

## Included in All Packages

### Just for You

Experienced and committed wedding co-ordinator and management team  
Toastmaster for your master of ceremonies

### Accommodation

Kilpatrick Suite with a champagne breakfast for the newlyweds  
Preferred bedroom rates for the wedding guests

### Room Decor

Arrival red carpet welcome  
Opulent civil ceremony suite, drinks reception lobby and ballroom  
Private bar and dancefloor in the room with a bar extension  
Mood-lit ceiling in an array of colours to suit your colour scheme  
Personalised wedding menus and decorative seating plan  
Table top mirrors with alternate romantic table crystal globes  
and flower arrangements  
Ambient background music during the meal  
Microphone and LCD projector for use during the speeches  
White fairy lit backdrop  
Contemporary chivari chairs

### Terms & Conditions

Intimate Wedding Packages are for midweek Sunday to Thursday,  
excluding Christmas week and on selection dates throughout the year  
Minimum of 30 adults are required  
A 25% non refundable booking deposit is required to secure the booking  
Full terms and conditions available on request

## Love

### Sip Back and Relax

#### Arrival Reception

Champagne and strawberry toast for the Bridal Party  
Celebration cocktail  
Old fashioned homemade lemonade  
Freshly brewed tea and coffee

Homemade Afternoon Sweet Treats  
Lemon drizzle cake, carrot & walnut cake, miniature scones with  
fresh cream and jam and macrons

### Eat, Drink and Celebrate

#### Sample Wedding Menu

See wedding menu overleaf

### Sip, Sip Hurray

#### Toast Drinks

Half a bottle of house wine per guest  
Top table drink of choice

### Don't Mind If We Do

#### Evening Food

Selection of fresh cut sandwiches  
Breaded chicken goujons  
Cocktail sausages  
Spicy potato wedges  
Freshly brewed tea or coffee

€65.00 per guest for 50 - 80 guests  
€70.00 per guest for 30 - 50 guests

## Laughter

### **Sip Back and Relax**

#### Arrival Reception

Champagne and strawberry toast for the Bridal Party  
Prosecco reception  
Old fashioned homemade lemonade  
Freshly brewed tea and coffee

Homemade Afternoon Sweet Treats  
Lemon drizzle cake, carrot & walnut cake, miniature scones with  
fresh cream and jam and macrons

### **Eat, Drink and Celebrate**

#### Sample Wedding Menu

See sample menu overleaf

### **Sip, Sip Hurray**

#### Toast Drinks

Half a bottle of our house wine per guest  
Top table drink of choice

### **Don't Mind If We Do**

#### Evening Food

Selection of fresh cut sandwiches  
Breaded chicken goujons  
Cocktail sausages  
Chinese spring rolls  
Freshly brewed tea or coffee

€70.00 per guest for 50 - 80 guests  
€75.00 per guest for 30 - 50 guests

## Happily Ever After

### **Sip Back and Relax**

#### Arrival Reception

Champagne and strawberry toast for the Bridal Party  
Prosecco reception  
Local craft beer welcome  
Old fashioned homemade lemonade  
Freshly brewed tea and coffee

Savoury Canape Sample Menu  
Plum chutney & ballybrie tartlet, tempura fried prawns, chicken liver  
pate on toasted brioche, smoked salmon mousse with cucumber

### **Eat, Drink and Celebrate**

#### Sample Wedding Menu

See sample menu overleaf

### **Sip, Sip Hurray**

#### Toast Drinks

Half a bottle of superior wine per guest  
Top table drink of choice

### **Don't Mind If We Do**

#### Evening Food

Chef's hot carved baguettes  
Slow cooked top rib of beef, horseradish cream  
Honey mustard glazed loin of bacon, mustard mayonnaise  
Served with fresh multi-seed and plain baguettes with crisp onions  
Freshly brewed tea or coffee

€85.00 per guest for 50 - 80 guests  
€90.00 per guest for 25 - 50 guests

## Love

### Starter

Warm Cajun Chicken Salad, Roasted Red Peppers  
with Honey & Mustard Dressing

### Soup

Roast Market Vegetable Soup, served with Chive Crème

### Main Course

Roast Sirloin of Irish Beef, Homemade Yorkshire Pudding,  
Chateaux Roast Potato and Red Wine Jus  
Baked Fillet of Atlantic Hake wrapped in a Nori Seaweed  
Served on a Tomato and Basil Mash, Pernod Veloute

### Dessert

Crisp Lemon Meringue Pie served with  
Fresh Cream and a Fruit Coulis

Freshly Brewed Tea and Coffee

## Happily Ever After

### Starter

Homemade Oriental Vegetable Spring Roll on  
Crisp Salad, Hoi Sun, Chilli & Orange Sauce  
Oak Smoked Salmon on Guinness Bread, Cream Cheese,  
Dressed Leaves and Salsa Salad

### Soup

Butternut Squash & Sweet Potato served with Chilli & Coconut Cream

### Sorbet

Champagne and Strawberry Sorbet

### Main Course

Feather-blade Steak, Creamed Potato, Cherry Tomato, Horseradish  
Crouté and Red Wine Jus  
Seared Fillet of Seabass, Sweet Potato Fondant, Saffron and  
White Wine Veloute

### Dessert

Warm Apple and Rhubarb Crumble served with  
Sweet Cream and Crème Anglaise Sauce  
Cookies and Cream Cheesecake with Butterscotch Sauce

Freshly Brewed Tea and Coffee  
Petit Fours

## Laughter

### Starter

Chicken & Wild Mushroom Vol au Vent in a Light Pastry Case filled  
with a Tarragon and White Wine Cream Sauce  
Classic Caesar Salad, Garlic Croute, Parmesan Shavings, Crisp Bacon,  
Baby Gem Lettuce and Caesar Dressing

### Soup

Carrot and Coriander Soup served with Coriander Cream

### Main Course

Traditional Roast Turkey & Home Cooked Ham, Sage and Onion Stuffing,  
Cranberry Sauce and Roast Gravy  
Fillet of Atlantic Salmon, Spring Onion Crushed Potato and a Black Olive Veloute

### Dessert

Chef's Assiette of Dessert Plate  
Mango and Passion Fruit Cheesecake, Mini Chocolate Fondant and  
Strawberry Meringue

Freshly Brewed Tea and Coffee

## Little Rascals Menu

### Arrival Reception

Strawberry and Marshmallow Skewers  
Chocolate Milkshake

### Starter

Homemade Soup of the Day  
Chilled Galia & Cantaloupe Melon with Fruit Coulis  
Ciabatta Garlic Bread with Dressed Salad

### Main Course

Sausages and Home-cut Chips  
Chicken Goujons and Home-cut Chips  
Half Portion of the Roast of the Day

### Dessert

Warm Chocolate Brownie  
Selection of Ice Cream in a Chocolate Wafer Basket

### Evening Food:

Cocktail Sausages  
Plain Ham Sandwiches  
Tayto Crisps

Price €17.00 per child  
Aged between 3 years to 12 years, Baby bowls complimentary