

# Legendary All Inclusive Wedding Package

- \* Dedicated Wedding Coordinator
  - \* Complete wedding ceremony
- \* 1 Glass of sparkling wine or beer on arrival
  - \* Use of our venue & pitch for your photographs
- \* Hire of one of our function suites for your meal & evening reception
  - \* 3 course meal served with tea & coffee
    - \* 1 glass of wine with dinner
  - \* 1 glass of sparkling wine for your toasts
    - \* Table centrepieces
      - \* DJ entertainment
    - \* White Led dancefloor
    - \* Light up "love" letters
  - \* Evening buffet for up to 150 guests
  - \* Table plan, menus and table names
    - \* Master of ceremonies

£6995.00 inc VAT

Package based on 80 day guests and 150 evening guests

## MENU 1

#### **SOUP OF THE DAY** Served with crusty roll

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POT ROAST BEEF WITH FRESHLY BAKED GOLDEN PASTRY
Baby carrots glazed with honey, steamed greens and rich ale jus

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STICKY TOFFEE PUDDING
Vanilla ice cream and butterscotch sauce

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# MENU 2

WARM IRISH CHEDDAR AND SCALLION TART Rocket salad and grain mustard dressing

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ROAST BREAST OF FREE RANGE CHICKEN STUFFED WITH BLACK PUDDING Creamed cabbage with smoked bacon, rich potato puree and peppercorn sauce

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SEASONAL PAVLOVA Soft whipped cream and fresh fruit puree

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## MENU 3

#### SMOKED IRISH SALMON

Served with lemon croute, chive creme fraiche and pea shoot salad

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# SLOW COOKED SHIN OF BEEF PARCEL GLAZED WITH RED WINE SAUCE

Served on a bed of horseradish mash, sauteed mushrooms and roast season vegetables

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# WHITE CHOCOLATE CHEESECAKE WITH SALTED CARAMEL FUDGE Honey and bourbon cream, honeycomb crush

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## MENU4

## SMOKED DUCK

Spiced apricot chutney, radish and tahoon cress

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# PAN FRIED FILLET OF SEABASS With black olive and potato compote, Mediterranean vegetables and basil jus

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### DARK CHOCOLATE DELICE

Mandarin puree and orange cream

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# DRINKS PACKAGES

#### PACKAGE 1.

1 glass of sparkling wine on arrival 1 glass of house red or white wine with your meal 1 glass of sparkling wine during speeches

#### PACKAGE 2.

1 glass of sparkling wine on arrival 1 glass of red or white wine your meal 1 glass of Champagne during speeches

#### PACKAGE 3.

1 glass of sparkling on arrival ½ bottle of house red or white wine per person 1 glass of Champagne during speeches

## PACKAGE 4.

1 glass of Champagne on arrival ½ bottle of house red or white wine per person 1 glass of Champagne for your toasts

# EVENING BUFFET

#### PACKAGE 1.

Assorted sausage, bacon and egg rolls

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#### PACKAGE 2.

Selection of sandwiches
Red Thai chicken skewers
Sesame seed sausage rolls
Vegetable pakora with dipping sauce
Mini cheese and tomato pizzas

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#### PACKAGE 3.

Falafel with coriander mayonnaise

Mini cheese burgers with homemade relish

Mini Indian vegetable samosa and pakora with mint yoghurt dip

Mini steak or chicken pie

Chicken goujons with honey mustard mayonnaise

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All evening buffets are served with freshly brewed Fairtrade tea and coffee.

All dietary requirements can be catered for, please advise your coordinator in advance