

Emerald Jewel

2021 & 2022 - €59

Available all year around

ARRIVE IN STYLE

- Red carpet entrance with champagne welcome for wedding party
- Prosecco OR Mini Cocktail reception on arrival, freshly brewed tea and coffee
- Baked buttermilk scones with country cream and strawberry compote on arrival

WEDDING BANQUET

- 4 course candlelit meal (see menu) carefully designed by our Head Chef
- 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 until midnight
- Evening buffet - Chicken goujons, glazed cocktail sausages (in Ballymaloe Relish), 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
- Reduced bedroom rates for your wedding guests

THE LITTLE DETAILS

- Cream chair covers
- 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

T: +353 (0)59 91 42002

Woodford Dolmen Hotel, Kilkenny Road. Co. Carlow
E: info@woodforddolmenhotel.ie www.woodforddolmenhotel.ie

Emerald Jewel Menu

STARTERS

Warm Chicken and Mushroom Vol au Vent

Chicken, fresh herbs, button mushrooms, white wine cream sauce

Homemade Chefs Soup

with baked rolls

Caesar Salad

*Crisp cos lettuce, bacon lardons, garlic croutons,
Caesar dressing, parmesan cheese and garlic ciabatta*

MAINS

Charred 8oz Sirloin Steak (cooked medium)

*Sautéed onions and mushrooms,
black peppercorn sauce*

Traditional Roast Stuffed Turkey and Ham

*Home cooked ham, butter and herb stuffing
sliced roast turkey, roast gravy*

Atlantic Hake Fillet

*Fillet of hake in a light garlic herb crumb,
spinach mash, saffron cream sauce*

Spinach and Ricotta Tortellini

white wine cream sauce

All served with a selection of fresh market vegetables and potatoes

DESSERT

Selection of luxury Ice Cream

Served in a tuille basket topped with caramel sauce

Warm Chocolate Brownie

Served with chocolate sauce and salt caramel ice cream

Cream filled Chocolate Profiteroles

Drizzled with warm chocolate sauce

Freshly brewed tea and coffee