Choosing Your Menu

- The choice of main course determines the menu cost,
  the price quote includes:
  · Choice of Two Starters
  · One Soup
  · One Main Course
  · Choice of Two Desserts
  · Tea or Coffee
  · Home - made Petie Fours
- A choice of two main course may be considered subject to an additional charge of €2.50 which is applied to the most expensive of the two dishes.
- An additional charge of €1.00 for a choice of two soups.
- An additional charge of €1.50 for a choice of three main courses.
- Some gourmet dishes will carry an extra supplement.
- With prior notice we can cater for specific dietary requirements for guests.
- Minimum numbers 120 unless previously agreed with management, and maximum numbers 500.
- We do not apply service charge.
- Prices include Government VAT, which is subject to change.
- Prices quoted apply until 31st December 2013.
- All of our meats and poultry are 100% Irish sourced and fully traceable.
- We expect our annual level of price will be maintained until 2013.
- Optional Extras to consider:
  · Dressed Chair Covers
  · Champagne Reception
  · Canapés on arrival
  Additional cost will apply
- **MIDWEEK WEDDING DISCOUNT OFFER**
  Please enquire with reference to our Midweek Wedding Specials

Welcome OR Evening Reception

RECEPTION NIBBLES

- *Tea/Coffee.* €2.00
- *Fruit Scones* €1.45
- *Tea/Coffee, Selection of Sandwiches,Cocktail Sausages* €4.70
- *Tea/Coffee, Seletion of Sandwiches, Cocktail Sausages, Chicken Wings, Mini Sausage Rolls* €6.30

MINI BUFFET & CANAPÉ

CHOOSING YOUR MENU.
Price quoted are based on a per person basis and offer a large variety of options to cater for all tastes.

Choose any additionsl 3 from the selection with Reception Nibbles €2.00 Supplement

MINI BUFFET & CANAPÉ SELECTION

- *Assorted Sandwich Fingers & Triangles.*
- *Assorted Mini Roll Selection.*
- *Blackened Cajun Chicken Goujons.*
- *Prawns in Filo Pastry.*
- *Assorted Open Brown Bread Sandwiches.*
- *A Selection of Irish Cheese & Crackers*
- *Spicy Chicken Wings*
- *Mini Pizzas.*
- *Mini Vol-Au-Vents with a selection of fillings.*
- *Barbeque Space Ribs.*
- *Vegetable Wantons with Coriander Chilli Jam*
- *Prawn Skewers with a Spicy Marie Rose Dip* Extra €2.40
- *Breaded Chicken Goujons*
- *Smoked Salmon Roses on Brown Bread with Dill Dream Fraiche* Extra €2.40

All of the above are served with a selection of Dip, Sweet Chilli Sauce, Cajun Mayonnaise & BBQ Sauce

To Start

APPETISERS/STARTERS

* Denotes Warm starters. You may choose two starters. Please note that due to presentation and service requirements, you can choose only one warm starters in your selection choice.

MEAT & POULTRY

**Warm Strips of Bacon & Fresh Parmesan Shavings on a nest of Cos Lettuce with a Light Cream Caesar Dressing.*

**Savoury Smoked Bacon & Onion Tartlet served Warm on a Bed of Seasonal Leaves.*

**Classic Caeser Salad with Srips of Chargrilled Chicken.*

**Hot Boucheé of Chicken & Mushroom Val-Au-Vent.*

- *Beach Smoked Salpicon of Chicken breast Marinated on Sun Dried Tomato Vinaigrette.*
- *Diced Supreme of Chicken & Sweet Bell Peppers with Pesto Remolade in a Cheese Basket & Sun Dried Tomato Vinaigrette.*
- *Chicken Waldrof Salad in a Savoury Cheese basket with Basil Pesto Dressing.*

FISH & SEAFOOD

- *Fresh Darne of Killary Salmon coated with a Duet of Mayonnaise & a Spicy Marie Rose Sauce.*
- *Potted Salmon, Cod, Haddock Topped with King Prawn, & Smoked Salmon & Drizzle of Coconut & Corriander Dressing.*
- *Prawn Cocktail Marie Rose.*
- *Smoked Salmon Platter on a Bed of Shredded Lettuce,with Home-made Brown Bread.*
- *Clewbay Salmon & Tiger Prawns with fanned Avocado,with Spicy Marie Rose Sauce.*
- *Clewbay Seafood Platter Garni with Spicy Marie Rose Sauce.*
- *King Prawns, Fresh Avocado with Smoked Salmon Rose & Chive Dressing.*
- *Cocktail of Atlantic Prawns on a bed of Romain Lettuce & Wild Herbs with a Trio of Sauce Mayonnaise.*
- *Castlecourt Wild Atlantic Fish Selection, Prawns, Mussels, Calamari & Fresh Smoked Salmon in a lime, Chive & Mayonnaise Dressing.*

VEGETARIAN

- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

SOUP

- *Cream of Traditional Home-made Soup.*
- *Cream Soup of Your Choice.*
- *Consommé Julienne.*
- *Atlantic Seafood Chowder.* Extra €1.50
- *Choice of Two Soups.* Extra €1.00

SORBETS

- *Champagne Sorbet.* Extra €2.85
- *Passion Fruit Sorbet.* Extra €2.40

Entrée

MAIN COURSE

The choice of main course determines the menu cost.
Please revert to page " Choosing your Menu".

MEAT & POULTRY

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.* Price €38.40
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.* Price €41.20
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.* Price €45.00
- *Pan - Fried Supreme of Chicken served with a Delicate Provencal Sauce* Price €38.40
- *Oven Baked Rack of Lamb with Breadcrumb & Grain Mustard Crust, Rustic Cut Ratatouille & Wild Herb Jus.* Price €48.00
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.* Price €45.00
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.* Price €38.40
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.* Price €44.00
- *Grilled Tender Sirloin Steak served with a choice of Garlic Butter, Mild Black Pepper or Chasseur Sauce.* Price €49.00
- *Oven Baked Tournedo of Prime Fillet beef served with Baby Button Mushrooms, Sauté Purple Onion & a Rich Cote du Rhone sauce & Stuffed Tomato.* Price €53.50
- *Fillet of Beef Wellington: Fillet of Tender Irish Beef Individually Wrapped in Puff Pastry Served with stuffed Tomato & Rich Cote du Rhone Sauce.* Price €55.50
- *Roast Half-Duckling served with Sage Stuffing & a Cointreau & Orange Sauce* Price €43.20

FISH & SEAFOOD

- *Baked or Oven Grilled Atlantic Salmon Sauce Béarnaise.* Price €42.30
- *Roulade of Poached Fillets of Sole served with Prawns & a Delicate White Wine Sauce* Price €48.50
- *Filled of Monk Fish Tail (Optional: wrapped in Smoked Bacon) on a bed of Steamed Leeks with Sauce Beurre Blanc* Price €47.60
- *Seared Sea Bass on the griddle with a Herb & Vegetable Mousse, Pernod & Fish Cream* Price €48.50
- *Oven Baked Fillet of Cod, topped with a Fresh Herb Crust on a Bed of Spinach & a Crab Meat Veloute* Price €42.30

CHOICE OF VEGETABLES

- *Dressed Buttered Brussel Sprouts.*
- *Broccoli Spears Bearnaise.*
- *Batton of Carrots Vichy.*
- *Cauliflower Mornay Au Gratin.*
- *Steamed Broccoli & Cauliflowers.*
- *Chinese Style Stir Fry of Seasonal Vegetables.*
- *Bouquet of Fresh Country Root Vegetables.*
- *Sauté Mushrooms.*
- *Minted Garden Peas.*

CHOICE OF POTATOES

Creamed Potatoes, Roast Potatoes, Parsley Buttered Potatoes.

- *Potato Lyonnasie* Extra €0.50
- *Garlic Potatoes* Extra €0.50
- *Potato Dauphinoise* Extra €0.50

The Sweet DESSERT

*Denotes hot/warm desserts or served with a hot/warm sauce. *Due to service and presentation requirements please only choose one hot/warm dessert in your selection choice.*

HOT DESSERTS

**Rhubarb and Strawberry Torte in a Light Crunchy Filo Pastry with Fresh Mint & Ice Cream.*

Warm Apple Pie with Vanilla Sauce & Ice Cream.

Chocolate Profiteroles with a Chocolate & Rum Sauce.

Warm Chocolate Fondant with Vanilla Ice Cream, Coffee & Rum Sauce. Extra €0.50

COLD DESSERTS

- *Delice of Baileys Parfait with Quenelle of Chocolate Mousse & a drizzle of Wild Forest Fruits.*
- *Exotic Fruit Pavlova served on a Delightful Fruit & Berry Coulis*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *Banoffee Pie,Served on a bed of crumble & fresh banana. Topped with toffee, Chantilly & Pistachio ice cream*
- *Selection of Homemade Cheesecakes served with Cerise Compote & Pistachio Truffle Ice Cream.*
  Choose one of the following: Lemon, Baileys, Strawberry, Raspberry,
- *Symphony of Pastries served with Exotic Fresh Fruit on a Delightful Strawberry Coulis.*
- *Créme Brulee with Fresh Strawberries & Caramel Ice Cream*
- *Fresh Strawberries & Cream in a Tuile Basket with Ice Cream*
- *Selection if Irish & French Cheese Platter served with crackers & grapes* Extra €1.00

EVENING RECEPTION

- *Tea/Coffee.* €2.00
- *Fruit Scones* €1.45
- *Tea/Coffee, Selection of Sandwiches,Cocktail Sausages* €4.70
- *Tea/Coffee, Seletion of Sandwiches, Cocktail Sausages, Chicken Wings, Mini Sausage Rolls* €6.30

EVENING MINI BUFFET & CANAPÉ SELECTION

CHOOSING YOUR MENU.

Price quoted are based on a per person basis and offer a large variety of options to cater for all tastes.

Choose any additional 3 from the selection with Reception reception €2.00 Supplement

- *Assorted Sandwich Fingers & Triangles.*
- *Assorted Mini Roll Selection.*
- *Blackened Cajun Chicken Goujons.*
- *Prawns in Filo Pastry.*
- *Assorted Open Brown Bread Sandwiches.*
- *A Selection of Irish Cheese & Crackers*
- *Spicy Chicken Wings*
- *Mini Pizzas.*
- *Mini Vol-Au-Vents with a selection of fillings.*
- *Barbeque Space Ribs.*
- *Vegetable Wantons with Coriander Chilli Jam*
- *Prawn Skewers with a Spicy Marie Rose Dip* Extra €2.40
- *Breaded Chicken Goujons*
- *Smoked Salmon Roses on Brown Bread with Dill Dream Fraiche* Extra €2.40

All of the above are served with a selection of Dip, Sweet Chilli Sauce, Cajun Mayonnaise & BBQ Sauce

From the Grape

WHITE WINE

1. Castillo de Liria — Viura & Sauvignon Blanc — €14.95
   Deliciously refreshing, fresh citrus flavours
2. Edumund Berbard — Sauvignon Blanc — €15.90
   A fresh medium dry white, a perfect aperitif.
3. Rosemount Road - Chardonnay/Verdelho/Sauvignon Blanc — €16.90
   Refreshing style of tropical juicy citrus fruit and melons, with crisp gooseberries all wrapped in a round zesty complexity.
4. Puna Snip Sauvignon Blanc — €16.50
   Crisp and dry with fresh grass, gooseberry and passion fruit on the palate
5. Rosemount Chardonnay — €19.50
   Oak aged, it has beautiful rich colour, is full bodied with ripe frut flavours & a lingering finish
6. Chablis — Moreau — €24.90
   Made from the Chardonnay grape it is green-gold aromatic, elegant with well-balanced dryness

RED WINE

1. Castillo de Liria — Bobal & Shiraz — €14.95
   Rich, succulent smoky cherry favours
2. Merlot — Edmund Bernard — €15.90
   A smooth easy drinking red with soft fruit flavours.
3. Rosemount Road - Shiraz/Mataro/Grenache — €16.90
   Soft warm slightly spicy fruity style of ripe plums and young blackcurrants with a touch of warm spices.
4. Puna Snipe Cabernet Sauvignon — €16.50
   A central valley red with lots of typical Chileran Cabernet varietal character
5. Rosemount Shiraz — €19.50
   Excellent rich red wine packed with fruit & lots of spices
6. Cote du Rhone — €21.50
   Fresh & crisp red wine with good & well rounded fruit.
7. Chateauneuf Du Pape — €32.00
   Rich, powerful, full bodied generous red wine with excellent finish.

CHAMPAGNE/SPARKLING WINE

- Moet & Chandon — €55.00
  The Worlds most popular & best selling Champagne.
- Cremant de Loire — Brut — €30.50
  Pale golden yellow aroma of walnut & flowers of acacia.
  A good balance structure with a pleasant & smooth finish.
- La Riva dei Frati Prosecco di Valdobbiadene D.O.C. G — €29.00
  Italy's most prestigious classification for Prosecco.

Corkage: If you wish to supply your own wine or champagne

- Wine: €6.00 per 70cl bottle
- Champagne: €9.00 per bottle

Inclusive Wedding Package

Weddings

JANUARY & FEBRUARY €29.00
MIDWEEK MARCH & APRIL

the price quote includes:

- Drinks Reception
- Choice of Two Starters
- One Soup
- One Main Course + Vegetarian Option *(additional main course €2.00 supplement)*
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petie Fours

TO START

- *Hot Boucheé of Chicken & Mushroom Vol-au-vent.*
- *Chicken Waldrof Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

SOUP

- *Cream Soup of Your Choice*

ENTREÉ

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Pan - Fried Supreme of Chicken served with a Delicate Provencal Sauce*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

SERVED WITH FRESH VEGETABLES & POTATOES

THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *"Coupe Jacque" (Fresh Fruit Salad with Ice Cream & Cream).*

TO FINISH

- *Tea / Coffee & Home made petit fours*

€29.00 per person

Weddings

MARCH, APRIL & NOVEMBER €34.50
MIDWEEK MAY, JUNE & OCTOBER

the price quote includes:

- Drinks Reception
- Chair Covers
- Choice of Two Starters
- One Soup
- Two Main Course + Vegetarian Option *(additional main course €2.00 supplement)*
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petie Fours

TO START

- *Hot Boucheé of Chicken & Mushroom Vol-au-vent.*
- *Chicken Waldrof Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

SOUP

- *Cream Soup of Your Choice*

ENTREÉ

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Pan - Fried Supreme of Chicken served with a Delicate Provencal Sauce*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

SERVED WITH FRESH VEGETABLES & POTATOES

THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *"Coupe Jacque" (Fresh Fruit Salad with Ice Cream & Cream).*

TO FINISH

- *Tea / Coffee & Home made petit fours*

€34.50 per person

Gold Package €52.00

the price quote includes:

· Choice of Two Starters · One Soup

· Two Main Course + Vegetarian Option *(additional main course €2.00 supplement)*

· Choice of Two Desserts · Tea or Coffee

· Home - made Petie Fours

Drinks Reception; Whiskey, Sherry, Minerals, Tea & Coffee

Evening Food; Tea & Coffee, Selection of Sandwiches & Cocktail Sausages

3 Glasses of House Wine

· Floral Center Pieces for all tables · Full Bar · Chair Covers

· Complimentary B&B for Bride & Groom in Bridal Suite on Wedding Night

TO START

- *Hot Boucheé of Chicken & Mushroom Val-Au-Vent.*
- *Chicken Waldrof Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

SOUP

- *Cream Soup of Your Choice*

ENTREÉ

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Baked or Oven Grilled Atlantic Salmon Sauce Béarnaise.*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

SERVED WITH FRESH VEGETABLES & POTATOES

THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *"Coupe Jacque" (Fresh Fruit Salad with Ice Cream & Cream).*

€52.00 per person

Supplement will apply in July/August & 27-30 Dec

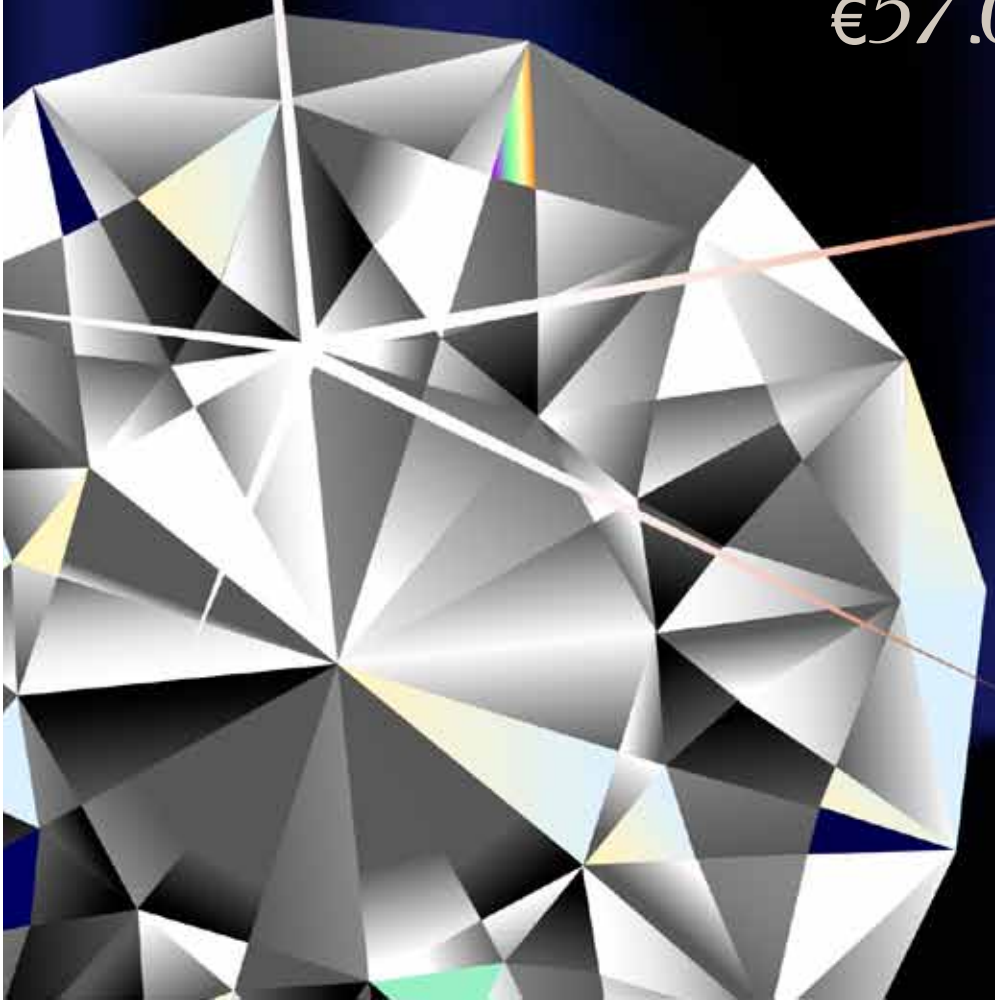
TO FINISH

- *Tea / Coffee & Home made petit fours*

Diamond Package €57.00

Upgrade the Gold package to Diamond and also receive...

- the price quote includes:
  - · Choice of Two Starters
  - · 3 Main Course + Vegetarian Option
  - · Tea or Coffee
  - · One Soup
  - · Choice of Two Desserts
  - · Home - made Petie Fours
- Selection of Canapés on arrival.
- Champagne Reception to include:
  - · Tea/Coffee & Biscuit
  - · Summer or Autumn Punch
- Evening Food; Tea & Coffee, Selection of Sandwiches , Cocktail Sausages & Chicken Wings
- 4 Glasses of House Wine
- · Floral Centre Pieces for all tables
  - · Full Bar
  - · Chair Covers



€57.00 per person

Supplement will apply in July/August & 27-30 Dec