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

10 Rooms at a Discounted Rate





the FAIRYTALE

See Rate Card for Details

Sparkling Champagne, Chocolate Dipped Strawberries & Petit Fours for The Bridal Party

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

Piano Player or One Man Band to Entertain your Guests

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)

A Half Bottle of Red, White & Rosé Wine Served Throughout Your Meal

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 Bridal Party

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

Sumptuous Five Course Meal

(One Starter, Choice of Soup or Sorbet, Choice of Two Main Courses, One Dessert & Tea or Coffee)

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 Bridal Party

Latin Blend of Tea & Coffee Served with Homemade Cookies

Selection of Gourmet Canapés on Arrival for All Guests (Choice of 2 Hot & 2 Cold)

Prosecco on Arrival for All Guests (1 Glass Per Person)

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

evening entertainment & limousine

Band & DJ Provided by After Dark (Subject to Availability) Chauffeur Driven Car Provided by All Events Limousines





the CLASSIC

See Rate Card for Details

Sparkling Champagne, Chocolate Dipped Strawberries & Petit Fours on Arrival for The Bridal Party

Latin Blend of Tea & Coffee Served with Homemade Cookies

Selection of Gourmet Canapés on Arrival for All Guests (Choice of 2 Hot & 2 Cold)

Prosecco on Arrival for All Guests (1 Glass Per Person)

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



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







C O U R S E

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







COURSE

Chateaubriand Roast Fillet of Beef with an Irish Whiskey & Morel Mushroom Sauce (€8.00 supplement per person)

Rack of Irish Lamb with a Herb & Lemon Crust

Roasted Shallot & Thyme Jus (€8.00 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 (€5.00 supplement per person)

> > **Crispy Seabass Fillets**

Saffron & Mussel Meat Fondue (€5.00 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)



With escape Health Club & Spa

🛞 A FLYNN HOTEL



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 Salad 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







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 Irish Cheeses served with Chutney and Crackers

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 bottleGlass 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



