



Sea Shell Package

From a drinks reception on our terrace, to a sumptuous five-course meal, and an evening buffet to ensure the party doesn't stop, this package provides all the essentials for the perfect beachside celebration.

Sea Shell Package

Minimum 80 Guests

With our compliments

- Dedicated wedding co-ordinator
- Choice of table centrepieces
- Menu tasting for 2
- Ample car parking for guests
- Use of in house PA system
- Bus transfers to train station & airport
- Choice of cake stand & knife

Arrival

- Red carpet on arrival with champagne for the happy couple
- Seasonal punch along with freshly brewed tea & coffee and homemade cookies

Banquet

- 5 Course meal, hand selected by you from our menu selector
- Glass of carefully chosen house wine for each of your guests
- Personalised menu & table plan
- Elegant chair covers & sash with a choice of colours

Party

- Evening finger food buffet consisting of spicy potato wedges, chicken goujons, cocktail sausages & freshly brewed tea & coffee
- Late bar

Night end

- Complimentary stay in our honeymoon suite on your wedding night
- Preferred accommodation rates for your guests



Rising Tide Package

On a day when every detail matters, this package covers all the essentials, but with a little extra flair and panache.

Rising Tide Package

Minimum 80 Guests

With our compliments

- Dedicated wedding co-ordinator
- Choice of table centrepieces
- Menu tasting for 2
- Ample car parking for guests
- Use of in house PA system
- Bus transfers to train station & airport
- Choice of cake stand & knife

Arrival

- Red carpet on arrival with champagne for the happy couple
- Prosecco for all your guests along with freshly brewed tea & coffee and homemade petite scones

Banquet

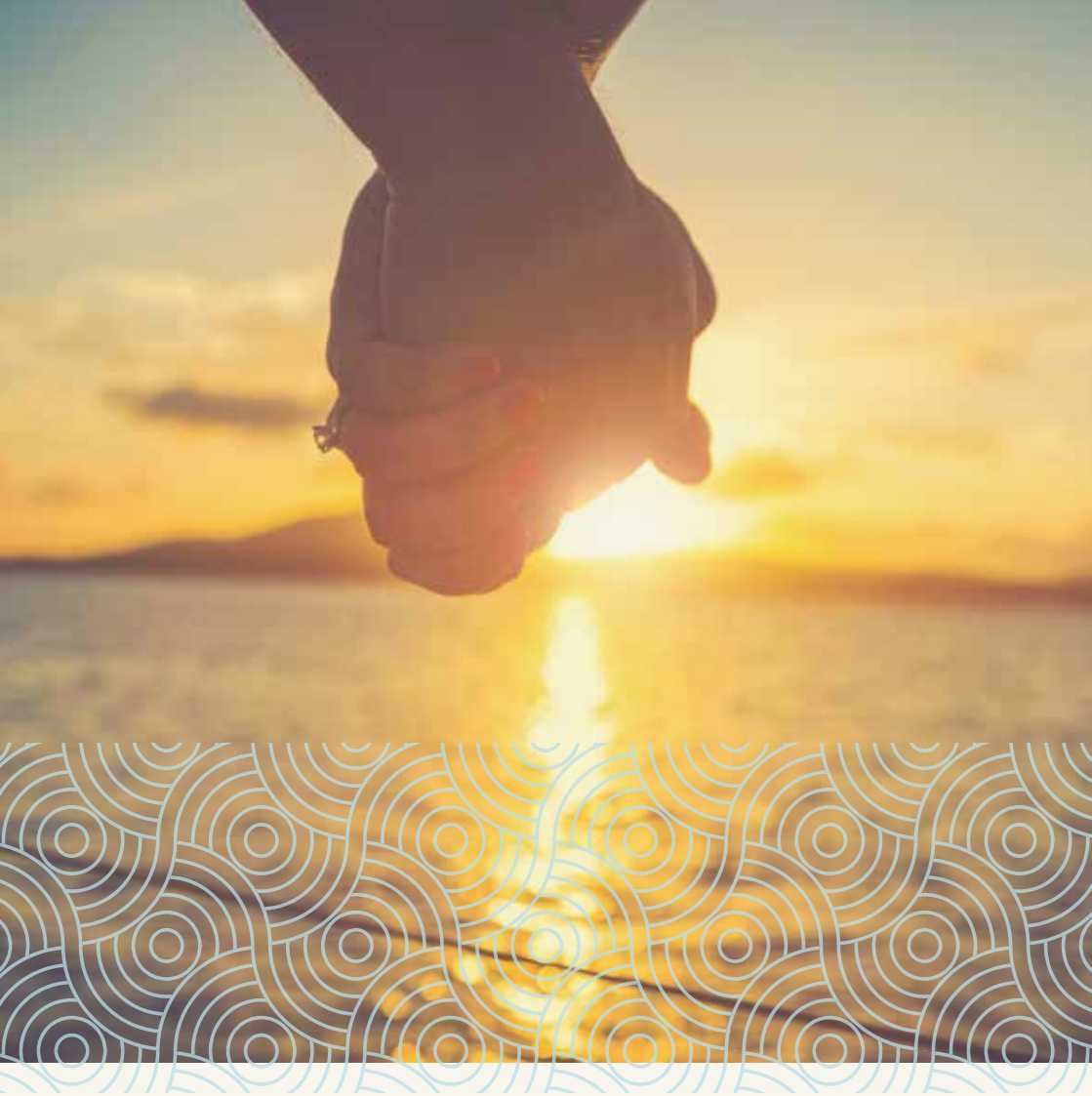
- 5 Course meal, hand selected by you from our menu selector
- Choice of main course
- Half bottle of carefully chosen house wine for each of your guests
- Personalised menu & table plan
- Elegant chair covers & sash with a choice of colours

Party

- Evening finger food buffet consisting of spicy potato wedges, chicken goujons, cocktail sausages & freshly brewed tea & coffee
- Late bar

Night end

- Complimentary stay in our honeymoon suite on your wedding night
- 1 Additional complimentary bedroom
- Preferred accommodation rates for your guests



Oysters & Pearls Package

In such a perfect location by the water's edge, why not push the boat out? This package provides a truly magical experience with all the trimmings you could wish for.

Oysters & Pearls Package

Minimum 80 Guests

With our compliments

- Dedicated wedding co-ordinator
- Choice of table centrepieces
- Menu tasting for 2
- Ample car parking for guests
- Use of in house PA system
- Bus transfers to train station & airport
- Choice of cake stand & knife

Arrival

- Red carpet on arrival with champagne for the happy couple
- Cocktail reception for all your guests along with freshly brewed tea, coffee, homemade petite scones and a selection of chefs canapés

Banquet

- 5 Course meal, hand selected by you from our menu selector
- Choice of main course
- Half bottle of carefully chosen house wine for each of your guests
- Prosecco toast during speeches
- Personalised menu & table plan
- Elegant chair covers & sash with a choice of colours

Party

- Evening finger food buffet consisting of chicken drumsticks, mini sliders, prawns in filo pastry, mini fish & chips, freshly prepared sandwiches/wraps and freshly brewed tea & coffee
- Late bar

Night end

- Complimentary stay in our honeymoon suite on your wedding night
- 2 Additional complimentary bedrooms
- Preferred accommodation rates for your guests

Tasting Menu

Chilled goats cheese salad

Baby leaf salad with seasonal berries and a honey & lemon dressing

Chicken & smoky bacon terrine

Served with a spicy apple & cinnamon chutney on crostini bread

Blanquette of chicken

Smothered in a creamy mushroom & tarragon sauce in a filo pastry cup

Classic caesar salad

Baby gem, bacon lardons & herb croutons served with our house dressing topped with parmesan shavings

Vegetable soup

Tomato & basil soup

Leek & potato soup

Mushroom & fennel soup

Roast sirloin of prime Irish beef

Served with creamy mashed potato, Yorkshire pudding & rich roast gravy

Shank of Leinster lamb

With mashed potato & a rosemary & port jus

Baked fillet of Atlantic cod

With a cream cheese & basil crust & a creamy red pepper sauce

Traditional roast turkey & baked ham

With sage & onion stuffing and a cranberry infused jus

Oven roasted supreme of chicken

On a bed of creamy mashed potato & rich roast gravy

Chef's assiette of desserts

Selection of chef's carefully chosen miniature desserts

Homemade apple pie

Served with a butterscotch sauce & chantilly cream

Petit choux buns

Filled with vanilla cream & drizzled with chocolate sauce

Lemon meringue tartlet

Served with a wild berry coulis & chantilly cream

Wedding Menu Selector

Starters

Chicken & mushroom vol-au-vent

Classic caesar salad

Goats cheese salad

Chicken & smoky bacon terrine

Soups

Homemade vegetable

Leek & potato

Mushroom & fennel

Tomato & basil

Main Courses

Roast sirloin of prime Irish beef
(€2 supplement on Sea Shell package)

Shank of Leinster lamb

Baked fillet of Atlantic cod

Traditional roast turkey & ham

Oven roasted supreme of chicken

Spinach & ricotta tortellini (V)

Wild mushroom risotto (V)

Desserts

Chef's assiette of desserts

Homemade apple pie

Petit choux buns

Lemon meringue tartlet