



MOUNT WOLSELEY  
HOTEL, SPA & GOLF RESORT

## **Congratulations to you both & thank you for considering Mount Wolseley Hotel, Spa & Golf Resort for your special day**

Centrally located within an hour from Dublin, Kilkenny and Waterford, this luxurious resort offers the perfect fairy tale setting for Weddings & Civil Ceremonies. With its sweeping tree lined drive, beautiful private Wedding Garden and majestic lake, this magnificent Resort provides a captivating backdrop for your special day.

Our imaginative Wedding Team are renowned for their professionalism & creativity, working closely with couples from the initial enquiry stage right up to the big day.

Carefully crafted and individual little touches abound offering an array of choices from a picnic basket by the lake, hot chocolate & cookies, vintage lemonade stands, mouth-watering dessert displays or cheese & port tables, a Mount Wolseley Wedding offers more.

With incredibly affordable packages from just €60.00 per person along with the option of a more tailored bespoke wedding package, Mount Wolseley has something for every couple.

With a promise of an enthusiastic Team, a magical backdrop and sumptuous banqueting options...all aspects are beautifully taken care of.

Why not book a private viewing and experience all that this outstanding venue has to offer.

The search is over.....



## The Cherry Blossom Wedding



### ARRIVALS RECEPTION

Pink Lady Cocktail or Mulled Wine  
With Tea, Coffee, Homemade Scones  
& Homemade Cookies on arrival

### 5 COURSE MENU

(choose one option on each course with 2 options on main course)

### Half Bottle of House Wine

for each Guest during Dinner

### Top up of Wine for Toast Drink

### EVENING RECEPTION

Tea, Coffee, Sandwiches & Cocktail Sausages

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*€70.00 per guest Friday & Saturdays May, June, September & October  
(Minimum Numbers Apply)*

*€60.00 per guest Friday & Saturday November to April  
And on Midweek Weddings*

*(Excluding Christmas Season Midweek & New Year's Eve)  
(Minimum Numbers Apply)*

## The Cherry Blossom Menus

Rosette of Galia Melon, Seasonal Berries and Fruit Sorbet  
Chicken and Mushroom Vol au Vent  
White Wine & Chive Cream Sauce

Warm Cajun Chicken Caesar Salad, Baby Gem Leaves, Pine Nuts,  
Parmesan & Focaccia Croutons

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Mediterranean Vegetable Soup  
Potato & Leek Soup

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Pan roasted breast of Chicken, Black Pudding Creamed Potatoes  
Braised Greens, chestnut Mushrooms and Café au Lait Sauce  
Roast Turkey & Baked Ham, Savoury Stuffing, Chateau Potato, Roast  
Root Vegetables, Turkey Jus

Slow Cooked Braised Feather Blade of Irish Beef  
Honey Glazed Chatenay Carrots, Celeriac Whipped Potatoes  
Red Wine & Anise Jus

Grilled Cod Fillet, Tomato, Olive & Cucumber Dressing  
Chateau Potato

Baked Supreme of Salmon, Herb Crust, Warm Potato Salad  
Lemon Beurre Blanc

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Assiette of Miniature Selection  
Raspberry & White Chocolate Tartlet  
Warm Chocolate Walnut Brownie, White Chocolate Ice Cream

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Tea or Coffee

## The Willow Wedding



### ARRIVALS RECEPTION

Sparkling Wine & Pink Lady Cocktail  
With Tea, Coffee & Deli Sandwiches, Homemade Scones  
& Homemade Cookies on arrival

### 5 COURSE MENU

(choose one option on each course with 2 options on main course)

**Half Bottle of House Wine**  
for each Guest during Dinner

### Top up of Wine for Toast Drink

### EVENING RECEPTION

Tea, Coffee, Fish & Chip Cones & Cocktail Sausages

*€80.00 per guest Friday & Saturdays May to October*  
*(Including Christmas/New Year's Week including New Year's Eve)*  
(Minimum Numbers Apply)

*€70.00 per guest Friday & Saturday November to April*  
*And on Midweek Weddings*  
*(Excluding Christmas Season Midweek & New Year's Eve)*  
(Minimum Numbers Apply)

## The Willow Menus

Chicken & Mushroom Vol au Vent, White Wine & Chive Cream Sauce  
Warm Cajun Chicken Caesar Salad, Baby Gem Leaves  
Pine Nuts, Parmesan & Focaccia Croutons  
Crispy Salmon Fish Cake, Dressed Rocket, Fried Capers  
Parsley & Lime Dressing  
White Onion and Port Flan, Mooli & Fresh Horseradish Salad  
Red Pepper Coulis

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Honey Roasted Butternut Squash Soup  
Cream of Potato and White Leek Soup  
Carrot & Ginger Soup with Orange & Parsley

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Pan roasted breast of Chicken, Black Pudding Creamed Potatoes  
Braised Greens, chestnut Mushrooms and Café au Lait Sauce  
Baked Supreme of Salmon, Herb Crust, Warm Potato Salad, Lemon  
Beurre Blanc  
Duo of Grilled Seabass & Sea Trout, Sweet Potato Puree, Baby  
Asparagus, Champagne Sauce  
Prime Roast Irish Sirloin, Yorkshire Pudding, Chateau Potato, Roast  
Root Vegetables, Roast Gravy

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Warm Chocolate Walnut Brownie, White Chocolate Ice Cream  
Warm Apple & Berry Crumble, Vanilla Ice Cream  
Sicilian Lemon Tart, Citrus Cream  
Raspberry & White Chocolate Tartlet  
Assiette of Deserts

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Tea or Coffee

## The Oak Wedding



### ARRIVALS RECEPTION

Sparkling Wine & Bottled Beer Reception  
Chefs Selection of Gourmet Canapes  
Tea, Coffee, Homemade Scones  
& Homemade Cookies on Arrival

### 5 COURSE MENU

(Choose one option on each course with 2 options on main course)

**Half Bottle of House Wine**  
for each Guest during Dinner

### Prosecco Toast

### EVENING RECEPTION

Gourmet Buffet Selection

*€90.00 per guest May to October*  
*(Including Christmas/New Year's Week including New Year's Eve)*  
*(Minimum Numbers Apply)*

*€80.00 per guest Friday & Saturday November to April*  
*And on Midweek Weddings*  
*(Excluding Christmas Season Midweek & New Year's Eve)*  
*(Minimum Numbers Apply)*

## The Oak Menus

Chicken & Mushroom Vol au Vent, White Wine & Chive Cream Sauce  
Warm Cajun Chicken Caesar Salad, Baby Gem Leaves  
Pine Nuts, Parmesan & Focaccia Croutons  
Shrimp Salad, Shredded Iceberg Lettuce, Marie Rose dressing  
White Onion and Port Flan, Mooli & Fresh Horseradish Salad  
Red Pepper Coulis

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Choice of Soup or Sorbet

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Pan Seared Breast of Chicken, Chateau Potato, Roast Root Vegetables,  
Chervil Sauce

Baked Supreme of Salmon, Herb Crust, Warm Potato Salad, Lemon  
Beurre Blanc

Duo of Grilled Seabass & Sea Trout, Sweet Potato Puree, Baby  
Asparagus, Champagne Sauce

Prime Roast Irish Sirloin, Yorkshire Pudding, Chateau Potato, Roast  
Root Vegetables, Roast Gravy

Prime Irish Beef Fillet, Wild Mushroom, Creamed Potatoes, Garlic  
Compote, Thyme

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Warm Chocolate Walnut Brownie, White Chocolate Ice Cream

Warm Apple & Berry Crumble, Vanilla Ice Cream

Sicilian Lemon Tart, Citrus Cream

Raspberry & White Chocolate Tartlet

Assiette of Deserts

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Tea or Coffee

## The Bespoke Wedding Package

*(All items will be individually priced)*



### ARRIVALS RECEPTION OPTIONS

- Signature Cocktails ~ € 9.00 pp
- Prosecco ~ €7.00 pp
- Warm Spiced Apple Punch ~ € 7.00 pp
- Summer Cocktail ~ € 7.00 pp
- Pimms ~ € 7.00 pp
- Mulled Wine ~ € 7.00 pp
- Hot Chocolate Shots ~ € 2.00 pp
- Traditional Lemonade Stand ~ €50.00
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- Soup Shots & Mini Quiches ~ € 6.50 pp
- Popcorn Stands ~ €50
- Selection of Finger Sandwiches & Warm Scones ~ €6.50 pp
- Classic Afternoon Tea ~ € 18.00 pp
- Chefs Selection of Canapés ~ €10.50 pp
- Anti Pasti Selection ~ € 13.50 pp
- Savoury Filled Mini Bagels ~ € 5.50 pp
- Mini Brioche, Fig Jam ~ € 9.50 pp

### EVENING RECEPTION OPTIONS

#### Gourmet Buffet Menu

- Mini Angus, Bacon & Cheese Burgers
- Mini BBQ pulled Pork Baps
- Mini Pizzas
- Hot Chicken Wings
- (Choose 4 from the above)*
- Tea / Coffee
- € 13.95pp**

#### Individually Portioned & Waiter Served

- Fish & Chip Cones ~ € 7.00 pp
- Hotdogs ~ € 5.00 pp
- Bacon Baps & Sausage Baps ~ € 6.00 pp
- Goujons & Wedges ~ € 6.00 pp

#### Beef Burger Bar with Dressings

**€ 9.00 pp**



**BESPOKE MENU OPTIONS ~ Individually costed by our  
Executive Head Chef**

**Appetisers**

Wild Mushroom, Spinach, Goats Cheese Vol au Vent, Poached Egg,  
Red Pepper Emulsion - €11.50

Ham Hock Terrine, Pea & Mint Salad, Sourdough Bread - €10.50

Smoked Mackerel Pate, Pickled Cucumber, Buttermilk & Dill - €10.50

Pepper Cured Salmon, Celeriac Remoulade, Pastio Dressing - €11.50

Cod Fish Cake, Rocket, Capers, Lime Dressing - €9.50

Mini Buffalo Mozzarella, Peas, Broad Beans, Mint, Lemon, Olive Oil -  
€9.00

**Soup Selection**

Potato and Leek Soup - € 5.50

Mediterranean Vegetable Soup - € 5.50

Carrot & Coriander - € 5.50

Cream of Courgette & Parmesan - € 5.50

Spicy Pumpkin, Coconut & Chilli - € 5.50

Sweet Pepper & Red Pepper - € 5.50

Chicken & Sweetcorn - € 5.50

**Sorbet Selection**

Refreshing Lemon / Berry Burst €5.00

Coconut & Lime / Tropical Fruit €5.50

Red Bull & Vodka / Mojito / Champagne & Strawberry € 6.00

**Main Course**

Prime Irish Beef Fillet, cooked medium well, Shallot & Garlic  
Compote, Roast Sweet Potato, Port & Blue Cheese Sauce - €41.00

Roast Prime Irish Sirloin, cooked medium well, Rosemary Yorkshire  
Pudding, Celeriac Puree, Red Wine Shallots, Roasting Juices - €33.00

Rack of Slaney Valley Lamb, Provençale Vegetables, Basil Pesto -  
€36.00

Crisp Supreme of Chicken, Potato Gnocchi, Cured Courgette, Tomato  
& Olive Sauce €30.00

Steamed Salmon Fillet, Kilmore Mussels, Samphire, Red Onion  
Hollandaise Sauce €30.00

Roast Fillet of Cod, Saffron Potatoes, White Asparagus, Heirloom  
Tomatoes, Tomato Dressing €30.00

Seared Halibut Supreme, Cockle Risotto, Parsley Oil €36.00

**Desserts**

Dark Chocolate Fondant, Chestnut & Butternut Squash - € 10.00

Apple & Mixed Berry Muesli Crumble, Vanilla Ice Cream - € 9.00

Vanilla & Mead Baked Cheesecake, Wild Berry Compote - € 9.00

Raspberry & White Chocolate Tartelette - € 9.00

Sicilian Lemon Tart, Citrus Cream - € 9.00

Rustic Apple Pie, Vanilla Ice Cream - € 9.00

Chocolate Tasting Plate - € 11.00

(Mini Chocolate Fondant, Chocolate Ice Cream, Trio Chocolate  
Mousse)

**Also included with our Compliments in all  
our Inclusive Packages:**



- ❖ Bridal Suite of your Choice for the night of the Wedding
- ❖ 2 Executive Bedrooms for the night of the wedding.
- ❖ Red Carpet
- ❖ Table Plan
- ❖ A Pianist for your arrivals reception
- ❖ A Special Wedding block of discounted rooms for the night of your wedding
- ❖ Bar Extension until 1.30am
- ❖ Fairy Light Backdrop & Uplighters
- ❖ Chair Covers
- ❖ Crystal Globes, Fresh Floral Centrepieces & Personalised menus for all Tables
- ❖ A Complimentary Tasting of your Wedding Menu for 2 people

**For your Special Day we also include:**



- ❖ Complimentary Parking
- ❖ Complimentary Wedding Buggy to take Bride & Groom to the Lakeside for photos, complete with picnic basket
- ❖ Private use of the Wolseley Wedding Garden for photos
- ❖ Cake Stand & Knife





## ACCOMMODATION

At Mount Wolseley we can offer numerous types of accommodation options for you and your guests. From one of the beautiful Bridal Suites to family rooms and self-catering houses there is somewhere for everyone to feel comfortable.



**THE SNUG BAR & THE SIDDLEY SUITE**

## REHEARSAL DINNERS & POST WEDDING GATHERINGS

Whether you are arriving the night before your wedding or would like to extend the celebrations we can look after you for a rehearsal dinner or a more relaxed and informal BBQ or get-together in one of our private rooms



**THE GREEN ROOM**

For more information or to arrange a private viewing please contact our Wedding Planner who will be delighted to assist you in any way

Contact Gill  
Telephone: 059 9180100  
E-mail: [weddings@mountwolseley.ie](mailto:weddings@mountwolseley.ie)

