





# TRANQUIL, LUXURIOUS & YOURS...

# **KEEPING YOU SAFE**

We understand the importance and peace of mind each of our guests need to feel comfortable during their stay in Killashee. We recognize that the COVID-19 virus has required all of us to be more mindful as we go through our daily activities. Our Hotel's Health & Safety Measure's, available online on our website, are our guarantee to you that we are prepared to safely welcome both you & your guests on your wedding day.





# THE THOMSON SUITE **WEDDING PACKAGE** OFFERS YOU THE FOLLOWING WITH OUR COMPLIMENTS:

~ Red carpet welcome

~ Champagne on arrival for the Wedding Couple

~ Tea, Coffee & Homemade Cookies for your guests on arrival

- ~ Killashee Bellinis or Mulled Wine Reception
- ~ Elegant Chiavari Chairs, personalised menu covers & candles on your tables
- ~ Fresh Floral arrangements created by our expert floral designer
- ~ Complimentary tasting of the proposed wedding menu for the Wedding Couple
- ~ One Complimentary Suite for the night of the Wedding for the Wedding Couple
- ~ Discounted accommodation rates for wedding guests for the duration of their stay
- ~ Discounted rates at the Spa & Leisure Club

Please note that the elements included in the package are non-transferable.

# THE THOMSON SUITE **PRESTIGE PACKAGE** OFFERS THE FOLLOWING DISCOUNTS IN ADDITION TO THE WEDDING PACKAGE:

- ~ The Prestige Package is offered daily from October to March (excluding dates between Christmas & New Year) & also Sunday to Thursday from April to September.
- $\sim 5\%$  discount from chosen Dinner Menu
- ~ Complimentary Sparkling Wine for the Toast
- ~ 50 portions of cocktail sausages, sandwiches, tea & coffee for your evening reception (based on minimum numbers of 120 guests)

Please note that the elements included in the package are non-transferable.

The menu suggestions & prices are valid for 2022 weddings, please note that there may be alterations for 2023 Weddings. Please note that prices are subject to a 5-8% increase.



# **SUGGESTED MENUS**

# 1ST COURSE ~ APPETISERS

Tian of Irish Crab Meat Avocado Puree, Pickled Cucumber & Dill, Foccacia Crouton, Red Pepper Coulis, Micro Coriander	€12.00
Smoked Salmon & Crab Roulade Avocado Puree, Sesame Seed Crust, Apple & Dill Vinaigrette, Rocket Salad	€13.05
Classic Caesar Salad Baby Gem Lettuce, Crispy Parma Ham, Garlic Sourdough Crouton, Creamy Caesar Dressing. Add Chicken	€10.40 €11.45
Confit Duck Spring Roll Pickled Ribbon Vegetable & Sesame Salad, Hoi Sin & Orange Dressing	€12.00
Goat's Cheese & Honey Mousse Beetroot Puree, Roast Beetroot, Sourdough Croutons, Orange & Sherry Vinaigrette	€10.95
Poached Chicken Wild Mushroom & Truffle Tart Candied Walnuts, Baby Cress, Tomato & Basil Dressing	€11.45
Creamed Spinach & Feta Cheese Tart Red Onion Compote, Cherry Tomato	€10.95
Smoked Salmon Homemade Treacle Brown Bread, Pickled Cucumber, Dill & Lemon Crème Fraiche, Caper Berry Vinaigrette	€12.00





# 2ND COURSE SOUP/SORBET

Cream of Potato & Spinach Soup with Spring Onion	
Cream of Sweet Potato Soup with Smoked Bacon Crisp	
Traditional Cream of Vegetable Soup with Fresh Herbs	
Butternut Squash & Parmesan Soup with Thyme Oil	
Cream of Carrot & Coriander Soup	
Mediterranean Soup with Basil Oil	
Wild Mushroom & Truffle Soup with Tarragon Cream	
	All €5.00
All soups can be prepared without cream & garnish	
SORBET	
A Selection of Seasonal Sorbets are available upon request	€5.00
Champagne & Strawberry	€5.20





## 3RD COURSE ~ MAIN COURSE

Slow Roasted Prime Irish Beef Fillet Medallions Scallion Mash, Celeriac & Truffle Puree, Roasted Shallot & Thyme Sauce	€41.95
Roast Rump of Slanney Valley Lamb Pea & Mint Puree, Garlic Mash, Tomatoes, Black Olive & Garlic Jus	€40.75
Roast Supreme of Irish Chicken Sweet Potato Puree, Scallion Mash, Baby Spinach & Whole Grain Mustard Sauce	€35.00
Roast Prime Irish Sirloin of Beef Mushroom Ragout, Chive Mash & Port Jus	€37.95
Seared Fillet of Sea Bass Cauliflower Puree, Pomme Puree, Vegetable Crisp, Dill, Shrimp & Champagne Sauce	€36.55
Fillet of Salmon Spinach Puree, Sundried Tomato Mash, Sauce Vierge, Parmesan Tuile & Baby Cress	€37.00
Pan fried Fillet of Cod Pea Puree, Parsley Mash, Clam, Tomato & Chive Butter Sauce	€37.50
All Main Courses are inclusive of Fresh Vegetables & Potatoes. Seasonal Prime fish available on request VEGETARIAN OPTIONS	
VEGETARIAN OF HONS	
Spinach & Feta Tortellini Romesco Sauce, Crispy Basil, Baby Herbs	

We are happy to cater for vegetarian, vegan, coeliac & any other dietary requirements of guests.



## 4TH COURSE ~ DESSERTS

Raspberry Pavlova
Meringue Drops, Raspberry Gel, Chantilly & Fresh Berry Compote

Triple Chocolate Mousse
White & Milk Chocolate Mousse inside Dark Shell with Praline Biscuits

Lemon Meringue Tart Tart filled with Raspberry Confit, Lemon Curd & Zesty Italian Meringue

Warm Apple Crumble Sauce Anglaise & Vanilla Ice Cream

Salted Caramel Cheesecake Biscotti Crumble, Warm Caramel Sauce & Milk Chocolate Ganache

## Orange & Carrot Gateaux

Killashee Signature Assiette

Mascarpone Chantilly with Ginger & Orange Whipped Ganache

All €8.90

All €9.25

Add ice cream to any of the above desserts €1.00 supplement per person

## 5TH COURSE – TEA & COFFEE

Tea & Coffee	€2.25 per person
Tea & Coffee with Petit Fours	€4.00 per person



# **DRINKS RECEPTION FOOD & NIBBLES**

Selection of Canapés	€8.30 per portion
Selection of Mini Sliders	€4.50 each
Selection of Sandwiches	€4.95 per portion
Strawberries Dipped in Chocolate	Seasonal - Price on Request
Selection of Homemade Fruit Scones, Raspberry Jam & Vanilla Cream	€3.50 per portion
Selection of Macaroons (3 per portion)	€2.50 per portion
Homemade Mince Pies (2 per portion)	€3.50 per portion
Carving Station Honey Roast Ham & Roast Turkey, Fresh Rolls and an selection of sauces served to the guests by our chef *minimum of 50% of the total amou	€6.20 per person
Cheese & Cured Meat Buffet Selection of Cheeses, Cured Meats, Chutneys, Crackers & Grapes *minimum of 50% of the total amount of guests	€8.85 per person

Canapé Selection Includes;
Mini Shepard's Pie
Tomato & Basil Bruschetta
Crispy Mozzarella Sticks with Chilli Dip
Truffle & Parmesan Risotto Balls

Note canapé selection can vary. The above is a typical Chef's Selection Selection of Mini Sliders Mini Pulled Pork, Asian Slaw Mini Beef Burgers, Relish & Pickle Mini Smoked Salmon, Rocket & Horseradish Wrap





# DRINKS RECEPTION FOR YOUR WEDDING

## **Complimentary Cocktail Selection**

Killashee Bellinis

Mulled Wine

#### **Sparkling Wine**

Prosecco Frizzante Sparkling Wine	€7.00 per glass
Perrier-Jovet Brut, NV Champagne, France	€12.00 per glass
Kir Royal (with Prosecco)	€9.00 per glass
Kir (White Wine & Cassis)	€7.00 per glass
Dressed Pimms	€6.50 per glass
Warm Apple Cider	€5.95 per glass

#### **Gin Bar**

Bombay Sapphire & Beefeater 24 Gin	€7.95 per glass
Garnished with Orange peel & Lime served with tonic water. *Minimum 50 required.	
Dress your Gin (Bombay Sapphire or Beefeater 24 Gin)	€8.45 per glass
Choose from a Selection of Berries, Pomegranate & Pink Grapefruit. *Minimum 50 required.	

#### **Whiskey Tasting**

Jameson Red Label, Black Barrel Jameson, Jameson Caskmates	€7.95 per person
Others available on request. *Minimum 50 required.	

#### **Cocktail Station**

 Select three cocktails from our extensive cocktail list.
 €12.00 per cocktail

 Sample Cocktails;
 Mojitos, Cosmopolitan





# **EVENING RECEPTION FOOD**

Selection of Pizzas (served buffet Style)	€8.30 per portion
Selection of Sandwiches & Cocktail Sausages (served buffet Style)	€7.95 per portion
Selection of Sandwiches & Chicken Goujons (served buffet Style)	€8.30 per portion
Chicken Curry & Rice (served buffet Style)	€8.30 per person
Southern Fried Chicken & Wedges, Snack Box Style	€8.30 per person
Deep Fried Fish & Chips	€8.30 per person
Freshly Brewed Tea & Coffee Complimentary with evening food	

# **TERMS AND CONDITIONS**

- $\sim$  Please note there is a minimum 5 course menu required.
- $\sim$  The prices are based on one choice per course and are inclusive of V.A.T.
- ~ If a choice is required in any course a €5.00 supplement must be added onto the more expensive of the two options required.
- ~ Children's Menus are available starting from €17.25 for a 3 course menu or half of the adult 5 course menu at half of the adult menu price.
- ~ We cater for all vegetarians, vegans and other dietary requirements.
- ~ Please note the menus & prices are valid for all 2022 bookings. There may be alterations to menu selections & prices for 2023 Weddings.





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