

# 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

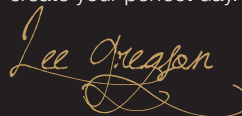
Three month membership to our Aqua Club and Gymnasium

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*