



SPRINGHILL COURT
HOTEL

W E D D I N G S



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 including Breakfast and Dinner
- ◆ On-site Car Parking
- ◆ Bar Extension
- ◆ Fairy Light Backdrop

T&C's Apply

TARA WEDDING PACKAGE

Inclusive of the following:

ARRIVALS RECEPTION

Bridal Party – Prosecco & 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 adults

Please Contact our Events Department for Package Prices

Terms & Conditions Apply

CHEF'S MENU SELECTIONS

STARTERS

- Timbale of Fresh Crabmeat & Coldwater Shrimp, Avocado Pear, Natural Yoghurt, Mint Dressing 2,4,7
- Golden Baked Atlantic Seafood in Filo Pastry, Vegetable Ratatouille 1,4,3,8
- Smooth Pâte of Chicken Livers, Orange, Toast Crisps, Stone Fruit Chutney 1,7,9,12
- Savoury Pastry Casing, Button Mushrooms, Baby Leeks & Chicken Tenders, Creamy White Wine, Shallot & Tarragon Sauce 1,9,12,3,7
- 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) 2,4,7,9
- Anti-Pasta Plate: Vine Plum Tomato & Mozzarella Cheese, Parma Ham, Melon, Greek Olives 7
- Brioche Crumb Barbequed Salmon & Sweet Pea Fish Cake, Seasonal Salad Bouquet, Pink Peppercorn Vinaigrette 1,3,4,10
- Salad of Baby Cos Leaves with Garlic Croutons, Bacon Lardons, Parmesan Cheese, Caesar Dressing (Add Chicken for an additional €1.00 per person) 1,10,3,7,4
- Beetroot & Goats Cheese Salad, Cherry Tomato, Rocket Leaves, Maple Roasted Pecan Nuts 7,10,8
- Greek Style Feta Cheese, Irish Baby Gem Salad, Roasted Mediterranean Vegetables, Basil Pesto 7,8

SOUP COURSE

- Potato, Leek & Spring Onion 1,9,3,7
- Cream of Portobello Mushroom, Garlic Croutons 1,9,3,7
- Carrot, Orange, Coconut & Coriander 1,9,3,7
- Broccoli & Blue Cheese 1,9,3,7
- Butternut Squash, Rosemary & Apple 1,9,3,7
- Chicken & Sweetcorn Consommé 1,9,3,7
- Spiced Parsnip & Bramley Apple 1,9,3,7
- Fresh Cream of Vegetable 1,9,3,7
- Roasted Mediterranean Tomato & Red Pepper 1,9,3,7

SORBET COURSE

(€4 per person Supplement)

- Iced Tropical Orange / Champagne / Mojito 8

MEAT MAIN COURSE

- Pan-Roasted Fillet of Irish Beef, Forest Mushrooms, Confit Shallots, Port Wine Glaze (€5 per person supplement) 9,12
- Whole Roasted Sirloin of Irish Beef, Champ Potato, Balsamic Red Wine Reduction 9,12,7,3
- Roast Leg of New Seasons Irish Lamb, Minted Red Wine Sauce, Sage & Onion Stuffing, Roast Garlic Jus (Seasonal April - September) 1,9,12,7,3
- Pan Fried Breast of Irish Chicken, Chive Creamed Potatoes, Shallot & Wild Mushroom Jus 9,12,7
- Fillet of Irish Pork, Toasted Hazelnut & Apricot Filling, Parma Ham, Stone Fruit Chutney, Calvados Jus 1,12,7,3
- Roast Crown of Irish Turkey, Honey Baked Irish Ham, Traditional Sage & Onion Stuffing, Red Wine Jus 1,9,12,7,3

FISH MAIN COURSE

- Escalope of Salmon Baked with Citrus Zests, Dill, White Wine Cream Sauce 9,12,7,4
- Paupiettes of Atlantic Plaice with Salmon & Crab Mousse, Fine Vegetable & Tomato Fondue 2,4
- Baked Fillet of Atlantic Codling with a Parmesan & Herb Crust, Lemon Butter Sauce 4,7,1
- Escalope of Goatsbridge Trout, Pan Fried with Sage, Dairy Butter, Barley Risotto, Saffron Aioli 1,4,7
- Grilled Fillets of Sea Bass Baked with Lemongrass & Coriander, Steamed Asian Greens, Vine Tomato, Red Onion Salsa 6,9,12

VEGETARIAN MAIN COURSE

- Risotto of Forest Mushrooms & Spring Onions 9,12
- Baked Spinach, Cream Cheese & Toasted Walnut Cannelloni, Tomato, Chickpea Stew 1,5,7
- Slow Poached Spinach & Ricotta Tortellini, Roast Mediterranean Vegetables, Parmesan Shavings 1,8,7,3
- Stuffed Peppers with Mediterranean Vegetables, Cherry Tomatoes, Black Olives & Feta Cheese 7

DESSERTS 1,5,3,7,8

- 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 1,5,3,7,8

Allergens:

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|-----------------|--------------|-------------------|---------------------------------|
| 1 - Cereals | 5 - Peanuts | 9 - Celery | 12 - Sulphur dioxide & Sulphite |
| 2 - Crustaceans | 6 - Soybeans | 10 - Mustard | 13 - Lupins |
| 3 - Eggs | 7 - Milk | 11 - Sesame Seeds | 14 - Molluscs |
| 4 - Fish | 8 - Nuts | | |



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SPRINGHILLCOURT.COM