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LUTTRELLSTOWN CASTLE
GOLF & COUNTRY CLUB



Weddings at The Clubhouse





The Clubhouse

AT LUTTRELLSTOWN CASTLE RESORT



Nestled in the heart of a tranquil five hundred and sixty acre estate, The Clubhouse at Luttrellstown Castle Resort is an idyllic location for the wedding of your dreams.

In keeping with the prestige and old world charm of the Luttrellstown Estate, The Clubhouse has been designed in the style of a Swiss Alpine chalet, with spacious interiors, luxurious facilities and panoramic views over the Wicklow mountains. Truly a five star country club, with an ambience of calm grandeur.

WEDDING ELEMENTS

- ✦ Pre wedding consultation with your personal wedding co-ordinator
 - ✦ Arrival reception in The Club Lounge
 - ✦ Red carpet and sparkling wine arrival for bride and groom
 - ✦ Elegant candelabra centrepiece
 - ✦ Cake stand and knife
 - ✦ Personalised menu and table plan
 - ✦ Audio equipment for speeches
 - ✦ Luttrellstown golf course and lakes as a backdrop for your wedding photography
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The Meadow

€79.00

- ☛ Arrival reception of tea, coffee and home made biscuits
- ☛ Five course set menu which includes an appetiser, soup or sorbet, a main course, dessert, tea or coffee
- ☛ Half bottle of house wine per person
- ☛ Evening snacks – your choice of two from the evening food selection

From our menu, choose one appetiser, a soup or sorbet, a main course, a dessert, and a choice of two hot items from the evening snacks.

The Laurel

€99.00

- ☛ Arrival reception of sparkling wine, tea, coffee and home made biscuits
- ☛ Selection of two hot and two cold canapés
- ☛ Five course set menu which includes an appetiser, soup or sorbet, choice of two main courses, dessert, tea or coffee
- ☛ Half bottle of house wine per person
- ☛ Evening snacks – your choice of two from the evening food selection

From our menu, choose four canapés, one appetiser, a soup or sorbet, a choice of two main courses, a dessert and a choice of two hot items from the evening snacks.

Our Head Chef is delighted to assist you with your menu choices.

Note: Prices are per person.



Menu

APPETISER

Caesar Salad, Baby Gem, Parmesan Shavings, Bacon Lardons, Thyme Croutons
Oak Smoked Salmon, Cucumber Ribbons, Saffron Aioli, Lemon and Parsley
Duck Spring Roll, Plum Chutney, Bok Choy, Noodles Lime and Mint Yogurt
Pulled Pork Croquette, Apple and Celery Slaw, Whole Grain Mustard Mousseline
Warm Goats Cheese and Red Onion Tart, Frisee Salad, Basil Pesto
Warm Chicken Salad, Balsamic Vinegar, Sundried Tomatoes, Provençal Vegetables

SOUP

(Choose either a soup or a sorbet course)

Leek and Potato, Chive Crème Fraîche
Wild Mushroom, Truffle Oil
Roasted Red Pepper and Tomato, Basil Pesto
Carrot and Ginger
Sweet Potato and Coriander
Cream Of Vegetable Soup
Celeriac and Black Truffle
Roast Pumpkin and Thyme

SORBET

Wild Berry
Lemon
Blood Orange
Raspberry

MAIN COURSE

Prime Sirloin Steak, Celeriac Purée, Red Onion Marmalade, Slow Roast Tomato, Red Wine Jus *(€5.00 supplement)*
Supreme Of Chicken, Bacon Mash Potato, Asparagus Spears, Butternut Squash, Thyme Jus
Maple Glazed Pork Belly, Glazed Baby Leek, Carrot Purée, Gratin Potato
Lamb Shank, Honey and Thyme Roasted Root Vegetables, Lamb Jus
Fillet Of Cod, Sauté Potato, Roast Red Pepper Dressing, Confit Cherry Tomato, Warm Lemon Marinated Courgette
Fillet Of Salmon, Dauphinoise Potato, Wilted Greens, Citrus Beurre Blanc

DESSERT

Assiette of Desserts – Vanilla and Raspberry Cheesecake, Ruby Chocolate Tartlets, Raspberry Macaroons
Apple Crumble Tartlets, Crème Anglaise, Vanilla Ice Cream
Lemon Meringue Tartlets, Raspberry Sorbet
Warm Chocolate Brownie, Cookie Ice Cream, Chocolate Sauce

FRESHLY BREWED TEA OR COFFEE

PETIT FOURS





EVENING SNACKS

Traditional Fish and Chips, Tartar Sauce
Chicken Goujons, Cajun Mayo Dip
Bacon Butties, Crusty Ciabatta
Vegetable Spring Roll, Sweet Chilli Dip



The Laurel

PACKAGE EXCLUSIVES

The following additional selection applies only to The Laurel package

ARRIVAL CANAPÉS

(Your choice of two hot and two cold)

Chicken Ballotine, Pistachio and Orange Confit
Wild Mushroom Tart, Parmesan Gratin
Chilli Prawn, Lime and Coriander
Chicken Satay, Peanut Sauce
Asparagus and Blue Cheese Frittata
Smoked Chicken and Sundried Tomato Tart

Goats Cheese Parfait, Roast Red Pepper
Smoked Salmon, Guinness Brown Bread
Classic Buffalo Mozzarella Caprese



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