



€99 PER PERSON

€95 per person Off Peak

ARRIVAL RECEPTION

Please Choose Three of the following: Sparkling Wine • Cocktails (*Bellini's, Cosmopolitans, Mojito's & Strawberry Daiquiri's*), Buckets of Bottled Beers • Pimms • Rose Berry Bliss Punch • Salted Caramel Apple Punch

Non-Alcoholic Options include: Homemade Lemonade, Fruit Juices, Non-Alcoholic Beers

Upgrade: Choose 2 Drinks & Add a Gin Bar for €6.50 per Guest

SWEET & SAVOURY AFTERNOON TEA

Smoked Chicken Caesar Salad Lettuce Cups, Goats Cheese Bruschetta with a Red Onion Compote, Vegan Moroccan Spiced Falafels, Roasted Vegetable Quiche, Kilmore Smoked Salmon & Chive Quiche, Sundried Tomato Quiche & Thai Style Chicken Skewers, Wild Mushroom Bouchees, Mini Vegetable Samosas, Miniature Duck Spring Rolls

Tea/Coffee, Homemade Cookies, Miniature Scones served with Clotted Cream & Strawberries, Macaroons & a Lemon Curd Tartlet with fresh Berries

EVENING BUFFET STATION

Tea/Coffee, Selection of Sandwiches, Mini Wraps, Bruschetta, Cocktail Sausages

Please add two of the following:

- Chicken Goujons with a Sweet Chilli Sauce
- or Fish & Chip Cones served with Tartare sauce
- Mini Burgers served with Barbeque Relish
- or Warm Bacon served in a floured Bap served with condiments
- or selection of Miniature Pizzas

A Little Something Extra

- Complimentary Wedding Suite
- Two Classic Guest Rooms
- Complimentary Bar Extension
- Complimentary Candy Cart
- Afternoon Tea experience for 4 people the month of your wedding

*Off Peak Dates are Sunday – Thursday, all year round or Weekend Winter Wedding dates October to April. The €95 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

Crisp Shredded Duck & Vegetable Spring Rolls with a Honey Soya Dressing & Mixed Leaf Salad

Carrot & Coriander Soup with a Lime Crème Fraiche

Roast Sirloin of Prime Irish Beef with Cracked Pepper & Horseradish Crust, Roast Potato, Truffle Pudding, Natural Gravy

OR

Seared Seabass Fillet & Dover Sole with a Crab & Shrimp Mousse, Prawns & Crab Claw with a Roasted Vegetable Confit, Lemon Balm Butter Sauce

Assiette of Desserts

Chocolate & Praline Mousse, Warm Chocolate Pudding & White Chocolate Ice Cream

Freshly Brewed Tea or Coffee

Half Bottle of House Wine per guest & a Glass of Sparkling Wine for Toast

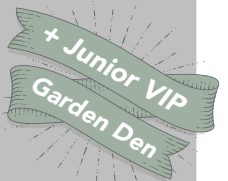
OR

One Glass of Wine per person & a Drink of choice for the Toast after your Meal

(Non-alcoholic option available for your guests)

JUNIOR VIPS

Arrival Reception



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