's Hut (2 people)	€85 pps	€80 pps
The Hive Cabins (2 people)	€85 pps	€80 pps
The Prairie Cabins (2 people)	€75 pps	€70 pps
The Midnight Train (2 people)	€85 pps	€80 pps
Woodland Cabin (2 people)	-	€85 pps

Prices are quoted per person sharing (pps) including breakfast and will be charged based upon full room occupancy. We do not offer a single supplement.

Extra beds can be added to the larger double rooms and will be charged at €40 for an adult and €30 for a child.

Travel costs are complimentary.

All prices are subject to annual review with inflation.

GUEST ACCOMMODATION

2025/2026 RATES

HIGH SEASON (MAY, JUNE, JULY, AUGUST & SEPTEMBER)

MAY-SEPT & DEC 28TH - JAN 3RD	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suites	€140pps	€135 pps
Double Room	€120 pps	€115 pps
Golden Afternoon (4-8)	€460 per room	€455 per room
Nest (Single)	€100 pps	€95 pps
The Wise Fox (2 people)	€95 pps	€90 pps
The Wise Fox (4 people)	€80 pps	€75 pps
Safari Tents (2 people)	€110 pps	€105 pps
Safari Tents (4 people)	€100 pps	€95 pps
The Coach House (2 people)	€100 pps	€95 pps
The Coach House (4 people)	€75 pps	€65 pps
The Shepard's Hut (2 people)	€100 pps	€95 pps
The Hive Cabin (2 people)	€100 pps	€95 pps
The Prairie Cabins (2 people)	€90 pps	€85 pps
The Midnight Train (2 people)	€100 pps	€95 pps
Woodland Cabin (2 people)	-	€95 pps

MID-SEASON (APRIL & OCTOBER)

APRIL & OCTOBER	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suites	€130 pps	€125
Double Room	€115 pps	€110 pps
Golden Afternoon (4-8)	€445 per room	€440 per room
Nest (Single)	€90 pps	€85 pps
The Wise Fox (2 people)	€90 pps	€85 pps
The Wise Fox (4 people)	€75 pps	€70 pps
Safari Tents (2 people)	€105 pps	€100 pps
Safari Tents (4 people)	€95 pps	€90 pps
The Coach House (2 people)	€95 pps	€90 pps
The Coach House (4 people)	€70 pps	€60 pps
The Shepard's Hut (2 people)	€95 pps	€90 pps
The Hive Cabin (2 people)	€95 pps	€90 pps
The Prairie Cabins (2 people)	€85 pps	€80 pps
The Midnight Train (2 people)	€95 pps	€95 pps
Woodland Cabin (2 people)	-	€90 pps

LOW SEASON (JANUARY, FEBRUARY, MARCH, NOVEMBER & DECEMBER)

JAN, FEB, MAR, NOV, DEC	FRI, SAT, SUN & BANK HOLIDAYS	MIDWEEK
Bridal suite	€120	€115
Double Room	€110pps	€105pps
Golden Afternoon (4-8)	€445 per room	€440 per room
Nest (Single)	€85 pps	€80 pps
The Wise Fox (2 people)	€85 pps	€80 pps
The Wise Fox (4 people)	€70 pps	€65 pps
Safari Tents (2 people)	€100 pps	€95 pps
Safari Tents (4 people)	€90 pps	€85 pps
The Coach House (2 people)	€90 pps	€85 pps
The Coach House (4 people)	€65 pps	€60 pps
The Shepard's Hut (2 people)	€90 pps	€85 pps
The Hive Cabins (2 people)	€90 pps	€85 pps
The Prairie Cabins (2 people)	€80 pps	€75 pps
The Midnight Train (2 people)	€90 pps	€85 pps
Woodland Cabin (2 people)	-	€90 pps

Prices are quoted per person sharing (pps) including breakfast and will be charged based upon full room occupancy. We do not offer a single supplement.

Extra beds can be added to the larger double rooms and will be charged at €40 for an adult and €30 for a child.

Travel costs are complimentary.

All prices are subject to annual review with inflation.

GET IN TOUCH

QUOTE

We would be delighted to provide you with a detailed quote.

VIEWING

Viewings are by appointment only. Please contact our team to arrange an appointment.

For more information please see our website www.themillhouse.ie or our Facebook, Pinterest or Instagram pages

LOCATION

The Millhouse is located on the N2 at the bridge in Slane, Co. Meath. The Georgian Manor House, the Old Mill, and the tall, red brick chimney stack are visible from the road on the banks of the River Boyne.

Coming from Dublin on the N2, cross the bridge in Slane and turn right immediately. Coming from Slane on the N2, turn left at the bottom of the steep hill.

ADDRESS

The Millhouse
The Old Mill, Slane, Co. Meath,
Ireland, C15 FFK7

Tel: 00353-41-9820878 office hours
Monday - Friday 9am - 5pm

Email: information@themillhouse.ie
Web: www.themillhouse.ie



PLACES TO EXPLORE

SLANE CASTLE

www.slanecastle.ie - situated in a dramatic setting by the river Boyne, is one of the most exciting buildings architecturally in Ireland;

- Slane Castle Tours - historical tours throughout the Castle which will give you an opportunity to learn about the Conyngham Family, the history of the building and all about the concert's that have been held at the venue over the years.
- Discover Slane Irish Whiskey - A tour of Slane Distillery takes visitors through their heritage room, barley room, cooperage, and maturation warehouse before a final stop that provides a view of the pot stills and production areas. The tour concludes in the best way possible with a taste of their signature triple casked blend, Slane Irish Whiskey.

THE HILL OF TARA

www.discoverboynevalley.ie/boyne-valley-drive/heritage-sites/hill-tara - Ancient seat of the high Kings - beautiful walk.

SLANE

www.visitslane.ie - Explore one of the most beautiful villages in Ireland and see where Saint Patrick burnt the snakes out of Ireland on the Hill of Slane.

LEDWIDGE COTTAGE

Francis Ledwidge Museum and War Memorial Centre - www.francisledwidge.com - The museum is the cottage birthplace of World War I poet, Francis Ledwidge. It is a perfect example of a 19th century farm labourer's cottage

BRÚ NA BOINNE VISITOR CENTRE

Situated on the south bank of the river provides access and information on the world heritage sites; (9 minute drive)

- Newgrange - a 5,200 year old passage tomb located in the Boyne Valley in 5min
- Knowth - Knowth has two passages and is surrounded by seventeen satellite cairns.
- Dowth - Dowth is the only one of the three large Brú na Bóinne Passage Tombs which is not

accessible from the Visitor Centre Visitors to Dowth must drive directly to the site on the north bank, a couple of miles from the Slane / Drogheda road. (12 minute drive)

- <http://www.worldheritageireland.ie/bru-na-boinne/>
- <https://www.discoverireland.ie/Arts-Culture-Heritage/bru-na-boinne-visitor-centre-newgrange-knowth-and-dowth/12303>

OLD MELLIFONT ABBEY

www.discoverboynevalley.ie/boyne-valley-drive/heritage-sites/old-mellifont-abbey - The first Cistercian monastery in Ireland founded in 1142 by St Malachy of Armagh, its most unusual feature is the octagonal Lavabo c. 1200. The Visitor Centre houses an interesting exhibition on the work of masons in the Middle Ages with fine examples of their craft on display. Access to site by stone stairway.

MONASTERBOICE

www.discoverboynevalley.ie/boyne-valley-drive/heritage-sites/monasterboice - High crosses & round tower founded in the late 5th century by Saint Buithe who died around 521.

HEADFORT GOLF CLUB

www.Headfortgolfclub.ie - The most beautiful & best golf club in Ireland (20min)



THE

MILLHOUSE

SLANE - CO. MEATH