

Exclusive €49.00 wedding package

Creating unique, memorable weddings for over 100 years

With this package the following is provided with our compliments:

- ❖ Champagne for the Bridal party
- ❖ Prosecco reception for your guests
- ❖ Complimentary chair covers
- ❖ Complimentary bows on your chairs
- ❖ Free pouring wine with your meal
- ❖ 5 Course meal with choice of main course
- ❖ Complimentary bedrooms for bride & grooms parents
- ❖ Evening food
- ❖ Elegant white lily vases on each table
- ❖ Tea/coffee reception for all our guests on arrival
- ❖ Bride & Groom invited back to celebrate your first wedding anniversary
- ❖ Hire of air conditioned banqueting suite
- ❖ We offer one to one consultation with our experienced wedding team from your initial enquiry until after your big day
- ❖ A true red carpet welcome on arrival
- ❖ Microphone
- ❖ Linen table cloths & napkins
- ❖ Personalised menu cards
- ❖ Table Plans drawn up on request
- ❖ We will have only one wedding reception on your special day
- ❖ First class personalised service
- ❖ Silver 3 tier wedding cake stand and knife
- ❖ Our superb Bridal suite for your wedding night with room service champagne breakfast
- ❖ Special discounted overnight accommodation rates for your guests
- ❖ No service charge
- ❖ Complimentary car parking for guests from 5pm until 11am



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menus:

Menu 2

Chilled Fan Tail of Galia Melon, Seasonal Fruit and Raspberry Coulis.

Homemade Cream of Leek and Potato scented with Smoked Bacon.

Roast Stuffed Turkey and Baked Ham served with Cranberry Preserve
and Traditional Gravy.

Accompanied By:
Seasonal Market Vegetables.

Homemade Tangy Lemon Cheesecake with Crème Anglaise

Freshly Brewed Tea /Herbal Tea /Coffee.

Menu 3

Prawn and Salmon Salad with an Avocado Cream.

Homemade Chicken and Broccoli Soup

Prime Roast Sirloin of Beef served with your choice of sauces Red wine jus, Chasseur or
Mushroom and Irish Whiskey Sauce.

Accompanied By:
Seasonal Market Vegetables.

Homemade Baked Apple and Rhubarb Crumble with Chantilly Cream.

Freshly Brewed Tea/Herbal tea or Coffee.



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Warm Pot Au Vent filled with Chicken and Mushroom a la Crème

Homemade Tomato and Basil Soup

Roast Lamb with a sage, onion and apricot stuffing and served with a slow roasted tomato, garlic and rosemary jus.

Accompanied By,
Seasonal Market Vegetables.

Homemade Fresh Fruit Pavlova served with Fresh Cream and Raspberry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.