

Love Letter

MINIMUM 30 PEOPLE

€65pp All Year Round



ARRIVALS

Prosecco welcome for bridal party
Seasonal punch for all your guests
Tea, Coffee and Chef homebaked biscuits for all guests

WEDDING BANQUET

Four Course Meal (see menu selector)

Soup

Choice of two mains

One dessert

Tea & Coffee

Wine with dinner (1 glass & top up)

EVENING TIME

Chicken Goujons & Cocktails Sausages, Tea/Coffee

THE LITTLE DETAILS

A dedicated wedding team to take you through each step of your wedding journey

B&B stay in a luxurious Bridal suite on your wedding night

One night stay with dinner for your first anniversary (60 or more guests)

1 complimentary guestroom (50 or more guests)

20 bedrooms at a reduced rate for wedding guests

Menu tasting for the couple

Gold Chiavari wedding chairs

A choice of cake stand and a Newbridge Silverware Knife

Fresh flower arrangements in the hotel lobby

Red carpet entrance with prosecco for wedding party

A mix of cherry blossom trees and silver candelabra centrepieces

Personalised table menus and table plan

Starry backdrop behind the top table

Ballroom mood lighting to compliment your colour scheme

PA system for speeches

Elegant woodland and riverside garden settings for wedding photography

Complimentary car parking for wedding guests

Decoration Bundle - Vintage Floral Birdcages, Blanket Box, Vintage Typewriter
with welcome message

Wedding Menu Selector

STARTER SELECTOR

Add a choice of starter to Love Letter for an additional €6 per person

Classic Caesar Salad

Crisp romaine leaves, garlic croutons, Caesar dressing, crisp bacon lardons, parmesan shavings

Chargrilled Chicken

Charred Chicken breast with pickled red onion mixed cherry tomatoes, roasted red peppers, rocket, avocado

Warm Chicken and Mushroom Vol au Vent

Chicken, fresh herbs and button mushrooms, white wine cream sauce in a puff pastry case

Beef Brisket Croquette

Slow-cooked spiced beef brisket in a crispy panko crumb, baby spinach, horse radish and parsnip puree

Poached Pear and Candied Walnut

Soft poached pears, Cashel blue cheese and candied walnuts, mixed baby leaves, dijon mustard dressing

Soup served with bread rolls

Choose one from the following:

- Leek and potato with spring onion
 - Garden vegetable soup
 - Carrot and coriander
- Thai coconut and butternut squash

All main dishes are served with fresh market vegetables and potatoes

MAINS SELECTOR

Supplements quoted are per person.

Add an additional main course option at just €6pp

Roast Rib of Irish Beef

€7.50pp (excl Love Story)

Homemade Yorkshire Pudding, horseradish cream, rich roast gravy. Beef cooked medium - well

Braised Featherblade of Beef

€4pp (Ultimate Package)

Slow cooked Featherblade beef in stock vegetables, rich bourguignon sauce

Chicken Ballotine

Parma ham wrapped chicken breast stuffed with chestnut mushroom duxelle, chargrilled vegetables, garlic pesto cream

Sesame Pan-Seared Salmon

Seared fillet of salmon in sesame oil

Toasted almonds and green beans with miso broth

Fried Sea Bass

Pan-fried Sea Bass, broccoli puree, wilted pak choi and spinach, caper beurre blanc

Traditional Roast Stuffed Turkey and Honey Glazed Ham

Glazed ham with butter and herb stuffing, topped with hand sliced roast turkey, rich roast gravy

Garlic Crusted Hake

Baked Hake with garlic and parsley crust, champ mash with saffron veloute

Beetroot & Feta Wellington

Mixed beetroot and feta cheese encased in puff pastry butternut squash puree, chanterelle sauce

Young Adult Menu – 12 & under €22 per child

Soup to start

½ portion of the adult main dish served with creamy mash, veggies and rich roast gravy

Crispy Chicken Goujons served with French fries

Local Pork Sausages served with French fries

Kids Cheese Burger served with French fries

Tagliatelle, Marinara sauce

Selection of Ice Cream or Adult package dessert

Wedding Menu Selector

DESSERT MENU SELECTOR

Included in all of our inclusive packages

Cheesecake

Ferrero Rocher
Peanut Butter & Dark Chocolate
White Chocolate & Salted Caramel
Cookies & Cream
Malteser & Irish Cream
Homemade Honeycomb
Strawberry/Lemon/Rhubarb

Apple Pie

with warm crème anglaise

Chocolate Brownie Slice

salted caramel ice cream

Mixed Berry Meringue

with fresh cream

Cream Filled Chocolate Profiteroles

chocolate sauce

Tiramisu

with fresh cream

Woodford Dolmen Assiette

€5.50 (excl Love Story)

Choose two cake choices:

Apple and Cinnamon Crumble
Cheesecake (Dessert Menu Selector)
Chocolate Brownie
Cream Filled Chocolate Profiteroles
Mini Strawberry Pavlova
Honey Panna Cotta
Tiramisu

Choose one ice cream:

Morello Cherry
Passion Fruit
Salted Caramel
Cookies & Cream
Strawberry Cheesecake
Kinder Bueno
Peanut Butter
Peach Melba

SWEET & SAVOURY CANAPÉ SELECTOR

SAVOURY		SWEET
Beef Sliders	Pulled Pork and Apple Cider Sliders	Chocolate Dipped Strawberries
Beef Croquettes	Deep Fried Mozzarella with Cranberry dip	Chocolate Biscuit Cake
Goats Cheese & Red Onion Tartlet	Smoked Bacon, Spinach and Mozzarella Tartlet	Macarons
Mini Vegetable Spring Rolls	Tomato & Basil Bruschetta	Chocolate Madeleines
Chicken Goujons	Sun Blushed Tomato & Cream Cheese Tartlet	Mini Lemon Tartlet
Chicken Satay Skewer	Chicken Parfait Crostini	
Lamb Kofta	Pepperoni & Mozzarella Crostini	
Prawn, Chroizo & Olive Skewer		
Cocktail Sausages		
Mini Sausage Rolls		

Add a selection of Sweet & Savoury Canapé to Love Letter package

All items priced €4pp individually or 2 options - €7pp, 3 options - €10pp and 4 options -€13pp