

# Ruby Moon

**2021 & 2022 - €49**

**Minimum of 100 guests - 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 with Woodford Dolmen handmade chocolate chip cookies

## WEDDING BANQUET

- 4 course candlelit meal personally designed by you from our 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

- Evening buffet - glazed cocktail sausages (in Ballymaloe Relish), chicken goujons, tea and coffee
- Outdoor veranda lit up with fairy lights and smoldering fires for guests to enjoy our stunning views

## TO END THE NIGHT

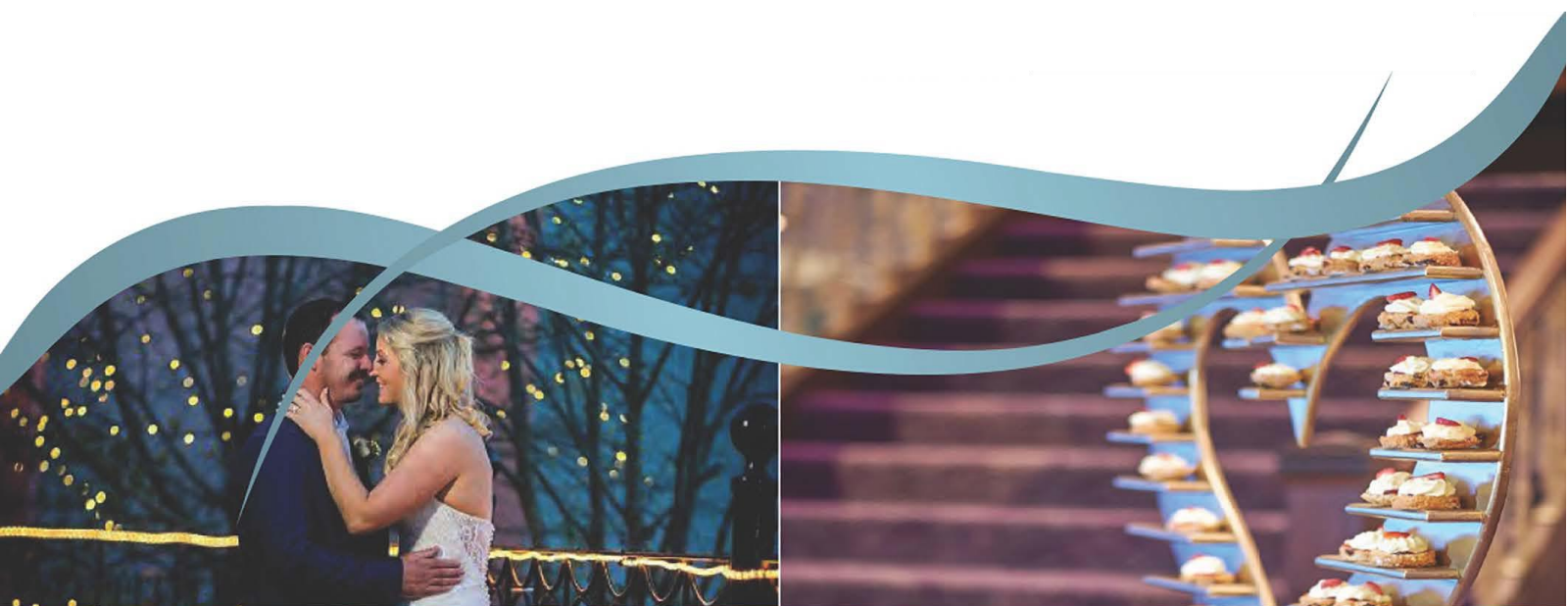
- Complimentary stay in a luxury suite on your wedding night
- 2 complimentary guestrooms
- Reduced bedroom rates for your wedding guests
- Complimentary bar extension

## 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



# Menu Selector

## Sapphire Style Menu:

4 Course Meal

Choose 1 starter or 1 soup, 2 choices for main  
(1 meat option & 1 fish option) & choose 2 desserts or an Assiette

## Ruby Moon Menu:

4 Course Meal

Choose 1 soup, 2 choices for main  
(1 meat option & 1 fish option) & 1 dessert

### Starter Selector

Included in Sapphire Style package only – add a starter to Ruby Moon at just €6 per person

#### Classic Caesar Salad

*Crisp romaine leaves, garlic croutons, Caesar dressing, crisp bacon lardons, parmesan shavings*

#### Smoked Chicken Salad

*Smoked chicken, pine nuts, parmesan shavings, cherry tomatoes and house dressing.*

#### Warm Chicken and Mushroom Vol a Vent

*Chicken, fresh herbs and button mushrooms, white wine cream sauce in a puff pastry case*

#### Shredded Pork Spring Rolls

*Braised pork shoulder, 5 spice and apple cider, wrapped in won ton pastry, tossed lettuce and bean sprouts finished with hoi sin and plum sauce*

#### Smoked Bacon and Mushroom Filo Parcel

*Filo pastry parcel with smoky bacon, fresh herbs, mushrooms in chardonnay cream sauce*

#### Thai Salmon Fish Cake

*Salmon, potato and chive cake wrapped in breadcrumbs and served with sweet chili dressing and lime aioli*

#### Goats Cheese Quiche with Caramelised Onion and Thyme

*Warm tartlet with goats cheese, caramelised red onion, baked in a thyme scented egg custard on a bed of baby leaves, balsamic*

### Soup Selector

Choose one soup from below included in all of our wedding packages

Choices of soups:

- Leek and Potato soup with Spring Onion
- Garden Vegetable soup
- Carrot and Coriander soup
- Thai coconut scented butternut squash soup

### Mains Selector

Supplements quoted are per person.

#### Traditional Roast Stuffed Turkey and Honey Glazed Ham

*Home cooked ham with butter and herb stuffing, topped with Handsliced roast turkey, masked with rich roast gravy*

#### Oven Baked Prosciutto Chicken

*Filled with herb stuffing, wrapped in prosciutto ham on a bed of baby spinach mash and tarragon cream sauce*

#### Baked Fillet of Atlantic salmon

*Filled with cream cheese and asparagus encased in a filo pastry parcel finished with citrus beurre blanc*

#### Baked Sea Bass Fillet

*Sea bass fillet baked with herbs and rock salt, on a bed of kale mash, served with chive beurre blanc*

#### Atlantic Hake Fillet

*Fillet of hake encased in herb and garlic bread crumbs on a bed of spinach mash finished with a saffron cream sauce*

#### Roast Rib of Irish Beef €5.50 Supp (excl Sapphire Style)

*Homemade Yorkshire pudding, horseradish cream, rich roast gravy*

#### Roast Leg of Wicklow Lamb €5.50 Supp (excl Sapphire Style)

*Slow roasted leg of Wicklow lamb on bed of colcannon mash with herb stuffing, redcurrant & mint Jus*

#### Angus Beef Fillet €9 Supp (All packages)

*7oz fillet steak on potato rosti, with wild mushroom sauce*

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

#### NOTE:

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

# Menu Selector

## Dessert Menu Selector

Included in all of our inclusive packages

**Ferrero Rocher Cheesecake** *Served with chocolate sauce*

**Deep filled Apple Pie** *With warm crème anglaise*

**Strawberry Cheesecake** *white chocolate sauce and salted caramel ice cream*

**Chocolate Brownie Slice** *Hot chocolate sauce and salted caramel ice cream*

**Classic French Lemon Tart** *Topped with Chantilly cream and fresh raspberries*

**Cream filled Chocolate Profiteroles** *With warm chocolate sauce*

**Mixed Berry Meringue** *With hazelnut cream*

## Woodford Dolmen Assiette **€4.50 Supp**

Assiette included in the Sapphire Style only.

Supplement charge applies when replacing your dessert option on all other packages.

Choose your favorite 4 items from the following lists:

### Cake Choices

#### Choose 2 of the following:

- Apple and Cinnamon Crumble
- Strawberry Cheesecake
- Chocolate & Cream Profiteroles
- Baileys Cheesecake
- Chocolate Brownie
- Mini Strawberry Pavlova

#### Choose one Ice Cream Cup

- Vanilla
- Chocolate
- Mint
- Honeycomb
- Strawberry
- Cinnamon
- Raspberry Ripple
- Salted Caramel

#### Choose one Mini Cup

- Jaffa Orange Mousse
- Strawberry Mousse
- Passionfruit Panna Cotta
- Tiramisu
- Sherry Trifle
- Baileys Mousse

## Evening Buffet Selector

All our inclusive packages include evening food for 120 guests

Sapphire Style & Ruby Moon package include:

- Chicken Goujons
- Sausages
- Tea/Coffee

## Young Adult Menu – 12 & under

### Soup to start

½ portion of Main dishes.

*Served with creamy mash, veggies and rich roast gravy*

### Crispy Chicken Goujons

*Served with french fries*

### Local Pork Sausages

*Served with French fries*

### Spaghetti Bolognese

*Topped with Parmesan cheese*

**Selection of Ice Cream or Adult Dessert on package €16 per child**

## Arrival Drinks Reception

Price shown is per person

Prices are guide price only, subject to change

**Prosecco Fizzante €6.00**

**Gin & Tonic with frozen berry garnish €6.75**

**Bottled beer €5.50**

**Bottled beer and Prosecco €5.75**

**Cocktails €8.00**

Choose 2

▪ Mojito

Romeo & Juliet

**Champagne €14.50**

**Baileys and Jameson €5.00**

**Corkage**

**Wine €8.00 per bottle**

**Sparkling Wine/Prosecco €10.00 per bottle**

*Full Wine List Available on request*

**Discount of €3.00 applies on published wine list for all weddings**

## Arrivals and After's Upgrade Options

▪ Mini Sausage Blas €5.25 per person

▪ Fish 'n' chips in a cone €4.75 per person

▪ Mini Beef Sliders €5.25 per person

▪ French Macaroons €3.75 per person

▪ Mini Chicken Satay Skewers €3.75 per person

## Afternoon Tea Selection **€11.00 per person**

Sesame seed mini sausage rolls, French macaroons and Finger sandwiches selection - Egg & Cress/ baked ham and Ballymaloe relish/ cream cheese and cucumber.