



Picture Perfect Wedding Packages

At the Hotel our aim is to make your wedding day a perfect and enjoyable one, our management together with our dedicated professional team have carefully designed a collection of all-inclusive packages with you in mind. Each package includes full wedding menu plus a range of complimentary extras listed. We have 3 wonderful sample packages each designed to cater for your needs, which may be personalised to your requirements.

The Baron

Arrival Reception:
Tea/Coffee
Mini Scones with Cream
and Strawberry Preserve

Prosecco Reception for
the Bridal Party.

For the Main Event :
Starter
Choice of Two Mains
Dessert
Tea or Coffee

Glass of Wine with 1 Top
up for all guests.

For Afters:
Tea/Coffee, Freshly Made
Sandwiches and Cocktail
Sausages.

The Viscount

Arrival Reception:
Tea/coffee
Sandwiches
Mini Scones with
Strawberry Preserve and
Cream

Champagne Reception for
Bridal Party.

For the Main Event :
Starter
Soup Course
Choice of Two Mains
Assiette of Desserts
Tea or Coffee

Glass of Wine plus 2 Top
ups for each guest.

For Afters:
Tea/Coffee, Freshly made
Sandwiches, Cocktail
Sausages, Chicken
Goujons

The Earl

Arrival Reception:
Prosecco Reception
for all guests.
Tea/Coffee
Mini Scones with
Strawberry Preserve and
Cream

Chefs Choice Hot & cold
Canapés,
Freshly made Sandwiches
Champagne Reception for
Bridal Party.

For the Main Event :
Choice of Two Starters
Choice of Soup or Sorbet
Choice of Two Main
Courses

Assiette of Desserts or
Choice of Two Desserts
Tea or Coffee

Free Flow White and Red
Wine during the meal.

For Afters:
Tea/Coffee ,
Bacon Butties,
Goujon and Chip Cones,
Sausage and Chip Cones
and Mini Pizzas

Wedding Menu Selector

Design your own menu choosing from the following dishes which have been created by our Head Chef & the team.

The number of Choices per Course is Determined by your Package.

The items available for your Package are indicated by the Following Menu Key :

B = Available on Baron Package V = Available on Viscount package E = Available on Earl Package

To Start

Hot Chicken and Button Mushroom Bouchée (B,V,E)

Irish Chicken and Button Mushroom Ragout, White Wine and Tarragon scented Velouté in a Puff Pastry Case

Warm Cajun Chicken Salad (B,V,E)

Cajun Chicken Salad with Seasonal Leaves, Pickled Cucumber and Red Onion topped with Balsamic Glaze

Salad of Baked Tournafulla Black Pudding (V,E)

Caramelised Apples and Balsamic Glaze with a Tossed House Salad and Dijon Mustard Vinaigrette

Fantail of Melon(B,V,E)

Chilled Cantaloupe Melon served with Seasonal Berries & Fruit Compote

Goats Cheese Tartlet (B,V,E)

Topped with Toasted Walnuts & Red Pepper Salad accompanied by a Tomato Relish

Smoked Salmon Roulade(V,E)

Cream Cheese & Smoked Salmon Roulade with a Petit Salad drizzled in Lemon and Dill Dressing garnished with Baby Capers

Classic Dublin Bay Prawn Cocktail (V,E)

Succulent Dublin Bay Prawns on Crisp Lettuce with a Traditional Marie Rose Sauce garnished with a twist of Lemon

Smoked Chicken Bruschetta (V,E)

Smoked Chicken, Plum Tomato , Garlic, Fresh Basil and Olive Oil with Grana Padano Shavings served on a Toasted Ciabatta

Classic Caesar Salad (B,V,E)

Salad of Baby Cos Lettuce with Garlic Herb Croutons, Bacon Lardons, Fresh Parmesan Shavings and Our House Caesar Dressing

Chicken Caesar Salad (V,E)

Salad of Baby Cos Lettuce with Garlic Herb Croutons, Bacon Lardons & Sliced Chicken Breast Pieces, Fresh Parmesan Shavings and Our House Caesar Dressing

Soups

- Cream of Potato & Leek Soup with Chive Cream
- Sweet Bell Pepper, Tomato & Basil Soup
- Cream of Seasonal Vegetable Soup
- Cream of Broccoli & Roasted Almond Soup
- Sweet Potato with Lemon Ginger & Coconut Cream Soup
- French Onion Soup (Earl Package Only)
- Carrot & Coriander Soup

Sorbets

- Champagne Sorbet with a Sprig of Mint
- Zesty Lemon Sorbet with Citrus Fruits
- Pink Grapefruit Sorbet
- Rhubarb & Apple Sorbet
- Mango & Summer Fruits with a Zesty Lemon Bite

Please select one of the following:

- Medley of Seasonal Vegetable
- Broccoli, Green Beans & Mange Tout
- Honey Roast Rustic Vegetables
- Medley of Broccoli and Cauliflower with Blue Cheese Sauce (Earl Package Only)
- Root Vegetable Puree
- Broad Green Beans wrapped in Parma Ham (Earl Package Only)

Please select One of the following:

- Creamed Potatoes
- Roast Potatoes
- Buttered Baby Potatoes
- Champ (mash potato with spring onion)
- Potato Gratin (Earl Package Only)
- Colcannon (mash potato with sautéed cabbage)

Additional Choices carry an extra charge

Children

We take great care of our younger guests ensuring that they are not forgotten about on this special day.
Children under 2 years of age are complimentary

Children from 3 to 12 years can choose from the following special children's menu

Soup

Garlic Bread

- Chicken Goujons & Chips/Creamed Potato
 - Sausage & Chips/Creamed Potato
 - Penne Pasta with a Tomato sauce
- Roast of the Day with Creamed Potato with Vegetables

Dessert

€14.95 per child

Children can be seated together at a children's table with complimentary colouring books

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For a Balanced Menu to cater for all your guests, we recommend picking one Meat/Poultry Option and One Fish Option for your Main Course Choices

For Mains.....

Meats and Poultry

Prime Roast Sirloin of Irish Angus Beef (B,V,E)

Served with Pan Gravy and Yorkshire Pudding with Horseradish Sauce.

Roast Stuffed Leg of Irish Lamb (V,E)

Thyme & Rosemary infused Roast Leg of Lamb with Mint scented Jus

Traditional Roast Crown of Turkey and Honey Glazed Ham (B,V,E)

Accompanied by Roasting jus and Sage and Onion Stuffing

Herb Crusted Breast of Chicken(B,V,E)

Stuffed with a Mushroom Duxelle drizzled with Madeira Demi Port Jus

Roast Stuffed Loin of Pork (B,V,E)

Served with Apple Sauce accompanied with Rosemary & Onion Stuffing

Oven Roasted Half Barbury Duck*(Supp)

Crusted in Honey served with a Ginger and Orange Jus

Supreme of Chicken Breast (V,E)

Wrapped in Smoked Bacon and served with a Black Olive & Tomato Tapenade, and a Tuscan Tomato Sauce

Pan Fried Fillet of Irish Beef*(Supp)

Cooked Medium and Served with a choice of Peppercorn Sauce or a Wild Mushroom Irish Whiskey Sauce on a bed of Colcannon

Fish

Crusted Escalope of Atlantic Salmon (V,E)
Accompanied with a Chablis Veloute infused with chervil

Pan Fried Halibut *(Supp)
Served in a Lemon & Dill Cream Sauce on a bed of Mediterranean Salsa

Pan Fried Fillet of Dunmore East Sea Bass (V,E)
Served with a smoked salmon mousse accompanied with lime butter sauce

Herb Crusted Fillet of Hake (B,V,E)
Topped with Streaky Bacon and served with Lemon Buerre Blanc

Pan Fried Fillet of Sole *(Supp)
Served with a light creamy seafood chowder garnished with a chive & spring onion champ

Medallions of Monkfish*(Supp)
Served with a spring onion & mushroom fricassee and gratin potato

Vegetarian

Wild Mushroom Risotto
With Grana Padano Shavings and Truffle Oil

Roast Mediterranean Vegetable Quiche
Served with Tossed Green Salad with a Garlic Scented Dressing

Sun Dried Tomato Tuscan Tagliatelle
Tossed in a Light Cream Sauce and Served with Garlic Ciabatta

Spinach & Brie Tart
On a Bed of Roasted Mediterranean Vegetables served with a Balsamic Reduction

The above have been created with you in mind, however, should you wish to have an alternative the Kilcoran Lodge Hotel & Leisure Centre would be more than happy to accommodate you.

For Dessert ...

Petit Choux Buns (B,V,E)
Filled with Vanilla Cream Drizzled with a Duo of White and Dark chocolate

Chocolate Chip and Baileys Cheesecake(B,V,E)
Accompanied By a Caramel sauce and Fresh Dairy Cream

Warm Sticky Toffee Pudding(V,E)
With Butterscotch Sauce and Fresh Cream

Fresh Fruit Pavlova (B,V,E)
Fresh Fruit Meringue Nest, with a Vanilla cream and Fruit Coulis

Classic Italian Tiramisu (V,E)
Soaked in Coffee Liqueur, bound with a Creamy Mascarpone Cheese

Warm Rhubarb & Ginger Crumble(V,E)
Drizzled with Crème Anglaise

Warm Croissant Bread & Butter Pudding(B,V,E)
Accompanied with Baileys Custard Cream

Kilcoran Assiette of Desserts(V,E)
A Trio of Mini Chefs Choice Desserts

After Dinner Selector €2.00 per Person
Petit Fours • Chocolate Truffles • Ferrero Roche
Freshly Brewed Filter Coffee /Blended Tea

Wedding Cake will not be permitted to be served as an alternative to dessert

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Arrival Reception Extra Options

Please Ask your Wedding Co-Ordinator for Price per Person

Chocolate Fountain & Marshmallows

Cup-cake Heaven

Ferrero Rocher Tree

Fresh Strawberries & cream

Ice Carvings / Sculptures available

Sweet Carts

Ice Cream Cart

Selection of Canapes,

Please choose 4 from the list below:

- Smoked Salmon on Homemade Brown Bread
- Bruschetta
- Tomato & Basil Rostini
- Goats cheese & Sundried Tomato
- Parma Ham Rostini & light Chilli Dressing
- Tiger Prawns wrapped in Filo Pastry

Drinks Reception Extras Options

Please Ask your Wedding Co-Ordinator for Price per Person

Gin Bar

Cocktail Bar

Bottled Beer Bar

Summer Berry Punch

Mulled Wine

Pimms (Pimms & Lemonade, Cucumber, Mint & Lemon twist)

Sparkling Wine

Champagne

Bucks Fizz (Champagne & freshly squeezed orange juice)

Corkage

Wine (per 75cl bottle) €7.50 per bottle

Sparkling Wine, Prosecco, Champagne (per 75cl bottle) €15.00 per bottle

*****PLEASE NOTE WE DO NOT PERMIT OR OFFER CORKAGE ON ANY OTHER ALCOHOL OTHER THAN WINE OR CHAMPAGNE *****

Please ask your wedding coordinator for a full wine list.

Evening Menu

Additional numbers can be catered for and charged per person
Wedding Cake can be served with the evening buffet if required.

Menu 1

- Freshly brewed Tea & Filter Coffee
- Selection of Sandwiches
- Cocktail Sausages

Menu 2

- Freshly brewed Tea & Filter Coffee
- Selection of Sandwiches
- Cocktail Sausages
- Chicken Goujons
- Mini Bouchée

Menu 3

- Freshly brewed Tea & Filter Coffee
- Selection of Sandwiches
- Cocktail Sausages
- Chicken & Fish Goujons
- Warm Bruschetta garnished with Pesto
- Chicken Kebabs

Menu 4

- Freshly brewed Tea & Filter Coffee
- Selection of Sandwiches
- Tiger Prawns wrapped in Pastry
- Chicken Goujons
- Canapes
- Chicken Skewers
- Vegetable Samosas

Residents Bar Extra Options

Tayto Sandwiches

Selection of Sandwiches

Mini Pizzas

Notes



Kilcoran
Lodge