

Unforgettable

€85 PER PERSON

€81 per person Off Peak

ARRIVAL RECEPTION

Gin Bar, Sparkling Wine, Homemade Lemonade
& Buckets of Bottled Beers

Selection of:

Finger Sandwiches, Mini Wraps, Mini Bacon Baps,
Selection of Antipasti & Cheeseboard

Selection of Canape's to include:

Smoked Chicken Ceaser Salad Lettuce Cups,
Goats Cheese Bruschetta with 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 Raspberries,
Fruit Skewers & Chocolate Dipped Strawberries

EVENING BUFFET STATION

Selection of Finger Sandwiches & Mini Wraps

Please Choose One of the Following:

Miniature Pots of Chicken Curry & Rice,
Beef & Red Kidney Bean Chilli & Rice,
Moroccan Chickpea Tagine with Couscous

Please Choose Two of the following:

Cocktail Sausages, Mini Bacon Baps, Fish & Chip Cones,
Chicken Goujon & Chip Cones, Mini Burgers
& Fresh Pizza Slices from our Pizza Oven

A Little Something Extra

2 Hour Revive Spa Treatment during the month of your wedding

Complimentary Wedding Suite & Two Classic Guest Rooms

Complimentary Bar Extension

Afternoon Tea experience for 4 people
the month of your wedding

Upgrade to our Premium Table Dressings €250

*Off Peak Dates are Sunday – Thursday, all year round or Weekend Winter Wedding dates October to April. The €81 rate does not apply to Bank Holidays and from the 27th – 31st December inclusive. All Wedding Packages are subject to minimum numbers of 75 adults. Every 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 Tempura Battered Prawns on a Shredded
Leaf Salad & Spiced Lime Mayonnaise

Butternut Squash & Goats Cheese Soup

Passion Fruit & Mango Sorbet
with Rhubarb Juice

Crisp Honey Roasted Duck Leg Confit with a
White Port, Orange & Cardamon Jus

OR

Pan-fried Fillet of Cod on a Smoked Haddock
& Chive Mash, Spicy Chirozo & Garden Pea Confit

OR

Wild Mushroom Risotto with Shallots, Peas
& Sweet Potato scented with Truffle Oil

Assiette of Desserts

Mini Vanilla Crème Brulee

Mini Lemon Curd Tartlet with Strawberries
& Salted Caramel Ice cream

Freshly Brewed Tea or Coffee

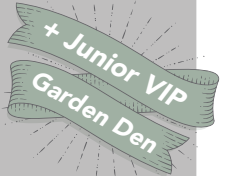
Free Pour Wine throughout meal,
Glass of Sparkling Wine for Toast

OR

Half bottle of wine during dinner
& a Drink of choice for Toast

JUNIOR VIPS

Arrival
Reception



Hot Chocolate with Marshmallows

Cookies, Sweet & Salty Popcorn

Fruit Skewers & Cordials

OR

Homemade Lemonade

Cookies, Sweet & Salty Popcorn

Fruit Skewers