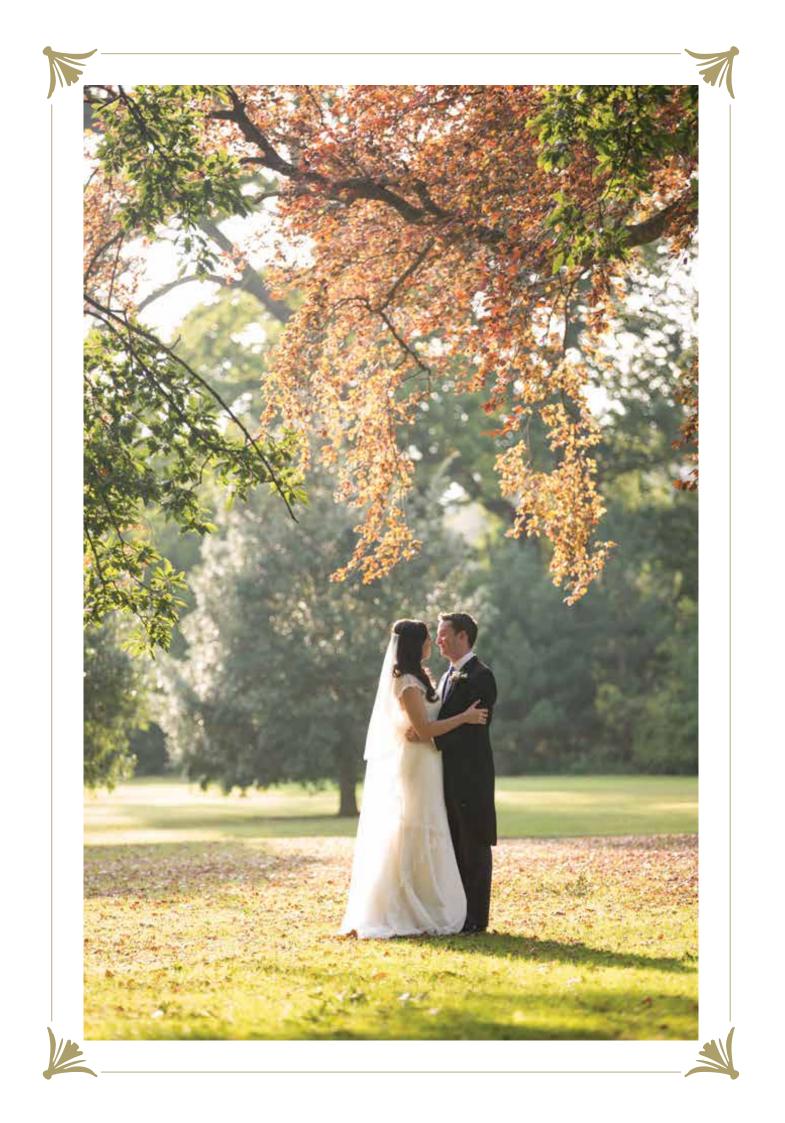






Weddings at The Clubhouse





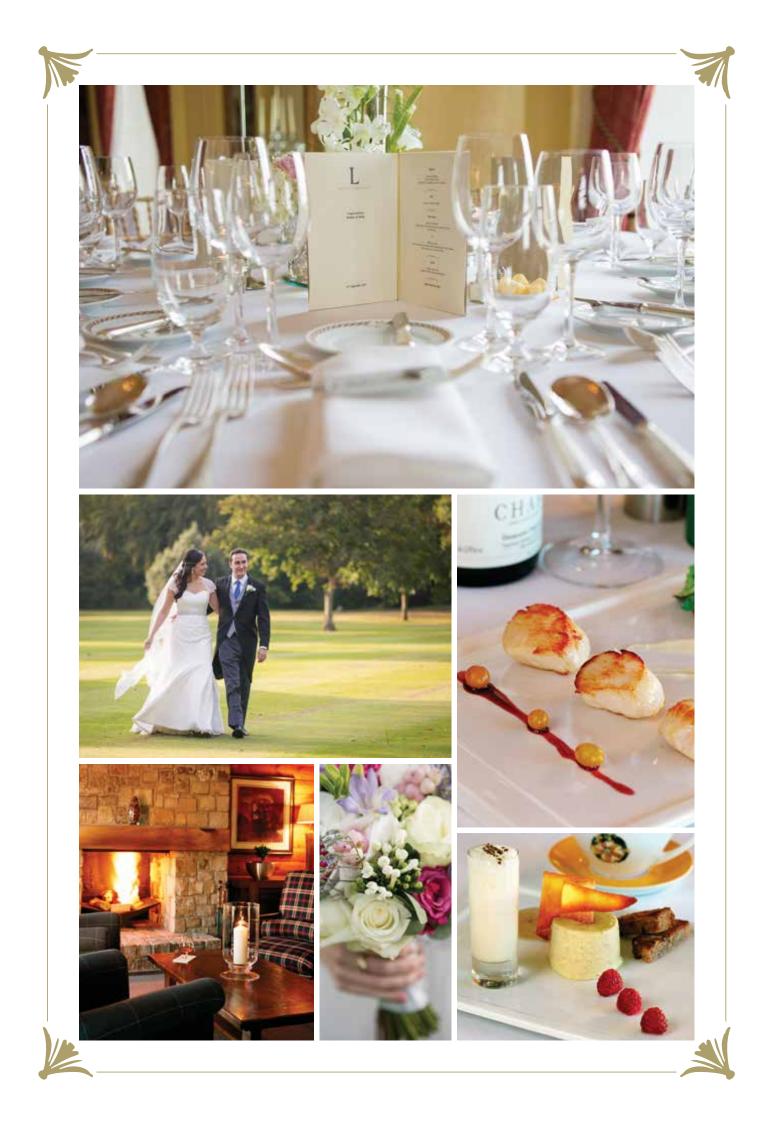
AT LUTTRELLSTOWN CASTLE RESORT

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
- w Arrival reception in The Club Lounge
- w Red carpet and sparkling wine arrival for bride and groom
- Elegant candelabra centrepiece
- Cake stand and knife
- ♥ Personalised menu and table plan
- w Audio equipment for speeches
- Luttrellstown golf course and lakes as a backdrop for your wedding photography





~ €7900 ~

- w 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
- W 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 m

- 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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