

Gate House Package

- *Red Carpet Welcome*
- *An experienced Wedding Coordinator offering expert guidance on all preparations*
- *Piano Bar Terrace for Pre-Drinks Reception*
- *Champagne Welcome for the Bride & Groom*
- *Afternoon Tea Arrival Reception for all Guests*
- *Five Course Gourmet Meal (Choice of Starter & Mains)*
- *Handmade Petit Fours*
- *½ bottle of House Wine for all Guests during Meal*
- *Chair Covers & Sash (to compliment your colour scheme)*
- *Personalised Menus for all Tables*
- *Cake Stand & Knife*
- *Use of our Elegant 5 Stemmed Candelabras*
- *Evening Supper with Freshly Brewed Tea & Coffee*
- *Late Bar*
- *Complimentary Room Hire in our Liffey Rye and Bradán Weir Suites (minimum numbers apply)*
- *Two Complimentary Standard Guest Bedrooms*
- *Bridal Suite Overnight Accommodation for the Bride & Groom followed by a Champagne Breakfast*
- *Complimentary First Anniversary Dinner & Overnight Accommodation*
- *Complimentary Wedding Tasting for the Bride & Groom*
- *Exclusivity with our One Wedding a Day policy*
- *Discounted Accommodation Rates for your Guests*

€69 per person

Gate House Menu

(Choose Two Starters, Two Main Course & One Dessert)

Oak Smoked Irish Salmon
Potato & Baby Caper Herb Salad, Citrus & Saffron Aioli

Slow Braised Ham Hock & Black Pudding Terrine
Truffle Mayonnaise & Celeric Remoulade

Chicken Liver Parfait
Caramelised Red Onion & Redcurrants, Crispy Sourdough Croûte



Spiced Butternut Squash Soup
Flaked Almonds



Baked Fillet of Atlantic Salmon
Garlic & Dill Crust, Creamed Potato, Lemon & Chive Cream

Pan Seared Duck Breast
Brandade Potato, Buttered Savoy Cabbage, Crepe Jus

Roast Striploin of 100% Irish Beef
Pomme Fondant, Caramelised Onion with Blue Cheese, Crispy Onion, Chive Jus



Raspberry Cheesecake
Mixed Berry Compote

Homemade Chocolate Brownie
Rich Chocolate Sauce & Bourbon Vanilla Ice Cream

Assiette of Desserts