with our compliments ALL PACKAGES

Personalised Souvenir Menu as a Keepsake for Your Special Day

Wedding Menu & Wine Tasting for The Bride & Groom

Elegant Parisian Silk Floral Centerpieces

Bar Exemption Provided Until 1.30am

Bridal Suite for Bride & Groom on the Night of the Wedding

Two Additional Complimentary Bedrooms on the Night

Dedicated Wedding Team

Use of Private Gardens for your Wedding Photos

10 Rooms at a Discounted Rate

Luxurious 'Hannah Jane' Chairs with Matching Champagne Baize Tablecloths



the ULTIMATE

Available on Selected Dates in November/January/February (Minimum 150 Adult Guests)

€70 Per Person | With Band, Car & DJ €57 Per Person | Without Band, Car & DJ

arrivals drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries

& Petit Fours on Arrival for The Bridal Party

Latin Blend of Tea & Coffee Served with Homemade Cookies

Selection of Gourmet Canapés on Arrival for All Guests

Prosecco on Arrival for All Guests (1 Glass Per Person)

your meal

Sumptuous Five Course Meal to Include A Set Starter, Choice of Soup or Sorbet, Choice of Two Main Courses, Set Dessert, Tea & Coffee with After Dinner Mints

your wine

A Half Bottle of Red, White or Rosé Wine Per Person Served Throughout Your Meal

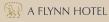
your evening reception

Selection of Finger Sandwiches, Cocktail Sausages, Crisp Chicken Goujons

evening entertainment & limousine

Band & DJ Provided by After Dark (Subject to Availability)
Chauffeur Driven Car Provided by All Events Limousines





the CLASSIC

Available Sunday- Thursday (Minimum 80 Adult Guests)

€49 Per Person | October - May€54 Per Person | June - September

your drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries

& Petit Fours for The Bridal Party

Pre-Dinner Drinks Reception to Include Chilled Summer

Punch & Ice Cream Cones or Mulled Wine & Hot Chocolate

Latin Blend of Tea & Bewley's Coffee Served with Homemade Cookies

your meal

Sumptuous Four Course Meal

(One Starter, Choice of Two Main Courses, One Dessert & Tea or Coffee)

your wine

A Half Bottle of Red, White & Rosé Wine Served Throughout Your Meal

your evening reception

Selection of Finger Sandwiches, Cocktail Sausages, Crisp Chicken Goujons





the VINTAGE

Available Fridays & Saturdays (Minimum 150 Adult Guests)

€63 Per Person | October - May

€68 Per Person | June - September & Christmas Week

your drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries

& Petit Fours for The Bridal Party

Pre-Dinner Drinks Reception to Include Summer Fruit Punch

& Ice Cream Cones or Mulled Wine & Hot Chocolate

Latin Blend of Tea & Bewleys Coffee Served with Homemade Cookies

your meal

Sumptuous Five Course Meal

(One Starter, Choice of Soup or Sorbet, Choice of Two Main Courses,

One Dessert & Tea or Coffee)

your wine

A Half Bottle of Red, White & Rosé Wine Served Throughout Your Meal

your evening reception

Selection of Finger Sandwiches, Cocktail Sausages, Crisp Chicken Goujons





the FAIRYTALE

The Fairytale- Available Fridays & Saturdays (Minimum 150 Adult Guests)

€73 Per Person | October - May

€78 Per Person | June - September & Christmas Week

your drinks reception

Sparkling Champagne, Chocolate Dipped Strawberries & Petit Fours for The Bridal Party
Seasonal Drinks Reception to Include 50 % Prosecco / 50% Bottled Beers
& Ice Cream Cones on Arrival for All Guests (Spring / Summer Months)
50% Prosecco / 50% Mulled Wine & Hot Chocolate (Autumn / Winter)
Selection of Gourmet Canapés on Arrival for All Guests
Latin Blend of Tea & Bewley's Coffee Served with Macaroons
Piano Player or One Man Band to Entertain your Guests

your meal

Sumptuous Five Course Meal

(Choice of Two Starters, Choice of Soup or Sorbet,

Choice of Two Main Courses. Choice of Two Desserts and Tea or Coffee)

your wine

A Half Bottle of Red, White & Rosé Wine Served Throughout Your Meal

your evening reception

Please Select 3 Options from Our Evening Food Menu Selector







cold canapés

Herb Baked Ciabatta, Irish Brie & Plum Chutney

Smoked Irish Salmon served on Homemade Treacle Bread & Horseradish Sauce

Roasted Beetroot Goats Cheese on Herb Focaccia

Kilmore Crab, Chilli & Crème Fraiche on toasted Sourdough

hot canapés

Asparagus Spears in Filo Pastry with Béarnaise Sauce

Marinated Chicken Skewers with Peanut Sauce

Thai Style Fish Cake & Citrus Mayonnaise

Caramelised Red Onion & Goats Cheese Tartlet

Tempura King Prawns with Mango Salsa

€6.00 per person for a choice of 4





St. Tola's Goats Cheese

Dressed Rocket Salad, Aged Balsamic, Raisin & Port Dressing

Free Range Chicken & Wild Mushroom in Puff Pastry

with a Chablis & Chive Sauce

Classic Chicken Caesar Salad

Pesto Chicken, Smoked Lardons & a Herb Croute served on a bed of Baby Gem

Newpark Garden Salad

Mixed Leaves, Cherry Tomatoes, Avocado, Asparagus Tips, Fresh Parmesan Shavings, Balsamic & Organic Honey Dressing

Poached Kilmore Quay Salmon Roulette

Mini Caper Berries, Cauliflower & Coconut Puree & Dressed Baby Leaves

Tian of Kilmore Quay Crab & Tiger Prawn

Parmesan Crisp, Spicy Gazpacho Salsa (€2.00 per person supplement)

Pearls of Ogen Melon, Pineapple & Orange Cocktail

with a Tropical Sorbet

Layered Atlantic Seafood

Sourdough Croute, Brandy Sauce & Dressed Baby Leaves

Ballotine of Organic Chicken & Wild Mushroom

Roasted Walnuts, Dressed Baby Leaf Salad & Wasabi Crème Fraiche

Kilmore Quay Fish Cake

Fresh Garden Salad Leaves, Newpark Herb Garnish & Béarnaise Sauce

Clonakility Black Pudding

Apple Purée & Mixed Leaves





intermediate COURSE

Roasted Plum Tomato & Sweet Red Pepper Soup

Fresh cream of Wild Mushroom Soup with Herb Snippets

Butternut Squash, Carrot & Parsnip Soup finished with fresh Cream

Rich Country Vegetable Soup with Herb Snippets

Traditional Seafood Chowder with Puff Pastry Croute



Blood Orange Sorbet
Champagne Sorbet
Lemon & Lime Sorbet
Apple & Cider Sorbet
Raspberry Sorbet





entrée COURSE

Charred Fillet of Black Angus Beef

Boulangère Potato, Rich Port & Thyme Jus (€6.00 supplement per person)

Chateaubriand Roast Fillet of Beef

with an Irish Whiskey & Morel Mushroom Sauce (€6.00 supplement per person)

Rack of Irish Lamb with a Herb & Lemon Crust

Creamy Mash, Roasted Shallot & Thyme Jus (€6.00 supplement per person)

Roasted Striploin of Irish Beef

Selection of Seasonal Vegetables, Roasted Potato & Red Wine Jus

Glazed Supreme of Organic Chicken

Gratin Dauphinois, Wild Mushroom & Whiskey Ragout

Roasted Crown of Irish Turkey & Honey Glazed Ham

Homemade Sage Stuffing & a Roast Jus

Herb Roasted Fillet of Monkfish

Champ Potato, Chive Beurre Blanc & Tomato Vinaigrette (€3.00 supplement per person)

Crispy Seabass Fillets

Creamy Pesto Mash, Saffron & Mussel Meat Fondue (€3.00 supplement per person)

Seared Fillet of Kilmore Quay Salmon

Crushed Baby Potatoes, Rich Béarnaise Sauce

Baked Fillet of Fresh Cod

Lemon & Herb Crust, Fennel Mash & Basil Cream Sauce

All main courses are served with fresh market Vegetables, Newpark Red Cabbage, Sautéed & Seasonal Potatoes

(Please Note Supplements are Applicable to the Number of Wedding Guests Attending the Wedding not per Order)



With escape Health Club & Spa





Rich White Chocolate & Raspberry Crème Brûlée Lemon Sablé Biscuit

Warm Chocolate & Mixed Nut Brownie Hot Chocolate Sauce & Vanilla Bean Ice-Cream

Fresh Seasonal Fruit Tartlet Lightly whipped Cream

Exotic Fresh Fruit SaladFinished with seasonal Berries & Passion Fruit Sabayon

Warm Brambly Apple & Cinnamon Crumble Tartlet Crème Anglaise & Walnut Ice Cream

Meringue Roulade filled with marinated Strawberries Strawberry Ice Cream

Classic Lemon & Lime Cheese CakeMint Jelly & lightly whipped Cream

Chocolate Tasting Plate

Chocolate Mousse on Shortbread Biscuits, Baileys & Toblerone Cheesecake, Chocolate Dipped Strawberry Meringue & Chocolate Ice-Cream

Latin American Blend of Tea or Coffee After Dinner Mints





vegetarian MENU OPTIONS

YOUR STARTER COURSE

Warm Goats Cheese Tartlet

with Red Onion Relish, Crisp Filo Pastry and Baby Leaf Salad

Asparagus and Baby Mozzarella Salad

with Sundried Tomato and Pickled Cucumber

Roasted Mediterranean Vegetable Pasta

With Spaghetti, Chilli, Garlic and Aged Parmesan

Duo of Honey Dew & Water Melon

With Tropical Sorbet and Fruit Coulis

Warm Mushroom & Spinach Strudel

With Baby Rocket & Sherry Vinaigrette

YOUR ENTRÉE COURSE

Ricotta & Basil filled Ravioli

with a Spring Onion & Parmesan Cream Sauce

Thai Red Vegetable Curry

Scented Basmati Rice and a Crisp Poppadum

Wild Mushroom Tagliatelle

With Shaved Parmesan & Pesto Croutons

Stir Fry Egg Noodles

With Bok Choy, Red Peppers & Sweet Soy Wasabi

Macaroni Cheese with Ratatouille

Baby Mozzarella & Toast Sourdough

Pasta Bake

with Tender Stem Broccoli, Asparagus & Aubergine







Cocktail Sausages & Chicken Goujons

Goujons of Fresh Cod & Hand Cut Chips

Bacon & Sausage Baps

Mini Beef Sliders

Hot Dogs served with Ketchup & Mustard

Selection of Irish Cheeses served with Chutney and Crackers

Selection of Mini Pizzas

Chicken Stir Fry Noodle Boxes

A Selection of Freshly Cut Sandwiches







PROSECCO & CHAMPAGNE

Prosecco Italian, CA-Vive | €36.00 per bottle

Glass of Prosecco Italian, CA-Vive | €6.00 per glass

Pannier Brut Champagne | €60.00 per bottle

Glass of Pannier Brut Champagne | €12.00 per glass

WINE MENU

White Wine

SPAIN, COVINAS, SAUVIGNON BLANC & MACABEO

Apple and Pineapple aromas dominate joined with

fruit touches, ample, lasting elegant finish

Red Wine

SPAIN, COVINAS, TEMPRANILLO, SYRAH & CABERNET

Elegant fruit aromas with a touch of cacoa, black fruits and liquorice with chocolate

Rosé

FRENCH, LES PETIT JAMELLES

Very fruity, aromatic wine with hints of strawberry, wild cherry and grenadine, reminiscent of fruit drop candies

The wines listed above are included in all wedding packages.

If you wish to choose an alternative wine please speak with your wedding co-ordinator directly



