

Welcome to our wedding brochure...

We hope you find the content both interesting and informative.

Please find below a quick reference guide to the packages enclosed in our brochure:



Midweek Weddings 2012

- All Inclusive Midweek Package - €7,350
- All Inclusive Midweek Package - €9,720

Please note we are happy to discuss any changes you wish to make on these packages, please speak to a member of our Sales team who will be delighted to discuss your needs and revise the package price for you accordingly



Weekend Weddings & Christmas Week Weddings 2012

- Classic Package
- Deluxe Package
- Superior Package

Please note we are happy to discuss any changes you wish to make on these packages, please speak to a member of our Sales team who will be delighted to discuss your needs and revise the package price for you accordingly.



Also included in the brochure are our full Wedding Menus where you can find our wide selection of menu choices for your special day along with our Wine List should you wish to select a wine other than our House Wine

We look forward to helping you with the planning of your special day

Wedding Menus & Prices 2012

Starters

Bruschetta of Sun-dried Tomatoes & Basil with Shaved Parmesan, Asparagus, Baby Leaf Salad & Balsamic Reduction

Chicken and Mushroom Strudel enhanced with Vegetable Julienne, baked in Puff Pastry, presented over a Rich Herb Cream

Medley of Fresh Crabmeat and Coldwater Prawns with Crisp Salad Leaves

Confit of Duck Leg served on a Red Onion Marmalade Tart with a Honey & Soy Reduction

Caesar Salad with Seasoned Chicken, Cos Lettuce, Croutons and Lardons in a Creamy Garlic Dressing

Thinly Sliced Oak Smoked Salmon with Cream Cheese and Chives, dressed with Irish Whiskey Mustard Vinaigrette

A selection of Baby Salad Leaves crowned with Toasted Goats Cheese over Plum Compote and Walnut Dressing

Smoked Ham and Gruyere Croquettes served with Mixed Greens and Tomato Chutney

Chicken & Vegetable Spring Roll served with Chinese Salad & Sweet Chilli Sauce

Smoked Fillet of Thornhill Duckling with Apricot Compote, Red Chard & Endive Salad and Sweet Mustard Dressing

Please note that a €1.75 supplement per person applies for a choice of starter.

Soups

Tomato and Bell Pepper Soup with Garlic Croutons

Cream of Seasonal Vegetable Soup

Potato and Leek Soup scented with Sage

Roast Parsnip and Rosemary Soup

Sweet Potato and Lemon Balm

Smoked Chicken and Wild Mushroom Soup

Carrot and Coriander Soup

Sorbets

Choose from the following selection.....€4.00 supplement

Lemon and Lime Sorbet

Pineapple and Mint Sorbet

Passion Fruit Sorbet

Tropical Orange Sorbet

Main Courses

Baked Fillets of Seabass, Creamed Spinach and Beurre Blanc enhanced with Fine Herbs
€50.00

Roast Sirloin of Prime Irish Beef with Burgundy and Shallot Jus
€47.50

Supreme of Chicken with Bacon and Thyme Stuffing over a Rich Carbonara Sauce
€43.50

Herb Crusted Loin of Lamb with Roasted Shallot and Rosemary
€48.00

Oven Roasted Breast of Turkey carved onto Honey Glazed Ham with Herb Crumb and
Rustic Jus
€44.50

Pan-fried Medallion of Prime Irish Beef set on a Crisp Potato Rosti served with Mixed
Peppercorn Sauce
€53.00

Crispy Half Duckling served with Apple and Sage Stuffing topped with a Spring Onion
and Citrus Fruit Glaze
€47.50

Fillet of Salmon Poached with Fine Herbs & served with a Sancerre Wine & Lobster
Cream
€47.50

Please note that a €2.50 supplement per person applies for a choice of

Main course based on the more expensive dish chosen

Vegetarian Alternatives

Aubergine Stuffed with Roast Mediterranean Vegetables and Pine Nuts topped with Goat's Cheese

Cheese and Chive Croquettes served with a Sweet Chilli Relish

Potato and Onion Rosti scented with Sage & crowned with Toasted Goats Cheese and Peppernata

Vegetable Spring Rolls served over Chow Mein Noodles with Oyster Sauce

Spinach and Ricotta Tortellini served in a Fresh Basil and Prosecco Cream

Desserts

Strawberry Pavlova Roulade with Vanilla Ice Cream & Sauce Anglaise

Warm Chocolate & Gran Marnier Tart served with Tangerine Sorbet

Warm Apple Pie and Ice Cream with Fresh Berry Compote and Vanilla Bean Anglaise

Creamed Cheesecake of your choice over a Mosaic of Fruit Coulis

Symphony of House Desserts

(Please contact your co-coordinator for choices as content can vary according to seasons)

Tiramisu layered Gateau with Mascarpone Cream and Tia-Maria Anglaise

Fresh Strawberries with Lavender Honey Ice Cream

& Vanilla sauce *(Seasonal)*

Spiced Apple & Rhubarb Crumble served with Vanilla Ice Cream

(Seasonal March to August – Apple & Blueberry Crumble available all year)

Glazed Lemon Tarte with a Sweet Roast Pear Cream and Fresh Raspberry Coulis

Please note that a €1.75 supplement per person applies for a choice of desserts

Evening Reception

Menu A

Chicken Goujons served with Garlic Mayonnaise

Selection of freshly prepared Sandwiches

Cocktail Sausages

Freshly Brewed Tea & Coffee

€11.50 per person

Menu B

Selection of freshly prepared Sandwiches

Cocktail Sausages

Freshly Brewed Tea & Coffee

€8.90 per person

Additional items charged at €1.95 per person

- Freshly Baked Sausage Rolls • Chicken Wings glazed in Honey & Sesame Seeds
- Vegetable Spring Rolls served with Sweet Chilli Dip • Selection of Mini Pizzas
- Prawns wrapped in Filo Pastry • Assorted Samosas served with Dips

Miscellaneous

All prices are inclusive of VAT but are subject to change in the event of a VAT increase.

Please note the above prices apply from 1st January 2012 to 31st December 2012.

Prices may vary for subsequent years.

Wedding Menus are based on a 5-course meal (which includes tea/coffee) – a reduction on courses will not reduce the advertised price.