

Romance & Flegance





CARLINGFORD

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
- * Miniature Scones & Sweet treats

Wedding Banquet

- * An exquisite 5 Course Choice Dinner will be presented to your guests in the spectacular 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 3 items from Buffet Menu
- * Freshly brewed Tea and Coffee

Sweet dreams

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

Next Day

* Continue the celebrations with 30 of your close family & friends with our complimentary finger food

€66 per person

Available on selected dates in 2021 & 2022

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 proscuitto 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 riata

Wedding Banquet

- * Pan Seared Supreme of Chicken served on a bed of herb mash with white wine & mushroom cream sauce.
- * Baked Fillet of Atlantic Hake on a bed of champ potato with green beans, salsa verde.
- * Traditional Oven Roasted Turkey & Baked mustard glazed Gammon served with herb stuffing & pan jus.
- * Baked Fillet of Salmon on a bed of champ potato with a mixed pea & fresh herb veloute.
- * Pan Seared Fillet of Seabass on a bed of champ potato with capers, lemon, mustard dressing.

CHOOSE TWO MAIN COURSE OPTIONS

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

Post Wedding Day Finger Food Menu

B.B.Q Pork Ribs

Garlic Bread

Assorted sandwiches

Cocktail sausages

Chicken Skewers

Chicken Goujons

Vegetable spring rolls

Duck spring rolls

Served with selection of dips

CHOOSE THREE FINGER FOOD OPTIONS