with our compliments ALL PACKAGES

Dedicated Wedding Team

Wedding Menu & Wine Tasting for The Bride & Groom

Use of Private Gardens for your Wedding Photos

Personalised Souvenir Menu as a Keepsake of Your Special Day

Luxurious 'Hannah Jane' Chairs with Matching Champagne Baize Tablecloths

Elegant Parisian Silk Floral Centerpieces

Bar Exemption Provided Until 1.30am

Bridal Suite for Bride & Groom on the Night of the Wedding

Two Additional Complimentary Bedrooms on the Night

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 Canapés on Arrival for All Guests (Choice of 3 Hot & 3 Cold)

Latin Blend of Tea & Bewley's Coffee Served with Macaroons or Homemade Scones

Piano Player or One Man Band to Entertain your Guests

your meal

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 & Rosé Wine Served Throughout Your Meal

your evening reception

Please Select 3 Options from Our Evening Food Menu Selector





the VINTAGE

See Rate Card for Details

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





the ULTIMATE

See Rate Card for Details

arrivals drinks 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

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



the CLASSIC

See Rate Card for Details

arrivals drinks 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

your meal

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

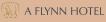
your wine

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







cold canapés

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 canapés

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)





Ardsallagh Goats Cheese Tartlet

Crisp Puff Pastry, Red Onion Compote, Beef Tomatoes, Rocket Leaves & Balsamic Glaze

Free Range Chicken & Wild Mushroom in Puff Pastry

with a Chablis & Chive Sauce

Classic Chicken Caesar Salad

Pesto Chicken, Smoked Lardons & a Herb Croute served on a bed of Baby Gem

Poached Kilmore Quay Salmon Roulette

Mini Caper Berries, Cauliflower & Coconut Puree & Dressed Baby Leaves

Tian of Kilmore Quay Crab & Tiger Prawn

Parmesan Crisp, Spicy Gazpacho Salsa (€2.00 per person supplement)

Melon Cocktail Eden

Fantail of Galia Melon, Coldwater Shrimp & Smoked Irish Salmon, Mesclun Salad, Spicy Brandy Sauce

Layered Atlantic Seafood

Sourdough Croute, Brandy Sauce & Dressed Baby Leaves

Ballotine of Organic Chicken & Wild Mushroom

Roasted Walnuts, Dressed Baby Leaf Salad & Wasabi Crème Fraiche

Kilmore Quay Fish Cake

Fresh Garden Salad Leaves, Newpark Herb Garnish & Béarnaise Sauce

Clonakility Black Pudding

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 COURSE

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







Chateaubriand Roast Fillet of Beef

with an Irish Whiskey & Morel Mushroom Sauce (€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

Wild Mushroom & Whiskey Ragout

Roasted Crown of Irish Turkey & Honey Glazed Ham

Homemade Sage Stuffing & a Roast Jus

Herb Roasted Fillet of Monkfish

Chive Beurre Blanc & Tomato Vinaigrette (€7.00 supplement per person)

Crispy Seabass Fillets

Saffron & Mussel Meat Fondue (€6.00 supplement per person)

Seared Fillet of Kilmore Quay Salmon

Rich Béarnaise Sauce

Baked Fillet of Fresh Cod

Lemon & Herb Crust & Basil Cream Sauce All main courses are served with fresh market Vegetables, Newpark Red Cabbage, Sautéed & Seasonal Potatoes

(Please Note Supplements are Applicable to the Number of Wedding Guests Attending the Wedding not per Order)







Rich White Chocolate & Raspberry Crème Brûlée Lemon Sablé Biscuit

Warm Chocolate & Mixed Nut Brownie

Hot Chocolate Sauce & Vanilla Bean Ice-Cream

Fresh Seasonal Fruit Tartlet Lightly whipped Cream

Exotic Fresh Fruit SaladFinished 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







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





PROSECCO & CHAMPAGNE

Prosecco Italian, CA-Vive | €36.00 per bottle

Glass of Prosecco Italian, CA-Vive | €6.00 per glass

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



