

“Bronze Wedding Package”

“On Your Arrival”
Tea/Coffee/Biscuits

“To Start”
Creamy Chicken & Mushroom in a Vol Au Vent Pastry Case

“Soup Course”
Cream of Vegetable Soup

“Main Course”
Oven Baked Breast of Chicken, stuffed with a Potato, Herb & Breadcrumbs Farci, finished with an Irish Whiskey & Mushroom Cream Sauce

Or

Grilled Fillet of Atlantic Salmon finished with a Hollandaise Sauce

All Main Courses include a Selection of Seasonal Market Vegetables, Roast & Creamed Potatoes

“The Final Temptation”
Homemade Strawberry Cheesecake with Fruit Couli & Fresh Dairy Cream

Freshly Brewed Tea or Coffee

“An Evening Treat”
Tea/Coffee, Sandwiches & Cocktail Sausages

Price €35.00 per person

“Silver Wedding Package”

“On Your Arrival”

Seasonal Hot Fruit Punch Reception

Tea/Coffee/Biscuits

“To Start”

A Warm Salad of Spicy Chicken, Orange Segments, Cherry Tomatoes & Red Onion, finished with a Balsamic Dressing

“Soup Course”

Freshly Made Cream of Leek & Potato Soup

“Main Course”

Prime Roast Sirloin of Beef, Oven Roasted & drizzled with a Light Pot Wine Jus

Or

Grilled Fillet of Atlantic Salmon presented on a Pool of Creamy Saffron Sauce

All Main Courses include a Selection of Seasonal Market Vegetables, Roast & Creamed Potatoes

“The Final Temptation”

Homemade Baileys & Strawberry Gateaux finished with a Light Couli & Fresh Cream

Freshly Brewed Tea or Coffee

“To Quench Your Thirst”

2 Pours of House Wine

“An Evening Treat”

Tea/Coffee, Sandwiches, Cocktail Sausages, Chicken Goujons & Pizza Slices

Price €50.00 per person

“Gold Wedding Package”

“On Your Arrival”

Bucks Fizz Reception Celebration

Tea/Coffee/Biscuits

“To Start”

McWilliam Hors d'Oeuvre Starter consisting of Smoked Chicken Breast, Prawn Marie Rose & Fan of Cantaloupe Melon

“Soup Course”

Cream of Carrot & Orange Soup finished with Fresh Basil

“Main Course”

Prime Roast Fillet of Irish Beef Laced with a Wild Mushroom & Red Wine Sauce

Or

Oven baked Fillet of Cod, topped with a Pistachio Nut Crust, served with a Creamy Hollandaise Sauce

All Main Courses include a Selection of Seasonal Market Vegetables, Roast & Creamed Potatoes

“The Final Temptation”

McWilliam Dessert Plate consisting of Lemon Cheesecake, Chocolate Profiterole & Fresh Fruit Tartlet

Freshly Brewed Tea or Coffee

“To Quench Your Thirst”

2 Pours of House Wine

“An Evening Treat”

Tea/Coffee, Spring Rolls, Cocktail Sausages & Chicken Goujons

Price €58.00 per person

“Platinum Wedding Menu”

“On Your Arrival”

Traditional McWilliam Themed

Cocktails & Canapés

(Cosmopolitan’s & Harvey Wall-bangers, & Luxury Delicate Canapé Bites)

Tea/Coffee/Biscuits

To Entertain – A Pianists Recital

“To Start”

A Symphony of Seafood in a White Wine Lobster Sauce, presented in a Vol Au Vent Case

Or

McWilliam Hors d’Oeuvre Starter consisting of Smoked Chicken Breast, Prawn Marie Rose & Fan of Cantaloupe Melon

“Soup Course”

Cream of Roast Bell Pepper & Tomato Soup

“Main Course”

Prime Irish Fillet Steak cooked Medium presented on Wholegrain Mustard Mash & finished with Sauce Diane

Or

Lightly Grilled Fillet of Seabass served with a Polenta Cake & Creamy Saffron Sauce

“The Final Temptation”

Warm Chocolate Brownie served with fresh Cream & Vanilla Ice-cream

Or

Passion Fruit & Orange Teardrop Mousse

Tea/Coffee & Homemade Petit Flours

2 Pours of House Wine

A Toast of Sparkling Champagne

“An Evening Treat”

Tea/Coffee, Sandwiches, Garlic Mushrooms, Chicken Goujons & Cocktail Sausages

To Decorate - Chair Covers

Price €69.00 per person