

# Intimate Weddings

## ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne and Strawberries for the Couple

Complimentary Glass of Prosecco for all Guests

Sparkling & Still Mineral Water

Tea, Coffee and Homemade Cookies

Popcorn

Professionally Printed Table Plan

*Choose two canapes from list:*

Smoked Salmon Blini, Crème Fraiche, Dill

Selection of Mini Quiches

Mini Bagels, Smoked Salmon & Parma Ham

Goats Cheese, Fig Chutney on Brown Soda

Chicken Liver Pate, Charcoal Cone

Smoked Chicken & Black Olive Mini Bouchée

Mini Cupcake Selection

Mini Eclairs

Mini Scone served with Whipped Cream & Preserve

Selection of Luxury Macarons

## SUMPTUOUS FOUR COURSE DINNER MENU

Choose One Starter, Choose One Soup, Choice of Two Main Courses, Choose One Dessert, Tea & Coffee

*Choose one starter:*

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto

Warm Black Pudding Salad, Mixed Leaves,

Lardon of Bacon, Pear, Cherry Tomatoes, House Dressing

Warm Sundried Tomato & Goat's Cheese Tartlet,

Balsamic Reduction, Mixed Leaves

Traditional Smoked Salmon Plate,

Red Onion, Capers, Lemon, Mixed Leaves

Goat's Cheese Salad, Pear, Tomato, Crouton,

Mixed Leaves, Balsamic Dressing

Caesar Salad, Parmesan, Bacon, Crouton,

Baby Gem Lettuce, Chicken, Caesar Dressing

Cajun Spiced Chicken Salad, Mixed Leaves, Tomato,

Pickled Cucumber, Crouton, House Dressing

*Choose one soup:*

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander;

*All Served with Fresh Micro Herbs & Croutons*

*All Served with Artisan Bread Rolls & Homemade Brown Bread*

*Choice of two Mains from below:*

Roasted Chicken Breast, Mashed Potato, Confit Tomato,

Vegetable Parcel, Roast Jus

Seared Seabass Fillet, Mashed Potato with Black Olive,

Red Onion & Tomato, Tomato & Olive Tapenade

Grilled Pork Loin, Mashed Potato, Confit Tomato,

Vegetable Parcel, Grain Mustard Cream Sauce

Baked Fillet of Cod, Saffron Mashed Potato,

Tomato Mussel Chive Cream Sauce

Roasted Sirloin, Mashed Potato, Confit Tomato,

Vegetable Parcel, Roast Jus

Baked Fillet of Salmon, Mashed Potato,

Fennel & Spinach Salad, Capers & Tomato Salsa

*Served with Garlic & Herb Roasted Baby Potatoes*

*& Roasted Root Vegetables*



*Choose one Dessert or Selection*

Warm Apple & Berry Crumble, Crème Anglaise  
Chocolate Brownie, Rich Belgian Chocolate Sauce, Vanilla Ice-cream  
Bailey's Cheesecake  
Cream Filled Profiteroles, Rich Belgian Chocolate Sauce  
Sticky Toffee Pudding  
Lemon Meringue Tarte

*Dessert Selection, choose 3 items*

Mini Pavlova, Whipped Cream, Fruit Compote  
Bailey's Cheesecake  
Mini Apple Crumble  
Mini Brownie  
Cream Filled Profiterole  
Mini Banoffee Tart

## WINE

Glass & a Top up of Our Specially Selected House Wines for each Guest

### EVENING BUFFET

*Choose three items*

Warm Bacon Ciabatta Rolls  
Gourmet Sausage Rolls  
Mini Fish & Chips  
Vegetarian Samosas  
Spicy Chicken Wings  
Mini Vegetable Spring Rolls  
BBQ Chicken Kebab

### ROOM DECOR

Room Décor - Elegant & Stylish Italian Style  
Chiavari Banquet Chairs  
Mirror Discs and Table Centrepieces for All Tables  
Personalised Menus  
Personalised Table Plan  
Complimentary Use of Cake Knife and Cake Stand

## ACCOMMODATION

Complimentary overnight accommodation for the Couple in the Honeymoon Suite on the Night of the Wedding  
with Champagne Breakfast served to the Suite

## WEDDING ADD ON'S

Bar Extension €490  
Bottles of Beer @ €6 per bottle  
Civil Ceremony Room Hire €600  
Small Fairylight Back Drop €300

Large Fairy Light Backdrop €500  
Signature Cocktails €12.95 per person  
Sparkling Wine €45 per bottle  
House Wine €40 per bottle



**Terms And Conditions Apply:**Based on minimum numbers 50 - 120 guests maximum.

50 to 80 adult guests €92pp for 2023 and €99 for 2024. Should the numbers of adult guests fall below 50 we will need to charge for a minimum of 50 adult guests.  
80 to 120 adult guests €85pp for 2023 and €92 for 2024. Should the numbers of adult guests fall below 80 we will need to charge for a minimum of 80 adult guests.  
Valid for off peak months and midweek weddings.

**Damages:** Liability for damages to the premises will be charged accordingly. The Client shall be liable for any damage caused to the hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer, by a guest or an attendee to an event, including mounting materials by means of adhesive tape, blue tac, drawing pins articles etc. The hotel will not be responsible for damage or loss of any personal property and equipment left on the premises prior to or following any event.

## Orielhousehotel.ie

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