



Oyster & 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.

€100pp

Oyster & Pearls Package

Minimum 70 Guests

Arrival Reception

- Red Carpet on arrival
- Champagne for the Wedding Couple
- Prosecco & beer reception for all your guests, along with freshly brewed tea, Fonté coffee, scones with cream and fruit preserve and a selection of chefs canapés

Banquet

- Delicious 5 Course meal, hand selected by you from our menu selector.
- Choice of Main Course
- Half bottle of house wine for each of your guests
- Special dietary requirements are catered for
- Personalised menu and table plan
- Elegant chair covers and sashes

Evening Buffet

- Finger food buffet consisting of: cocktail sausages, chicken goujons & wedges – upgrades available on request
- Late bar until 1.30am

Wedding Extras Included

- Dedicated Wedding Co-Ordinator
- Centrepieces on all guests tables
- Menu Tasting for the Wedding Couple
- Ample car parking for guests
- Use of in house PA system
- Use of cake stand and knife
- The Wedding Suite is complimentary on the night of your wedding
- 10 Rooms at a preferential rate are available for your guests
- One a day Wedding Policy
- Exclusive use of our Lobby/Seaview area for your Drinks Reception
- A number of optional upgrades are available on request

Make the most of our seaside location

- For a truly unique experience have your Civil Ceremony on our Seaview Terrace with stunning views overlooking Lambay Island
- Avail of our Seaview Terrace BBQ for your Day Two celebrations

Wedding Menu Selector

Starters

Caprese Salad

Baby mixed leaves, cherry tomatoes, baby mozzarella balls, basil pesto & balsamic reduction

Classic Caesar Salad*

Baby gem, garlic croutons, shaved parmesan, crispy parma ham, creamy caesar dressing

Potted Crab and Crayfish*

Crab and crayfish remoulade, avocado purée, peri-peri, charred sourdough

Classic Prawn Cocktail

Prawns, cos lettuce chiffonade, cocktail sauce with cucumber & cherry tomato salad

Goat Cheese

Red onion tart, baby cress, pickled baby beetroot, caramelised red onion, toasted hazelnuts & beetroot glaze

Classic Chicken & Mushroom Vol-Au-Vent

Puff pastry filled with creamy chicken & mushroom mix, shaved parmesan & crispy pancetta

Smoked Salmon Roulade

Cream cheese, spinach, dill, cognac, pickled cucumber & grilled navette

Chicken Liver Mousse

Toasted brioche, bacon jam, micro herbs & green oil

Luxury seafood cocktail*

Confit scallops, calamari, prawns, cos lettuce chiffonade, cocktail sauce with pineapple, cucumber & cherry tomato salad

Soups

Mixed Wild Mushrooms and Tarragon

With parmesan & truffle oil

Cream of Carrot & Cumin

With carrot crisp

Roasted Cherry & Plum Tomato

With basil & pesto

Creamy Potato & Spinach

With crispy lardons & herb oil

Roast Cauliflower

With nutmeg & toasted walnut oil

Butternut Squash

With coconut milk & coriander purée

Mains

All main dishes are served with sides of baby potatoes and seasonal vegetables.

Fillet of Beef*

Slow roast Irish beef fillet medallion (8 oz) with truffle mash & bourguignon sauce

Lamb Navarin with Tagliatelle Pasta

Slow-cooked lamb roast with baby vegetables, peas and herbs

Pan-Roasted Salmon Fillet

Sundried tomato mash, spinach purée, sauce vierge & baby cress

Seared Sea Bass Fillet

Potato fondant, charred asparagus, roasted cherry tomatoes with saffron & lemon butter

Roast Prime Sirloin of Beef

Scallion mash, mushroom ragout & port jus

Lamb Rump Roast

Garlic mash, pea purée, brioche herb crumbs with mint & rosemary jus

Mixed Wild Mushroom Risotto

With truffle oil, parmesan crisp & baby herbs

Spinach and Ricotta Tortellini

With creamy cheese sauce & shaved parmesan

Desserts

Shoreline Chef Assorted Assiette of Desserts

Lemon Meringue Tart

Served with Chantilly cream and zesty Italian meringue

Triple Chocolate Mousse

White and milk chocolate mousse served in a dark chocolate shell with cherry confit

Almond and Pear Tart

Served with whiskey cream & crème anglaise

Strawberry Cheesecake

Served with mixed berry compote and Chantilly cream

Warm Apple Crumble

Served with vanilla ice cream and mixed berries

Mixed and Honeycomb Ice Cream

Served with whipped cream

Meringue

Served with crème légère, fresh mixed berries and compote