

*In the weeks prior to your wedding
you will have a menu tasting in the
hotel, for this tasting you will choose
2 to 3 choices per course as follows:*



Starters and Soups

STARTERS

Choose Three From The Following:

Piri Piri Chicken Caesar Salad

With Bacon Lardons, Croutons, Parmesan Shavings And Caesar Dressing

Smoked Salmon

*With Lemon & Tarragon Crème Fraiche Baby Leaf Salad, Pickled Cucumber, Raisin & Caper Vinaigrette
With A Parmesan Crostini*

Baked Portobello Mushroom

With Chorizo, Sun Dried Tomatoes & Goats Cheese On Toasted Brioche, With Baby Spinach Puree

Fresh Tarragon Marinated Chicken

*With Chestnut Mushrooms In A Creamy White Wine Sauce, Encased In A Light Puff Pastry With Micro
Herbs And Roast Red Pepper*

Roasted Mediterranean Vegetable & Crotin Du Chevre Goats Cheese Tartlet

With A Mixed Baby Leaf Salad, Basil Pesto & Red Onion Marmalade.

A Medley Of Galway Bay Seafood

Infused With Chilli Coriander & Lime, Lightly Tossed In Crème Fraiche

Oat Crusted Clonakilty Black Pudding

With Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad And Rosemary Jus

SOUP

Choose Two From The Following:

Coconut Spiced Butternut Squash & Sweet Potato Soup

Cream Of Mushroom & Tarragon Soup

Marinated Tomato & Roast Red Pepper Soup With Basil Oil

Hearty Root Vegetable Soup With Honey & Chervil

Creamy Potato & Leek Soup With Crispy Smoked Bacon

Carrot & Orange Soup With Coriander & Cumin

Main Courses

Choose Three From The Following:

Slow Cooked 9oz Beef Rump Steak

With Potato Gratin, Smoked Bacon Stuffed Yorkshire Pudding, with a Red Wine Jus.

Pan Fried Fillet Of Hake With Curly Kale

Butternut Squash And Chorizo Risotto

Roast Breast Of Chicken Wrapped With Prosciutto

Served With Wild Mushroom & Sausage Stuffing And A Tarragon Gravy

Traditional Turkey & Honey Baked Ham

With Roast Garlic & Sage Stuffing, And Red Currant Jus

Pan Seared Fillet Of Sea Bass

*On A Warm Salad Of Crispy Potatoes, Chorizo, Fine Green Beans, Sun Dried Tomatoes And Black Olive
Oven Roasted*

Fillet Of Atlantic Salmon

With Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce Citrus

Roast Atlantic Cod

With Leeks, Chorizo, Tomato & Butterbean Ragout

Spinach & Ricotta Tortellini

With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives And A Tomato & Basil Sauce

(All Served with a Selection of Seasonal Vegetables & Potatoes)

Desserts

Choose 4 Desserts to form the Assiette Of Desserts

Passionfruit And Mango Cheesecake

Triple Chocolate Mousse

Caramel Apple Betty (warm)

Cherry Blackwell Tart (Warm)

Sicilian Lemon Tart

Chocolate Fondant (warm)

White Chocolate And Forest Fruits Case

If you wish to Add Ice Cream to any of the above - €1.00 Extra

At The Shearwater Hotel and Spa we pride ourselves on sourcing the finest freshest ingredients in all of our meals and none more so than our Wedding Banquets. Head Chef Nerius and his team in conjunction with the Wedding Manager will assist in everything from Menu Tasting Dishes thorough to your Wedding Day.

Sample Menu

Smoked Salmon With Lemon & Tarragon Crème
Fraiche Baby Leaf Salad, Pickled Cucumber,
Raisin & Caper Vinaigrette With A Parmesan Crostini

Marinated Tomato & Roast Red Pepper Soup With Basil
Oil

Pan Fried Fillet Of Hake With Curly Kale, Butternut
Squash And Chorizo Risotto

or

Roast Breast Of Chicken Wrapped With Prosciutto
And Served With Wild Mushroom & Sausage Stuffing
And A Tarragon Gravy

Or

Spinach & Ricotta Tortellini With Oven Roasted
Vegetables, Sun Dried Tomatoes, Olives And A Tomato &
Basil Sauce

(All Served with a Selection of Seasonal Vegetables & Potatoes)

Assiette of Passionfruit And Mango Cheesecake, Triple
Chocolate Mousse, Caramel Apple Betty

Tea/Coffee

Tulip Package

Arrivals Reception of Prosecco, Tea/Coffee and Cupcakes

One Starter

One Soup

Choice Main Course

Assiette Dessert (*3 selections of your choice*)

Tea/Coffee

Half Bottle of Wine Per Person, Poured with the Meal

Evening Buffett

Bridal Suite and 2 Additional Complimentary Rooms

€55.00pp

Orchid Package

Arrivals Reception of Prosecco and Bottled Beers

Tea/Coffee and Mini Scones

Choice Starter

One Soup

Choice Main Course

Assiette Dessert (*3 selections of your choice*)

Tea/Coffee

Half Bottle of Wine Per Person, Poured with the Meal

Evening Buffet

Bridal Suite and 2 Additional Complimentary Rooms

€65.00pp

Rose Package

Arrivals Reception of Prosecco and Bottled Beers, Tea/
Coffee and Mini Scones

Music provided for Arrivals reception

Choice Starter

One Soup

Choice Main Course

Assiette Dessert (*3 selections of your choice*)

Tea/Coffee

Half Bottle of Wine Per Person, Poured with the Meal

Wine Pour for Speech Toast

Upgraded Evening Buffet

Fully Stocked Candy Cart

Bridal Suite and 2 Additional Complimentary Rooms

€75.00pp

**All Packages are Based on Minimum numbers of 100 Guests*

Evening Finger Food

Freshly Made Sandwiches
Mini Spring Rolls
Crispy Chicken Goujons
Vegetable Samosa
Cocktail Sausages

Please Choose 3 From The Above With Tea & Coffee.

Gin Cart

Selection Of Premium Gins, Tonics And Fruit From €7.00pp

Shearwater Canapé Selection On Arrival

A Selection of Hot & Cold Canapes on arrival
Selection Off Hot & Cold Canopies Which Include Mini Chicken & Mushroom Vol
A Vent Minted Pea & Ham Tartlets Beef Bourguignon Smoked Duck & Bitter Orange
Chutney Cream Of Goats Cheese Chicken Rillettes Soft Crab Cakes Roquefort And
Walnut Cream Goats Cheese & Red Pepper Quiche

Arrival Reception Food Upgrades

Freshly Made Gourmet Sandwiches	€5.95pp
Gourmet Hot Dogs With Caramelised Onion & Mustard	€5.95pp
Fish & Chips Served In A Mini Frying Basket Served With Tartar Sauce	€5.95pp
4oz Angus Beef Burgers, On A Floury Bap Served With Home Made Chips	€6.95pp

Evening Finger Food Upgrades

Freshly Made Gourmet Sandwiches	€5.95pp
Gourmet Hot Dogs With Caramelised Onion & Mustard	€5.95pp
Fish & Chips Served In A Miniature Frying Basket Served With Tartar Sauce	€5.95pp
4oz Angus Beef Burgers, On A Floury Bap Served With Home Made Chip	€6.95pp
Classic Take Away Style Chips <i>(Choose From Accompaniments)</i>	€5.95pp
Curry, Garlic, Cheese, Taco, Sweet Chillie	

(All Of The Above Served With Freshly Brewed Tea Or Coffee)