

WEDDING PACKAGE OPTIONS

STARTERS

Prawn Cocktail

Served on a bed of Greens with a Piquant Cocktail Sauce.

Chicken and Mushroom Vol Au Vent
Bound in a white wine cream sauce

Traditional Caesar Salad
Bacon, Croutons and Parmesan topped with Roasted Marinated Chicken

Tartlet of Goats Cheese and Spinach
Cooked in Garlic Cream and Baked in a Crisp Pastry Case.

Duck Liver and Port Pate
A Smooth Terrine of Confit Duck Liver Pate Served with a Cumberland Sauce with Orange and Melba Toast.

SOUPS

Cream of Country Vegetable Soup

Leek Potato and Spring Onion

Carrot & Coriander

Chicken and Sweetcorn

All of our Soups are Homemade.

MAIN COURSE

Roast Turkey and Baked Ham
Stuffed with a Herb and Onion Stuffing with Rich Roast Gravy.

Poached Supreme of Irish Salmon
with a Roasted Red Pepper and Rosemary Cream.

Roast Prime Irish Sirloin of Beef
Served with a Red Wine and Roast Jus.

Stuffed Chicken with Parma Ham
Fillet of Chicken Stuffed with Cream Cheese and Wilted Spinach Served with a White Wine Garlic Cream.

Baked Fillet of Cod
Topped with a Sundried Tomato and Basil Crust Served on a Lemon, Saffron and Vermouth Cream Sauce.

Baked Fillet of Seabass
With a Lemon Scented Hollandaise Sauce

DESSERTS

Vanilla Crème Brûlée
Glazed with Demerara Brown Sugar Covered with Vanilla Ice-Cream.

Apple and Rhubarb Crumble
Topped with Sweet Crumble and Served with Vanilla Custard.

Baileys and Chocolate Chip Cheesecake
A Light Cheesecake with Chocolate and Baileys and served with Chantilly Cream.

Strawberry Shortbread
Layers of Shortbread Cream and Fresh Strawberry's served with Vanilla Ice Cream.

Chocolate and Orange Tart
A Rich Chocolate and Orange Mousse & Crover's Homemade Brown Bread and Whiskey Ice-Cream

A Seasonal Medley of Desserts: *Chefs Choice*

COUNTRY ROSE

€68.00 PER PERSON

Choose from the above options:

1 starter, 1 soup, 2 main courses & 2 desserts

Available May to September Inclusive.

Including bank holiday weekends

& December 26th to January 2nd

Minimum number 180 guest

SHEELIN PACKAGE

€62.50 PER PERSON

Choose from the above options:

1 starter, 1 soup, 2 main courses & 2 desserts

Available October to April Inclusive.

Excluding bank holiday weekends

& December 26th to January 2nd

Minimum number 130 guests



WILLOW WEDDING PACKAGE

€55.00 PER PERSON

STARTERS

Cream of Seasonal Vegetable Soup
Finished with Croutons & Chives

OR

Traditional Caesar Salad with Bacon
Croutons and Parmesan topped with Roasted Marinated Chicken

MAIN COURSE

Roast Turkey and Baked Ham
Stuffed with a Herb and Onion Stuffing with Rich Roast Gravy

OR

Poached Supreme of Irish Salmon
with a Roasted Red Pepper and Rosemary Cream

DESSERT

Vanilla Crème Brûlée
Glazed with Demerara Brown Sugar Covered with Vanilla Ice- Cream

OR

Warm Decadent Chocolate Brownie
Served with Cream and Vanilla Ice Cream

Followed by freshly brewed Tea & Coffee

Available Sunday to Thursday only all year round excluding bank holiday weekends & Dec 26th to Jan 2nd.

Minimum 120 guests

INCLUDED IN ALL PACKAGES

- Guaranteed only one wedding per day
- Exclusive use of our Cocktail Bar on arrival
- Red carpet welcome & champagne reception for the bridal party
- Sparkling wine reception for all your guests
- Complementary sandwiches, scones, cream & jam, tea, coffee and biscuits to welcome your wedding guests
- Elegant Chiavari Chairs to create the perfectly opulent setting for your wedding banquet
- Personalized menus for each table, the perfect keepsake of your special day
- Two Glasses of house wine per person
- A stunning centrepieces for each table
- A traditional cake stand and knife
- An evening buffet of tea, coffee, sandwiches and two hot options
- Complementary bar extension
- Complementary overnight stay in the luxurious Sheelin Suite with champagne & chocolates to toast the end of a perfect day and of course breakfast in bed
- Two complementary guest rooms for the night of your wedding
- Preferential accommodation rates for your wedding Guests (20 rooms)