



Our Al Fresco Menu is perfect for summer weddings, offering a relaxed and informal dining experience for you and your guests. Carefully curated to complement the warmth of summer days, our menu is designed to bring people together in celebration of your special day.

ARRIVALS

A little something to tide you over...

- Chef’s Hummus Crostini’s

Choose one of the following drink options:

Signature Cocktails

Choose two signature cocktails crafted exclusively by our talented mixologists. Each cocktail is created using high-quality spirits, fresh mixers, and garnishes designed to complement the summer setting.

- Romeo & Juliet
- Cosmopolitan
- Sex on the Beach
- Tom Collins

Beer Selection

- Birra Moretti or Heineken Barrel – 80 glasses

EVENING TIME

- Crispy chicken goujons, cocktail sausages, vegetable spring rolls
- Tea/coffee

COMPLIMENTARY INCLUSIONS

- 1 complimentary bedroom
- Complimentary stay for the newlyweds in our luxurious suite
- One night stay with dinner for your first-year anniversary
- Reduced rates on bedrooms for your guests (Up to 20 bedrooms)
- Ballroom Hire
- Top Table Floral Decorations
- Civil Ceremony Table Floral Decorations
- Chiavari Chairs
- Bar Extension
- Decoration Bundle

BBQ Menu

Gourmet Beef Burgers

6oz Prime Irish Beef Burger chargrilled over an open BBQ. Garnished with your choice of toppings

Flame Grilled Chicken Skewers

Tender pieces of skewered chicken, marinated overnight in a blend of garlic, lemon, paprika, and fresh herbs

Apple & Sage Sausage

Chef’s locally sourced pork, sage & apple sausage roulade served with red onion gravy

Add colour and freshness to your BBQ with a selection of four fresh seasonal salads.

Mediterranean Salad

A vibrant mix of cherry tomatoes, crisp cucumbers, black olives, feta cheese, and thinly sliced red onions, all tossed in extra virgin olive oil and drizzled with aged balsamic glaze.

Caesar Salad

Crisp baby gem with grated parmesan & garlic croutons, dressed in chefs Caesar dressing

Potato Salad

Tender cubed potatoes tossed in a creamy, mayonnaise dressing

Red Cabbage Slaw

Creamy coleslaw with shredded red cabbage, chive & dijon mustard

Our Sizzling BBQ’s are served with a selection of sides:

- Buttered BBQ Corn on the Cob
- Baked Jacket Potato & Crème fraîche
- Succulent Water Melon Slices
- Irish Cheddar Cheese
- Crispy Fried Onion Strings
- Selection of Sauces

Dessert Buffet

- A selection of mini bite sized sweet treats
- Lemon Curd Tarlet
- Salted Chocolate & Raspberry Tart
- Cheesecake Bite

€60 per person – 2027 pricing
€62 per person – 2028 pricing
Minimum 60 people