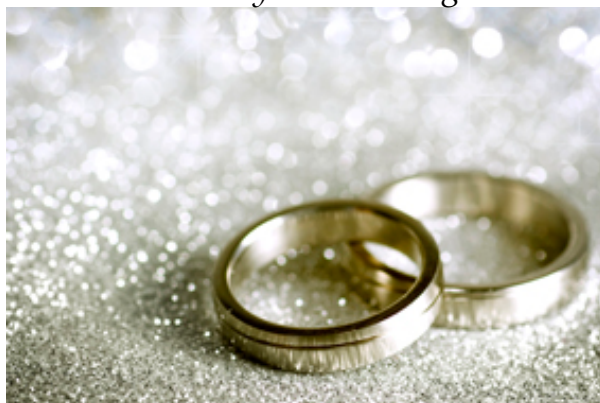




Wedding Package

- *Royal Red Carpet on your arrival for the Bride & Groom to enjoy a Champagne toast,*
 - *Exclusive One Wedding per day*
- *Elegant choice of centre pieces, fresh floral arrangements & candles*
 - *Exquisite chair covers with colour co-ordinating sashes*
 - *Choice of cake stand & themed lighting*
 - *PA system & microphone for speeches & background music*
 - *Complimentary accommodation for the Bride & Groom, with champagne breakfast on your first morning as husband & wife*
 - *Complimentary mulled wine or refreshing Summer punch, freshly brewed tea/coffee, biscuits and Selection of Sandwiches*
 - *Sumptuous five course meal- Choose a starter, soup, sorbet two main courses & a medley of three miniature desserts*
 - *A glass and top up of wine to accompany the meal for each guest*
- *Choose two items from our evening finger food, accompanied by selection of sandwiches & freshly brewed tea & coffee,*

served with your wedding cake.



Wedding Menu

Starters

Caesar Salad

Crisp cos Leaves with Croutons & Parmesan
In a Creamy Dressing

Duo of Melon

Chilled Honeydew & Galia Melon with Fruit Salad & Raspberry Coulis

Black Pudding Parcel

Parcel of Clonakilty Black Pudding with Fruit Compote & Port Jus

Chicken & Mushroom Vol au Vent

Roast Chicken & Mushroom in a light veloute Sauce in a Crisp pastry
Case

Seafood Tartlet

Selection of Fresh Seafood in a Light tartlet with a Tomato & Chive
Sauce

Smoked Salmon & Prawn Salad

(€2.00 Supplement)

Salad of Oak Smoked Salmon with Dublin Bay Prawns & Marie Rose
Sauce

Tomato & Basil Tartlet

Open tartlet with Plum tomato, Basil & Red Onion Topped with Rocket
& Parmesan Salad

Soups

Cream of Vegetable Soup
With Croutons & Herb Cream

Potato & Leek Soup
With Spring Onion

Red Pepper & Chicken Soup

Tomato & Basil Soup

Sorbet Choice

Champagne Sorbet
With Strawberries & Mint

Lemon Sorbet

Mojito Sorbet

Mains

Roast Sirloin of Beef

Succulent Roast Sirloin of Irish Beef with Chefs Jus

Roast Turkey & Ham

Roast Turkey Crown with Baked Ham & Traditional Stuffing
with Roast Gravy & Cranberry Sauce

Roast Lamb

Roast Prime Leg of Lamb with Roast Gravy & Mint Sauce

Salmon Fillet

Baked Fillet of Salmon topped with Potato Herb Crust on a Lemon
Butter Sauce

Roast Chicken

Breast of Chicken Stuffed with Potato & Spinach wrapped in Bacon,
Oven Roasted & Served with Gaelic Sauce

Fillet of Seabass

Grilled Fillet of Seabass on a Potato & Herb Galette
Served with Smoked Salmon & Lemon Butter Sauce

Fillet of Cod

Roasted Cod Fillet with Basil Mash & Tomato Provencal

Fillet of Turbot

Fillet of Turbot Served with Roasted Fennell & Dill Sauce

Gaelic Steak

(€3.00 Supplement)

Grilled Sirloin of Prime Irish Beef with a Whiskey & Mushroom Sauce

Fillet of Irish Beef

(€5.00 supplement)

Grilled Fillet of Irish Beef with roast Shallots & a Light Pepper Cream
Sauce.

We are pleased to cater for all special diets, please notify us should you or your guests have any allergies or special requirements

Medley of Desserts

**Choose three of the following miniature desserts
to be served with Vanilla Ice cream**

Strawberry Cheese Cake

Fresh Fruit Pavlova

Warm Apple tart

Profiteroles with chocolate sauce

Lemon cheese cake

Chocolate Marquise

Accompaniments

**Choose two Vegetables accompaniments
from the following:**

Cauliflower au gratin.
Buttered carrots
Peas paysanne.
Brussel Sprouts

Choose two Potato accompaniments from the following:

Roast Potatoes
Creamed Potatoes
Buttered new boiled Potatoes
Gratin Potatoes

Vegetarian Main Courses

Roast Vegetable & Goats Cheese Tartlet

Risotto with wild Mushrooms & Thyme

Vegetable Stirfry with Savoury Rice

Penne Pasta with Roasted Peppers, Tomato & Basil

Evening Buffet

Finger Food Selection

Choose two items from the following;-

Chicken Goujons

Cocktail Sausages

Mini Spring Rolls

Garlic Mushrooms

Mini Quiches

Fish Goujons

Potato Wedges

TERMS AND CONDITIONS FOR WEDDINGS & FUNCTIONS

1. Hotel has Policy of One Wedding a Day.
2. There is a €1,500 deposit required to secure your booking. The hotel will not consider the booking as definite until we have received the deposit.
3. Deposits are non – refundable.
4. The Hotel will be delighted to hold your date with a booking deposit of €500.00, balance to be paid within 4 weeks.
5. A further payment will be due 3 months before your Wedding date.
6. The Hotel request you notify us in advance of your entertainment.. i.e Band, Disco, We recommend the music commences no later than 9.30pm
7. The Final number of guests & seating plan must be submitted 5 days prior to your reception. Your account will be based on this final number of guests, increased numbers attending will be charged accordingly. You may settle your account in advance of the Wedding if you so wish , otherwise the remainder of your wedding account must be settled the morning after your reception. Bank drafts are accepted. If you wish to pay by credit card the standard commissions charged to us by the credit card company will be added to your final bill.
8. Your Wedding Cake must be delivered to the Hotel prior to your Wedding day and must be clearly labelled with name and date of reception, Presents, Cakes, Flowers, Decorations etc left in the Hotel must be collected by 1pm the following day as hotel cannot accept responsibility for items not collected on time or are under no obligation to hold the items.
9. In the event of cost rises out of our control i.e. VAT, Excise duty etc..., the Hotel reserves the right to increase prices accordingly.
10. The Percy French Hotel will not accept bookings for Functions made through third parties, event co-ordinators or under false pretences. Any such bookings, deposits or contracts will be deemed null and Void.(without prejudices)