



**SPRINGHILL COURT**  
HOTEL

W E D D I N G S

# TARA WEDDING PACKAGE

*Inclusive of the following:*

## ARRIVALS RECEPTION

**Bridal Party** – Prosecco and Chefs Selection of Canapés

**Your guests** – Choice of Prosecco, Alcoholic Cocktail or Mulled Wine

Non Alcoholic Fruit Punch

Tea, Coffee & Biscuits

Choice of 3 Canapés from Chef's Menu Selection

## MENU

5 Course Meal from Chef's Menu Selections and Inclusive of Tea & Coffee

Choose One Starter

Choose One Soup

Choose Two Main Courses served with Fresh Market Vegetables & Potatoes

Choose One Silent Vegetarian Main Course Option

Springhill Symphony of Desserts

Artisan Tea or Coffee & after Dinner Mints

## WINE

1/2 Bottle of House Wine per person

## EVENING

Selection of Freshly Cut Sandwiches, Cocktail Sausages, Chicken Goujons,  
Potato Wedges, Tea & Coffee

**Minimum Number Requirements 120**

## PACKAGE PRICE

Peak dates – **€45 per person**

*Friday & Saturday during June to September, December*

Off Peak dates – **€40 per person**

*Friday & Saturday during October to May. Sunday to Thursday all year round.  
Not available 26th December to 1st January or Bank Holiday Weekends.*

Supplement for an additional choice of Starter or Dessert - €2.00 per person

Supplement for an additional choice of Main Course - €3.50 per person



# Love

begins in a MOMENT,  
grows over TIME,  
and lasts an ETERNITY.

Complimentary to you on your Wedding Day from  
the Team at the Springhill Court Hotel

- ♦ Red Carpet Arrival with Lanterns
- ♦ Chair Covers & Gold Sashes
- ♦ Candelabras, Floral Top Table Arrangement & Table Flowers from our in-house Florist
- ♦ Personalised Table Plan & Souvenir Menus
- ♦ Use of our Silver Cake Knife & Cake Stand
- ♦ Wedding Menu Tasting for the Bride & Groom
- ♦ Bridal Suite for the night of your wedding with Prosecco Breakfast
- ♦ 2 Complimentary Guest Bedrooms
- ♦ 15 Bedrooms at a Discounted Wedding Rate
- ♦ 1st Anniversary Stay to included Breakfast and Dinner
- ♦ On-site Car Parking
- ♦ Bar Extension
- ♦ Fairy Light Backdrop

# CHEF'S MENU SELECTIONS

## STARTERS

Timbale of Fresh Crabmeat & Coldwater Shrimp, Avocado Pear, Natural Yoghurt, Mint Dressing

Golden Baked Atlantic Seafood in Filo Pastry, Vegetable Ratatouille

Smooth Pâte of Chicken Livers, Orange, Toast Crisps, Stone Fruit Chutney

Savoury Pastry Casing, Button Mushrooms, Baby Leeks & Chicken Tenders,  
Creamy White Wine, Shallot & Tarragon Sauce

Seasonal Cantaloupe, Galia & Watermelon Plate, Seasonal Berries, Citrus Compote

Smoked Freshwater Trout, Prawn & Crabmeat Terrine with an Avocado Mousse, Vine Tomato, Coriander Salsa  
*(€3 per person supplement)*

Anti-Pasta Plate: Vine Plum Tomato & Mozzarella Cheese, Parma Ham, Melon, Greek Olives

Brioche Crumb Barbequed Salmon & Sweet Pea Fish Cake, Seasonal Salad Bouquet, Pink Peppercorn Vinaigrette

Salad of Baby Cos Leaves with Garlic Croutons, Bacon Lardons, Parmesan Cheese, Caesar Dressing  
*(Add Chicken for an additional €1.00 per person)*

Beetroot & Goats Cheese Salad, Cherry Tomato, Rocket Leaves, Maple Roasted Pecan Nuts

Greek Style Feta Cheese, Irish Baby Gem Salad, Roasted Mediterranean Vegetables, Basil Pesto

## SOUP COURSE

Potato, Leek & Spring Onion

Cream of Portobello Mushroom, Garlic Croutons

Carrot, Orange, Coconut & Coriander

Broccoli & Blue Cheese

Butternut Squash, Rosemary & Apple

Chicken & Sweetcorn Consommé

Spiced Parsnip & Bramley Apple

Fresh Cream of Vegetable

Roasted Mediterranean Tomato & Red Pepper

## CHILLED SOUPS

Chilled Gazpacho

Chilled Passion Fruit & Mango

## SORBET COURSE

*(€4 per person Supplement)*

Iced Tropical Orange / Champagne / Mojito

## MEAT MAIN COURSE

Pan- Roasted Fillet of Irish Beef, Forest Mushrooms, Confit Shallots, Port Wine Glaze  
*(€5 per person supplement)*

Whole Roasted Sirloin of Irish Beef, Champ Potato, Balsamic Red Wine Reduction

Roast Leg of New Seasons Irish Lamb, Minted Red Wine Sauce, Sage & Onion Stuffing, Roast Garlic Jus  
*(Seasonal April - September)*

Pan Fried Breast of Irish Chicken, Chive Creamed Potatoes, Shallot & Wild Mushroom Jus

Fillet of Irish Pork, Toasted Hazelnut & Apricot Filling, Parma Ham, Stone Fruit Chutney, Calvados Jus

Roast Crown of Irish Turkey, Honey Baked Irish Ham, Traditional Sage & Onion Stuffing, Red Wine Jus

## FISH MAIN COURSE

Escalope of Atlantic Salmon Baked with Citrus Zests, Dill, White Wine Cream Sauce

Paupiettes of Atlantic Plaice with Salmon & Crab Mousse, Fine Vegetable & Tomato Fondue

Baked Fillet of Atlantic Codling with a Parmesan & Herb Crust, Lemon Butter Sauce

Escalope of Goatsbridge Trout, Pan Fried with Sage, Dairy Butter, Barley Risotto, Saffron Aioli

Grilled Fillets of Atlantic Sea Bass Baked with Lemongrass & Coriander, Steamed Asian Greens,  
Vine Tomato, Red Onion Salsa

## VEGETARIAN MAIN COURSE

Risotto of Forest Mushrooms & Spring Onions

Baked Spinach, Cream Cheese & Toasted Walnut Cannelloni, Tomato, Chick Pea Stew

Slow Poached Spinach & Ricotta Tortelloni, Roast Mediterranean Vegetables, Parmesan Shavings

Stuffed Peppers with Mediterranean Vegetables, Cherry Tomatoes, Black Olives & Feta Cheese

## DESSERTS

Eton Mess: Meringue, Sweetened Cream, Fresh Strawberries

Baked Honey Apple & Hazelnut Strudel, Butterscotch Sauce

Selection of Ice Creams in a Wafer Basket, Poached Seasonal Berries & Cream

Caramelised Apple Tartlet, Toasted Walnuts & Cinnamon, Crème Anglaise

Stack of Cream Filled Vanilla Profiteroles, Dark Chocolate, Caramel Sauce

Lemon & Strawberry Cheesecake, Wild Berry Compote

Springhill Symphony of Desserts:

Meringue Nest, Berry Compote, Cream Filled Profiterole, 70% Dark Chocolate Sauce, Cheesecake



**SPRINGHILL COURT**  
HOTEL

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