



Our Packages

Please note that all package prices are correct at time of going to print. Management reserves the right to amend package prices and/or inclusions. Supplements may apply if you are upgrading or adding to your package.

Prices valid for 2024 and 2025. Menus and prices may be subject to change due to market fluctuations.

For all packages please note that a three course children's meal is available for €15.00 per child aged between 3 & 12 yrs. Half portions of main meal is available for €25 per child under 17 years. Children under 3 years are complimentary.

Dublin Road, Co. Cavan, H12 P6E5, Ireland
Call +353 49 436 0600. Email mywedding@cavancrystalhotel.com
www.cavancrystalhotel.com

Melissa Package

€60.00 per person

Arrival Reception

Tea, Coffee & Biscuits on arrival
Sparkling Wine Reception

Wedding Reception

Five course menu
(choose one option per course)
Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee
One additional option from the following
*Southern Fried Chicken Goujons, Chicken Pieces,
Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls,
Vegetable Samosas, Cocktail Sausages, House Fries*

**Based on two thirds of your final guest numbers*

Melissa Five Course Menu

Chicken & Mushroom Vol-au-Vent
baby leaf spinach, sundried tomatoes, creamy velouté sauce
Warm Chicken Caesar Salad
cos lettuce, parmesan, bacon lardons, croutons, caesar dressing

Wholesome Vegetable Soup

Roast Turkey & Honey Baked Ham
sage & thyme stuffing, cranberry gravy
Fillet of Salmon
on a bed of spinach & leek, white wine cream sauce
Supreme of Chicken wrapped in Pancetta
garden herb stuffing, red wine jus

Warm Apple & Berry Crumble
vanilla ice-cream, vanilla anglaise
Warm Chocolate Brownie
chocolate sauce, vanilla ice-cream

Balavaun Package

€68.00 per person

Arrival Reception

Tea, Coffee, Biscuits &
Homemade Mini Scones on arrival
Sparkling Wine & Bottled Beer Reception

Wedding Reception

Five course menu
(choose one starter, one soup, two main courses and one dessert)
Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee
Two additional options from the following
*Southern Fried Chicken Goujons, Chicken Pieces,
Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls,
Vegetable Samosas, Cocktail Sausages, House Fries*

**Based on two thirds of your final guest numbers*

Balavaun Five Course Menu

Chicken & Mushroom Vol-au-Vent
baby leaf spinach, sundried tomatoes, creamy velouté sauce
Warm Chicken Caesar Salad
cos lettuce, parmesan, bacon lardons, croutons, caesar dressing
Fivemiletown Goats Cheese Tart
Irish goats' cheese, red onion marmalade, rocket leaves, honey dressing

Coconut Spiced Butternut Squash Soup

Roast Turkey & Honey Baked Ham
sage & thyme stuffing, cranberry gravy
Fillet of Salmon
on a bed of spinach & leek, white wine cream sauce
Roast Sirloin of Irish Beef
yorkshire pudding, traditional roast gravy

Warm Apple & Berry Crumble
vanilla ice-cream, vanilla anglaise
Warm Chocolate Brownie
chocolate sauce, vanilla ice-cream
Assiette of Cavan Crystal Desserts

Tiffany Package

€76.00 per person

Arrival Reception

Tea, Coffee, Biscuits, Mini Doughnuts
Homemade Mini Scones on arrival
Sparkling Wine & Bottled Beer Reception

Wedding Reception

Five course menu
(choose one starter, one soup, two main courses and one dessert)
Half Bottle of House Wine

Evening Reception

Selection of Sandwiches & Wraps with Tea & Coffee
Three additional options from the following
*Southern Fried Chicken Goujons, Chicken Pieces,
Spicy Potato Wedges, Vegetable Spring Rolls, Sausage Rolls,
Vegetable Samosas, Cocktail Sausages, House Fries*

**Based on two thirds of your final guest numbers*

Tiffany Five Course Menu

Chicken & Mushroom Vol-au-Vent
baby leaf spinach, sundried tomatoes, creamy velouté sauce
Confit of Duck Leg
salardaise potatoes, red wine sauce
Fivemiletown Goats Cheese Tart
Irish goats' cheese, red onion marmalade, rocket leaves, honey dressing

Leek & Potato Soup

7oz Irish Beef Fillet
pink peppercorn cream sauce
Baked Fillet of Hake
chive beurre blanc, chorizo purée
Supreme of Chicken wrapped in Pancetta
garden herb stuffing, red wine jus

Warm Apple & Berry Crumble
vanilla ice-cream, vanilla anglaise
Warm Chocolate Brownie
chocolate sauce, vanilla ice-cream
Assiette of Cavan Crystal Desserts