# Just for you

All our wedding packages include the below with our compliments.

- Red carpet on arrival
- Private reserved area in our Goldmines bar for pre dinner drinks reception
  - Bubbles on arrival for the bridal party
  - Tea/Coffee, homemade biscuits & punch for guests on arrival
    - Personalised printed menus & table plans
- Complimentary use of centre pieces, fairy light backdrop, topiary trees & uplighters
  - Complimentary chair covers with a choice of sash
  - Fresh floral displays throughout hotel reception area
    - Use of cake stand & knife
  - Toastmaster to welcome you into the Banqueting Hall
  - Dedicated wedding team to assist in planning your day
    - Complimentary menu tasting
  - Discounted accommodation rates for wedding guests
  - Complimentary Bridal Suite, champagne and welcome treats
    - 2 complimentary rooms for the night of the wedding
      - Guaranteed one wedding a day
    - Complimentary use of Civil Ceremony Room, if required
      - Use of microphone, PA system & projector if required
      - Use of our landscaped gardens for photo opportunities
        - Children's menu & vegetarian option
  - 1 year wedding anniversary dinner for two & a bottle of house wine



# Avoca

#### **STARTERS**

Choose 1 starter

Chilled Duo of Honeydew and Cantaloupe Melon with Seasonal Berries

Hot Bouchée of Button Mushrooms, Spring Onion and Chicken in a delicate Tarragon sauce

Roulade of Smoked Salmon

with a citrus infused cream cheese centre on a tomato and cucumber salad with wholegrain mustard dressing

Chicken Liver Pate

served on a bed of dressed lettuce and a sweetened balsamic infusion

Warm Brie and Red Onion Tartlet

Chicken Caesar Salad with Garlic Croutons and a traditional Caesar Dressing

#### **SOUPS AND SORBETS**

Choose 1 soup or sorbet

Spiced Tomato and Roasted Bell Pepper Soup Cream of Wild Mushroom Soup with Chopped Rosemary Leaf Cream of Vegetable and Fresh Herb Soup

Potato & Leek Soup

Carrot & Coriander Soup

Broccoli and Pine Nut Soup

Champagne & Strawberry Sorbet

Lemon & Wild Mint Leaf Sorbet

#### MAIN COURSE

Choose 2 mains

Chicken Foresteire

with a wild mushroom, cognac, apple and diced potato stuffing, wrapped in bacon

Traditional Oven-baked Stuffed Turkey and Honey Glazed Ham

Honey Roasted Gammon served with Savoy Cabbage

Boiled Silverside of Corned Beef on a bed of Colcannon

Poached Escalope of Salmon with a Hollandaise sauce

Grilled Hake

with a Mixed Herb Crust and a delicate Champagne Sauce





#### MAIN COURSE

Pan fried fillet of Sea Bass on a bed of stir-fried vegetables and a sun dried Tomato Pesto

Roast Leg of Wicklow Lamb with a minted pan jus (€2.00 extra)

Oven roasted Lamb Shank on a Bed of Champ potato with a mint pan jus (€5.00 extra)

Roast Rack of Wicklow Lamb on a chive and sour cream potato with a red wine glaze (€5.00 extra)

Roast Sirloin of Irish Beef served with a burgundy reduction (€2.00 extra)

Pan Fried Fillet of Irish Beef with confit of shallot, mixed pepper and brandy cream sauce (€7.50 extra)

#### DESSERTS

Choose 1 dessert

Apple and Mixed Berry Crumble
Fresh Fruit Pavlova
Homemade Cheesecake
Profiteroles with Chocolate Sauce
Baileys Chocolate Mousse
Warm Chocolate Brownie and Strawberry Coulis
Trio of Desserts

## TEA/COFFEE

#### **INCLUDES:**

Kir Royale for guests on arrival Choice of arrival nibbles x2 ½ bottle of wine per person Prosecco toast Choice of evening food x4

Rates per person	
Peak weekend rate	€69
Off peak weekend rate	€62



# **EXTRAS**

### PRE DINNER DRINKS RECEPTION...

• Hot Port/Whiskey €4 per person

• Cocktail €4.50 per person

• Prosecco €5 per person

#### ARRIVAL & EVENING NIBBLES...

• Scones €2 per person

• Sandwiches €4 per person

• Canapés €4 per person

• Mini Burger €3.50 per person

• Mini Hot Dogs €3.50 per person

• Mini Fish & Chips €3.95 per person

• Mini Bacon Rolls €3.50 per person

• Chicken Goujons €3 per person

• Cocktail Sausages €3 per person

• Wedges €2 per person

• Tea/Coffee €2 per person

# Extra Menu Choices...

• Extra Starter option €3 per person

• Extra Mains course option €3 per person

• Extra Dessert option €3 per person

• Extra Course option €3 per person

#### CEREMONY EXTRAS...

• Outside Ceremony €500

### PACKAGE TERMS & CONDITIONS...

- Minimum numbers of 80 guests apply for all packages, for smaller weddings speak to our wedding team
- Non refundable deposit of €700 required on booking
- Terms and conditions must be signed and presented with deposit on booking
- Off Peak January, February, March, April, October, November & December
- Peak Season May, June, July, August & September
- Weekend Friday & Saturday
- Weekend rates apply for Christmas bookings

• Corkage €8.00 per bottle

• Bar Extension €500

