



Bronze Wedding Package

Inclusive in the Bronze Wedding Package are the following:

- *Hollywood style red carpet reception*
- *Champagne reception for the bridal party*
- *Tea/Coffee and homemade cookies on arrival for all guests*
- *Complimentary use of cake stand and silver knife*
- *Personalised table menus and table plans*
- *Sumptuous 5 course meal with choice menu*
- *Menu tasting experience with our head chef*
- *Late night nibbles in the residents bar*
- *Luxury white or black linen for your tables & Chic Chivari Banquet Chairs*
- *Table runners themed to your days colours*
- *Five stem tall silver candelabras rested on a mirror base with nightlight surround*
- *Elegant fairy backdrop lighting*
- *LED down lighting to create that romantic setting in your own wedding colours*
- *Complimentary Moposa online wedding service*
- *Wedding day planning with our coordinator Nora Gill*
- *Complimentary accommodation for the bride and groom in our luxurious presidential suite*
- *Complimentary post wedding party (T&C apply)*
- *Wedding anniversary dinner and midweek overnight stay*

Bronze Wedding Package is at a cost of €37.50 per person.

Terms & Conditions applicable to above Wedding Package. Price is including VAT charged at 9%





Bronze Selector Menu

Starters (One to Be Chosen)

- *Fresh Melon and Fruit Plate: Trio of Sweet Galia Melon, Water Melon, Cantelope, Berry Compote*
- *House Style Cajun Chicken Caesar Salad: Crispy Baby Gem Leafs, Garlic & Herb Croutes, Bacon Lardoons, Bound in our creamy Dressing finished with Parmigiano Flakes*
- *Caprese Salad: Sun Blushed Buffalo Tomatoes, marinated Mozzarella, Basil Leafs, Pesto & Aged Balsamic Oils*
- *House Style Vol-au-Vent : Sautéed Blend of Chicken & Mushrooms, Cooked in a White Wine Cream Veloute, served in a baked Crispy Filo Crown*

Soup Course

- *Homemade Cream of Vegetable Soup served with Herb Croutons*

Main Courses (A Choice of Two- One to Be a Roast & One to Be Fish)

- *Roast Rib of Irish Beef, Merlot and Fennel Jus, Yorkshire Pudding*
- *Roast Turkey and Honey Baked Ham, Roasted Onion & Potato Stuffing with Roast Jus*
- *Roast Chicken Supreme, Roasted Shallot & Cilantro Mousse, Porcini Cream*
- *Baked Fillet of Atlantic Salmon, Chardonnay & Chive Cream Frais*
- *Aran Parmesan Crusted Cod, Lemon & Dill Cream*

Selection of Vegetables and Potato are included

Dessert (One to Be Chosen)

- *Sweet Strawberry Cheesecake, Fruit Coulis, Fresh Cream*
- *Layered Chocolate Mousse Cake, Chantilly Cream*
- *Baked Sweet Brambly Apple Pie, Fresh Cream*
- *Dairy Cream Filled Profiteroles, Rich Chocolate Sauce*

Served with Freshly Brewed Bewleys Tea and Coffee