









## WEDDING PACKAGES

### THE LOVE PACKAGE

Refreshing Summer Punch or Winter Warm Punch,  
Chef's Selection of freshly cut finger sandwiches,  
Tea, Coffee & Cookies for all guests on arrival.

-  Sumptuous 4 course meal with a choice in Main course  
(See wedding menu selector A)
-  1 Glass and 1 top up of wine per guest
-  Superb Evening Buffet, includes an assortment of freshly cut sandwiches, Cocktail Sausages, Vegetable Spring rolls, Tea & Coffee
-  Exclusive use of our Designer  Suite for your wedding banquet  
Elegantly dressed with chair cover and Sash colour of your choice,  
Fresh floral centrepieces, vintage silver candelabras, crisp white linen napkins with your personalised menu
-  Complimentary accommodation the night of your wedding in our luxurious bridal suite, champagne breakfast included

**With our compliments choose 1**

Piano Player during your arrivals Reception • 1st year anniversary dinner in  restaurant  
55 min treatment in our award winning Espa

€67 per person

(Terms & Conditions apply, package valid for 2019 year. Minimum numbers apply)



# at the Weddings

## WEDDING MENU SELECTOR A

### Starters

(Choose 1 starter or Soup)

Local Goat Cheese Asparagus & Sun  
Blushed Tomato Tartlet

Basil Pesto, Organic Leaves

Smoked Chicken Caesar Salad

Baby Gem, Chorizo, Aged Parmesan Shavings, Creamy  
Dressing, Garlic Crouton

Crisp Salmon & Cod Fish Cakes

Cracked Black Pepper, Lemon & Chive Remoulade

Cream of Roasted Root Vegetable Soup

Parsley Cream

Roast Vine Ripened Tomato & Basil Soup

Roast Garlic Cream

Carrot & Coriander Soup

Curried Sweet Potato Soup, Coconut Drizzle

### Main Course

(Choice of 2 Main course)

Roast Crown of Turkey, Honey Baked Ham

Stuffing Croquette, Baby Vegetables & Port Gravy

Roast Sirloin of Irish Beef

Gratin Potato, Roast Carrot, Shallot Bordelaise Jus

Roast Supreme of Irish Corn-fed Chicken  
Smoked Bacon, Chive Hash Cake, Leek, Truffle Cream

Baked Prawn & Lemon Crusted Fillet Cod

Fondant Potato, Grilled Asparagus, Saffron Sauce

Roast Fillet of Hake

Chateau Potatoes, Curried Leek, Crab  
Fondue, Confit of Tomato

### Dessert

(Choose 1 dessert)

Apple & Walnut Crumble

Toffee Apple Sauce, Vanilla Ice Cream

Vanilla Cheesecake

Raspberry Sorbet, White Chocolate Rocks

Chocolate & Hazelnut Brownie  
Vanilla Ice Cream, Samana Chocolate Sauce

Freshly Brewed Tea or Coffee



## WEDDING PACKAGES

### THE **g** CHERISH PACKAGE

Prosecco or **g** Prosecco Cocktail,  
Chef's Choice of Cold Canapés or Finger sandwiches  
Tea, Coffee & Mini Chocolate Brownies for all guests on arrival.

- g** Sumptuous 5 course meal with a choice in Starter & Main course  
(See wedding menu selector B)
- g** 1 Glass and 2 top ups of wine per guest
- g** Superb Evening Buffet, includes an assortment of freshly cut sandwiches, Chicken Goujons & Sausage Rolls, Tea & Coffee
- g** Exclusive use of our Designer **g** Suite for your wedding banquet  
Elegantly dressed with chair cover and Sash colour of your choice,  
Fresh floral centrepieces, vintage silver candelabras, crisp white  
linen napkins with your personalised menu
- g** Complimentary accommodation the night of your wedding in our  
luxurious bridal suite, **g** fizz breakfast in bed.  
Plus 2 Additional Luxury rooms complimentary the night of the wedding

#### With our compliments

Piano Player during your arrivals Reception • 1st year anniversary dinner in our AA Rosette award winning  
**g:g**<sup>i</sup>s Restaurant • Complimentary access to Espa Thermal suite for wedding couple

€77 per person

(Terms & Conditions apply, package valid for 2019 year. Minimum numbers apply)



# at the Weddings

## WEDDING MENU SELECTOR B

### Starters

(Choice of 2 starters)

#### Smoked Chicken Caesar Salad

Baby Gem, Chorizo, Aged Parmesan Shavings, Creamy Dressing, Garlic Crouton

#### Salad of Air Dried Ham

Rocket Leaves, Sun Blushed Tomato, Walnut, Parmesan Shavings, Balsamic Dressing

#### Crisp Salmon & Cod Fish Cakes

Cracked Black Pepper, Lemon & Chive Remoulade

#### Smoked Duck, Pecan, Orange & Pomegranate Salad

Baby Gem, Pecorino Cheese Shavings, Orange, Crème Fraiche Dressing

#### Caramelized Onion & St Kevin's Brie Tart

Seasonal Leaves, Rocket Pesto, Toasted Pine Nuts

#### Tian of Galway Aged Goat Cheese Salad

Organic Leaves, Toasted Walnut, Pickled Pear & Beetroot

### Soups/Sorbet

(Choose 1 soup or 1 Sorbet)

#### Roast Parsnip & Thyme Soup,

Curry Scented Oil

#### Potato & Leek Soup

Truffle Oil

#### Cream of Roasted Root Vegetable Soup

Parsley Cream

#### Kir Royal

(Blackcurrant & Champagne)

#### Roast Vine Ripened Tomato & Basil Soup

Roast Garlic Cream

#### Strawberry & Champagne

#### Buck Fizz

(Orange & Champagne)

Celeriac Velouté  
with Crispy Chorizo

#### Pina Colada

Lemon & Sichuan Pepper



# at the Weddings

## WEDDING MENU SELECTOR B

### Main Course

(Choice of 2 Main course)

Roast Crown of Turkey, Honey Baked Ham

Stuffing Croquette, Baby Vegetables & Port Gravy

Roast Sirloin of Irish Beef

Gratin Potato, Roast Carrot, Shallot Bordelaise Jus

Roast Supreme of Irish Corn-fed Chicken

Smoked Bacon, Chive Hash Cake, Leek, Truffle Cream

Baked Prawn & Lemon Crusted Fillet Cod

Fondant Potato, Grilled Asparagus, Saffron Sauce

Roast Fillet of Organic Salmon

Chateau Potatoes, Curried Leek, Crab Fondue, Confit Of Tomato

Grilled Fillet of Sea Bass

Cocotte Potatoes, Red Pepper Escabeche, Paprika Beurre Blanc

### Dessert

(Choose 1 dessert)

Apple & Walnut Crumble

Toffee Apple Sauce, Vanilla Ice Cream

Pina Colada Verrine

Coconut Pannacotta, Pineapple Compote, Coconut

Snow, Bacardi

Vanilla Cheesecake

Raspberry Sorbet, White Chocolate Rocks

Chocolate & Hazelnut Brownie

Vanilla Ice Cream, Samana Chocolate Sauce

Chefs Assiette of Sweet Treats

Baileys Cheesecake, Chocolate Brownie, Apple

Crumble & Vanilla Ice Cream

Freshly Brewed Tea & Coffee  
with Homemade shortbread

\*Vegetarian options available on request\*




## WEDDING PACKAGES

### THE ADORE PACKAGE

Prosecco or  Prosecco Cocktail, (or bottled beers 50/50)  
 Chef's Choice of Warm & Cold Canapés, Finger Sandwiches  
 Tea, Coffee & Homemade shortbread biscuits for all guests on arrival.

-  Sumptuous 6 course meal with a choice in Starter, Soup & Sorbet, choice Main course and dessert (See wedding menu selector C)
-  1 Glass and 2 top ups of wine per guest
-  Superb Evening Buffet, includes an assortment of freshly cut sandwiches, Chicken Goujons & Sausage Rolls,  
 Choose 1 of the following: Mini  Burgers, Curry Cheese Fries, Homemade Duck Spring Rolls, Fish n Chip Cones, Mini Cheese Selection. Tea & Coffee
-  Exclusive use of our Designer  Suite for your wedding banquet  
 Elegantly dressed with chair cover and Sash colour of your choice,  
 Fresh floral centrepieces, vintage silver candelabras, crisp white linen napkins with your personalised menu
-  Complimentary accommodation the night of your wedding in our Designer Linda Evangelista Suite with  fizz breakfast in bed.  
 Plus 2 Additional Luxury rooms complimentary the night of the wedding

#### With our compliments

Piano Player during your arrivals Reception • 1st year anniversary dinner in our AA Rosette award winning  Restaurant • 55min treatment in our 5 star award winning Espa for you both including access to our Thermal Spa  
 Late night nibbles for the resident's bar for 30 guests. Choose from Tayto Crisp sandwiches or Homemade Pizzas

€87 per person

(Terms & Conditions apply, package valid for 2019 year: Minimum numbers apply)



# at the Weddings

## WEDDING MENU SELECTOR C

### Starters

(Choice of 2 starters)

#### Smoked Chicken Caesar Salad

Baby Gem, Chorizo, Aged Parmesan Shavings, Creamy Dressing, Garlic Crouton

#### Caramelized Onion & St Kevin's Brie Tart

Seasonal Leaves, Rocket Pesto, Toasted Pine Nuts

#### Salad of Air Dried Ham

Rocket Leaves, Sun Blushed Tomato, Walnut, Parmesan Shavings, Balsamic Dressing

#### Smoked Duck, Pecan, Orange & Pomegranate Salad

Baby Gem, Pecorino Cheese Shavings, Orange, Crème Fraiche Dressing

#### Aged Goat Cheese Crottin

Organic Leaves, Toasted Walnut, Pickled Pear & Beetroot

#### Signature Oat Crusted Black Pudding

Mango & Red Pepper Salsa, Mango Gel

#### Tian of Liscannor Crab

Apple, Cucumber, Crème Fraiche

#### Local Air Dried Lamb Salad

Parmesan, Toasted Hazelnut, Organic Leaves  
Semi Dried Cherry Tomatoes

### Soups

(Choose 1 soup)

#### Cream of Roasted Root Vegetable Soup

Parsley Cream

#### Roast Vine Ripened Tomato & Basil Soup

Roast Garlic Cream

#### Curried Sweet Potato Soup

Coconut Drizzle

#### Carrot & Corriander Soup

#### Cream of Cauliflower

Gubbeen Smoked Bacon

#### Local Mussels in Safron & Orange soup

Soup course is served with selection of homemade Breads



# at the Weddings

WEDDING MENU SELECTOR C

## Sorbet

(Choose 1 sorbet)

Kir Royal  
(Blackcurrant & Champagne)  
Strawberry & Champagne  
Buck Fizz

(Orange & Champagne)

Pina Colada  
Lemon & Sichuan Pepper

## Main Course

(Choice of 2 Main course with no supplements)

Roast Fillet of Irish Steak  
Gratin Potato, Caramelised Baby Onions, Bacon, Mushroom  
Glazed in a Red Wine Sauce, Roast Baby Carrot

Roast Supreme of Irish Corn-fed Chicken  
Smoked Bacon, Chive Hash Cake, Leek, Truffle Cream

Connemara Lamb Duo  
Roast Rack of Lamb, Crispy Neck, served with Young Carrot, Rosemary Jus

Grilled Fillet of Sea Bass  
Cocotte Potatoes, Red Pepper Escabeche, Paprika Beurre Blanc

Roast Fillet of Turbot  
Chateau Potatoes, Mussel, Prawn, Saffron Blanquette

## Desserts

Choose any dessert off the full dessert Menu

Freshly Brewed Tea or coffee with Chocolate Dipped Strawberry's





# at the Weddings

## EVENING BUFFET MENU

(Upgrade your evening Buffet with options below)

### Mini g Burgers

Toasted Mini Brioche Smoked Gubbeen Bacon, Cheddar Cheese, BBQ Sauce

### Miniature Fish & Chips €

Breaded Fish Nuggets, Spicy Wedges

### Mini Vegetable **OR** Duck Spring Rolls €

Mango & Chilli Dip

### Crisp Falafel in Mini Pitta €

Coriander Yogurt

### Crisp Salmon & Cod Fish Cakes €

Saffron Aioli

### Spicy Chicken Wings €

Tossed in Buffalo Sauce

### Grilled Beef & Haloumi Kofta €

Tomato & Chilli Dip

### Sweet Potato & Feta Cheese Tartlet €

Brie, Sundried Tomato & Hazelnut Parcels