

# The Ultimate Wedding Package

Exclusive Offer €6000 for 75 guests & €80 per person thereafter

Available November - June. Excludes bank holidays, Christmas week & NYE



## ARRIVALS

Mix of Prosecco and two signature cocktails for all guests  
Tea, coffee, mini scones and 2 canapés from Sweet & Savoury Canapé selector  
Ice cream station with your choice of two ice cream

## WEDDING BANQUET

Four course meal (see menu overleaf)  
A glass & top up of wine per person with the meal  
Prosecco Toast for all guests

## EVENING TIME

Evening Buffet - Chicken goujons, cocktail sausages, Tea & coffee

## THE LITTLE DETAILS

A dedicated wedding team to take you through each step of your wedding journey

- B&B stay in a luxurious Bridal suite on your wedding night
- One night stay with dinner for your first anniversary
- 2 complimentary guestrooms
- 20 bedrooms at a reduced rate for wedding guests
- Gold Chiavari wedding chairs
- Choice of cake stand and a Newbridge Silverware knife
- Fresh flower arrangements in the hotel lobby
- Red carpet entrance with prosecco for wedding party
- A mix of cherry blossom trees and silver candelabra centrepieces
- Personalised table menus & table plan
- Starry backdrop behind the top table
- Menu tasting for the couple
- Ballroom mood lighting to compliment your colour scheme
- PA system for speeches
- Elegant woodland & riverside garden settings for wedding photography
- Complimentary car parking for wedding guests
- Decoration Bundle - Vintage Floral Birdcages, Blanket Box, Vintage Typewriter with welcome message

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## Menu

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### STARTER

#### CLASSIC CAESAR SALAD

CRISP ROMAINE LEAVES, GARLIC CROUTONS, CAESAR DRESSING,  
CRISPY BACON LARDONS, PARMESAN SHAVINGS

### SOUP

#### GARDEN VEGETABLE SOUP

CHIVE CREAM, BAKED BREAD ROLLS

### MAIN

#### TRADITIONAL ROAST STUFFED TURKEY & HONEY GLAZED HAM

HAND-SLICED ROAST TURKEY AND GLAZED HAM, BUTTER AND  
HERB STUFFING, RICH ROAST GRAVY

#### GARLIC CRUSTED HAKE

BAKED HAKE WITH GARLIC AND PARSLEY CRUST,  
CHAMP MASH, SAFFRON VELOUTE

EACH OF THE ABOVE IS SERVED WITH A SELECTION OF FRESH  
MARKET VEGETABLES AND POTATOES

### DESSERT

#### ASSIETTE OF DESSERTS

CHOCOLATE BROWNIE  
CHEFS CHEESECAKE  
HOMEMADE ICE CREAM

TEA AND COFFEE