



# The Gold Package

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VIP Red Carpet Arrival

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

Superb 5 Course Meal  
(Choose from our Selection of Menu Package Options)

2 Servings of House Select Wine served with the meal

Tea/Coffee, Sandwiches, Sausages, Wedges, Chicken Goujons for the Lodge Evening Buffet

Themed Lighting and Crystal Globe Centrepieces to create a romantic setting

Chair Covers and Coloured Sash of your Choice

Personalised Table Menus and Table Plan

Menu Tasting Experience with our dedicated team

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

Complimentary 5 months Leisure Centre Membership for the Bride and Groom

Complimentary Car Parking

Wedding Anniversary Dinner to Celebrate your first year together

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— €55.00 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

### **Soup Course:** (Choose One)

- ▶ 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)

- ▶ Baked Paupiettes of Lemon Sole stuffed with Smoked Salmon Mousse and Wholegrain Mustard Sauce
  - ▶ Roast Rib of Prime Irish Beef served with Yorkshire Pudding and Horseradish 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 with Crème Anglaise

Freshly Brewed Tea or Coffee

