



## Wedding Packages

For your convenience, we have prepared two inclusive wedding packages for you to choose from. *(Alternatively we would be delighted to help you prepare your own individual package from the Comprehensive Wedding Package).*

**Archbishop's Package 2015 - €60 per person**

*(minimum 60 guests)*

**This package includes**

- Pre-wedding consultations with our dedicated Wedding Co-ordinator
- Wedding Menu and Wine Tasting for the Bride and Groom
- Champagne & Red Carpet on arrival for the Bride and Groom
- Tea, Coffee and Shortbread Biscuits for all Guests on Arrival
- Drinks Reception on Arrival to include a glass of Mulled Wine, Summer punch or Sparkling Wine
- Miniature Scones, Homemade Preserves, Freshly Whipped Cream
- Complimentary use of the Palace Suite, Drawing Room and Long Room
- Exquisite five course meal (supplements may apply on certain dishes)
- Complimentary Children's Menu (up to 10 Children)
- Half Bottle of select House Wines to accompany your meal
- Personalised Menus and White Table Linen
- Complimentary Centrepiece & Tea Lights on all tables
- Display Table, Cake Stand and Knife
- Evening Buffet served in the Drawing Room or Long Room with Tea/ Coffee
- Overnight Accommodation in one of our Suites for the Bride and Groom
- Car Parking
- Use of our 28 acres of lawns and parkland (which surround the world famous Rock of Cashel) for your photographs
- Special Accommodation Rates for Wedding Guests in our Mews House Bedrooms and Apartments
- First Anniversary Romantic Champagne Dinner in the Bishops Buttery Restaurant

## **Menu Choices for Archbishops Package**

### **Starters**

#### ***Choose One***

**Traditional Smoked Salmon, Capers, Onions and Crème Fraiche, Garden Leaf Salad**

**Salmon, Prawn & Smoked Haddock Fishcake**

**Chicken Liver Pate, Grape & Apple Chutney, Homemade Cracker**

**Cashel Blue Cheese Salad, Roasted Walnuts and Poached Pears, Tarragon Vinaigrette**

**Confit of Duck Leg, Caramelised Pear, Toasted Brioche, Orange & Thyme Reduction**

### **Soups / Sorbets**

#### ***Choose One***

**Cream of Leek & Potato**

**Cauliflower and Cashel Blue Cheese Soup**

**Plum Tomato and Basil Soup**

**Lemon & Lime Sorbet**

**Peach Sorbet**

**Kiwi Sorbet**

### **Main Courses**

#### ***Choose One***

**Panfried Fillets of Sea Bass with Black Olive Tapenade, Plum Tomato & Parsley Veloute**

**Glazed Half Duckling, Granny Smith Apple and Sage Stuffing, Orange Gastrique**

**Oven roasted Sirloin of Tipperary Beef, Mushroom Duxelle, Red Wine Jus**

**Prosciutto wrapped Chicken Fillet, Stuffed with Leek &**

**Marinated Canon of Pork Wrapped in Parma Ham, Herb Jus**

**Roast Rump of Lamb, Redcurrant and Rosemary Jus**

**Roast Pave of Turbot, Buttered Asparagus with Pistachio, Tomato and Herb Vinaigrette  
(€6 supplement)**

**Vegetarian**

*(Choose an option. This will not appear on the menu but will be available)*

**Wild Mushroom and Butternut Squash Risotto with Shaved Parmesan and Truffle Oil**

**Roasted Vegetable Tart, Red Pepper Chutney, Rocket Salad**

**Leek, Mushroom and Artichoke Omelette, Smoked Ardahan Irish Cheese**

**Tagliatelle with Roasted Cherry Tomato, torn Mozzarella and Basil**

**Vegetables**

*Choose two*

**Chunky Carrots with Thyme and Butter**

**Pea's French Style**

**Broccoli with Almond Butter**

**Green Beans wrapped in Smoked Bacon**

**Roasted Root Vegetables with Honey & Sesame Seeds**

**Potatoes**

*Choose One*

**Gratin Potatoes**

**Sauteed Potatoes with Onions**

**Creamed Potato**

**Traditional Roast Potatoes**

*Potatoes & Vegetables will be served in Bowls on the tables*

**Desserts**

*Choose One*

**Chocolate Truffle Cake, Raspberry Sorbet**

**Apple Crumble Tartlet, Vanilla Ice Cream**

**Praline Parfait, Peach Sorbet**

**Warm Sticky Toffee Pudding, Butterscotch Sauce**

**Freshly Brewed Coffee / Tea**

**Subject to Terms and Conditions. This offer may be withdrawn at any time. Please refer to our comprehensive 2015 Wedding Package.**