

CLUBHOUSE WEDDING PACKAGES

All Wedding Packages at The Clubhouse at Luttrellstown Castle Resort

include the following

Pre Wedding Consultation with your Personal Wedding Co-Ordinator

Arrival Reception in The Club Lounge

Red Carpet and Sparkling Wine Arrival for Couple

Elegant Candelabra Centrepieces

Cake Stand and Knife

Personalised Menus and Table Plan

Audio Equipment for Speeches

Luttrellstown Golf Course and Lakes as a backdrop for your wedding photography

THE MEADOW PACKAGE

€90 PER PERSON

Arrival reception of sparkling wine, tea, coffee and homemade biscuits

Five-course menu to include one starter, one soup or sorbet, one main courses,
one dessert, tea or coffee and petit fours

Half bottle of house wine per person

A Selection of Evening snacks

THE LAUREL PACKAGE

€115 PER PERSON

Arrival reception of sparkling wine, tea, coffee and a choice of

homemade cookies or mini doughnuts

A Selection of Canapés

Five-course menu to include one starter, one soup or sorbet,
a choice of two main courses, one dessert, tea or coffee and petit fours

Half bottle of house wine per person

A Selection of Evening snacks

CANAPÉS

CHOOSE FOUR

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

APPETISERS

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

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

ENTRÉES

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

VEGETARIAN OPTIONS

Wild Mushroom Tagliatelle

Rocket Leaf Salad, Pesto, and Parmesan Shaves

Wild Mushroom Risotto

Rocket Leaf Salad, Pesto, and Parmesan

Roasted Butter Nut Squash Risotto

Bell Pepper, Pine Nut Tapenade

Spinach and Gorgonzola Rigatoni

Red Pepper Pesto, Parmesan Shaves

Mesclun Leaf Salad

Marinated Mediterranean Vegetables, Focaccia Croutons, Black Olive Dressing

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 and Peti Fours

EVENING SNACKS

CHOOSE TWO

Traditional Fish and Chips, Tartar Sauce

Chicken Goujons, Cajun Mayo Dip

Pulled Pork, BBQ Sauce, Brea Bread

Vegetable Spring Roll, Sweet Chilli Dip

Freshly Brewed Coffee and Tea

UPGRADE YOUR PACKAGE

DRINKS RECEPTION

Upgrade from Massotino Prosecco to Veuve Clicquot Champagne for Arrival Reception	€16.50 per person
Mulled Wine	€8.00 per person
Pimms Reception	€8.50 per person
Espresso Martini	€14.50 per glass
Cosmopolitan	€14.50 per glass
Old Fashion	€14.50 per glass
Whiskey Sour	€14.50 per glass

RECEPTION TREATS

Homemade Mini Scones with Preserves & Cream, Tea & Coffee	€8.50 per person
Finger Sandwiches	€12.50 per person
Mince Pies with Tea & Coffee	€7.50 per person
Charcuterie Board	€18.00 per person

WINE

LUTTRELLSTOWN SPECIALLY SELECTED WINE

Bouchard Aine & Fils Sauvignon Blanc	€35.00 per bottle
Bouchard Aine & Fils Chardonnay	€35.00 per bottle
Bouchard Aine & Fils Pinot Noir	€35.00 per bottle
Bouchard Aine & Fils Merlot	€35.00 per bottle
Full wine list available	

TOAST DRINK

Massotino Prosecco	€12.50 per glass
Veuve Clicquot Champagne	€25.00 per glass