

# CLASSIC PACKAGE MENU

LET US HELP YOU MAKE THE PERFECT CHOICE FOR YOUR SPECIAL DAY

*The Carnegie Court Hotel is delighted to announce the launch of our new Midweek Classic Package.  
The Classic Package offers the ultimate standards and reputation at an attractive price.*

Glass of Prosecco for all Guests on arrival to the Hotel

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Freshly Brewed Tea, Coffee and Homemade Mini Scones with Fresh Cream and Jam on arrival for all Guests

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Chicken and Mushroom Bouchee served in a White Wine Sauce

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Bride and Grooms Choice of Soup

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Roast Crown of Turkey & Honey Baked Ham with Sage & Onion Stuffing and served with Roasted Potatoes and a Rich Roasting Gravy

OR

Pan Seared Fillet of Fresh Sea Bass served on a Bed of Wilted Spinach & Fresh Salsa Verde

Main course served with a selection of Fresh Seasonal Vegetables & Potatoes

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Fresh Cream Profiteroles with Warm Chocolate Sauce

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Freshly Brewed Tea or Coffee

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Menu A Evening Catering for all guests

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€45.00 PER GUEST



# TERMS & CONDITIONS

LET US HELP YOU MAKE THE PERFECT CHOICE FOR YOUR SPECIAL DAY

- ~ Provisional bookings can be held for up to 2 weeks, after which they will be automatically released.
- ~ A non-refundable deposit of €750 is required to secure your booking.
- ~ Prospective clients must always meet with a member of our management team by appointment prior to acceptance of the first deposit. Deposits must be paid in person by both the bride & groom to the hotel; otherwise the hotel reserves the right to cancel the booking.
- ~ In the event of a cancellation notification must be sent to the hotel in writing by the bride & groom.
- ~ A further deposit of half the estimated total will be due 6 months prior to your wedding date.
- ~ All prices quoted in our brochure are subject to annual review.
- ~ All external suppliers sourced separate to the hotel's services must adhere to all hotel policies while providing their own services within the hotel and comply with all health and safety regulations within their chosen industry. The hotel does not accept responsibility for the products or services provided by the mentioned product and services providers.
- ~ With exception of the wedding cake, no food or drink can be brought onto the hotel premises. Only food and drink purchased on the property can be consumed in the hotel.
- ~ All guests wishing to stay the night of the wedding will be granted the special accommodation rates given. They can avail of these rates by booking with the hotel directly only.
- ~ The resident's bar at the hotel has a closing time of 3.00am. Serving times after this is at the discretion of the bar manager.
- ~ Final numbers must be submitted to the hotel 5 days prior to your reception date and this will be the minimum number charged for. Any increase in numbers will be charged for accordingly. Seating plan names must be provided at least 5 days beforehand to ensure the use of a special table plan poster.
- ~ The final balance must be settled 5 days prior to your event; any extra charges will be charged to the bride & grooms bedroom and must be settled for on departure.
- ~ The operation of your wedding reception on the day will be carried out accordingly to your last function file submitted to you by the hotel manager prior to your event. In the case of changes to these details or additional information, the bride(s) or groom(s) must communicate these changes to the mentioned manager prior to your event.
- ~ The hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretences; or should any guest attending the event behave in a way considered to be detrimental offensive or contrary to normal expected standard of behaviour, without recovery of deposit or monies paid.
- ~ The hotel accepts no responsibility for the loss or damage of any gifts, cards, cakes, flowers or bouquets etc. left in the hotel. Please ensure you collect all belongings before your departure.
- ~ The Hotel will accept no responsibility for wedding cakes. Information on allergens associated with the wedding cake(s) is not the responsibility of the hotel. The bride & groom are responsible for the delivery & collection of their wedding cake. The hotel will not store wedding cakes for more than 1 day after the wedding.

Signed on behalf of the client: \_\_\_\_\_

Print Name: \_\_\_\_\_ Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Signed on behalf of The Carnegie Court Hotel: \_\_\_\_\_

Print Name: \_\_\_\_\_ Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

# À LA CARTE MENU

LET US HELP YOU MAKE THE PERFECT CHOICE FOR YOUR SPECIAL DAY

## *Appetisers*

### FAN OF GALIA MELON

With Kiwi and Citrus Fruit

### BUTTERMILK FRIED CHICKEN CAESAR SALAD

Bound in a Caesar Dressing and topped with Fresh  
Parmesan Shavings

### THAI SALMON FISHCAKE

With a Lime & Ginger Dressing on a Bed of  
Seasonal Leaves

### SMOKED SALMON

Served on Irish Brown Bread drizzled with Caper  
Mayonnaise and assisted with a Seasonal Salad

### GARLIC MUSHROOMS

Herb Crumbed Button Mushrooms with Cream  
Garlic & Herb Mayonnaise

### SPICY CHICKEN SALAD

Served with a Rocket Salad and a Sweet Chilli Dressing

### CHICKEN & MUSHROOM BOUCHEE

Served in a White Wine Sauce

### RICH CHICKEN LIVER PATE

Served with Redcurrant Sauce

### SPINACH & GOATS CHEESE TARTLET

With a Rocket Salad

## *Choice of Soups*

### BRIDE & GROOMS

Choice of Soup

### TRADITIONAL LEEK & POTATO SOUP

### CREAM OF FRESH VEGETABLE SOUP

### CREAM OF MUSHROOM SOUP

With Madeira

### TOMATO & BASIL SOUP

With Garlic Croutons

### CARROT & CORIANDER SOUP

### CREAM OF CHICKEN & SWEETCORN SOUP

### SPLIT & GREEN PEA SOUP

With Cubes of Smoked Ham

### CREAMY SEAFOOD CHOWDER

## *Main Courses*

### SLOW ROASTED PRIME

### IRISH BEEF

With Yorkshire Pudding & a Rich Gravy

### 8OZ IRISH SIRLOIN STEAK

Served with an Onion and Mushroom Ragout,  
Cream Whisky and Peppercorn Jus

### 8OZ IRISH FILLET STEAK

Served with Rosti Potato, Garlic Butter  
and Pepper Sauce

### ROAST LEG OF LAMB WITH A ROSEMARY JUS

Served on a Bed of Herb Infused

Creamed Potato

### ROAST CROWN OF TURKEY & HONEY BAKED HAM

With Sage & Onion Stuffing and served with Roasted  
Potatoes and a Rich Roasting Gravy

### ROAST HALF CHICKEN

With a Stuffed Bacon Roll served with a

Rich Roast Gravy

### ROAST BREAST OF CHICKEN

With Fondant Potato and served with a

Wild Mushroom Cream

### SLOW ROASTED LOIN OF PORK

Served with Crispy Crackling & finished with a  
Caramelised Apple Jus

### BAKED DARNE OF FRESH SALMON

Served with Stir Fried Greens, Chive & Lemon

Beurre Blanc

### PAN SEARED FILLET OF FRESH SEA BASS

Served on a Bed of Wilted Spinach & Fresh

Salsa Verde

### ROAST MONKFISH

Wrapped in Bacon served with Olive Oil Mashed  
Potato and a Homemade Mustard Cream

### RAVIOLI OF SPINACH AND COTTAGE CHEESE

With a Parmesan & Basil Cream Sauce

### PENNE PASTA ARRABIATA

With Mediterranean Vegetables and a Chilli  
& Tomato Sauce

## *Desserts*

### WARM APPLE PIE

With Vanilla Custard

### FRESH CREAM PROFITEROLES

With Warm Chocolate Sauce

### FRESH FRUIT PAVLOVA

With Strawberry Coulis

### RICH BAILEYS CHEESECAKE

### APPLE & BERRY CRUMBLE

With Crème Chantilly

### ASSIETTE OF SEASONAL DESSERTS

### WHITE MILK DOUBLE CHOCOLATE MOUSSE

With a Raspberry Coulis

### TIRAMISU

With a Coffee and Chocolate Sauce

# EVENING CATERING

LET US HELP YOU MAKE THE PERFECT CHOICE FOR YOUR SPECIAL DAY

*Our Evening Catering Menus can be personalised for your own choice and ideas and includes a huge variety and selection*

- ~ Cocktail Pork Sausages
- ~ Oriental Spring Rolls
- ~ Shrimp Rolls Tail
- ~ Chicken Tikka Samosas
- ~ Oriental Chicken Cigars
- ~ Crispy Cod Bites
- ~ Mini Meatballs
- ~ Vegetarian Spring Rolls
- ~ Chicken Wings

Deluxe Range: Go that little bit extra and choose a delicious item off our new Deluxe Range. Perfect for something individual and unique for your evening catering menu. Simply add €1.50 per Deluxe Item chosen to your package.

- ~ Prawn Twisters
- ~ Potato Shrimp Skewers
- ~ Crispy Cajun Chicken Fingers
- ~ Selection of Oriental Canapes
- ~ Coconut Shrimp Skewers

**Menu A:** Selection of 3 items off our Evening Catering Menu with a choice of 2 Sauces.

**Menu B:** Selection of 4 items off our Evening Catering Menu with a choice of 2 Sauces.

**Menu C:** Selection of 4 items off our Evening Catering Menu plus 1 item off our Deluxe Range with a choice of 2 Sauces.



# OUR WEDDING PACKAGES

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## Platinum Wedding Package

€65.00 PER PERSON

Glass of Prosecco for all Guests on Arrival

Freshly Brewed Tea, Coffee and a selection of Canapés on arrival

Spinach & Goats Cheese Tartlet with a Rocket Salad

Bride and Grooms Choice of Soup

Roast Prime Sirloin of Irish Beef With Yorkshire Pudding & a Red Wine Jus

OR

Pan Seared Fillet of Fresh Sea Bass Served on a bed of Wilted Spinach & Fresh Salsa Verde

Main course served with a selection of Fresh Seasonal Vegetables & Potatoes

Half Bottle of House Wine per Guest

Assiette of Seasonal Desserts

Freshly Brewed Tea or Coffee and After Dinner Mints

Menu C Evening Catering for all guests

## Gold Wedding Package

€60.00 PER PERSON

Glass of Prosecco for the Bridal Party on Arrival

Freshly Brewed Tea, Coffee and Homemade Mini Scones with Fresh Cream and Jam on arrival

Buttermilk Fried Chicken Caesar Salad bound in a Caesar Dressing

Bride and Grooms Choice of Soup

Baked Darnè of Fresh Irish Salmon served with Stirfried Greens, Chive & Lemon Beurre Blanc

OR

Roast Crown of Turkey & Honey Baked Ham with Sage & Onion Stuffing & Rich Roasting Gravy

Main course served with a selection of Fresh Garden Vegetables & Potatoes

Glass of House Wine per Guest

Warm Apple and Berry Crumble

Freshly Brewed Tea and Coffee

Menu B Evening Catering for all guests

## Silver Wedding Package

€50.00 PER PERSON

Glass of Prosecco for the Bridal Party on Arrival

Freshly Brewed Tea, Coffee and Homemade Mini Scones with Fresh Cream and Jam on arrival

Spicy Chicken Salad served with a Rocket Salad and a Sweet Chilli Dressing

Bride and Grooms Choice of Soup

Roast Crown of Turkey & Honey Baked Ham with Sage & Onion Stuffing & a Red Wine Jus

Main course served with a selection of Fresh Seasonal Vegetables & Potatoes

Fresh Fruit Pavlova with Strawberry Coulis

Freshly Brewed Tea or Coffee

Menu A Evening Catering for all guests



A close-up photograph of a wedding ring and a bouquet of flowers. The ring is in the foreground, showing the band and the setting. The bouquet is in the background, featuring white and pink flowers with green leaves. The background is a light, textured surface.

# WEDDING COMPLIMENTS

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*Your wedding is a once in a lifetime experience. Here at the Carnegie Court Hotel we offer you a personalised service, support, advice and guidance all wrapped up in your own unique wedding package ensuring you that your wedding is stress free and exactly as you want it.*

\*EACH WEDDING AT THE HOTEL WILL RECEIVE THE FOLLOWING COMPLIMENTARY

- ~ Red Carpet on arrival
- ~ Champagne Toast for the Bride & Groom
- ~ Freshly Brewed Tea, Coffee and Homemade Mini Scones with Fresh Cream and Jam on arrival for all Guests
- ~ Complimentary Accommodation for the Bride & Groom in our Bridal Suite with Full Irish Breakfast
- ~ Complimentary Accommodation for Parents of both the Bride & Groom
- ~ Personalised Wedding Menus
- ~ Personalised Seating Plan
- ~ Candelabras for each table
- ~ Choice of Cake Stands & Knife
- ~ Choice of Chair Cover and Matching Sash and Linen Napkins
- ~ Complimentary PA system for your speeches
- ~ Menu Tasting for the Couple upon receipt of a Booking Deposit

\*Complimentary items above are for weddings with minimum numbers of 80 guests