



## ARRIVALS

- Seasonal punch for all your guests
- Freshly brewed tea/coffee
- Chefs home-baked biscuits
- Savoury afternoon tea - mini sausage bites with Ballymaloe relish, smoked garlic pesto crostini

### Choose one of the following drinks:

#### Summer Fruit Punch

A beautifully presented seasonal punch, combining a selection of fresh fruits, premium spirits, and a hint of mint. Served chilled, this offers a light and refreshing start to your celebration.

#### Winter Wedding Punch

Indulge in a delightful winter wedding punch, crafted to capture the magic of the season. A harmonious blend of merlot, cranberry, apple and orange juices infused with fragrant cinnamon and cloves.

## WEDDING BANQUET

### Four Course Meal

- Soup to start, selection of two main courses, dessert, freshly brewed tea/coffee
- Round of drinks or wine with dinner (1 glass & top up)

## EVENING TIME

- Crispy chicken goujons, cocktail sausages
- Tea/coffee

## COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom (50 or more guests)
- Complimentary stay for the newlyweds in our luxurious bridal suite
- One night stay with dinner for your first-year anniversary (60 or more guests)
- Reduced rates on bedrooms for your guests – max of 20
- Menu tasting for the couple

## SAMPLE MENU

### Potato and Leek Soup

Served with freshly baked bread rolls



### Traditional Roast stuffed Turkey and Honey Glazed Ham

Glazed ham with butter and herb stuffing, topped with hand roast turkey and rich bordelaise sauce

### Garlic Crusted Hake

Baked Hake with garlic and parsley crust, champ mash with saffron veloute



### Homemade Honeycomb Cheesecake

Made with Woodford Dolmen Honey, featuring honeycomb crunch and fresh dairy cream

### Freshly Brewed Tea/Coffee

## UPGRADE YOUR PACKAGE

### Add a little something extra to you big day!

Wow your guests on arrival, with chefs handcrafted ice-cream, served from our classic ice cream bike - €5pp

Why not swop one of your mains for our featherblade or striploin beef - from €5pp

Make your evening celebrations pop with our mini beef sliders or BBQ chicken wings - just €4pp

€68 per person - 2026 pricing

€72 per person - 2027 pricing

Minimum 30 people, Summer Season (May – September) Bank Holiday Sundays, Christmas & NYE )  
€4 discount for off peak dates – October to April