



The Platinum Package

VIP Red Carpet Arrival

Chilled Prosecco Reception on arrival for all your guests
Tea / Coffee & Mini Scones
Selection of Canapés
Ferrero Heart on arrival for all your guests

Superb 6 Course Meal
(Choose from our Selection of Menu Package Options)
Petit Four Delights

2 Servings of House Select Wine served with the meal
Sparkling Wine Toast for your speeches for all your guests

Tea/Coffee, Sandwiches, Sausages, Wedges with a choice of Chicken Goujons / Duck Spring Rolls for the Lodge Evening Buffet.

Chair covers and coloured sash of your choice

Themed Lighting and Crystal Globe Centrepieces to create a romantic setting

Elegant Fairy Backdrop Lighting (based on minimum numbers of 100)

Personalised Table Menus and Table Plan

Menu Tasting Experience with our dedicated team

Complimentary Luxury Bridal Suite on the night of your wedding
3 Additional Complimentary Bedrooms

Complimentary 6 months Leisure Centre Membership for the Bride and Groom

Complimentary Car Parking

Wedding Anniversary Dinner to celebrate your first year together

— €60.00 per person



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SELECTOR MENU

Starters: (Choose Two)

- Puff Pastry Vol au Vent filled with Chicken and Mushroom in a Creamy Wine Sauce
- Duo of Melon with Parma Ham, Spiced Chutney juices and Mint Syrup
- Warm Chicken Salad with Cherry Tomatoes, Toasted Pinenuts, Friscee Lettuce and Creamy Caesar Dressing
- Clonakilty Black Pudding with Glazed Apples and Wholegrain Mustard Sauce
- Grilled Goats Cheese Crostini with Red Onion Marmalade and Basil Pesto

Soup Course: (Choose Two)

- Homemade Cream of Vegetable Soup
- Homemade "Inismaan" Seafood Chowder
- Homemade Cream of Leek and Potato Soup
- Cream of Mushroom and Fennel Soup

Main Course: (Choose Two + One Vegetarian Option)

- Medallions of Beef Fillet, served with Potato Cake and Red Wine Jus
 - Fillet of Sea Bass with buttered Greens and Tomato Coulis
 - Baked Paupiettes of Lemon Sole stuffed with Smoked Salmon Mousse and Wholegrain Mustard Sauce
 - Roast Stuffed Turkey and Honey Baked Ham with Roast Jus, Cranberry Sauce
 - Grilled Fillet of Salmon with a White Wine Sauce
 - Chicken Breast wrapped in Streaky Bacon stuffed with Cream Cheese and Sundried Tomatoes on a bed of Creamed Leeks
 - Roast Loin of Pork, stuffed with Apple, Thyme and Moist Seasoned Breadcrumbs
- Selection of Seasonal Vegetables and Potatoes to accompany all the above dishes

Desserts: (Choose one)

- Lodge Combination Dessert Platter
 - Lemon Cheesecake with Crème Chantilly
 - French Choux Pastry with a moist filling of Cream drizzled in Warm Chocolate Sauce
 - Warm Seasonal Berry Crumble Tartlet with Crème Anglais
 - Warm House Chocolate Brownie with Vanilla Ice Cream, Honeycomb, Chocolate Sauce
- Freshly Brewed Tea or Coffee

