

| *Our Grá Wedding Package* |



This Package also includes an arrival drinks reception

A glass of Prosecco for each guest on arrival

Chocolate Covered Strawberries

Tea, Coffee, Orange Juice, Still & Sparkling Water & Home Made Cookies

Your Wedding Menu

You choose your menu to include -

One Appetizer

One Soup

Three Main Courses

One Chicken Main Course | One Meat Main Course | One Fish Main Course

One Dessert

From our Celebration Menu Selector

Freshly Brewed Tea or Coffee

Evening Supper to include a variety of freshly cut sandwiches
and three options from our Celebration Menu Selector

Finishing Touches

Chavari Chairs & Elegant Table Center Pieces

Complimentary Bar Exemption

Block of guest rooms with a special rate

Complimentary overnight stay in a choice of our Presidential Suites

or New Sea View Balcony Suites on your wedding night

CELEBRATION MENU SELECTOR

Celebration Appetizer Choices

Warm Salad of Ashes Annascaul Black Pudding, Crispy Pork Belly, Carmelised Apple & Roast Pimento
Dingle Bay Fishcake, Citrus Salad, Ribbons of Pickled Cucumber, Balsamic Syrup
Smoked Chicken and Pancetta Salad, Sun blush Tomato, Pinenuts & Basil Oil
Bouchée of Chicken & Field Mushrooms in a White Wine Cream
Warm Tartlet of Ardsallagh Goats Cheese, Roast Plums, Crisp Salad Leaves, Roast Pepper Salsa
Platter of Melon, Citrus Fruits & Strawberries, Natural Yoghurt & Raspberry Essence

Celebration Soup Choices

Seasonal Vegetable Soup | Potato, Leek & Spring Onion
Roast Root Vegetable & Herb | Vine Tomato & Roast Red Pepper
Carrot, Ginger & Orange | Field Mushroom & Thyme | Roast Parshnip & Sweet Potato

Celebration Meat Main Courses

Roast Center loin of Pork, Savory Stuffing, Apple Compote, Clove & Cider Jus
Roast Fillet of Pork, Annascaul Black Pudding, Seed Mustard Mash, Cider & Honey Jus
Roast Leg of West Kerry Lamb, Savoury Herb Stuffing, Chateau Potato, Maderia Sauce

Celebration Fish Main Courses

Glazed Fillet of Salmon, Ribbons of Vegetables, Shrimp & Vanilla Cream
Baked Codling Fillet, Mediterranean Vegetable Crust, Wilted Spinach, Tomato Fondue
Grilled Fillet of Hake, Spicy Crusted Potato, Chorizo, Garden Peas and Lemon Cream
Grilled Fillet of Codling, Seafood Pie, Baby Spinach, Champagne Cream
Trio of Grilled Monkfish, Sea Bass & Salmon, Ribbons of Vegetables, White Wine Cream

CELEBRATION MENU SELECTOR

Celebration Poultry Main Courses

Pan Fried Supreme of Chicken, Stuffed with Bacon, Black Pudding and Apple, Rosemary Jus
Pan Fried Supreme of Chicken, Spinach and Sundried Tomato Mousse, Tomato and Basil Sauce
Panfried Supreme of Chicken, Apricot & Thyme Stuffing, Wild Mushroom Cream
Traditional Roast Crown of Turkey, Glazed Ham, Savoury Stuffing, Cranberry Compote & Roast Gravy

Vegetarian Main Courses

Crispy Vegetable & Nut Strudle with Sweet & Sour Sauce
Tartlet of Goats Cheese, Sundried Tomato, Baby Spinach, Tomato & Chili Dip
Risotto of Butternut Squash, Toasted Pine Nuts, Aged Parmesan Cheese, Sweet Potato
Open Lasagne of Buffalo Mozzarella, Sun Blush Tomato, Baby Spinach, Aged Parmesan Glaze

Celebration Dessert Choices

Meringue Nest, Raspberry Essence & Seasonal Fruits
Classic Lemon Tart, Creme Chantilly
Individual Warm Apple Pie, Sauce Anglaise
Tropical Fresh Fruit, Tuille Basket, Passion Fruit Sauce
Warm Seasonal Fruit Crumble, Pumpkin Seed & Ginger Crust, Madagascar Vanilla Ice Cream

Celebration Evening Supper Choices

Cocktail Sausages
Homemade Chicken Goujons with Dips
Spicy Potato Wedges