

DIAMOND PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Chicken and mushroom vol au vent simmered in a rich chicken and parsley sauce

**

Cream of vegetable soup with parsley and chive cream

**

Roast prime Irish sirloin of beef with button mushrooms, tarragon and tomato jus;
or
Baked supreme of salmon with tomato petals, fennel scented shrimp and rose wine cream

A 'silent' vegetarian option will be available upon request

Selection of Fresh Seasonal Vegetables and Potatoes

**

An assiette of three homemade desserts

**

Freshly brewed tea and coffee

**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches
Succulent cocktail sausages
Freshly brewed tea and coffee

€65 per person

Additional complimentary features:

- A large wicker picnic hamper full of gourmet foods and a bottle of bubbly (often enjoyed by the bridal party during your photography session)
- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival. An optional upgrade to a sparkling wine reception is also offered.
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
- A drink of choice per guest for your toast
- Up to half a bottle of house wine per guest
- Bar extension until 2am
- Two complimentary guestrooms on the night of your wedding on a bed and breakfast basis

GOLD PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Balsamic and mint marinated chicken salad with cherry tomatoes and toasted cashew nuts drizzled with tom yam dressing

**

Cream of vegetable soup with parsley and chive cream

**

Roast prime Irish sirloin of beef with button mushrooms, tarragon and tomato jus (other sauces available)

A 'silent' vegetarian option will be available upon request

Selection of fresh seasonal vegetables and potatoes

**

Strawberry Meringue with cascading pineapple, strawberry, kiwi, passion fruit parfait

**

Freshly brewed tea and coffee

**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches

Succulent cocktail sausages

Freshly brewed tea and coffee

€55 per person

Additional complimentary features:

- A large wicker picnic hamper full of gourmet foods and a bottle of bubbly (often enjoyed by the bridal party during your photography session)
- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival. An optional upgrade to a sparkling wine reception is also offered.
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
Up to half a bottle of house wine per guest
- Bar extension until 2am

SILVER PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Cream of vegetable soup with parsley and chive cream
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Roast breast of turkey and baked ham with sage and lemon thyme stuffing,
rich pan gravy

A 'silent' vegetarian option will be available upon request

Selection of fresh seasonal vegetables and potatoes
**

Strawberry meringue with cascading pineapple, strawberry, kiwi passion fruit parfait
**

Freshly brewed tea and coffee
**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches
Succulent cocktail sausages
Freshly brewed tea and coffee

€39 per person

Additional complimentary features:

- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
- Bar extension until 2am