

Wedding Banquet

Pan Seared Supreme of Chicken served on a bed of herb mash with white wine & mushroom cream sauce.	€60.50pp
Baked Fillet of Atlantic Hake on a bed of champ potato with green beans, salsa verde.	€60.50pp
Traditional Oven Roasted Turkey & Baked mustard glazed Gammon served with herb stuffing & pan jus.	€63pp
Baked Fillet of Salmon on a bed of champ potato with a mixed pea & fresh herb veloute.	€63pp
Pan Seared Fillet of Seabass on a bed of champ potato with capers, lemon, mustard dressing.	€63pp
Roast Rump of Cooley Lamb on a bed of wholegrain mustard mash with pea puree & mint dressing.	€68pp
Roast Pepper Crusted Sirloin of Castlebellingham Beef carved on wholegrain mustard mash, Yorkshire pudding, & a bordelaise jus.	€68pp
Grilled 10oz Sirloin Steak served on roasted garlic & herb baby potato, brandy & peppercorn sauce.	€78.50pp

(All prices above include one starter, one soup or one sorbet, one main course & one dessert)

Supplement

(When choosing two main course options, your price per person will be determined by the higher priced main course option plus a supplement charge)

Chicken or Hake - €5 supplement
Turkey & Ham, Salmon or Seabass - €6 supplement
Lamb or Roast Beef - €8 supplement

(€3 supplement for added starter, sorbet or dessert)

Vegetarian Option

Curried Chickpeas and sundried tomatoes, full Indian spices, coconut milk, fresh coriander and basmati rice.

Grilled Halloumi & Pea Salad with runner beans, new potatoes, a fresh mint & lemon dressing.

Singapore Rice Noodle Stir Fry loaded with fresh vegetables and Asian sauce.

Fettuccine Alfredo, cream of fresh herb and nutmeg sauce.

Desserts

Apple Crumble, vanilla bean ice cream & custard

Bramley Apple Pie, served with custard and ice cream

Classic Italian Tiramisu

Belgian Chocolate Mousse Gateaux, milk chocolate sauce & fresh cream (GF)

Pavlova, fresh cream, seasonal fruit

Four Seasons Dessert Symphony (3x mini desserts & vanilla bean ice cream) €3 supplement

- Cheesecake (Chefs choice)
- Meringue
- Profiteroles

Strawberry Champagne Trifle

Almond Tart, vanilla bean ice cream & custard

Cheesecake of your choice (All served with fruit coulis & fresh cream) (GF)

- Vanilla Cheesecake
- Strawberry Cheesecake
- Baileys Cheesecake
- Raspberry & white chocolate Cheesecake
- Passion Fruit Cheesecake
- Malteser Cheesecake
- Mint Aero Cheesecake



ONCE IN A WHILE,
RIGHT IN THE
MIDDLE OF
AN ORDINARY LIFE,
LOVE GIVES US
A FAIRYTALE

- CHAPTER 1 -



FOUR SEASONS
Hotel & Spa
CARLINGFORD
★★★★



The Fairytale 2021/2022 Wedding Celebration

Welcome Reception

Red Carpet Champagne Reception for your Bridal Party
Glass of Sparkling Wine on arrival for your guests
Seasonal flower display in our Lobby
Freshly brewed Tea & Coffee
Chocolate Dipped Strawberries, Selection of Biscuits and Miniature Scones

Wedding Banquet

An exquisite 5 Course Dinner will be presented to your guests in the spectacular newly designed Grand Summer Ballroom
Half a bottle of wine for each guest
Table Plan displayed on our superb mirror
Personalised Menus in presentation folders
Stunning Silver Candelabras as centrepieces for your guests
Table linen & napkins
Luxurious ivory Catherine chairs

Evening Reception

Enjoy a candle-lit Evening Buffet. Select three items from our Buffet Menu.
Freshly brewed Tea and Coffee

Sweet dreams

A Complimentary Overnight stay in Bridal Suite
Two Complimentary Bedrooms for your Bridal Party
Block booking of rooms for your guests at a discounted price

This package is based on a minimum of 120 adults and the price is based on your main course selection
Available Sunday to Thursday & weekends on selected dates



Wedding Banquet Appetisers

À La Carte Menu

Grilled Clonakilty Black Pudding on a bed of mixed leaves with a raspberry coulis
Baked Goats Cheese Tartlet with mixed leaves & smashed blackberry compote
Lightly Spiced Prawn Salad, pineapple salsa & dressed leaves
Chicken & Mushroom Bouchee served in a white wine sauce
Carlingford Seafood Bouchee filled with locally sourced fresh fish, dill & white wine sauce
Chicken Caesar Salad served with cos lettuce, bacon lardons, croutons & homemade Caesar dressing
Honeydew Melon with prosciutto ham served on a bed of dressed rocket leaves
Warm Marinated Chicken with mixed leaves, honey & mustard dressing & feta cheese

Soups

Classic Vegetable Soup with croutons
Potato & Leek Veloute with a chive cream
Cream of Roast red pepper & tomato with a basil drizzle
Roasted butternut squash
Cream of Truffle scented mushroom
Cream of Roast Carrot & Fennel

Entremets

Clear your guests palate before the main course with an option
of homemade sorbets from €3pp | options available on request

Vegetarian Options

Crispy Mozzarella Balls, with a tomato & fresh basil sauce
Grilled Halloumi Cheese with watermelon, cherry tomatoes & mint dressing
Crispy Vegetable Samosas filled with curried vegetables with a mint raita