



Winter Wonderland





FOUR SEASONS

Hotel & Spa

CARLINGFORD



Welcome Reception

- * Red Carpet Champagne Reception for your Bridal Party
- * Glass of Sparkling Wine on arrival for your guests
- * Freshly brewed Tea & Coffee
- * Homemade shortbread biscuits

Wedding Banquet

- * An exquisite 5 Course Choice Dinner will be presented to your guests in the spectacular Grand Summer Ballroom
- * Glass of wine per guest and half a bottle of wine for top table
- * 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
- * Complimentary menu and wine tasting for the bride and groom to be

Evening Reception

- * Enjoy a candle-lit Evening Buffet with sandwiches, goujons & cocktail sausages
- * Freshly brewed Tea and Coffee
- * Complimentary Bar Extension

Sweet dreams

- * A Complimentary Overnight stay in Bridal Suite
- * Two Complimentary Bedrooms for your Bridal Party
- * Block booking of 17 rooms for your guests at a discounted price

€55 per person

Available on selected dates in January & February 2021
T&C's apply Price is based on minimum 120 adults

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

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.
- * 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