

*You've found each other, and*

*Now you've found us .....*

*What a Perfect Match....."*

From us to you... With our  
Compliments...

- Beside a Plush Red Carpet, Our Management & Staff awaits your arrival with anticipation...
- Your Bridal Party will be toasted with Champagne & Canapés, while your Guests enjoy their Pre Dinner Reception...
- In Our Banqueting Suite, Our tables are adorned with imaginative Crystal, Candles & Flowers..... *It's Cavan Crystal after all...*
- You've created your menus, we've Personalized them for you..... Your Guests might like to take them home...
- Culinary Delights await you..... A dedicated team to serve you..... Relax you're in good hands
- We pass you the knife..... You cut the cake..... the speeches begin..... the sound is Crystal Clear & the party is just beginning.....
- Your Bridal Suite is on us..... & we'd like your guests to stay..... *we've reduced the rate.....* & now to bed..... *"Suite Dreams"*

## Create Your Own Menu...

- We have compiled a wide range of menu choices to assist you in personalizing your wedding Menu to suit your individual needs..... Please choose a Starter, Soup & Dessert from the following selection. Your menu price will be determined by the Main Course you choose.

## Starters....

- Warm Salad of Marinated Chicken Slivers with Fresh Strawberries & a Balsamic Reduction
- Warm Tartlette of Goats Cheese, Pine Nuts & Basil Leaf with Baby Tomato & a Pimento Coulis
- Salad of Cos Lettuce, Bacon Lardons, Fresh Parmesan Shavings & Crisp Croutons with Caesar Dressing
- Salmon & Smoked Salmon Fish Cakes with Spring Onions & Coriander on a Sweet Chilli Dressing
- Warm Chicken Fillet with Baby Leaf Spinach & Sunblushed Tomatoes cooked in a Creamy Veloute served in a Light Puff Pastry Case
- Watermelon & Galia Melon with a Passion Fruit & Ginger Sorbet, Red Berry Coulis
- Confit of Duck Wonton on a Rocket & Celeriac Salad & a Mango & Chilli Dressing\*\*
- Timbale of White Crab & Cream Cheese with an Avocado & Lime Scented Mousse, Chive & Lemon Oil\*\*
- Assiette of Melon, Parma Ham, Smoked Salmon & Prawns with Seasonal Leaves, Raspberry & Balsamic Dressing\*\*

\*\*An additional €1.50 per person applies to these starters

## OSoups...

- Potato & Spring Onion
- Celeriac & Apple
- Cream of Crab & Fennel
- Vegetable Soup
- Carrot & Coriander
- Roast Tomato, Pimento & Basil
- Cream of Pear & Blue Cheese
- Cauliflower & Lardons of Bacon
- Broccoli & Cheddar
- Seafood Chowder

## OSorbets...

- Mango
- Red Berry & Balsamic
- Champagne
- Passion Fruit

€3.50pp

## Main Course...

- Roast Sirloin of Beef, Red Wine Reduction  
Enhanced with Rosemary & Garlic €46.00
- Baked Fillet of Salmon, Parsley & Chive Herb Crust  
with a Hollandaise & Basil Pesto €44.00
- Roast Turkey & Honey Baked Ham, Garden Herb  
Stuffing on a Rich Cranberry & Redcurrant Jus  
€43.00
- Supreme of Chicken with Cream Cheese & Bacon  
Stuffing on a Shitaki & Mustard Scented Cream  
€43.00
- Loin of Pork with an Apricot & Apple Chutney, Rich  
Thyme & Red Wine Jus €43.00
- Medallion of Beef Fillet, Pink Peppercorn Cream  
Sauce €49.00
- Supreme of Salmon napped with a Ginger & Baby  
Leek Cream Sauce €44.00
- Breast of Chicken with a Herb Stuffing & a Bacon  
Wrap, Rich Red Wine Jus €43.00
- Baked Medallion of Cod Topped with a Basil  
Crumb, White Wine & Chervil Sauce €44.00
- Beef Wellington Carved onto a Rich Maderia Sauce  
€52.00

If you prefer to offer your guests a choice of Main Course a  
Supplement of €3.00 per person applies to the more  
expensive choice

## Vegetarian Alternatives...

- Tartlette of Spinach, Pine Nuts & Cashel Blue, White Truffle dressing with Roasted Peppers
- Oven Baked Flour Tortilla filled with Roasted Peppers, Avocado, Courgettes, Cheese & a Mango Salsa served with a Crème Fraiche
- Shitaki & Pea Risotto with Fresh Parmesan Shavings & White Truffle Oil
- Warm Chick Pea & Semi Sundried Tomato Cake with a Rocket Salad, Fig Puree & a Carrot, Orange & Banana Smoothie
- Ravioli of Radiccio & Red Onion on a Timbale of Tomato Croutons, Goats Cheese & Pumpkin Seeds, Tomato Reduction

## Desserts...

- Assiette of Cavan Crystal Desserts
- Warm Rhubarb & Apple Crumble, Vanilla Pod Ice Cream & Mixed Spice Anglaise
- Almond & Pear Tart on a Medley of Fruit Purees & Fresh Berry
- Baked Alaska Topped with Glazed Meringue on a Berry Coulis
- Dark Chocolate & Orange Truffier on a Grand Marnier Syrup & Vanilla Cream
- Iced Amaretto & Meringue Parfait, Dark Chocolate Sauce with Fresh Raspberries
- Passion Fruit Cheesecake with a Chocolate Wrap Fresh Strawberries & a Mango Puree
- Warm Apple & Cinnamon Tart with a Fig Ice Cream & a Vanilla Pod Cream Sauce
- Medley of Ice Creams with a Medley of Fruits & Sauces

\*\* Freshly Brewed Tea or Coffee  
& Complimentary Petit Fours\*\*

## A few Ideas for your Drinks Reception...

- *A Sparkling Arrival.....*  
The Bubble of Champagne, a Touch of Juice, a  
Splash of Cassis served with some Juicy Strawberries  
€10.00pp
- *Cead Mile Fáilte.....*  
A Warm Welcome of Smooth Irish Coffees served  
with Chocolate Rum Truffles €6.50pp
- *A Rosy Glow.....*  
Deliciously Scented Mulled Wine served with our  
Homemade Cinnamon Cookies €5.50pp

## Additional Options:

- Chilled Summer Punch €4.00pp
- Scented Mulled Wine €4.50pp
- Hot Whiskey €4.75pp
- Sherry Reception €4.00pp
- Sparkling Wine €7.00pp

## Chocolate Fountain

Why not hire our Chocolate Fountain – your guests  
will be amazed as they dip the strawberries or  
marshmallows through the flowing Chocolate.

There are also a delicious range of dipping foods  
available, including; strawberries, grapes, pineapple,  
bananas, marshmallows

€500.00

## And in the Evening...

- Assorted Sandwiches, Cocktail Sausages & Tea or Coffee... €8.00pp
- Assorted Sandwiches, Cocktail Sausages, Chicken Pieces & Tea or Coffee €9.50pp
- Assorted Sandwiches, Cocktail Sausages, Spring Rolls, Chicken Pieces, Assorted Crostini & Tea or Coffee €13.00pp