

Woodford Dolmen Hotel Intimate Wedding Package

Please find enclosed our intimate wedding package and menu selector for your consideration.

This package is available for Monday – Thursday weddings.

Designed for small romantic celebrations from a minimum of 30 up to 80 guests. For larger parties & weekend dates please see our all-inclusive wedding packages.

Intimate Wedding Package €49.50 per person

Includes:

- Experienced, friendly & personal wedding coordinator to help you plan your big day.
- Room hire for your dining room with your own allocation of banqueting staff.
- 4 course meal as chosen by you from our Menu Selector.
- Piped background music during your meal.
- Glass lantern candles on each table
- Cream regency chair covers
- White linen table cloths
- Personalised menus and table plan
- Decorative silver cake stand & knife
- Bridal Suite at reduced rate of €149 for bride & groom.
- Private, complimentary car parking for your guests

Civil Ceremonies

Celebrate your civil wedding ceremony amongst family and friends in classically decorated rooms with crisp chair covers, fresh floral arrangements and twinkling candles. The traditional style charm of our hotel, together with the hotel gardens and breath-taking countryside views, gives you an unrivalled natural backdrop to the biggest day of your life.

From a romantic, intimate ceremony in our Writers Suite, to a full celebration of dining and dancing in one of our 2 elegantly decorated ballrooms, Woodford Dolmen Hotel is a registered & approved civil ceremony venue, boasting a choice of stunning rooms for your ceremony.

Couples planning a civil ceremony are required to contact the Registrar to apply for your license, to discuss dates, arrangements and legalities.

Civil Registration Service,
Community Care Offices,
Athy Road, Carlow
Tel: 059 913 6542

For humanist ceremonies and couples looking to add that little bit extra to the civil ceremony, please visit humanism.ie and spiritualceremonies.ie

Intimate Wedding Menu Selector

Choose 2 starters/ 3 mains/ 2 desserts or Assiette

Satay Chicken: Oven baked strips of marinated chicken in ginger, garlic and lemongrass, served with a coconut and peanut dip

Goats Cheese Croquette: Warm, crumbed goats cheese with pine nut and rocket salad with cranberry sauce.

Caesar Salad: A tossed salad of crisp cos lettuce, bacon lardons, garlic croutons, caesar dressing, parmesan cheese and garlic bread wedge.

"Coolanowle" Black Pudding: Organic Carlow black pudding tossed with poached William pear and cashed blue cheese on mixed leaves, candied walnuts and house dressing.

Warm Chicken and Mushroom Bouche: chicken, fresh herbs and button mushrooms, white wine cream sauce in a warm hollow case of puff pastry.

Homemade Chefs Soup: Chef's daily soup with fresh baked bread or Irish brown soda bread



Roast Leg of Wicklow Lamb: Slow roasted leg of lamb, colcannon mash with herb stuffing, redcurrant & mint jus

Baked Fillet of Atlantic Salmon: Filled with cream cheese and asparagus, in a filo pastry parcel finished with citrus beurre blanc.

Panfried Supreme of Chicken: Pan fried chicken supreme stuffed with sundried tomato, basil cream cheese, wrapped in parma ham and served on a spring onion rosti with a roasted tomato sauce and market fresh vegetables.

Baked Hake Fillet: Baked in rock salt and herbs on a bed of fennel and celeriac purée finished with beetroot red wine infused cream sauce.

Pork Loin: Stuffed with black pudding, served with apple and cinnamon sauce and a rich wine gravy

Prime Roast Rib of Irish Beef: served with Yorkshire pudding and rich roast gravy

Traditional Roast Stuffed Turkey and Ham: home cooked ham with a butter and herb stuffing, topped with and sliced roast turkey, masked with rich roast gravy.

Pan Fried Sea Bass: Fillet of Asian sea bass on a bed of vegetables, coriander and tomato cous cous served with roasted sweet red pepper cream sauce and creamed potato

Goats Cheese Tartlet: sautéed wild mushroom in a shortcrust pastry case topped with grilled goats cheese finished with rocket salad.



Raspberry Crème Brulee fresh local raspberries, slow cooked in an egg custard topped with burnt sugar, with shortbread biscuit.

Deep Filled Apple Pie with cinnamon ice cream

Chocolate Brownie drizzled with warm ganache and served with vanilla ice-cream

Triple Chocolate Mousse layers of milk, dark & white chocolate mousse finishes with raspberry sorbet

Lemon Cheesecake: served with whipped cream

Cream filled Chocolate Profiteroles: drizzled with chocolate sauce

Lemon Meringue Pie: zesty lemon pie served with fresh cream

Selection of Ice Cream: Salted caramel, Vanilla bourbon and Rum & raisin.

OR

Woodford Dolmen Dessert Assiette: 4 miniature desserts – 2 cake choices, 1 ice-cream cup and 1 mousse shot

Freshly brewed tea and coffee

Menu is seasonal & subject to change

Young Adult Menu

Garden Vegetable Soup
Caesar Salad
Warm chicken and mushroom Bouche



Half portion meal of one of the following

Roast Rib of Beef
Traditional Roast Stuffed Turkey & Ham
Baked fillet of Atlantic Salmon
Spinach and ricotta tortellini (V)

All served with fresh market vegetables & potatoes



Deep Filled Apple Pie
Creamed filled Profiteroles
Chef's cheesecake of the day
Selection of Ice Cream

€18 per teenager

Kids Menu

12 years of age and under

Seasonal Vegetable Soup



½ portion of main dishes
Served with creamy mash, veggies and rich roast gravy
Crispy Chicken Strips with french fries
Local Pork Sausages with french fries
Penne Pasta



Selection of Ice

Cream **€11.50 per**

child

Woodford Dolmen Hotel Evening Wedding Party Package

Continue your wedding celebration into the night. Our Evening Party Package is priced at €700 and is based on a minimum of 100 guests.

Party Package includes:

- Function room hire
- DJ to play for up to 4 hours. 8pm—12am or 10pm – 2am – if having a bar extension
- Evening buffet – cocktail sausages & selection of sandwiches for 100 guests

Note:

Bar extension available at an additional cost of €700

Minimum number of 100 guests to avail of evening party package.

Evening buffet will be served at 11.30pm

Tea & coffee available at cost of €2.20pp

Upgrade Options.

Personalise your wedding celebration by upgrading your package to include any of the following:

On arrival

Freshly brewed tea and coffee with handmade chocolate chip cookies €3.00pp

Freshly brewed tea and coffee with a mixture of baked buttermilk scones with country cream & Strawberry compote: €4.20pp

See main menu selector for all other arrivals options.

Evening Buffet

Finger Food options:

See main menu selector for finger food options

Hot food options:

Chefs special Chilli Con Carne €13.95pp

Minced beef tossed in chef's secret chilli sauce served on pilau rice

Thai Green Curry €14.95pp

Chicken breast pieces in a light green curry & coconut cream sauce with Jasmine rice

Beef Stroganoff €16.95pp

Sauteed strips of beef in paprika, mushrooms, onions & gherkins in a rich red wine & cream sauce on a bed of long grain rice

Sides:

Choose any 3 salads €3.00pp

Tossed greens, Potato salad, red coleslaw, Waldorf salad, Italian tomato