



## ***Drinks Reception***

*Mimosa*  
*Champagne topped with Fresh Orange Juice*  
**€17.20 per glass**

*Westbury Champagne Cocktail*  
*Cointreau, Raspberry Vodka, Cranberry Juice, topped with Champagne*  
**€17.20 per glass**

*Caribbean Cocktail*  
*Blend of Rum and Assorted Fresh Fruit Juices*  
**€14.90 per glass**

*Westbury Fruit Punch*  
*Blend of Fresh Fruit Juice and Fresh Purees*  
**€10.30 per glass**

*Mulled Wine*  
**€17.20 per glass**

*Freshly Brewed Tea or Coffee*  
**Complimentary**

**\*\* The above prices include VAT @ 21% \*\***

## **Canapé Menu**

### **Cold Canapés**

*Lime Scented Lobster Medallions Bouchee  
Beef Carpaccio with Parmesan Shavings  
Parma Ham & Tomato Crostini  
Fresh Salmon & Chive Rillettes, Soda Brown Bread  
Duck Foie Gras, Toasted Brioche Fig Compote  
Smoked Chicken Breast & Avocado Pear  
Mini Quiche of Baby Leek & Wild Mushrooms  
Cajun Spiced Pork Brochettes  
Goats Cheese & Cherry Tomato Crostini*

### **Hot Canapés**

*Vegetarian Mini Pizza  
Crispy Oyster & Gingered Duck Breast, Shredded Pac Choi, Asian Style  
Pancakes  
Crispy Coconut Tiger Prawns, wrapped in Filo Pastry, Lemongrass & Ginger  
Dressing  
Deep Fried Mini Crab Cake with Fine Herbs  
Spicy Mini Sausage with Coriander & Grain Mustard Sauce  
Prawn Brochetta with Coriander & Lime  
Tartlette of Black Pudding & Granny Smith Apple, Whole Grain Mustard Aioli  
Crispy Crab & Teriyaki Won Ton  
Mixed Vegetable Spring Rolls with Sweet Chilli Dip  
Brochette of Spicy Chicken Tikka, Cumin & Garlic Yoghurt  
Feta Cheese & Spinach Tartlet  
Onion Bhaji with Mango Sauce  
Sate Seared Crab Claws, Mango Salsa  
Fried Calamari with Garlic & Parsley Dressing*

**€29.40 per person (6 pieces per person) €4.00 per additional canapé**

**\*\* The above prices include VAT @ 9% \*\***

# **Wedding Menu**

## **Starters**

*Smoked Duck & Crispy Aubergine Salad, Tomato & Feta Cheese Dressing*

*Goats Cheese & Plum Tomato Tartlette, Red Pepper Compote, Roquette Salad Leaves*

*Spiced Crab Samosa with a Coriander Rice Cake, Mango & Red Onion Compote*

*Slices of Oak Smoked Salmon, Potted Shrimp, Cucumber Salad, Mesclun Salad Leaves*

*Home Smoked Chicken Breast, Seasonal Salad Leaves, Avocado Pear, Crisp Granny Smith Apple, Aged Sherry Vinegar & Walnut Dressing*

*Slow Roasted Rabbit Terrine, studded with Green Peppercorns, Apricot Compote, Toasted Brioche*

*Salad of Mixed Mesclun Leaves, Feta Cheese, Black Olives, Roasted Mediterranean Vegetables, Sun Dried Tomato Dressing*

*“Starter Platter” Chef’s Choice of a selection of Seasonal Salads, Meat & Fish, complemented with Dressings*

## **Soups**

*Spinach & Nutmeg Soup, Toasted Sunflower Seeds*

*Thai Spiced Coconut & Roasted Prawn Soup, Sweet Chilli Oil*

*Plum Tomato & Red Pepper Soup, Goats Cheese & Basil Won Tons*

*Celery & Aged Stilton Soup*

*Cream of Celeriac & Italian Parmesan Soup*

*Maris Piper & Baby Leek Veloute, Scented with Alba Truffle*

*Baby Garden Pea & Home Smoked Ham Veloute*

*Classic Chicken Broth, Fine Herb Croutons*

## **Sorbets**

*Lime Sorbet*

*Kir Royale Sorbet*

*Bloody Mary Sorbet*

*Carrot & Tangerine Sorbet*

## **Main Courses**

*Roast Rack of Wicklow Lamb, Chorizo & Potato Gratin, Wilted Spinach Leaves,  
Rosemary & Black Olive Jus*

*Fillet of Sea bass with Braised Fennel & Basil Mash, Plum Tomato Compote*

*Sirloin Steak, Truffled Mash Potatoes, Grilled Asparagus Spears, Wild  
Mushroom Ragout, Green Pepper Jus*

*Thyme Roasted Supreme of Chicken, Petites Pois Risotto, Smoked Bacon &  
Griolle Jus*

*Slow Roast Loin of Pork, Fondant Potatoes, Fine Beans wrapped in Italian  
Parma Ham, Whole Grain Mustard Sauce*

*Pan Fried Fillet of Irish Salmon, New Boiled Baby Potatoes, Asparagus Spears,  
Fine Herb & Sancerre Nage*

*Fresh Fettuccine Pasta Casserole of Wild Mushrooms, Asparagus Tips, Wilted  
Spinach Leaves, Shaved Parmesan, Alba Truffle Oil*

*Pan Fried Gnocchi, Char grilled Mediterranean Vegetables, Basil Foam,  
Peppery Roquette Salad*

*Roast Breast of Barbary Duckling "a la orange", Salad of Kumquats, Piquant  
Sauce*

## **Desserts**

*Classic French Style Apple Tarte, Vanilla Bean Ice Cream, Seasonal Berry Compote*

*Cappuccino Cheesecake, Almond & Vanilla Anglaise*

*Westbury's Assisette of Desserts*

*White Chocolate & Lime Crème Brulee, Raspberry Sorbet, Sable Biscuit*

*Yoghurt Panacotta, Lavender Honey*

*Freshly Cut Selection of Seasonal Fruits & Berries, Minted Syrup*

*Dark Chocolate Mousse, Strawberry & Passion Fruit Salad*

*"Valrhorna Opera" Rich Chocolate Parfait, Vanilla Sponge, Baileys Cream*

*Selection of Ireland's Finest Cheeses, Mixed Wheat Crackers, Seedless Grapes*

*Supplement €2.50 per choice*

## **Evening Menu**

*Cocktail Sausages*

*Chicken Satay*

*Crab Balls*

*Bar Be Que Pork*

*Mini Quiches*

*Mushroom Vol-au-Vents*

*Selection of Finger Sandwiches*

*Freshly Brewed Tea or Coffee*

**€27.20 per person**

**\*\* The above prices include VAT @ 9% \*\***

## **Wine List**

### *White*

<i>Solandia</i>	€25.00
<i>Fleur du Cap, Chardonnay</i>	€26.00
<i>Villa de Lago Pinot Grigio</i>	€28.00
<i>Momo Sauvignon Blanc</i>	€33.00
<i>Penfold Reising</i>	€35.00
<i>Chablis, William Fevre, Loire</i>	€38.50
<i>Sancerre, Domaine Brochard</i>	€45.00

### *Red*

<i>Solandia Nero D'Avola</i>	€25.00
<i>La Maestrelle, Toscana IGT</i>	€28.00
<i>Chateau Fayau, Bordeaux Superieur</i>	€28.00
<i>Penfolds Shiraz</i>	€35.00
<i>Cotes du Rhone, Domaine Boisson</i>	€34.00
<i>Torres Celeste Rioja</i>	€40.00
<i>Crozes Hermitage, Les Launes</i>	€45.00

### *Rose*

<i>Pinot Grigio, Ancorra Blush</i>	€28.00
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### *Sparkling*

<i>Marca Oro Prosecco</i>	€43.00
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### *Champagne*

<i>Lanson "Black Label"</i>	€90.00
<i>Lanson "Rose"</i>	€105.00
<i>Moet et Chandon</i>	€90.00

**\*\* The above prices include VAT @ 21% \*\***

## ***Vendor List***

### *Wedding Cake*

*Cakes and Co* 01 283 6544

### *Invitations*

*Ink Pretty* 01 661 0010

### *Wedding Dresses*

*Myrtle Ivory* 01 675 3519

### *Menswear*

*Michael Barrie* 01 671 5265

### *Linens*

*Elegant Linen* 01 269 3238

### *Florist*

*Appassionatta* 01 660 2089

### *Jewellers*

*Appleby* 01 679 9572

### *Entertainment*

*Harpist* Please contact hotel  
*Star DJ's* 01 460 4500 [info@stardjs.ie](mailto:info@stardjs.ie)

### *Makeup & Hair*

*LA Makeup* 01 6751999

### *Gift Registry*

*The Wedding Shop* 01 605 6702

### *Cars*

*Gentlemen in Waiting* 087-626-9900

### *Honeymoon*

*Quintessentially* 01 667 8485