

# Believe

€85 PER PERSON

€80 per person Off Peak

## ARRIVAL RECEPTION

Please Choose Two of the following for your Drinks Reception:

Draught Beers (Heineken & Moretti),  
Sparkling Wine,  
Rose Berry Bliss Punch,  
Salted Caramel Apple Punch

Tea/Coffee, Fruit Juices

Homemade Biscuits,

Miniature Scones & Macarons

Finger Sandwiches, Wraps & Bruschetta

Champagne toast on arrival for the Bridal Party

## EVENING BUFFET STATION

Tea/Coffee

Sandwiches and Cocktail Sausages

Chicken Goujons served with a Sweet Chilli Sauce

Warm Bacon served on a floured Bap with condiments

## A Little Something Extra

Complimentary Wedding Suite & Two Classic Guest Rooms

Complimentary Bar Extension

Complimentary Candy Cart

Upgrade to our Premium Table Dressings €250

*We can't recommend the Clanard Court Hotel highly enough. Emma, John and Eoin went above and beyond what we expected from them to make our day so special in every way. We had the best day and couldn't recommend them highly enough. The food was absolutely outstanding, and every member of the team were so courteous to all our guests. Even the next morning, they all continued to be so mannerly and courteous to us all. Can't wait to go back again as we know that a warm welcome awaits us with top class service. Thank you!*

Ailis & Fergal

\*Off Peak Dates are Sunday – Thursday, all year round or Weekend Winter Wedding dates October to April. The €80 rate does not apply to Bank Holidays and from the 27th – 31st December inclusive. Every Sunday & Thursday throughout the year is subject to minimum numbers of 80 adults. Every Friday & Saturday throughout the year is subject to minimum numbers of 100 adults. New Year's Eve, 31st December is subject to minimum numbers of 150 adults. Our package prices are inclusive of VAT rates on Food & Accommodation and on Beverages respectively.

## Sample Menu

Salad of Baby Cos Leaves  
with Garlic Croutons, Smoked Chicken  
& Crisp Bacon & Parmesan Shavings,  
Caesar Dressing

Cream of Potato & Leek  
& Chive Soup

32 Hour Slow Cooked Blade of Beef,  
Black Pudding & Chive Mash  
with a Pearl Onion & Streaky Bacon Ragout

OR

Oven Baked Salmon Fillet  
on a Chive Mash with Pea Puree  
& Caper and Lime Butter Sauce

Assiette of Desserts

Warm Miniature Fruit & Granola Crumble  
Miniature Meringue with Wild Berry Compote  
Vanilla Bean Ice Cream

Freshly Brewed Tea or Coffee

Half Bottle of House Wine per guest  
or A Drink of Choice for your guests to be  
served  
at the end of your meal

(Non-alcoholic option available  
for your guests)

## JUNIOR VIPS

Arrival  
Reception

+ Junior VIP  
Garden Den

Hot Chocolate with Marshmallows

Cookies, Sweet & Salty Popcorn

Fruit Skewers & Cordials

OR

Homemade Lemonade

Cookies, Sweet & Salty Popcorn

Fruit Skewers

Mini  
Ice Cream  
Cones

available in  
Summer months  
on request