

*Wedding Packages*



# The Walled Garden Package

## WEDDING PACKAGE - €62 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Homemade Short Bread & Scones

### Five Course Meal to Include

- One Starter, One Soup, Choice of Main Course, One Dessert, Freshly Brewed Tea & Coffee
- Half a Bottle of Specially Selected House Wine per Person with the Meal

### Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches & 1 Hot Option
- Complimentary Bar Extension

### Also Included

- Elegant Chiavari Chairs & Fairy Light Backdrop
- Complimentary Wedding Suite on the night of your wedding  
10 rooms at the discount rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary

*Based on minimum numbers of 120 adults*

## THE WALLED GARDEN PACKAGE MENU

### Starters

Chicken and Mushroom  
Vol-au-Vent with a Pernod Cream  
Sauce

Greek Salad with Feta Cheese,  
Black Olives & Garlic Croutons

Castle Dargan Salad - Grilled  
Chicken, Cos Lettuce, Bacon  
Lardons, Garlic Croutons, Shaved  
Parmesan & Creamy Caesar  
Dressing

Goats Cheese Parcel - Baby  
Leaves, Cherry Tomato,  
Ballymaloe Relish, Toasted Pine  
Nuts & Fresh Basil Pesto

### Soups

Homemade Vegetable with  
Garlic Croutons

Potato & Leek with Herb Crème  
Fraiche

Carrot & Coriander served with  
Fresh Coriander

### Mains

Roast Sirloin of Beef with Thyme  
scented Red Wine Jus

Roast Turkey & Ham with Sage &  
Onion Stuffing accompanied  
by Cranberry Jus

Fillet of Irish Organic Salmon  
with a Dill Cream Sauce

Wild Mushroom Risotto finished  
with Parmesan Shavings

Vegetable & Cheese Quiche  
served with a side salad

Melange of Vegetables, Roast  
and Creamy Mash

### Desserts

Apple Tartlet with Crème  
Anglaise & Vanilla Ice Cream

Fresh Cream filled Chocolate  
Profiteroles served with  
Chocolate Sauce

Selection of Ice Cream in a  
Tuille Basket served with a Mixed  
Berry Compote

Assiette of Desserts

Supplement Charges: Choice of  
Starter - €2.00 per person, Choice  
of Dessert - €2.00 per person, Add  
Sorbet Course - €2.00 per person



# The Coach House Package

## WEDDING PACKAGE - €72.00 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Selection of Bottled Beers, Homemade Short Bread, Scones & Chef's Selection of Canapes or Finger Sandwiches

### Five Course Meal to Include

- Choice of Starter, One Soup, Choice of Main Course, One Dessert, Freshly Brewed Tea & Coffee
- Half a Bottle of Specially Selected House Wine Per Person with The Meal
- Prosecco Toast During Speeches

### Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches & 2 Hot Options
- Complimentary Bar Extension with Tayto Sandwiches served in Residents Bar

### Also Included

- Elegant Chiavari Chairs, Fairy Light Backdrop & LOVE Letters
- Complimentary Wedding Suite plus 2 Complimentary Double Rooms on the night of your wedding. 10 rooms at the discounted rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary

*Based on minimum numbers of 120 adults*

## THE COACH HOUSE PACKAGE MENU

### ADDITIONAL MENU CHOICES

#### Starters

Castle Dargan Salad - Grilled Chicken, Cos Lettuce, Bacon Lardons, Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing

Buffalo Mozzarella & Plum Tomatoes on Organic Leaves, sprinkled with Balsamic Glaze

Smoked Salmon Roulade with Cream Cheese Prawn

Sliced Smoked Duck Breast presented on Waldorf Salad drizzled with Orange Emulsion

#### Soups

Cream of Broccoli served with Chive Cream

Potato & Leek with Herb Crème Fraiche

Cream of Tomato & Basil with Garlic Croutons

#### Mains

Roast Sirloin of Beef with Thyme scented Red Wine Jus

Oven Baked Chicken Supreme with a Rich Mushroom & Garlic Cream Sauce

Oven Roasted Leg of Irish Lamb complemented by Mint Jus

Fillet of Fresh Sea Trout with a Saffron Cream Sauce

Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic

Melange of Vegetables, Roast and Creamy Mash

#### Desserts

Seasonal Cheesecake served with Crème Chantilly

Classic Zesty Lemon Tart with Freshly Whipped Cream

Chocolatey Meringue Nest served with Passion Fruit Cream & Berries Compote

Assiette of Desserts

Supplement Charges: Choice of Dessert - €2.00 per person, Add Sorbet Course - €2.00 per person



# The Castle Package

## WEDDING PACKAGE - €82.00 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Selection of Bottled Beers, Homemade Short Bread, Scones & Chefs Selection of Canapes or Finger Sandwiches

### Six Course Meal to Include

- One Starter, One Soup, One Sorbet, Choice of Main Course to include Fillet of Irish Beef & Sea Bass, One Dessert, Freshly Brewed Tea & Coffee
- Half a Bottle of Specially Selected House Wine Per Person with The Meal
- Prosecco Toast during Speeches

### Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches
- Complimentary Bar Extension with Tayto Sandwiches served in Residents Bar

### Also Included

- Elegant Chiavari Chairs, Fairy Light Backdrop & LOVE Letters
- Complimentary Wedding Suite plus 2 Complimentary Double Rooms on the night of your wedding. 10 rooms at the discount rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary with an overnight stay, subject to availability
- Plus 1 Additional from the following:  
Cocktail Bar - Gin Bar - Whiskey Bar - Candy Cart

*Based on minimum numbers of 120 adults*

## THE CASTLE PACKAGE MENU

### ADDITIONAL MENU CHOICES

#### Starters

Pan-Fried Quail with Parsnip Mash & Red Onion Sauce

Grilled Goats Cheese on a Herb Crostini with olive tapenade, Salad Leaves with a Pesto Dressing

Oak Smoked Salmon Parcel with Smoked Trout Mousse & Asparagus tips

Confit of Smoked Duck Leg on Spiced Puy Lentils

Salmon Duo (Mousse, Smoked Salmon and Poached Salmon - Pick 2 Options)

#### Soups

Cream of Wild Mushroom served with Rosemary Cream

Roasted Bell Pepper & Tomato with Basil Pesto

Cream of Spinach and Garlic served with Herb Croutons

Cream of Asparagus served with Crème Fraiche

#### Sorberts

Lemon

Mango

Champagne (topped with prosecco)

Tropical Orange

Raspberry

#### Mains

Grilled 8oz Fillet of Irish Beef served with Dauphinoise Potatoes & Green Peppercorn Sauce

Oven Roasted Rack of Irish Lamb complemented by Mint Jus

Seared Medallions of Monkfish with Dauphinoise Potatoes & Hollandaise Sauce

Pan Seared Breast of Duck served with Orange & Honey Syrup

Sautéed Fillet of Sea Bass on a Red Onion Chutney with Balsamic Glaze

Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic

Oven Roasted Red Pepper filled with Barley Risotto presented on a Tomato Ragout

**Melange of Vegetables, Roast and Creamy Mash**

#### Desserts

Freshly Baked Rhubarb Crumble served with Crème Anglaise & Vanilla Ice Cream

Chocolate Mousse presented in a Chocolate Cup Served with Red Berries

Classic Tiramisu with an Amaretto Scented Cream

Homemade Caramelised Crème Brulee with Sweet Shortbread & Vanilla Scented Cream

Assiette of Desserts

Supplement Charges: Choice of Starter - €2.00 per person, Choice of Dessert - €2.00 per person



# *Something Extra Special*

## *Gin Bar*

Treat your guests to a gin, just the way they like it. With a choice of Gins (Gordan's Gin, Gordan's Pink Gin, Cork Dry Gin) and a choice of Tonics & Garnishes €7.00 per person. Supplement charge for Premium Gins.

## *Cocktail Bar*

Choose any Two Signature Cocktails. Guaranteed to add an air of sophistication to your Reception. From €7.50 per person.

## *Bottled Beers*

Featuring a refreshing selection of beers (€5.00 per person) or craft beer (€6.50 per person).

## *A Rich Fruit Punch*

Alcoholic/ non-alcoholic options available.

## *Mulled Wine*

Warm your guests up with a warm glass of our special Mulled Wine. €4.50 per person.

## *Irish Whiskey*

What better way to welcome your friends and family to the celebration of your special day with a Hot Toddy Irish Whiskey Served with Lemon & Cloves from €5.50 per person.

## *Posh Prosecco*

Pimp your Prosecco with Seasonal Fruits, Puree's & Juice €80.00.

## *Hot Chocolate Bar*

Warm up with a Milky Hot Chocolate Bar – Hot Chocolate served with Cream, Marshmallows & Chocolate Flakes €3.00 per person.

## *Prosecco Toast*

What better way to Toast your Speeches with a Glass of Bubby for all your Guests €3.50 per person.

## *Tayto Crisp Sandwiches*

Late Night Tayto Crisp Sandwiches served in Residents Bar €2.00 per person.

## *Beer Tap*

Price available on request with a selection of beers to choose from.

## *Candy Cart*

Treat your guests to something sweet with a cart full of delicious sweets and treats to choose from. Price available on request.

## *Cheese Board*

Welcome guests on arrival to a selection of cheese, crackers & chutney €7.00 per person.

## *Post Box*

Include a Post Box for €50.



