



Your Arrival Reception

Whether following a civil ceremony or a church wedding, we host your arrivals reception for your guests in a reserved section to guarantee your guests' comfort to enjoy the celebrations after you've officially tied the knot. We look after your music with our resident pianist providing an elegant atmosphere. They will be well taken care of by our dedicated team while you are taking your wedding photos.

Arrival Canapés

Beef Sliders

Smoked Salmon Crostini with Lemon and Dill Cream

Mini Chicken Satay Skewers

Fig, Parma Ham and Basil Cream Cheese

Mini Chicken Tikka Burgers, Mint Chutney

Black Pudding, Apple and Bacon Pastries

Beetroot Salsa and Goat Cheese Crostini

Arancini Balls with Garlic Aioli

Cucumbers and Feta Rolls

Cranberry Brie and Prosciutto Crostini

Hot Gammon Rolls with Mustard Mayo and Rocket

Add extra canape €3



Arrival Drinks

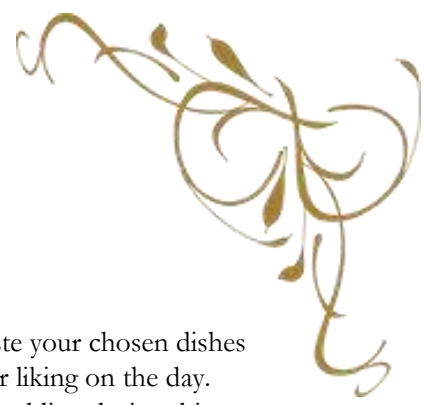
Prosecco Table – included in all packages

His 'n' Hers cocktails €6pp

Mulled Wine or Hot Spiced Cider €5pp

We offer corkage of €2 per bottle for bottled beers up to a max of 60 bottles





Wedding Banquet

Your Wedding Banquet is held in our luxurious Ballroom Suite. We invite you to taste your chosen dishes three months ahead of your big day and offer us notes so each dish is exactly to your liking on the day. You will also taste and choose your chosen red and white wine for the day of your wedding during this meal. We cater for all dietary requirements and restrictions.

Starters

Chicken & Button Mushroom Pithivier
leek & tarragon velouté

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

*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

Crispy Pork Belly, Black Pudding and Dill Roulade
Apple and cinnamon puree, star anise reduction

*Thai Style Fish Cakes
Micro herb salad, chilli ginger and lime aioli

Warm Black Pudding, Egg and Bacon Salad
Apple pieces and sweet honey and mustard dressing

In House Brandy and Pork Duck Liver Pate
Plum and apple relish, warm croutes

Goats Cheese, Beetroot and Sundried Tomato Salad
Crispy walnuts, balsamic dressing

Carpaccio of Burren Salmon, Pickled Vegetables
Micro herbs, chive and lemon crème fraiche

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





Soups

Wild Mushroom and Thyme Soup
Parsley Oil

Roasted Parsnip Soup
Chive Crème Fraiche

Sweet Potato, Chilli, Lemongrass and Coconut Soup

Cream of Vegetable Soup
herbed croutons

Roasted Red Pepper and Tomato Soup
cumin cream

Cream of Potato & Baby Leek Soup
basil oil

Sorbets

Mango & Passionfruit

Champagne

Strawberry

Gin & Tonic

Lemon & Vodka

Main Course

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

* 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 with Herb & Mustard Crust
chateau potato, pea & mint compote, garlic & rosemary jus

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

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

Baked Duo of Salmon and Seabass
Braised Baby Fennel, Vine Tomatoes, Lemon and Chive Chablis



Pan Seared Hake with Chorizo and Herb Crumb ★★★★★
Creamy Roasted Red Pepper Sauce

Supreme of Local Chicken
Black Pudding and Spring Onion Croquette, Red Wine Jus

Stuffed Supreme of Chicken
With Goats' Cheese and Wild Mushroom Wrapped in Bacon with Peppercorn Sauce

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

Sautéed Fillets of Seabass
Aubergine and Fennel Compote with Lemon Butter Sauce

* Denotes a supplement of €4 to our Elegant & Iconic packages.
No supplement applies to our Signature package.

Vegetarian Main Course

Risotto
roasted beetroot & goats' cheese or wild mushroom, asparagus & green pea

Stir-fry of Oriental Vegetables & Egg Noodles
soy 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





Dessert

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

White Chocolate Bread and Butter Pudding
vanilla pod ice cream

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

Lemon Meringue, Passion Fruit Mousse & Mango
Sorbet

Toblerone 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 €2 to our Elegant &
Iconic packages.
No supplement applies to our Signature package.



Please contact us directly for allergen information for all of the above dishes





Evening Reception

To fuel the dancing in to the night, see below our selection of options for your evening reception. This is served when your band breaks, usually around 11.00pm.

Bacon and Brie Wrapped Burgers

Mini Taco Fries

Hot and Spicy Drumsticks

Mini Snack Boxes

Nachos with Salsa Sour Cream and Guacamole

Hot Dogs with Sautéed Onion and Mustard

Chicken Satay Skewers

Fish and Chip Cones

Sausage Rolls and Relish

Hot and Spicy Wings

Thick Crust Pizza

Selection of Dips for Chips: Garlic Mayo, BBQ, Chipotle

Extra choices €4 each





With our compliments...

- Dedicated wedding team
- Complimentary wedding tasting experience for the happy couple
- Resident pianist for your arrivals reception
- Red carpet and champagne reception for the newlyweds
- Drinks reception: Prosecco, tea & coffee, homemade biscuits
- Complimentary elegant Chiavari chairs
- 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
- Preferred accommodation rates for your guests in our luxury four-star accommodation
- Complimentary Bridal Suite with champagne breakfast
- Two complimentary Junior Suites for the night of your wedding
- Use of our exclusive courtyard gardens for the perfect backdrop to your wedding photos
- Complimentary parking
- First anniversary dinner and overnight accommodation





ELEGANT

Arrival Reception
Selection of Finger Sandwiches
1 Canapé of Choice
5 Course Menu
One Starter
One Soup
Choice of Two Main Courses
One Dessert from our menu selection
Tea & Coffee
Evening Buffet
Selection of Sandwiches
1 Choice from Evening Menu
Late Bar

€68 per guest
(based on 120 guests min.)
€93 per guest
(based on 50 guests to min.120)

ICONIC

Arrival Reception
Carved Limerick Ham
A Choice of 2 Canapés
5 Course Menu
Choice of 2 Starters
One Soup
Choice of Two Main Courses
One Dessert
Tea/Coffee
Evening Buffet
Selection of Sandwiches
2 Choices from our Evening Buffet
Late Bar

€74.00 per person
(based on 120 guests min.)
€103 per guest
(based on 50 guests to min. 120)

SIGNATURE

Arrival Reception
Carved Limerick Ham
A Choice of 3 Canapés
Signature Cocktails
5 Course Menu
Choice of Two Starters
One Soup or Sorbet
Choice of Three Main Courses including One Chicken Dish
Choice of Two Desserts
Tea & Coffee
Evening Buffet
Selection of Sandwiches
3 Choices from Evening Menu
Late Night Nibbles

€84 per guest
(based on 120 guests min.)
€113 per guest
(based on 50 guests min-120)

