## with our compliments ALL PACKAGES

Dedicated Wedding Team<br>Wedding Menu \& Wine Tasting for The Bride \& Groom<br>Use of Private Gardens for your Wedding Photos<br>Personalised Souvenir Menu as a Keepsake of Your Special Day<br>Luxurious 'Hannah Jane' Chairs with Matching Champagne Baize Tablecloths<br>Elegant Parisian Silk Floral Centerpieces<br>Bar Exemption Provided Until 1.30am<br>Bridal Suite for Bride \& Groom on the Night of the Wedding<br>Two Additional Complimentary Bedrooms on the Night<br>20 Rooms at a Discounted Rate

## the FAIRYTALE

See Rate Card for Details

## your drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries \& Petit Fours for the Wedding Couple
Seasonal Drinks Reception to Include 50 \% Prosecco/50\% Bottled Beers \& Ice Cream Cones on Arrival for All Guests (Spring / Summer Months) 50\% Prosecco / 50\% Mulled Wine \& Hot Chocolate (Autumn / Winter) Selection of Gourmet Canapes on Arrival for All Guests (Choice of 3 Hot \& 3 Cold) Latin Blend of Tea \& Bexley's Coffee Served with Macaroons or Homemade Scones

Piano Player or One Man Band to Entertain your Guests

your meal<br>Sumptuous Five Course Meal

(Choice of Two Starters, Choice of Soup or Sorbet,
Choice of Two Main Courses, Choice of Two Desserts \& Tea or Coffee with After Dinner Mints)

## your wine

A Half Bottle of Red, White \& Rose Wine Served Throughout Your Meal
your evening reception

Please Select 3 Options from Our Evening Food Menu Selector

## Newark Hotel

with escape Health Club \& Spa

## the VINTA GE

## your drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries \& Petit Fours for the Wedding Couple

Pre-Dinner Drinks Reception to Include Summer Fruit Punch \& Ice Cream Cones or Mulled Wine \& Hot Chocolate

Latin Blend of Tea \& Bewleys Coffee Served with Homemade Cookies

> your meal

Sumptuous Five Course Meal
(One Starter, Choice of Soup or Sorbet,
Choice of Two Main Courses, One Dessert \& Tea or Coffee with After Dinner Mints)
your wine

A Half Bottle of Red, White \& Rosé Wine Served Throughout Your Meal
your evening reception

Selection of Finger Sandwiches, Cocktail Sausages, Crisp Chicken Goujons

## Newpark Hotel

with escape Health Club \& Spa

See Rate Card for Details
arrivals arincs reception
Sparkling Champagne, Chocolate Dipped Strawberries
\& Petit Fours on Arrival for the Wedding Couple
Latin Blend of Tea \& Coffee Served with Homemade Cookies
Selection of Gourmet Canapés on Arrival for All Guests (Choice of 2 Hot \& 2 Cold)
Pre-Dinner Drinks Reception to Include Summer Fruit Punch \& Ice Cream Cones or Mulled Wine \& Hot Chocolate

Sumptuous 4 course Meal to include,
Starter or Soup,
Choice of 2 Main Courses,
Set Dessert, Tea \& Coffee with After Dinner Mints

## your wune

A Half Bottle of Red, White or Rosé Wine Per Person Served Throughout Your Meal

## the CLASSIC

See Rate Card for Details

# arrivals drinks reception <br> Sparkling Champagne, Chocolate Dipped Strawberries <br> \& Petit Fours on Arrival for the Wedding Couple <br> Latin Blend of Tea \& Coffee Served with Homemade Cookies 

Selection of Gourmet Canapés on Arrival for All Guests (Choice of 2 Hot \& 2 Cold)
Pre-Dinner Drinks Reception to Include Summer Fruit Punch \& Ice Cream Cones or Mulled Wine \& Hot Chocolate

## your meal

Sumptuous 4 course Meal to include, Starter or Soup,
Choice of 2 Main Courses, Set Dessert, Tea \& Coffee with After Dinner Mints

## your wine

A Half Bottle of Red, White or Rosé Wine Per Person Served Throughout Your Meal
your evening reception

Selection of Finger Sandwiches, Cocktail Sausages, Crisp Chicken Goujons

## Newpark Hotel

with escape Health club \& Spa

# canafé <br> MENU 

## cold canajés

Herb Baked Ciabatta, Irish Brie \& Plum Chutney

Smoked Irish Salmon served on Homemade Treacle Bread \& Horseradish Sauce

Roasted Beetroot Goats Cheese on Herb Focaccia

Kilmore Crab, Chilli \& Crème Fraiche on toasted Sourdough
hot canafés
Asparagus Spears in Filo Pastry with Béarnaise Sauce

Marinated Chicken Skewers with Peanut Sauce

Thai Style Fish Cake \& Citrus Mayonnaise

Caramelised Red Onion \& Goats Cheese Tartlet

Tempura King Prawns with Mango Salsa
(€6.00 per person for a choice of 4)

With escape Health Club \& Spa

## COURSE

Ardsallagh Goats Cheese Tartlet<br>Crisp Puff Pastry, Red Onion Compote, Beef Tomatoes,<br>Rocket Leaves \& Balsamic Glaze<br>Free Range Chicken \& Wild Mushroom in Puff Pastry with a Chablis \& Chive Sauce<br>Classic Chicken Caesar Salad<br>Pesto Chicken, Smoked Lardons \& a Herb Croute served on a bed of Baby Gem<br>Poached Kilmore Quay Salmon Roulette<br>Mini Caper Berries, Cauliflower \& Coconut Puree \& Dressed Baby Leaves<br>Tian of Kilmore Quay Crab \& Tiger Prawn<br>Parmesan Crisp, Spicy Gazpacho Salsa<br>(€2.00 per person supplement)<br>Melon Cocktail Eden<br>Fantail of Galia Melon, Coldwater Shrimp \& Smoked Irish Salmon, Mesclun Salad, Spicy Brandy Sauce<br>Layered Atlantic Seafood<br>Sourdough Croute, Brandy Sauce \& Dressed Baby Leaves<br>Ballotine of Organic Chicken \& Wild Mushroom<br>Roasted Walnuts, Dressed Baby Leaf Salad \& Wasabi Crème Fraiche<br>Kilmore Quay Fish Cake<br>Fresh Garden Salad Leaves, Newpark Herb Garnish \& Béarnaise Sauce<br>Clonakility Black Pudding<br>Apple Purée \& Mixed Leaves

# intermediate COURSE 

Roasted Plum Tomato \& Sweet Red Pepper Soup

Fresh cream of Wild Mushroom Soup with Herb Snippets

Butternut Squash, Carrot \& Parsnip Soup finished with fresh Cream

Rich Country Vegetable Soup with Herb Snippets

Traditional Seafood Chowder with Puff Pastry Croute
sorbet
C O UR S E

Blood Orange Sorbet
Champagne Sorbet
Lemon \& Lime Sorbet
Apple \& Cider Sorbet
Raspberry Sorbet

## entrée

## COURSE

## Chateaubriand Roast Fillet of Beef <br> with an Irish Whiskey \& Morel Mushroom Sauce <br> (€9.00 supplement per person)

Rack of Irish Lamb with a Herb \& Lemon Crust
Roasted Shallot \& Thyme Jus
(€9.00 supplement per person)

Roasted Striploin of Irish Beef
Red Wine Jus

Glazed Supreme of Organic Chicken<br>Wild Mushroom \& Whiskey Ragout<br>Roasted Crown of Irish Turkey \& Honey Glazed Ham<br>Homemade Sage Stuffing \& a Roast Jus<br>Herb Roasted Fillet of Monkfish<br>Chive Beurre Blanc \& Tomato Vinaigrette<br>( $€ 7.00$ supplement per person)<br>Crispy Seabass Fillets<br>Saffron \& Mussel Meat Fondue<br>(€6.00 supplement per person)<br>\section*{Seared Fillet of Kilmore Quay Salmon}<br>Rich Béarnaise Sauce<br>\section*{Baked Fillet of Fresh Cod}<br>Lemon \& Herb Crust \& Basil Cream Sauce<br>All main courses are served with fresh market Vegetables,<br>Newpark Red Cabbage, Sautéed \& Seasonal Potatoes

S W E E T

# Rich White Chocolate \& Raspberry Crème Brûlée <br> Lemon Sablé Biscuit <br> Warm Chocolate \& Mixed Nut Brownie <br> Hot Chocolate Sauce \& Vanilla Bean Ice-Cream <br> Fresh Seasonal Fruit Tartlet <br> Lightly whipped Cream <br> Exotic Fresh Fruit Salad <br> Finished with seasonal Berries \& Passion Fruit Sabayon 

## Warm Brambly Apple \& Cinnamon Crumble Tartlet

Crème Anglaise \& Walnut Ice Cream

Meringue Roulade
Strawberry Ice Cream

Classic Lemon \& Lime Cheese Cake
Mint Jelly \& lightly whipped Cream

Latin American Blend of Tea or Coffee
After Dinner Mints

# evening MENU FOOD SELECTOR 

Cocktail Sausages \& Chicken Goujons

Goujons of Fresh Cod \& Hand Cut Chips

Bacon \& Sausage Baps

Mini Beef Sliders

Hot Dogs served with Ketchup \& Mustard

Selection of Mini Pizzas

Chicken Stir Fry Noodle Boxes

A Selection of Freshly Cut Sandwiches

With escape Health Club \& Spa
( ${ }^{2}$ ) A FLYNN HOTEL

# PROSECCO \& CHAMPAGNE <br> Prosecco Italian, CA-Vive \| $€_{36.00}$ per bottle <br> Glass of Prosecco Italian, CA-Vive \| €6.00 per glass <br> Pannier Brut Champagne \| € 60.00 per bottle Glass of Pannier Brut Champagne \| $€ 12.00$ per glass 

WINE MENU

## White Wine

SPAIN, COVINAS, SAUVIGNON BLANC \& MACABEO
Apple and Pineapple aromas dominate joined with fruit touches, ample, lasting elegant finish

Red Wine
SPAIN, COVINAS, TEMPRANILLO, SYRAH \& CABERNET
Elegant fruit aromas with a touch of cacoa, black fruits and liquorice with chocolate
Rosé

FRENCH, LES PETIT JAMELLES
Very fruity, aromatic wine with hints of strawberry,
wild cherry and grenadine, reminiscent of fruit drop candies

The wines listed above are included in all wedding packages.
If you wish to choose an alternative wine please speak with your wedding co-ordinator directly

