

Why Wait Special Offer Only €49pp

With Our Compliments..

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Why Wait Package Includes the Following..

Arrival Reception of White Wine Spritzers or Jameson Cocktails

Tea/Coffee, Homemade Cookies and a Choice of 2 of our Arrival Reception Selection
(See Speciality Foods)

Personalised Menu with a Choice of 1 Starter, 2 Mains and an Assiette of Desserts

with Freshly Brewed Tea or Coffee

Glass of Wine & Top Up Throughout the Meal

Evening Reception of Deluxe Finger Food and Tea/Coffee

12 Guest Rooms at a Special Reduced Rate for the Night of your Wedding

Book in 2019 for 2019 to avail of the 'Why Wait' Special offer

Starter

Choose 1 of the Following

Golden Puff Pastry Case Filled with Breast of Chicken and Mushroom in a White Cream Sauce
Lemon and Garlic Marinated Chicken Salad with Crispy Croutons
Bluebell Falls Honey and Thyme Goats Cheese, Crispy Bacon Lardons, Toasted Walnuts, Balsamic
Vinaigrette

Main Courses

Choose 2 of the Following

16hour Slow Cooked Rib of Beef with a Red Wine Jus
Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy
Baked Fillet of Hake with a Shrimp and Dill Cream Sauce
Roast Supreme of Chicken, Black Pudding and Herb Stuffing with a Roast Gravy

Assiette of Desserts

Choose 3 from the following

Profiteroles Drizzled with Chocolate Sauce
Chocolate Fudge Cake
Apple Pie
Raspberry & Toasted Hazelnut Meringue Roulade
Baileys Cheesecake

Evening Reception

Deluxe Finger Food

Mini Fish 'n' Chip Cones
Chicken Wings in a Sticky BBQ Sauce
Pizza Slices

The Silver Package

With Our Compliments..

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- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
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- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
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The Silver Package Includes the Following...

Arrival Reception of Sparkling Wine, Mineral Water, Tea/Coffee, Homemade Cookies and a Choice of 3 Options from Our Arrival Reception Selection (See Speciality Foods)

Personalised Menu with a Choice of 1 Starters, 1 Soup or 1 Sorbet, 2 Mains and an Assiette of Desserts

with Freshly Brewed Tea or Coffee

Glass of Wine & 2 Top Up's During the Meal

Choice of 3 Options from Our Evening Reception Selection (See Speciality Foods)

Two Complimentary Rooms for Parents of Bride and Groom

12 Guest Rooms at a Special Reduced Rate for the Night of your Wedding

Package Price €58 per Guest 2019

Package Price €63 per Guest 2020

Starter

Choose 1 of the Following

Bluebell Falls Honey and Thyme Goats Cheese, Crispy Bacon Lardons, Toasted Walnuts and Balsamic Vinaigrette
Golden Puff Pastry Case Filled with Breast of Chicken and Mushroom in a White Cream Sauce
Pan-Fried West Cork Pudding Salad Sugared Apples and Balsamic Reduction
Lemon and Garlic Marinated Chicken Salad and Crispy Croutons
Smoked Haddock and Leek Bouchee Bound in a Dill Cream Sauce

Soup or Sorbet

Choose 1 of the Following

Cream of Root Vegetable
Tomato and Roasted Bell Pepper Soup
Cream of Wild Mushroom and Thyme
Tropical Fruit Sorbet
Raspberry Sorbet

Main Courses

Choose 2 of the Following

Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy
Roast Sirloin of Beef, Chive Mash, Roast Potato and a Merlot Jus
Baked Fillet of Hake, Shrimp and Dill Cream Sauce
Roast Supreme of Chicken, Black Pudding and Herb Stuffing and Roast Gravy
Baked Fillet of Salmon with a Green Bean & Toasted Almond Salad and Dill Cream Sauce

Choose your Vegetables

Choose from Melody of Market Vegetables

Or Two of the Following

Carrot Puree
Green Beans and Almonds
Braised Red Cabbage
Carrot Vichy
Mixed Green Vegetables
Cauliflower Mornay
Roasted Root Vegetable

Assiette of Desserts

Choose 3 of the Following

Profiteroles Drizzled with Chocolate Sauce
Mango and Passion Fruit Mousse
Chocolate Fudge Cake
Apple Pie
White Chocolate and Raspberry Cheesecake
Raspberry & Toasted Hazelnut Meringue Roulade

The Platinum Package

With Our Compliments..

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Platinum Package Includes the Following...

Arrival Reception of Sparkling Wine, Mineral Water, Tea/Coffee, Homemade Cookies and a Choice of 4 Options from our Arrival Reception Selection (See Speciality Foods)

Personalised Menu with a Choice of 2 Starters, 1 Soup or 1 Sorbet, 2 Mains and an Assiette of Desserts

with Freshly Brewed Tea or Coffee

Glass of Wine & 2 Top Up's During the Meal

The Services of a Toastmaster, Microphone, PA System and Screens

Glass of Prosecco Toast for Speeches

Choice of 4 Options from our Evening Reception Selection (See Speciality Foods)

Two Complimentary Rooms for Parents of Bride and Groom

12 Guest Rooms at a Special Reduced Rate for the night of your Wedding

Package Price €63 per Guest

Package Price €68 per Guest

Choose 2 of the Following Starters

Warm Chicken and Bacon Caesar Salad, Cos Lettuce, Parmesan Shavings and Crispy Croutons

Lemongrass ,Hoisin Duck Spring Rolls with Soya Chilli and Sesame Seed Dip

Smoked Atlantic Fishcakes with a Sweet Chilli Mayo

Bluebell Fall's Garlic and Thyme Goats Cheese and Caramelised Red Onion Tartlet with Red Pepper Coulis

Golden Puff Pastry Case Filled with Chicken and Mushroom Bound in a White Cream Sauce

Pan-Fried West Cork Pudding Salad Sugared Apples and Balsamic Reduction

Lemon and Garlic Marinated Chicken Salad and Crispy Croutons

Choose 1 of the Following Soup or Sorbet

Sweet Potato and Smoked Paprika Soup

Cream of Root Vegetable Soup

Baby Leek and Potato Soup

Tomato and Roasted Bell Pepper Soup

Cream of Wild Mushroom and Thyme Soup

Fresh Minestrone Soup

Tropical Fruit Sorbet

Raspberry Sorbet

Choose 2 of the Following Main Courses

Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy

Roast Sirloin of Beef, Chive Mash, Roast Potato and a Merlot Jus

Baked Fillet of Hake and a Shrimp and Dill Cream Sauce

Roast Supreme of Chicken, Smoked Carrigaline Cheese, Salami and Basil Cream Sauce

Baked Fillet of Seabass, Dill Cream Sauce and Tomato Concasse

Roast Leg of Lamb, Herb Stuffing and Mint Flavoured Jus

Slow Cooked Pork Belly Roulade Black Pudding, Creamed Potato and a Redcurrant and Cider Jus

Baked Fillet of Salmon with a Sundried Tomato and Caper Crumb and Dill Cream Sauce

Choose your Vegetables

Choose from Melody of Market Vegetables

Or Two of the Following

Carrot Puree

Green Beans and Almonds

Braised Red Cabbage

Carrot Vichy

Mixed Green Vegetables

Cauliflower Mornay

Roasted Root Vegetable

Baby Potatoes

Assiette of Desserts

Choose 3 from the Following:

Profiteroles Drizzled with Chocolate Sauce

Mango and Passion Fruit Mousse

Chocolate Fudge Cake

Apple Pie

White Chocolate and Raspberry Cheesecake

Raspberry & Toasted Almonds Meringue Roulade

Baileys Cheesecake

Chocolate and Praline Mousse

The Deluxe Diamond Package

With Our Compliments....

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Deluxe Diamond Package Includes the Following...

Arrival Reception of Sparkling Wine, Mineral Water, Tea/Coffee, Homemade Cookies and a Choice of 5 Options from our Arrival Reception Selection (See Speciality Foods)

Personalised Menu with a Choice of 2 Starters, 1 Soup or 1 Sorbet, 2 Mains and an Assiette of Desserts with Freshly Brewed Tea or Coffee

Half Bottle of Wine Per Person During the Meal

The Services of a Toastmaster, Microphone, PA System and Screens

Glass of Prosecco Toast for Speeches

Choice of 5 Options from our Evening Reception Selection (See Speciality Foods)

Two Complimentary Junior Suites for Parents of Bride and Groom

15 Guest Rooms at a Special Reduced Rate for the night of your Wedding

Complimentary Candy Buffet Completely Stocked with All Your Favourite Sweets & Treats

Complimentary Arrivals Drinks Reception Entertainment

Package Price €68 per Guest

Package Price €73 per Guest

Choose 2 of the Following Starters

Warm Chicken and Bacon Caesar Salad, Cos Lettuce, Parmesan Shavings and Crispy Croutons

Lemongrass ,Hoisin Duck Spring Rolls with Soya Chilli and Sesame Seed Dip

Smoked Atlantic Fishcakes with a Sweet Chilli Mayo

Bluebell Fall's Garlic and Thyme Goats Cheese and Caramelised Red Onion Tartlet with Red Pepper Coulis

Golden Puff Pastry Case Filled with Chicken and Mushroom Bound in a White Cream Sauce

Pan-Fried West Cork Pudding Salad Sugared Apples and Balsamic Reduction

Lemon and Garlic Marinated Chicken Salad and Crispy Croutons

Choose 1 of the Following Soup or Sorbet

Sweet Potato and Smoked Paprika Soup

Cream of Root Vegetable Soup

Baby Leek and Potato Soup

Tomato and Roasted Bell Pepper Soup

Cream of Wild Mushroom and Thyme Soup

Fresh Minestrone Soup

Tropical Fruit Sorbet

Raspberry Sorbet

Choose 2 of the Following Main Courses

Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy

Roast Sirloin of Beef, Chive Mash, Roast Potato and a Merlot Jus

Baked Fillet of Hake and a Shrimp and Dill Cream Sauce

Roast Supreme of Chicken, Smoked Carrigaline Cheese, Salami and Basil Cream Sauce

Baked Fillet of Seabass, Dill Cream Sauce and Tomato Concasse

Roast Leg of Lamb, Herb Stuffing and Mint Flavoured Jus

Slow Cooked Pork Belly Roulade Black Pudding, Creamed Potato and a Redcurrant and Cider Jus

Baked Fillet of Salmon with a Sundried Tomato and Caper Crumb and Dill Cream Sauce

Choose your Vegetables

Choose from Melody of Market Vegetables

Or Two of the Following

Carrot Puree

Green Beans and Almonds

Braised Red Cabbage

Carrot Vichy

Mixed Green Vegetables

Cauliflower Mornay

Roasted Root Vegetable

Baby Potatoes

Assiette of Desserts

Choose 3 from the Following:

Profiteroles Drizzled with Chocolate Sauce

Mango and Passion Fruit Mousse

Chocolate Fudge Cake

Apple Pie

White Chocolate and Raspberry Cheesecake

Raspberry & Toasted Almonds Meringue Roulade

Baileys Cheesecake

Chocolate and Praline Mousse

Speciality Foods Selection

Arrival Reception Options:

Savoury

Chicken Tandoori Filled
Tartlet
Camembert, Apricot Chutney
& Toasted Croute
Macroom Mozerella, Cherry
Tomatoes & Basil Pesto on a
Skewer
Goats Cheese & Red Onion
Tartlet
Chicken Liver Pate on Sour
Dough Croute
Selection of Mini Quiches
Selection of Mini Bruschetta's

Sweet

Mini Scones Topped with Jam
& Cream
Mini Eclairs
Petitt Four Selection
Mini Cupcakes
Chocolate Dipped Strawberries
Mini Doughnuts
Mini Chocolate Brownies

Evening Reception Options:

Mini Fish & Chips Served in Cones
Mini Beef Sliders, Toasted in a Flourey Bap, Cheddar Cheese & Country Relish
Sticky Thai Marinated Chicken Wings
Smoked Bacon & West Cork Black Pudding Baps
Pizza Slices
Selection of Mini Quiches
Tandoori Marinated Chicken Drumsticks
Mini Sausage Rolls

Kool Kids Korner

Arrivals Reception
Choose one of the Following:

Popcorn Cones
Goujon Cones
Chocolate Chip Cookies
Hot Chocolate Bar



Starters

Garlic Bread
Fantail of Melon
Soup of the Day

Mains

Roast of the Day
Golden Fried Chicken Goujons
Panfried Sausages
Tomato Pasta
5 oz Beef Burger

All of the Above Served with Creamy Mash or Chips

Desserts

Selection of Ice Cream
Jelly & Ice Cream
Chocolate Fudge Cake