



KILLESHIN

HOTEL & LEISURE CLUB



Só in Love...

Wedding Package...

- Dedicated, award winning wedding co-ordinator to guide you through your special day
- Lantern dressed red carpet welcome arrival with prosecco and canapés for the bridal party
- A selection of Mr & Mrs Cocktails and bottled beer on arrival for your guests
- Freshly brewed Bewley's coffee & tea with home-baked cookies & mini scones to accompany your drinks reception
- Gala wedding meal of 1x starter, 1x soup (or Sorbet), choice of main course & 1x dessert with tea, coffee & after dinner mints
- Half a bottle of our specifically selected wine per guest to accompany your meal
- Complimentary glass of prosecco to toast the happy couple after dinner for each guest
- Evening buffet of finger sandwiches, chicken goujons, honey glazed cocktail sausages, tea, coffee & your cake, hand cut by our chefs
- Late night nibbles in the residents bar (corn chips and selection of dips)
- Bar extension included (values at €400 plus VAT)
- Crisp table linen, white chair covers & a choice of coloured bows to match your wedding theme
- Use of the hotels personalised Newbridge cake knife & stand for your photographs
- Killeshin "Sweet Treat" table, served with your evening buffet with a selection of traditional sweets & home bakes
- Personalised menus & tables plans, specifically designed with your theme in mind as a memento of your wedding
- Tall silver candelabras with beautiful floral displays as centrepieces
- Fairy-lit raised top table with couples thrones
- Use of the hotels "Facebook Selfie Frame" for your quirky photos
- Mood themed LED down lighting in a colour of your choice
- Full use of the hotels audio & visual equipment
- Cloche serviced meal for the couple
- Vintage styled courtyard, complete with water-feature, fairy lights and bunting, exclusive for your use
- Complimentary secured underground car parking for all guests
- Private bar inside your reception room with adjoining pre-drinks room and covered heated smoking area
- Overnight stay in our bridal suite with the parting gift of a bottle of prosecco, box of chocolates and specifically personalised engraved gift unique for you, all with our compliments
- Two further complimentary bedrooms of your choice
- A number of rooms at a reduced overnight rate for any guests who would like to stay the night (€45pps)
- Pre-wedding menu tasting and consultation
- Overnight stay with meal and wine for 2 on your first anniversary
- Avail of a discounted BBQ/Finger food day after event with this package (€15.50pp)

€49.50 per person

This package is available for all future dates but must be booked and secured with deposit prior to 30th September 2017

Standard wedding and hotel terms and conditions apply

€5 supplement on this package per person for bank holiday weekend dates and Christmas week

€10 supplement on this package per person for New Years Eve dates

Please turn over for inclusive menu options in this package

€3.50 supplement to add a 6th course (Soup or Sorbet) & €2.50 supplement to add a choice on each course

Vegetarian, vegan and other menu options with specific dietary requirements available on request

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Menu Options...

Appetisers

- Sugar cured salmon, red onion chutney, dill potatoes rocket salad, chive & caviar crème fraiche
- Smoked breast of duck salad
- Roast vine tomato, baby spinach & mozzarella in a filo pastry crown, asparagus spears & basil mayonnaise
- Savoury crepe of button mushrooms, leeks & chicken in a tarragon cream sauce
- Baby cos lettuce, feta cheese, rocket, black olive & creamy tomatoes, tossed in a herb vinaigrette
- Smoked salmon, mini capers, lemon emulsion & petite salad
- Tian of white crab meat, baby pineapple, coriander & guacamole emulsion
- Spicy shredded duck spring roll, rocket leaf, honey & soya dressing
- Warm goat's cheese, tomato, tapenade crust, green bean & bean sprout salad, raspberry vinaigrette
- Salad of pine nuts, baby gem, croutons, lardons, house Caesar dressing
- Chilled water melon plate, passion fruit sorbet, strawberry, apple & pear salsa

Soups

- Roasted Vegetable Soup; Carrot & coriander soup; Roast tomato & pimento soup with basil Oil;
- Cream of broccoli & blue cheese soup; Potato & baby leek soup; Cream of parsnip soup with curry cream
- Apple & spring onion soup; Cream of celeriac soup; Roast butternut squash soup
- Wild mushroom & fennel soup; chicken, sweet corn & tarragon soup

Sorbets

- Mango & passion fruit sorbet; Calvados & crab apple sorbet; Gin & grapefruit sorbet; Crème de cassis sorbet
- Tropical sorbet; Orange sorbet; Champagne sorbet

Entrees

- Roast stuffed loin of pork, caramelized baby apple, asparagus spears & calvados Jus
- Pan fried supreme of chicken, fontina cheese & Parma ham stuffing, lemon & thyme risotto
- Roast prime sirloin of Irish beef, peppercorn sauce, fondant potato & Yorkshire pudding
- Roast rack of lamb, Herb crust, champ potato & rosemary Jus (€3.50 Supp)
- Roast stuffed crown of turkey & baked ham, roasting juices
- Oven baked escalope of Salmon on wilted greens, lemon butter sauce
- Pan roast fillet of Irish beef, red wine & thyme Jus, fondant potato & celeriac galette (€5.00 supp)
- Pan fried seabass, rocket & sun dried tomato salad, goats cheese cream & chorizo
- Monkfish wrapped in Parma ham, saffron & leek Mash, shellfish Bisque (€3.50 supp)
- Baked fillet of cod, Mediterranean vegetables & rocket pesto
- Braised shank of lamb, mint mash, vegetable & barley broth

Desserts

- Glazed lemon tart, berry compote & burnt orange sauce
- Profiteroles, chocolate sauce
- Chocolate & caramel pyramid
- Warm apple pie, vanilla pod ice cream
- White chocolate cheese cake
- Meringue nest, tropical fruits, passion fruit Anglaise
- Killeshin Assiette of desserts
- Sticky toffee pudding with Vanilla Ice Cream
- Warm chocolate brownie, vanilla bean ice cream
- Glazed pear & almond tart