



Drinks Reception

Mimosa

Champagne topped with Fresh Orange Juice

€14.95 per glass

Westbury Champagne Cocktail

Cointreau, Raspberry Vodka, Cranberry Juice, topped with Champagne

€14.95 per glass

Caribbean Cocktail

Blend of Rum and Assorted Fresh Fruit Juices

€12.95 per glass

Westbury Fruit Punch

Blend of Fresh Fruit Juice and Fresh Purees

€8.95 per glass

Mulled Wine

€14.95 per glass

Freshly Brewed Tea or Coffee

Complimentary

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

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

Wine List

White

<i>Fleur du Cap Chardonnay</i>	€29
<i>Les Fumees Blanches, Sauvignon Blanc</i>	€29
<i>Pinot Grigio Ritratti Trentino DOC</i>	€35
<i>Lawson's Dry Hill, Sauvignon Blanc</i>	€35
<i>Macon Lugny</i>	€38.50
<i>Chablis 'Domaine' Le Verger</i>	€44
<i>Sancerre la Guiberte</i>	€45
<i>Chateaneuf du Pape Blanc, Domaine Duclaux</i>	€52.50

Red

<i>Domaine La Bastide, Merlot</i>	€29
<i>Cotes du Rhone Rouge, Belleruche</i>	€29
<i>Conde de Valdemar, Rioja Crianza</i>	€31
<i>Montepulciano 'Conviviale'</i>	€32
<i>Jordan Cabernet Sauvignon</i>	€35
<i>Reserve Shiraz</i>	€35.5
<i>Parducci, Zinfandel</i>	€45
<i>Bourgogne Pinot Noir</i>	€55

Rose

<i>Marques de Riscal</i>	€31
<i>Centine Rose Toscana IGT</i>	€34

Sparkling

<i>Marca Oro Prosecco di Valdobriadene</i>	€38
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Champagne

<i>Champagne Taittinger Brut Reserve</i>	€90
<i>Lanson Black Label</i>	€90
<i>Lanson Rose</i>	€105

Vendor List

Wedding Cake

Cakes and Co 01 283 6544

Invitations

Ink Pretty 01 661 0010

Wedding Dresses

Vera Wang 01 617 1133
Myrtle Ivory 01 675 3519
The White Room 044 934 7661

Menswear

Michael Barrie 01 671 5265

Linens

Elegant Linen 01 269 3238
Gotcha Covered 01 284 1337

Florist

Appassionatta 01 660 2089

Jewellers

Appleby 01 679 9572

Entertainment

Rat Pack 086 2609819
Harpist Please contact hotel
Star DJ's 01 460 4500 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