

FINER DETAILS



CASTLETROY PARK
HOTEL
★★★★

ENHANCING

YOUR DAY WITH OUR COMPLIMENTS

Dedicated wedding team

Complimentary wedding tasting experience for the Bride and Groom

Resident pianist

Red carpet and champagne reception for the Bride and Groom

Drinks reception: choice of timeless cocktails, tea & coffee, homemade biscuits

Complimentary crisp white or black chair covers with a choice of sash

Fairy light backdrop and mood lighting to compliment your colour scheme

Centrepieces of chic candelabras on mirrors with nightlights

Cloche service for top table

White glove service

Half bottle of specially selected wine per guest

Vegetarian & special dietary requirements as required

Preferred accommodation rates for your guests

Complimentary Bridal Suite with champagne breakfast

Two complimentary Junior Suites

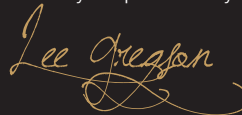
Three month membership to our Aqua Club and Gymnasium

Use of our exclusive courtyard gardens for creating special moments to remember

Complimentary parking

First anniversary dinner and overnight accommodation

Bespoke choice is endless at the Castletroy Park Hotel and extends to the limits of your imagination. We look forward to helping you create your perfect day.



Lee Gregson
General Manager



UPON ARRIVAL

TIMELESS COCKTAILS

Pimm's Cocktail

Prosecco, *Can Petit Estate* & Strawberries

Bucks Fizz

Kir Royale

Peach Bellini

Black Velvet

DRINKS UPGRADE

Hot Whiskey / Hot Port €4.75pp

Bottled Beers €4.50pp

Signature Cocktails €5.00pp

*Created for you by our Wedding Team
& Mixed on the Day by your Dedicated Mixologist*

CANAPÉS

Black Pudding, Apple and Bacon Pastries

Cherry Tomato & Bocconcini Lollipops

Piggyback Dates on Polenta

Chicken Liver Bruschetta with Balsamic Figs

Bangali Blackened Salmon, Mint Yoghurt

Mini Chicken Tikka Burgers, Mint Chutney

Spring Onion Pancakes with
Smoked Salmon & Wasabi

Watermelon, Grape & Feta Skewer

Tomato & Chilli Soup Shots

TO BEGIN

Chicken & Button Mushroom Pithivier
leek & tarragon velouté

Traditional Caesar Salad
*crisp cos lettuce, smoked bacon, herb crouton,
caesar dressing, parmesan shavings*

* Atlantic Salmon &
Castletownbere Crab Fishcake
*dill and lemon, caper and
tomato crème fraîche, plum tomato salad*

* Confit Of Duck Leg
*braised red cabbage, golden
raisins, port & red currant jus*

Goats Cheese Tartlet, Caramelised Red
Onion & Tomato Relish
wild rocket salad, balsamic dressing

Parma Ham, Cashel Blue Cheese
& Poached Pear Salad
roasted hazelnuts, herb dressing

* Assiette of Irish Seafood
*Ballycotton smoked salmon, Dingle Bay
prawn & brandied marie rose, crab tian*

Warm Smoked Chicken Salad
*semi-sundried tomatoes and black olives,
filo pastry basket, honey and mustard dressing*

Chilled Cantaloupe & Watermelon
*mixed berry jelly, mango sorbet,
orange & ginger syrup*

Smoked Bacon & Baby Potato Salad
*aged parmesan, honey and
mustard dressing*

Antipasta Plate
*cold cured meat selection of jamon serrano,
chorizo and lomo, marinated olives, hummus,
tapenade and homemade breads*

Light & Crispy Inagh
Goats Cheese Bruschetta
*grilled mediterranean vegetables
drizzled with basil pesto*

Roulade Of Irish Oak
Smoked Salmon
*herbed cream cheese, pickled
cucumber, beetroot emulsion*

Rustic Chicken Liver Pâté
*toasted hazelnuts, melba toast,
spiced apple chutney*

Confit Duck Spring Roll
*spring onion & ginger, crispy
vegetables, hoi sin dressing*

Lightly Crumbed &
Fried Brie Wedge
*Cumberland sauce,
mesclan leaves*

** Denotes a supplement of €2.50 to our
Elegant and Iconic options.
No supplement applies
to our Signature option.*

Our little guests are as important as our big ones. A Children's Menu is available on request.

TO FOLLOW

SOUP SELECTION

Wild Mushroom & Tarragon Soup
truffle oil

Cream of Vegetable Soup
herbed croûtons

Roasted Red Pepper and Tomato Soup
cumin cream

Carrot & Coriander Soup
toasted almonds

Cream of Cauliflower & Blue Cheese Soup
smoked pancetta

Curried Butternut Squash Soup
red pepper coulis

Cream of Potato & Baby Leek Soup
basil oil

Classic French Onion Soup
parmesan croûte

SORBET SELECTION

Supplement of €2.00pp

Lychee & Ginger

Tomato & Vanilla

Carrot & Orange

Grapefruit

Raspberry & Red Pepper

Lemon & Vodka

Rosemary

Champagne

THE MAIN EVENT

Roast Prime Sirloin of Irish Angus Beef
*Chefs Yorkshire pudding, spring onion mash,
red wine & thyme jus (served medium)*

Roast Leg of Adare Lamb
*basil flavoured mash, rosemary and onion stuffing,
minted red wine sauce*

Roast, Stuffed Turkey &
Honey Baked Limerick Ham
*cranberry jus,
traditional accompaniments*

* Char Grilled Fillet of Irish Angus Beef
*8oz of succulent Irish beef, red onion jam,
portobello mushroom, cracked
black pepper cream
(served medium)*

* Roast Rack of Lamb,
Herb & Mustard Crust
*chateau potato, pea & mint compote,
garlic & rosemary jus*

Pan Roasted Suprême of Chicken
*spiced vegetable tagine, lemon
gremolata, fondant potato*

* Char Grilled 10oz Sirloin of
Irish Angus Beef
*herb mash, crisp fried onion rings,
brandy & pink peppercorn sauce*

Pan Roasted Suprême of Chicken
chorizo sausage, garden pea & baby potato

Oven Roasted Shannon
Salmon Fillet
*creamed spinach, leek and
crispy pancetta, sauce vierge*

Sauté Fillets of Carrigaholt Seabass
*buttered asparagus spears,
roasted plum tomato, sauce béarnaise*

Roast Loin of Pork
*apricot & sage stuffing,
Irish cider jus*

Baked Duo of Salmon & Seabass
*sautéed bok choy, semi-sundried
tomato, lemon & dill beurre blanc*

* Sauté Medallions of
Carrigaholt Monkfish
*served with roasted vegetable ratatouille,
chilli pesto oil*

Pan Roasted
Suprême of Chicken
*smoked bacon, savoy cabbage &
baby onion ragoût, scented with
fresh basil leaves, madeira jus*

Herb Crusted Hake
*sautéed spinach, piquillo peppers,
smoked paprika dressing*

**All our main courses are complemented
by seasonal vegetables and potatoes**

All sauces are gluten free

** Denotes a supplement of €4.00 to our Elegant & Iconic options. No supplement applies to our Signature option.*

AND TO END

VEGETARIAN

Risotto

*roasted beetroot & goats cheese
or*

wild mushroom, asparagus & green pea

Stirfry of Oriental Vegetables & Egg Noodles

soya bean and sweet chilli sauce

Spiced Vegetable & Four Cheese Calzone

*bound in a tomato & basil fondue,
aged parmesan*

Vegetable Tikka Masala

coriander scented basmati rice

Potato Gnocchi

spinach, toasted almonds & sage butter

Your chosen vegetarian option of the day is on a request basis. However should you wish to add it as a choice shown on your menu, a supplement will apply.

CHOICE OF FONDANT

Served warm

* Dark Chocolate Fondant

cherry compote, mascarpone ice cream

* Milk Chocolate Fondant

vanilla marshmallow, roast pecan ice cream

* White Chocolate Coconut Fondant

Malibu ice cream, florentine snap

DESSERT SELECTION

Lemon Grass Panna Cotta

blackberry compote, honey madeleines

Apple Pudding

vanilla pod ice cream, toffee sauce

Glazed Raspberry Brûlée Tart

yoghurt ice cream

Baileys Cheesecake

coffee sabayon, milk chocolate profiterole

Custard Tart

red wine syrup, caramelised Crème de Cassis plum

White Chocolate Bread and Butter Pudding

vanilla pod ice cream

Strawberry & Mascarpone Choux Swan

dark chocolate sauce

SELECTION OF PETIT FOURS

Choose from a choice of 3 for €2.50pp

Chocolate Malakoff

Homemade Marshmallows

Turkish Delight

Macarons

Coconut

Orange Biscotti

Nougat De Montelimar

Dark Chocolate Jameson Truffles

TRIO OF DESSERTS

Chef's recommendations

Dark Chocolate Jameson Mousse,

Baileys Cream Profiteroles

& Roast Pecan Ice Cream

Puff Pastry Raspberry Tartlet,

Frangipane Pear Almond Cake

& Chocolate Hazelnut Mousse

Carrot Cheesecake, White Chocolate

and Lime Zest Mousse

& Orange Sorbet

Lemon Meringue, Passion Fruit

Mousse & Mango Sorbet

Toplerone Mascarpone

Cheesecake, Italian Style Tiramisu

& Caramel Ice Cream

Pecan Pie, Pistachio Brownie &

Vanilla Ice Cream

White Chocolate Mascarpone

Strawberry Tartlet, Lemon Cheesecake

with Lime Jelly & Baileys Ice Cream

Baileys Cheesecake, Maltesers Ice Cream

& Mini Chocolate Fondant

** Denotes a supplement of €1.50 to our Elegant & Iconic options. No supplement applies to our Signature option.*

OPTIONS

ELEGANT

Arrival Reception

*Selection of Finger Sandwiches
Mini Scones with Preserves and Cream*

5 Course Menu

*One Starter
One Soup
Two Main Courses
One Dessert from our menu selection
Tea & Coffee*

Evening Buffet

*Assorted Sandwiches,
Glazed Cocktail Sausages,
Tea & Coffee*

Late Bar

ICONIC

Arrival Reception

*Selection of Finger Sandwiches
A Choice of 2 Canapés*

5 Course Menu

*Two Starters
One Soup
Two Main Courses
One Dessert from our menu selection
Tea & Coffee*

Evening Buffet

*Selection of Freshly Cut Sandwiches,
Wraps and Baps
Chicken Goujons & Dips
Glazed Cocktail Sausages
Tea & Coffee*

Late Bar

A Selection of Late Night Nibbles

Décor

Lighted Ballroom Door Arch

SIGNATURE

Arrival Reception

*Selection of Finger Sandwiches
A Choice of 3 Canapés
Chocolate Dipped Strawberries
Signature Cocktails with a Dedicated Mixologist*

5 Course Menu

*Choose any dish from our menus to include
Two Starters
One Soup or Sorbet
Three Main Courses including One Chicken Dish
Bespoke Dessert
Tea & Coffee*

Evening Buffet

*Selection of freshly Cut Sandwiches
Wraps and Baps
Chicken Goujons & Dips
Mini Thick Crust Pizza
Tea & Coffee*

Late Bar

A Selection of Late Night Nibbles

Décor

*Lighted Ballroom Door Arch
Fairy Light Cake &
Top Table Skirt*