

Sapphire Style

2021 & 2022 - €61

Minimum of 100 guests - Available all year around

ARRIVE IN STYLE

- Vintage car or Limousine of your choice within a 50 kilometre radius
- Red carpet entrance with champagne welcome for wedding party
- Choice of 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 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 - Chicken Goujons, glazed cocktail sausages (in Ballymaloe Relish), tea and coffee
- Tayto sandwiches in the resident's bar
- Outdoor veranda lit up with fairy lights and smoldering fires for guests to enjoy our stunning views

TO END THE NIGHT

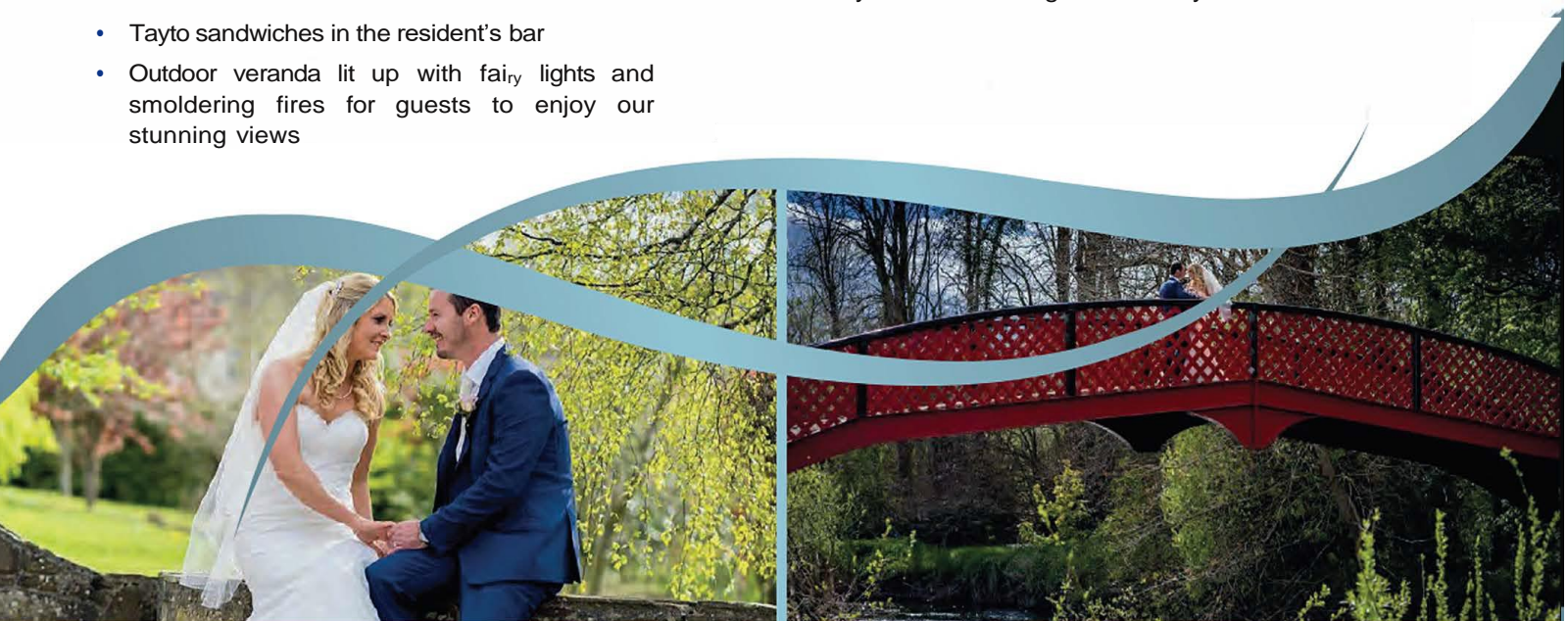
- Complimentary stay in a luxury suite on your wedding night
- 2 complimentary guestrooms
- Reduced bedroom rates for your wedding guests
- Complimentary barextension

THE LITTLE DETAILS

- 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.



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.