

SAPPHIRE WEDDING PACKAGE ONLY €63 PER PERSON

- DESIGNATED WEDDING COORDINATOR
- PRE-WEDDING TASTING WITH OUR HEAD CHEF
- RED CARPET ON ARRIVAL
- EXTENSIVE MENU SELECTION, PERSONALISED MENUS & TABLE PLAN
- CRISP WHITE LINEN NAPKINS & TABLE CLOTHS
- BESPOKE FLORAL CENTRE PIECES TO SUIT YOUR COLOUR SCHEME
- TWINKLE FAIRY LIGHT BACK DROP
- WHITE CHAIR COVERS & BOWS (CHOICE OF BOW COLOUR)
- CHAMPAGNE ON ARRIVAL FOR BRIDAL PARTY
- A PROSECCO RECEPTION ON ARRIVAL FOR ALL GUESTS WHICH ALSO INCLUDES TEA, COFFEE & HOMEMADE COOKIES
- FIVE COURSE MEAL WITH A CHOICE OF MENU & A COMPLIMENTARY GLASS OF HOUSE WINE FOR ALL GUESTS SERVED WITH DINNER
- OVERNIGHT ACCOMMODATION FOR BRIDE & GROOM IN OUR BRIDAL SUITE WITH A CHAMPAGNE BREAKFAST
- EVENING FINGER FOOD FOR 50 GUESTS
- RESIDENT DJ FOR EVENING (23.00-02.00)
- COMPLIMENTARY 1ST YEAR ANNIVERSARY DINNER & OVERNIGHT ACCOMMODATION
- STRICTLY ONE WEDDING A DAY POLICY

Minimum 80 Guests On Fridays & Saturdays

SAPPHIRE WEDDING PACKAGE

SAMPLE MENU



STARTER

SMOKED CHICKEN & WILD MUSHROOM VOL-AU-VENT

SOUP COURSE

CREAM OF POTATO, LEEK & CHIVE SOUP

MAIN COURSE

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING & HORSERADISH SAUCE

&

BAKED SUPREME OF CHICKEN SERVED IN A TOMATO & PINE NUT JUS

DESSERT

LOUIS FITZGERALD'S ASSIETTE OF DESSERTS
SERVED WITH FRESHLY BREWED TEA OR COFFEE



ALTERNATIVE SAPPHIRE MENU



STARTERS

CHILLED MELON WITH SORBET & MINT,
RASPBERRY COULIS

CLASSIC CAESAR SALAD WITH CRISP CURED HAM,
GARLIC CROUTONS & PARMESAN SHAVINGS

TIAN OF FRESH IRISH CRAB WITH AVOCADO &
CUCUMBER VINAIGRETTE

FRICASSEE OF WILD MUSHROOM
ON TOASTED BRIOCHE

SOUP COURSES

ROASTED RED PEPPER, TOMATO & BASIL SOUP

CREAM OF ROAST COUNTRY VEGETABLE SOUP

CREAM OF WILD MUSHROOM
WITH TRUFFLE CREAM

MAIN COURSES

BUTTER ROAST STUFFED TURKEY &
BAKED LIMERICK HAM WITH
HOMEMADE CRANBERRY & ORANGE COMPOTE

PAN FRIED FILLET OF SALMON
WITH WHITE WINE & DILL CREAM

GRILLED FILLET OF COD,
ROAST TOMATO, CAPER & OLIVE VINAIGRETTE

DESSERT

LOUIS FITZGERALD'S ASSIETTE OF DESSERTS
SERVED WITH FRESHLY BREWED TEA OR COFFEE



DIAMOND WEDDING PACKAGE ONLY €73 PER PERSON

- DESIGNATED WEDDING COORDINATOR
- PRE-WEDDING TASTING WITH OUR HEAD CHEF
- RED CARPET ON ARRIVAL
- EXTENSIVE MENU SELECTION, PERSONALISED MENUS & TABLE PLAN
- CRISP WHITE LINEN NAPKINS & TABLE CLOTHS
- BESPOKE FLORAL CENTRE PIECES TO SUIT YOUR COLOUR SCHEME
- TWINKLE FAIRY LIGHT BACK DROP
- BESPOKE CHIAVARI CHAIRS
- CHAMPAGNE ON ARRIVAL FOR BRIDAL PARTY
- A PROSECCO RECEPTION ON ARRIVAL FOR ALL GUESTS WHICH ALSO INCLUDES TEA, COFFEE, MINI SCONES & CLOTTED CREAM
- SIX COURSE MEAL WITH A CHOICE OF MENU & A COMPLIMENTARY GLASS OF HOUSE WINE FOR ALL GUESTS SERVED WITH DINNER
- OVERNIGHT ACCOMMODATION FOR BRIDE & GROOM IN OUR BRIDAL SUITE WITH A CHAMPAGNE BREAKFAST
- TWO COMPLIMENTARY DOUBLE/TWIN ROOMS INCLUDING BREAKFAST
- EVENING FINGER FOOD FOR 50 GUESTS
- RESIDENT DJ FOR EVENING (23.00-02.00)
- COMPLIMENTARY 1ST YEAR ANNIVERSARY DINNER & OVERNIGHT ACCOMMODATION
- STRICTLY ONE WEDDING A DAY POLICY

Minimum 80 Guests On Fridays & Saturdays

DIAMOND WEDDING PACKAGE

SAMPLE MENU



STARTER

CHILLED MELON WITH SORBET & MINT, RASPBERRY COULIS

SOUP COURSE

CREAM OF WILD MUSHROOM WITH TRUFFLE CREAM

SORBET COURSE

LEMON

MAIN COURSES:

8OZ FILLET STEAK WITH MUSHROOMS, ONIONS & RED WINE JUS OR PEPPER SAUCE
&
PAN FRIED FILLET OF SALMON WITH A WHITE WINE & DILL CREAM SAUCE

DESSERT

LOUIS FITZGERALD'S ASSIETTE OF DESSERTS
SERVED WITH FRESHLY BREWED TEA OR COFFEE



ALTERNATIVE DIAMOND MENU



STARTERS

SMOKED CHICKEN &
WILD MUSHROOM VOL-AU-VENT

CLASSIC CAESAR SALAD WITH CRISP CURED HAM,
GARLIC CROUTONS & PARMESAN SHAVINGS

TIAN OF FRESH IRISH CRAB WITH AVOCADO &
CUCUMBER VINAIGRETTE

FRICASSEE OF WILD MUSHROOM
ON TOASTED BRIOCHE

SOUP COURSE

CREAM OF POTATO, LEEK & CHIVE SOUP

CREAM OF ROAST COUNTRY VEGETABLE SOUP

ROASTED RED PEPPER, TOMATO & BASIL SOUP

SORBET COURSE

BLACKCURRANT OR PASSION FRUIT

MAIN COURSES

BUTTER ROAST STUFFED TURKEY &
BAKED LIMERICK HAM WITH
HOMEMADE CRANBERRY & ORANGE COMPOTE

GRILLED FILLET OF COD, ROAST TOMATO,
CAPER & OLIVE VINAIGRETTE

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING
& HORSERADISH SAUCE

BAKED SUPREME OF CHICKEN SERVED IN A
TOMATO & PINE NUT JUS

DESSERT

LOUIS FITZGERALD'S ASSIETTE OF DESSERTS
SERVED WITH FRESHLY BREWED TEA OR COFFEE

