

Diamond Dream

2021- 2022 - €79

ARRIVE IN STYLE

- Red carpet entrance with Prosecco welcome for all your wedding guests and celebratory drink of choice for the newlyweds.
- Chefs signature chocolate biscuit cake with warm seeded mini sausage rolls, freshly brewed tea/coffee

WEDDING BANQUET

- 4 course gourmet dinner personally designed by you from our gourmet menu selector
- Two glasses of wine per person OR round of drinks
- Stunning silver floral candelabras created by our in-house florist
- Personalised table menus and table plan
- Your choice of theme music to announce you into the banquet suite
- Star backdrop behind the top table

EVENING PARTY

- Exclusive use of ballroom and veranda overlooking the magnificent Barrow River
- Evening buffet – Mix of Margherita & Pepperoni pizza Slices, Chicken Goujons, Ballymaloe glazed cocktail sausages, tea and coffee
- Outdoor veranda lit up with fairy lights and smoldering fires for guests to enjoy our stunning views

TO END THE NIGHT

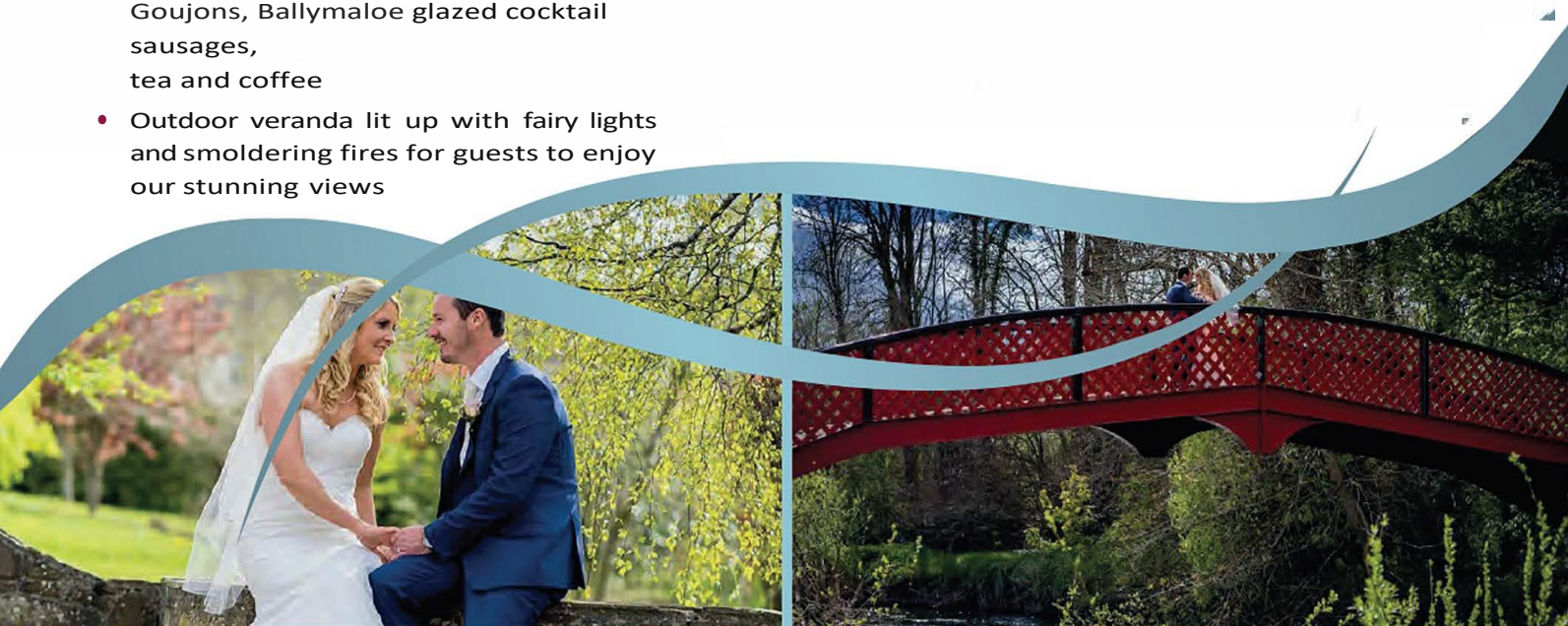
- Complimentary stay in a luxury suite on your wedding night
- 2 complimentary guestrooms
- Reduced bedroom rates for your wedding guests

THE LITTLE DETAILS

- Choice of Red/Gold or Cream chair covers
- Use of vintage style candy cart
- Use of vintage silver cake stand and silver cake cutting knife
- Your own dedicated wedding coordinator to take you through each step of the way
- Mood lighting in the ballroom to compliment your colour scheme
- Microphone for master of ceremonies and speeches
- Elegant woodland and riverside garden setting, ideal for your wedding photography
- Complimentary car parking
- Access to your own personal wedding budget tracker, planning tools, personal website, and other software to help you plan your wedding

HAPPILY EVER AFTER

- Complimentary dinner, bed, and breakfast on your 1st wedding anniversary.



WOODFORD DOLMEN



HOTEL

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Woodford Dolmen Hotel, Kilkenny Road. Co. Carlow

Menu Selector

Diamond Dream

4 Course Meal

Choose 1 starter or 1 soup, 2 mains
& 1 dessert

Starter Selector

Duck Liver Parfait

Duck liver parfait, black cherry Jam, Guinness bread

Pulled Moroccan Lamb

Slow cooked lamb shoulder in harissa spices, lemon and garlic flatbreads, red onion & red chili, cucumber & mint yogurt

Tapas Platter

Chorizo, Serrano ham, manchego cheese, roast vegetables, sundried tomato bread

Grilled Hake Fillet

Lemon caper butter, broccoli puree, buttered samphire

Trio of Fish

Smoked trout on rocket and cress, horseradish cream foam, tempura batter rock oyster, tiger prawn, Marie rose sauce

Mixed Tomato Salad

Green, yellow, beef, plum, cherry tomatoes, basil pesto, breaded mozzarella

Warm Polenta Salad

Chili and coriander scented polenta, sautéed shiitake and oyster mushroom, artichoke hearts

Soup Selector

Leek and Potato soup with Spring Onion

Garden Vegetable

Carrot and Coriander

Thai coconut scented butternut squash soup

Mains Selector

Choose 2 main course options:

Duo of Irish Beef

Chargrilled beef fillet, braised beef cheek, gratin dauphinoise, spinach puree, glazed baby carrots, Maderia demi glaze

Barberry Duck

Pan roasted breast, duck leg confit, spring onion potato cake, braised red cabbage, sautéed savoy cabbage, butternut squash puree, calvados red currant demi glaze

Carlow Free Range Chicken Supreme

Pan roasted free range chicken, chive and parmesan potato rosti, sautéed asparagus, green beans, tender stem broccoli & broad bean, prosecco tarragon cream sauce

Trio of Irish Pork

Roast pork fillet, organic black pudding, slow braised pork belly, homemade sage and red onion pork sausage, marquis potato filled with creamed leeks, carrot puree and buttered smoked bacon York cabbage

Fish from the Market

Premier white fish from the market on the day of your wedding, pan roasted in scented olive oil, saffron risotto, buttered samphire, lobster bisque froth

Wild Mushroom and Feta Pithivier

Puff pastry dome filled with wild mushroom and feta, green lentils, wild rice, roasted baby beetroot, vegetable gravy.

Full vegetarian & other specialized dietary menu options available. Ask our coordinator for details.

NOTE:

- All Beef cooked medium well done.
- All dishes listed above are served with a selection of fresh market vegetables and potato.
- To add an additional maincourse, giving a choice of 3 is an extra €6 per person.

A silent vegetarian option is available for guests on the day.

Menu Selector

Diamond Dream

4 Course Meal

Choose 1 starter or 1 soup, 2 mains
& 1 dessert

Dessert Menu Selector

Choose 1 dessert plate

Rum Chiboust

Frozen Italian meringue combined with rum flavored crème patisserie, chopped pistachio and fresh local raspberry

Berry Tart

Sweet pastry cream filled case, raspberries, strawberries and blueberries, bourbon vanilla ice-cream and raspberry glaze

Key Lime and Lemon Cheesecake

Hobnob biscuit base, key lime and lemon cream cheese filling, topped with tequila jelly

Chocolate Fondant

Warm gooey milk chocolate fondant, raspberry compote, raspberry ice-cream

Deconstructed Lemon Meringue Pie

Limoncello flavored lemon curd, orange shortbread, Italian meringue

Evening Buffet Tapas

Upgrade Options

Mini Beef Sliders – Tomato relish

Coned Fish & Chips - tartar dip

Mini Pulled Pork Sliders - BBQ sauce

Mini Cod Cubano - Cubano sauce

Chicken Slider -mango salsa

Patatas Bravas or Sweet Potato Fries

Pre Dinner Reception

Crostini options

- Parma ham & sundried tomato
- Smoked salmon on brown soda bread
- Caramelised onion humus with cumin

Macaroon Tier

100 macaroons

Selection of freshly cut sandwiches

Mini Fruit Scones

Clotted cream & strawberry preserve

Sesame Seed Mini Sausage rolls

Ballymaloe relish

Pre Dinner Drinks

Gin & Tonic with frozen berry garnish

Bottled Beer Barrow

Mini Cocktail Ladder