

Wedding Packages



Something Extra Special

Gin Bar

Treat your guests to a gin, just the way they like it. With a choice of Gins (Gordan's Gin, Gordan's Pink Gin, Cork Dry Gin) and a choice of Tonics & Garnishes €7.00 per person. Supplement charge for Premium Gins.

Cocktail Bar

Choose any Two Signature Cocktails. Guaranteed to add an air of sophistication to your Reception. From €7.50 per person.

Bottled Beers

Featuring a refreshing Selection of Beers (€5.00 per person) or craft beer (€6.50 per person).

A Rich Fruit Punch

Alcoholic/non-alcoholic options available.

Mulled Wine

Warm your guests up with a warm glass of our special Mulled Wine. €4.50 per person.

Irish Whiskey

What better way to welcome your friends and family to the celebration of your special day with a Hot Toddy Irish Whiskey Served with Lemon & Cloves from €5.50 per person.

Posh Prosecco

Pimp your Prosecco with Seasonal Fruits, Puree's & Juice €80.00.

Hot Chocolate Bar

Warm up with a Milky Hot Chocolate Bar – Hot Chocolate served with Cream, Marshmallows & Chocolate Flakes €3.00 per person.

Prosecco Toast

What better way to Toast your Speeches with a Glass of Bubby for all your Guests €3.50 per person.

Tayto Crisp Sandwiches

Late Night Tayto Crisp Sandwiches served in Residents Bar €2.00 per person.

Beer Tap

Price available on request with a Selection of Beers to choose from.

Candy Cart

Treat your guests to something sweet with a cart full of delicious sweets and treats to choose from. Price available on request.

Cheese Board

Welcome guests on arrival to a selection of Cheese, Crackers & Chutney €7.00 per person.

Post Box

Include a Post Box for €50.



The Walled Garden Package

WEDDING PACKAGE - €67 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Homemade Short Bread & Scones

Five Course Meal to Include

- One Starter, One Soup, Choice of Main Course, One Dessert, Freshly Brewed Tea & Coffee
- Half a Bottle of Specially Selected House Wine per Person with the Meal

Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches & 1 Hot Option
- Complimentary Bar Extension

Also Included

- Elegant Chiavari Chairs & Fairy Light Backdrop
- Complimentary Wedding Suite on the night of your wedding
10 rooms at the discount rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary

Based on minimum numbers of 120 adults

THE WALLED GARDEN PACKAGE MENU

Starters

Chicken and Mushroom
Vol-au-Vent with a Pernod Cream
Sauce

Greek Salad with Feta Cheese,
Black Olives & Garlic Croutons

Castle Dargan Salad - Grilled
Chicken, Cos Lettuce, Bacon
Lardons, Garlic Croutons, Shaved
Parmesan & Creamy Caesar
Dressing

Goats Cheese Parcel - Baby
Leaves, Cherry Tomato,
Ballymaloe Relish, Toasted Pine
Nuts & Fresh Basil Pesto

Soups

Homemade Vegetable with
Garlic Croutons

Potato & Leek with Herb Crème
Fraiche

Carrot & Coriander served with
Fresh Coriander

Mains

***Roast Sirloin of Irish Beef** served
with Yorkshire Pudding & Thyme
Scented Red Wine Jus

Roast Turkey & Ham with Sage &
Onion Stuffing accompanied
by Cranberry Jus

Fillet of Irish Organic Salmon
with a Dill Cream Sauce

Wild Mushroom Risotto finished
with Parmesan Shavings

Vegetable & Cheese Quiche
served with a side salad

Melange of Vegetables, Roast
and Creamy Mash

Desserts

Apple Tartlet with Crème
Anglaise & Vanilla Ice Cream

Fresh Cream filled Chocolate
Profiteroles served with
Chocolate Sauce

Selection of Ice Cream in a
Wafer Basket with a Mixed Berry
Compote

Assiette of Desserts

Supplement Charges: Choice of
Starter - €2.00 per person, Choice
of Dessert - €2.00 per person, Add
Sorbet Course - €2.00 per person.
*** €3 per person applies.**



The Coach House Package

WEDDING PACKAGE - €77.00 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Selection of Bottled Beers, Homemade Short Bread, Scones & Chef's Selection of Canapes or Finger Sandwiches

Five Course Meal to Include

- Choice of Starter, One Soup, Choice of Main Course, One Dessert, Freshly Brewed Tea & Coffee
- Half a Bottle of Specially Selected House Wine per Person with the Meal
- Prosecco Toast During Speeches

Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches & 2 Hot Options
- Complimentary Bar Extension with Tayto Sandwiches served in Residents Bar

Also Included

Elegant Chiavari Chairs, Fairy Light Backdrop & LOVE Letters

- Complimentary Wedding Suite plus 2 Complimentary Double Rooms on the night of your wedding. 10 rooms at the discounted rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary

Based on minimum numbers of 120 adults

THE COACH HOUSE PACKAGE MENU

ADDITIONAL MENU CHOICES

Starters

Castle Dargan Salad - Grilled Chicken, Cos Lettuce, Bacon Lardons, Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing

Buffalo Mozzarella & Plum Tomatoes on Organic Leaves, drizzled with Balsamic Glaze

Smoked Salmon Roulade and Cream Cheese Prawns served with Salad Leaves

Sliced Smoked Duck Breast presented on Waldorf Salad drizzled with Orange Emulsion

Soups

Cream of Broccoli served with Chive Cream

Potato & Leek with Herb Crème Fraiche

Cream of Tomato & Basil with Garlic Croutons

Mains

Roast Sirloin of Irish Beef served with Yorkshire Pudding & Thyme Scented Red Wine Jus

Oven Baked Chicken Supreme with a Rich Mushroom & Garlic Cream Sauce

Oven Roasted Leg of Irish Lamb complemented by Mint Jus

Fillet of Fresh Sea Trout with a Saffron Cream Sauce

Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic

Melange of Vegetables, Roast and Creamy Mash

Desserts

Seasonal Cheesecake served with Crème Chantilly

Classic Zesty Lemon Tart with Freshly Whipped Cream

Chocolatey Meringue Nest served with Passion Fruit Cream & Berries Compote

Assiette of Desserts

Supplement Charges: Choice of Dessert - €2.00 per person, Add Sorbet Course - €2.00 per person.



The Castle Package

WEDDING PACKAGE - €87.00 PER PERSON

- Red Carpet & Prosecco Reception on Arrival for the Wedding Party
- Pre-Dinner Drinks Reception in The Stunning Coach House Lounge with Prosecco and Strawberries, Tea, Coffee, Fruit Juices, Selection of Bottled Beers, Homemade Short Bread, Scones & Chefs Selection of Canapes or Finger Sandwiches

Six Course Meal to Include

- Choice of Starter, One Soup, One Sorbet, Choice of Main Course, One Dessert, Freshly Brewed Tea & Coffee.
- Half a Bottle of Specially Selected House Wine per Person with the Meal
- Prosecco Toast during Speeches

Evening Supper

- Tea, Coffee, Selection of Freshly Prepared Sandwiches & 3 Hot Options
- Complimentary Bar Extension with Tayto Sandwiches served in Residents Bar

Also Included

- Elegant Chiavari Chairs, Fairy Light Backdrop & LOVE Letters
- Complimentary Wedding Suite plus 2 Complimentary Double Rooms on the night of your wedding. 10 rooms at the discount rate of €85.00 per person sharing
- Anniversary Meal for Two to Celebrate Your 1st Wedding Anniversary with an overnight stay, subject to availability
- Plus 1 Additional from the following:
Cocktail Bar - Gin Bar - Whiskey Bar - Candy Cart

Based on minimum numbers of 120 adults

THE CASTLE PACKAGE MENU

ADDITIONAL MENU CHOICES

Starters

Pan-Fried Quail with Parsnip Mash & Red Onion Sauce

Grilled Goats Cheese on a Herb Crostini with Olive Tapenade, Salad Leaves with a Pesto Dressing

Oak Smoked Salmon Parcel with Smoked Trout Mousse & Asparagus Tips

Confit of Smoked Duck Leg on Spiced Puy Lentils

Salmon Duo (Mousse, Smoked Salmon and Poached Salmon - Pick 2 Options)

Soups

Cream of Wild Mushroom served with Rosemary Cream

Roasted Bell Pepper & Tomato with Basil Pesto

Cream of Spinach and Garlic served with Herb Croutons

Cream of Asparagus served with Crème Fraiche

Sorbets

Lemon

Mango

Champagne and Mint

Tropical Orange

Raspberry

Gin and Elderflower

Mains

***Grilled 8oz Fillet of Irish Beef** served with Dauphinoise Potatoes & Green Peppercorn Sauce

Oven Roasted Rack of Irish Lamb complemented by Garlic & Rosemary Jus

Seared Medallions of Monkfish with Dauphinoise Potatoes & Hollandaise Sauce

Pan Seared Barbary Duck Breast on Caraway & Beetroot Relish finished with Orange Emulsion

Sautéed Fillet of Sea Bass on a Red Onion Chutney with Balsamic Glaze

Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic

Oven Roasted Red Pepper filled with Barley Risotto presented on a Tomato Ragout

Melange of Vegetables, Roast and Creamy Mash

Desserts

Freshly Baked Rhubarb Crumble served with Crème Anglaise & Vanilla Ice Cream

Chocolate Mousse presented in a Chocolate Cup Served with Red Berries

Classic Tiramisu with an Amaretto Scented Cream

Homemade Caramelised Crème Brulee with Sweet Shortbread & Vanilla Scented Cream

Assiette of Desserts

Supplement Charges: Choice of Starter - €2.00 per person, Choice of Dessert - €2.00 per person.

*** €5 per person applies on consumption.**



