



ARRIVALS

- Prosecco welcome for bridal party
- Savoury afternoon tea selection - mini sausage bites with Ballymaloe relish, duck parfait pickled shallot & red currant, smoked salmon cream cheese blini, tomato and basil bruschetta, pickled cucumber & feta, chorizo & smoked garlic pesto crostini, sun-dried tomato & hummus tartlet
- Mini strawberry cream scones, chef's home-baked biscuits, selection of mini jam & chocolate ring donuts.
- Freshly brewed tea/coffee

Add your choice of two signature cocktails

Romeo & Juliet, Cosmopolitan, Sex on the Beach, Passionfruit Martini

And choose 3 of the following - Up to 50 guests

- Beer Barrow - 45 330ml bottles mixed beers
- Birra Moretti or Heineken Barrel - 80 glasses
- Prosecco Bar
- Gin & Tonic Station
- Meat & Cheese charcuterie board
- Ice Cream Bike with selection of 3 choices of chef's hand-crafted Ice creams (See menu selector)

WEDDING BANQUET

Five Course Meal

- Soup, Starter, Choice of two mains, Assiette or Choice of 2 desserts
- Round of drinks or wine with dinner (1 glass & top up)
- A glass of prosecco for the toast

EVENING TIME

- Crispy chicken goujons, cocktail sausages, mini beef sliders, vegetable spring rolls
- Tea/coffee
- Complimentary tayto sandwiches for your guests in the resident's bar

COMPLIMENTARY INCLUSIONS

- Complimentary stay for the newlyweds in our luxurious bridal suite
- Civil ceremony room hire included
- 2 complimentary bedrooms and up to 20 reduced rate guestrooms
- Menu tasting evening for the couple
- One night stay with dinner for your first-year anniversary

SAMPLE MENU

Classic Caesar Salad

Crisp romaine lettuce, golden garlic croutons, all delicately tossed in our signature creamy caesar dressing and finished with aged parmesan shavings

Thai Coconut and butternut Squash Soup

Served with crispy baked bread rolls



Succulent Irish Beef Striploin

Expertly cooked to perfection, Med-Well, with a light and airy homemade Yorkshire pudding, a hint of horseradish cream, and accompanied by a rich bordelaise sauce

Pan Fried Sea Bass

Pan fried sea bass, broccoli puree, wilted pak choi and spinach, caper beurre blanc



Decadent Chocolate Brownie Slice

A luscious, rich chocolate brownie served warm with velvety salted caramel ice cream

Mixed Berry Meringue

A light and airy meringue, generously topped with fresh seasonal berries and softly whipped cream for a delightful finish.

Freshly Brewed Tea/Coffee

€95 per person - 2026 pricing

€100 per person - 2027 pricing

Minimum 75 people Sunday to Friday, 85 people on Saturdays, bank holiday Sundays, Christmas & NYE. Peak pricing applies May - September, Bank Holiday Sundays, Christmas week & NYE) €4 discount for off peak dates - October to April