



Silver Wedding Package:

"There's beauty in the silver singing river, There's beauty in the sunrise in the sky, But none of these and nothing else can match the beauty, That I remember in my true love's eyes" Bob Dylan

Inclusive in the Silver Wedding Package are the following:

- *Hollywood style red carpet*
- *Champagne reception on arrival for bridal party*
- *Tea/Coffee and homemade Cookies, Mini Scones on arrival for all guests*
- *Vintage Candy Cart Complimentary*
- *Fruit punch/Mulled Wine drinks reception on arrival for all guests*
- *Two glasses of wine with dinner*
- *Personalised table menus and table plans*
- *Sumptuous 5 course meal with choice menu*
- *Menu tasting evening experience with our head chef*
- *Evening reception menu*
- *Late night nibbles in the residents bar*
- *Bar exemption included*
- *Discount on wedding cake*
- *Luxury white or black linen for your tables & Chic Chivari Banquet Chairs*
- *Table Runners themed to your days colours*
- *Complimentary accommodation for the bride and groom in our luxurious presidential suite*
- *Five stem tall silver candelabras with Fresh Floral Arrangements 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*
- *Wedding day planning with our coordinator Nora Gill*
- *Complimentary Moposa online wedding service*
- *Wedding anniversary dinner and midweek overnight stay*
- *Complimentary post wedding party (T&C apply)*

*Silver Wedding Package is at a cost of **€45.00 per person.***

Terms & Conditions applicable to above Wedding Package. VAT is chargeable at the applicable VAT rates on the day of your wedding. Currently that rate is 9%





Silver 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 Croutons, 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, Parsley Cream & Herb Croutons*
- *Homemade Cream of Leek & Potato Soup, Parsley Cream & Herb Croutons*

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

- *Prime Roast Sirloin of Peppered Irish Beef, Red Wine Jus, Yorkshire Pudding*
- *Roast Turkey and Honey Baked Ham, Roasted Onion & Potato Stuffing, Roast Jus*
- *Roast Chicken Supreme, Roasted Shallot & Cilantro Mousse, Porcini Cream*
- *Baked Fillet of Atlantic Salmon, Chardonnay & Dill Cream Sauce*
- *Aran Parmesan Crusted Cod, Lemon & Dill Cream*

Selector of Vegetables and Potato are inclusive

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

