



2024

Complimentary Offerings

- Dedicated Wedding Team to Plan your Day
- Experienced Wedding Coordinator on the Day
- Exclusive use of Barnabrow House and its grounds
- Complimentary Bridal/Groomal Suite
- Many Photo Locations on the Grounds
- Free Parking for all of your Guests
- Personalised Menus
- Decorated Tables with Candles
- Cake Stand and Knife
- Individually Designed Table Plans and Display
- Red Carpet (Indoors)
- Rustic Wooden Arch
- Cordless Microphone
- Complimentary Sunday Lunch

A little about Barnabrow

Rambling old Country Houses, with their sprawling acres, secret passageway, nooks, crannies and generally confusing meanderings – with all of their ramshackle hints of former glory - exude a certain charm. Barnabrow's labyrinths beckon guests to explore and sometimes these curious people are surprised by the occasional fairy that passes them by. Perhaps this is the effect of the Champagne that they are sipping on a rustic deck that catches distant glimpses of Ballycotton Bay. The canapes tantalise the palate and promise of the wedding feast to come.

Your guests are charmed; they wonder at your cleverness to have found such a secret and to have brought them here. They are relaxing now, after the exchange of vows, which happened in the Fairy Grove, beneath tall trees that dappled the sunlight to make the whole ceremony look like an Impressionist painting. Barnabrow means 'Gap in the Fairy Fort' and we aim to keep the essence of the fairies alive to enhance the magic of the moment.

The donkeys help to create this special old world ambiance – they are friendly and often successfully inveigle upon every eager visitor to provide a tasty morsel or two. They have caught the eye of many a wedding photographer – in fact they are probably the most famous donkeys in all of Munster – they are certainly the most photographed. Sometimes they form an appealing backdrop, on other occasions they usurp centre stage. When their shots are taken close up, viewers pay no attention to the bride – the donkey sniffing the proffered bouquet tends to steal the limelight. Beware!

...the tension of the past months begins to melt – your serene visage is momentarily glimpsed by a discreet photographer and is preserved forever. You look beautiful...



Our 5 Package Menus

€130 - 7 Course Tasting Menu – *The Fairy Feast*

€120 - *Food to Share – The Harvest Platter*
(Sharing Platters for Starters, 1 Main Course, Assiette of Desserts)

€115 - 4 Course – *Buttercup Meadows*
(Choose 2 Starters, 1 Soup or Sorbet, 2 Mains & 1 Dessert)

€99 - 4 Course – *Truffle in the Forest*
(Choose 1 Starters, 1 Soup or Sorbet, 1 Mains & 1 Dessert)

Something Different A- The Party Wedding
(4-Course Dinner for Family Group; Light Supper for other Guests)

All our Packages Include

Drinks Reception

Canapes

Glass of Prosecco

Lemonade

Barry's Tea/Bewley's Coffee

(Add-ons are available with an additional cost)

Meal Time

Half a bottle of House Wine per person

(You can upgrade your Wine with an additional cost)

Evening Buffet

Party Wedding Guests & extra Evening guests are an additional cost

Minimum numbers of 80 Adults Friday & Saturday

If your Wedding is of 40 Guests or less, rooms are not exclusive

7 Course – The Fairy Feast

€130 Per Person – 80 Adults Max

Amuse Bouche – Choose One

Spicy Asian Tuna Ceviche with Mango and Chilli

Ardsallagh Goats cheese Tartlet with a sticky Caramelised Onion Marmalade and Spicy Tomato Dressing

Creamy Seafood Croquette with a White Chocolate and Matcha Hollandaise

Roasted Vegetable Pithivier with Beetroot and Blackberry Gel (Vegan Option)

Starters – Choose One

Clonakilty Black Pudding with a tangy Red Pepper Sauce and Caramelised Apple

Skeaghanore Duck tasting served with a Blackberry and Jameson Gel and Chestnut Puree

Succulent Pork Belly served with Glazed Barley and Bacon Jam

Vegan Pate with a Spicy Carrot Gel served with Sourdough (Vegan Option)

Sorbet – Choose One

Dingle Gin and Grapefruit

Champagne and Popping Candy

Mango and Absolute Vodka

Soup – Choose One

Fragrant Seafood Bisque topped with Crème Fraiche

Creamy Garden Pea and Caherbeg Ham Velouté

Mediterranean Red Pepper and Heirloom Tomato Soup with a hint of Vodka and Basil

Fish – Choose One

Baked fillet of cod with a Prawn crusted Mousseline with a Rich Beurre Blanc Sauce

Succulent Salmon Wellington with a rich Saffron Sauce

Fresh catch Seafood Ravioli with a light Spinach Cream Sauce

Chef's Mujaddara served with Crispy Onion (Vegan Option)

Main – Choose One

Roasted Lamb rack on the Bone served with a Port Wine Jus and Chateaux Potato

Tender Beef Fillet seasoned with Rosemary and Garlic served with a Red Wine Jus and Potato Mousseline

Cassoulet served with Quinoa and Sweet Potato (Vegan Option)

Desserts – Choose One

Creamy Crème Brulée

Chocolate Marquise and Honeycomb

Luscious Baked Cheese Cake with fresh Raspberry Coulis

Coconut and Almond Chocolate Mousse (Vegan Option)

Barry's Tea/Bewley's Coffee

(These Dishes are Subject to Change)

4 Course - Truffle in the Forest

€99 Per Person

Starter

Choose One (Add an Extra Starter - €10 per person)

Soup or Sorbet

Choose One (Have both - €10 per person)

Mains

Choose One (Add an Extra Main Course - €15 per person)

Dessert

Choose One (Add an Extra Dessert - €10 per person)

Barry's Tea/Bewley's Coffee

4 Course – Buttercup Meadows

€115 per person

Starter

Choose Two

Soup or Sorbet

Choose One

Main

Choose Two

Dessert

Choose One

(Add an Extra Dessert €10 per person)

Barry's Tea/Bewley's Coffee

Something Different – Food To Share

€110 per person

Food to Share Starter

Choose Three from the following options

Barnabrow Smoked Duck Breast, Parmesan, Rocket, Balsamic Citrus Cured Salmon, Caper Dressing
Terrine - Caherbeg Free Range Pork, Pistachio & Cranberry Smoked Mackerel, Caper & Herb Dressing
Prosciutto Ham, Parmesan, Rocket, Parmesan, Rocket, Balsamic Barnabrow Smoked Chicken, Ballymaloe Relish

Choose Four from the Following options

Grilled Mixed Vegetables
Mixed Olives, Dried Tomatoes, Persian Feta
Green Beans in Garlic & Olive Oil
Rocket & Parmesan Salad
Whipped Fresh Ardsallagh Goats Cheese, Garden Basil Pesto
Mixed Green Salad Bowl
Noodles with Pickled Vegetables, Lime and Coriander
Garden Beetroot Spicy Tomato Dressing Garden Beetroot and Orange Salad, Watercress, Fennel, Pine Nuts, Buttermilk Dressing

Choose One from the Following Options

Hummus; Ballymaloe Tomato Relish; Garden Basil Pesto; Caesar Dressing;

A Selection of Freshly Baked Breads will accompany the Starter

Mains

Choose One (Add an Extra Main Course €15 per person)

Assiette of Desserts

Barry's Tea/Bewley's Coffee

Party Wedding

€99 or €115 Menu per person for all day guests

Finger Food €5.60 per Choice - choose 5 (Minimum €28 Per Person) approx. 7pm/7.30pm

Evening Buffet for all guests will be required as they are likely to be peckish again €7.50 p/p (excluding all day guests)

Starter

Choose One (Add an Extra Starter €10 per person)

Soup or Sorbet

Choose One (Have Both €10 per person)

Mains

Choose One (Add an Extra Main €15 per person)

Dessert

Choose One (Add an Extra Dessert €10 per person)

Barry's Tea/Bewley's Coffee

'Party Wedding'

This wedding is designed for those who are planning to have a small family wedding and then hosting a party at a later date.

The idea here is to amalgamate both on the same day.

The family has a four-course dinner at 4pm with the aim to be ready to greet the other guests at 7pm.

The drinks reception is held on their arrival and the buffet of party food is laid out.

This is a much more informal event.

Minimum of 25 for the first dinner and minimum of 50 for the later buffet

(Can be very Informal – No need for cutlery or seating)

Skewered Lemongrass Chicken
Mini Baked Potatoes with Crème Fraiche
Tempura of Vegetables
Ardsallagh Goats' Cheese Tartlets
Mini Thai Fishcakes
Semi-Dried Tomato & Blue Cheese Quiche
Irish Beef, Pepper & Mushroom Skewers (€5 Supplement)
Tiger Prawn, Baby Gem, Smoked Paprika (€5 Supplement)
Salmon, Cream Cheese Rillettes, Dorito
Chicken Satay Skewers
Ardsallagh Goats Cheese, Confit Onion Wraps
Black Pudding And Tomato Encroute
Bowl of Salad Leaves

Starters

Oak Smoked Salmon Rilette with Pickled Garden Beetroot, Soft Herb Dressing, Poppy Seed Dorito
Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing
Ardsallagh Goats' Cheese and Confit Red Onion Tartlet with Red Pepper Essence and Barnabrow Garden Leaves
Barnabrow House Smoked Chicken Caesar Salad, Crispy Bacon Bits, Soft-Boiled Egg and Creamy Caesar Dressing
Ballotine of Chicken and Caherbeg Free Range Ham Hock with Cranberries, Fig Puree, Port Reduction and Winter Leaves
Warm Salad of Roast Beetroot, Feta, Crispy Potatoes and Red Peppers and Mulled Wine Dressing

Soups

Butternut and Vanilla, Toasted Almonds, Garden Herb Oil
Seasonal Vegetable and Rosemary, Garden Herb Oil
Potato and Leek with semi-whipped Cream
Tomato and Roasted Peppers with Garden Herb Oil

Sorbets

Lemon Sorbet
Cassis Sorbet
Gin and Pink Grapefruit Sorbet
Green Apple Sorbet

Mains

Seared Fillet of Kilmore Quay Hake with a Warm Salad of Cannellini Beans, Chorizo, Scallions, Wilted Rocket, Hazelnuts, Sauce Vierge
Roast Sirloin of Irish Beef with Truffled Potato, Ragu of Forest Mushrooms and Confit Shallot, Red Wine Jus
Baked Supreme of Chicken with Mousseline Potato, Puy Lentils, Root Vegetables, Smoked Paprika, Chicken Jus
Braised Shank of Middleton Lamb with Greek Salad, Riesling Reduction
Turkey, roasted with Caherbeg Free Range Ham, Almondine Potato, Carrot and Swede Puree, Brussel Sprouts, Chestnuts and a light Turkey Jus

Potato Option (Choose One)
Potato Gratin – Roast Potato – Rosemary Roasted – Baby Potatoes with Lemon Butter

Desserts

Lemon Tart with Basil Chantilly and Raspberry Coulis
Chocolate Marquise with Cherry Puree and Butterscotch Popcorn and Vanilla Ice Cream
Tahitian Vanilla Crème Brûlée with Shortbread and Raspberries
Roast Peanut Parfait Shortbread and Raspberry Coulis
Chocolate and Hazelnut Brownie with Maple Syrup Ice Cream and Seasonal Berry Sauce
Apple Crumble with a Vanilla Chantilly Cream

Canapés

Choose 4

Smoked Salmon on Soda Bread with Caper Dressing

Duck Liver Parfait en Croute with Fresh Raspberry

Tomato and Blue Cheese Tartlet

Parma Ham and Figs

Crab and Chorizo Croquette

Ardsallagh Goat's Cheese and Basil Cone

Vegetable Tempura

Tomato Lime and Mint Salsa on Cristini

Evening Buffet

Choose 3

Mini Pizzas

Bacon Butties

Cocktail Sausages

Potato Wedges

Party Wedding or Evening Guests will need to be added on for the Evening Buffet €7.50 per person

Let's Celebrate

Optional Extras

Prosecco €7.00 per person

Champagne €12.50 per person

Cocktails €10.00 per person

Gin Table for Gin Cocktail €7.50 per person

Vat of Beer €5.50 per person

Four Canapes €6.75 per person

Lemonade €22 (Jug for 15) per jug

Non-alcoholic Cocktail €8.00 per person

Toast Prosecco €7.00 per person

Mulled Wine €6.50 per person

Mulled Wine and Mince Pies €8.50 per person

Tea and Coffee €2.75 per person

Drink of Choice €7.50 (avg. per person)



Barnabrow's Wedding Wine List

White Wine

Semblante Sauvignon Blanc (Chile) €26

Fragrant floral Springtime aromas together with crisp bright kiwi and. Pineapple fruit flavours and a zingy finish.

Pra Dei Pinot Grigio, (Italy) €27

Made only from sustainably farmed grapes, this is a Pinot Grigio with more depth and richness and flavours of green apple and pear. Pinot Grigios come in all shapes and sizes.

Fontareche Viognier, Languedoc (France) €30

Pale gold in colour with a perfumed bouquet of hawthorn, lychee and apricot and a flavour that develops on the palate into a heady mix of peaches, apricots and scents of wild flowers.

Porta da Ria Albarino, Galicia (Spain) €36

A light gold colour with hints of green, this is a textbook Albarino, bright and crisp with a refreshing lightness and a delicious salty tang.

Red Wine

Semblante Cabernet Sauvignon (Chile) €26

A Summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak.

Pra Dei Dogi Merlot (Italy) €27

Made only from sustainably-farmed grapes this stylish merlot is smooth and velvety on the palate with flavours of raspberry and blueberry

Los Andres Malbec, Mendoza (Argentina) €32

Hand-harvested Malbec grapes from old vines give dense, fruity flavours of blackberries and black cherries, while aging in oak barrels gives overtones of woodsmoke and vanilla

El Meson Rioja Crianza (Spain) €28

Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla.

The Fizzy Stuff

Furlan Prosecco Frizzante (Italy) €35

Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, This is a particularly fresh and aromatic example.

De Castelnau Champagne Brut Réserve (France) €90

40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. A super Champagne.

Due to Government taxation policies and market fluctuations Barnabrow House reserves the right to make changes to these prices.

Barnabrow Cocktails

To make your pre-reception drinks a little different choose from our range of Cocktails
€10 per person. Maximum 2 Choices.

Mojito

White rum, fresh lime juice, mint leaves & soda water

Margherita

Cointreau, lime juice & tequila

Martini Nespresso

Ristretto, vodka

Manhattan

Whiskey, vermouth

Apple and Elderflower Collins

A long, light refreshing Summer Cocktail with Gin, Elderflower and Apple Juice

Mulled Wine

Red wine, cinnamon, lemon and orange slices

Cosmopolitan

Vodka, cranberry juice & Cointreau

Hot Whiskey

Whiskey, honey, lemon juice, cinnamon stick

Barnabrow Offers

- 22 individually designed bedrooms for your exclusive use
- Civil Ceremony Indoors or Outdoors
 - 150-Seated for Dinner
- Donkeys and Pygmy Goats!

Ceremony

Indoor Ceremonies

Barnabrow House has been approved by the HSE to host Civil Ceremonies. The conservatory seats 75 people, with additional standing room. There is a charge of €500.

Outdoor Ceremonies

Outdoor Ceremonies are held in 'The Fairy Grove' There is a charge of €500
No Chair Hire Fee

Wedding Accommodation

Designed for the Bridal Party, your close family and friends, Barnabrow Country House is pleased to offer the following competitively priced accommodation.
€90 per person sharing - Single Supplement €20 - Children under 14 sharing €30 - Prices include Breakfast

Children's Prices

Up to 4 years Complimentary
4 years to 14 years 25% Package Price
14 years to 18 years 50% Package Price

Children's Menu

Under 14 years

Starters

Soup of The Day

Mains

Tomato Pasted Pasta served with Garlic Bread

Chicken Tenders served with Wedges

Chicken Wings

Pizza – Margherita

Side of Wedges

Dessert

A Selection of Ice Cream

Celebrating the Wedding

Day 2 - BBQ

€35.00 per person

Children under 14 years €18

€10.00 Dessert, Tea & Coffee

Meat

O' Flynn's Sausages

Marinated Chicken Kebabs

Homemade Beef Burgers

Salads: Choose four

Green beans in garlic and olive oil

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper served with red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chilli

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Mixed Green salad bowl

Roasted Baby Potato with Garlic and Rosemary

Dressings: Choose Three

Hummus

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above

Binding Agreement

We will provisionally reserve a date for a maximum ten days, at which time it is at the Barnabrow Country House's discretion to release the date unless it has been confirmed to us and the following has been received, confirmation via email with a non-refundable deposit of €1,500

Credit Card details are required to secure a booking.
This is used as security on the booking and would only be charged in the event of the final bill or rooms not being paid

A full copy of Barnabrow Country House
Terms & Conditions is available upon request

All room rates are based on per person

Sharing €90 per adult

Single Occupancy Supplement €30

Children under 14 years €30 while sharing

Prices include Breakfast

All prices quoted in this brochure are valid for 2024 and are subject to
Government VAT increases

Barnabrow Country House, Cloyne, Middleton, Co. Cork P25 HH00

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