





PACKAGES

# TRANQUIL, LUXURIOUS & YOURS...



THE ORIGINAL HOUSE

# THE ORIGINAL HOUSE 'WEDDING PACKAGE'

# THE PRIVATE HIRE OF THE ORIGINAL HOUSE IS €1,500 & THIS INCLUDES ALL OF THE FOLLOWING:

- ~ Red carpet welcome & Champagne on arrival for the Bride & Groom
- ~ Tea, Coffee & Homemade Cookies for your guests on
- ~ Killashee Bellinis or Mulled Wine Reception
- ~ Complimentary tasting of the proposed wedding menu
- ~ Elegant Chairs, personalised menu covers & candles
- ~ Bar extension for the evening reception
- ~ Fresh floral arrangements on the dining tables created selection of creams, whites & greenery.
- ~ Exclusive use of the Original House Butterfly Gardens
- ~ One complimentary Original House Suite for the night
- ~ Discounted accommodation rates for bedrooms reserve
- ~ Discounted Rates at the Killashee Spa & Killashee Lei

There are eleven additional suites in The Original House for the Bride These suites must be taken for guests of the wedding. Any suites not booked will automatically be charged to the Bride & Groom\*

Please note that the elements included in the package are non-transferable. The menu suggestions & prices enclosed are valid for 2024 Weddings, there may be alterations for 2025 Weddings. Please note that prices are subject to a 5-8% increase.

arrival
ı for the Bride & Groom
on your tables
d by our expert floral designer. Flowers are a
for photographs
of the Wedding for the Wedding Couple
ved as part of your package for wedding guests
isure Centre
& Groom to allocate to their immediate family & friends.





# **SUGGESTED MENUS**

# 1ST COURSE ~ APPETISERS

Tian of Irish Crab Meat Avocado Puree, Pickled Cucumber & Dill, Foccacia Crouton, Red Pepper Coulis, Micro Coriander	€13.50
Smoked Salmon & Crab Roulade Avocado Puree, Sesame Seed Crust, Apple & Dill Vinaigrette, Rocket Salad	€14.50
Classic Caesar Salad Baby Gem Lettuce, Crispy Parma Ham, Garlic Sourdough Crouton, Creamy Caesar Dressing. Add Chicken - €12.50. Add Prawns - €14.00.	€11.50
Confit Duck Spring Roll Pickled Ribbon Vegetable & Sesame Salad, Hoi Sin & Orange Dressing	€13.50
Goat's Cheese & Honey Mousse Beetroot Puree, Roast Beetroot, Sourdough Croutons, Orange & Sherry Vinaigrette	€12.00
Poach Chicken, Leek & Tarragon Tart Candied Walnuts, Baby Cress, Tomato & Basil Dressing	€13.00
Creamed Spinach & Feta Cheese Tart Red Onion Compote, Cherry Tomato	€11.50
Smoked Salmon Homemade Treacle Brown Bread, Pickled Cucumber, Dill & Lemon Crème Fraiche, Caper Berry Vinaigrette	€13.50



# 2ND COURSE SOUP/SORBET

Roast Plum Tomato & Basil, Balsamic Cream
Cream of Sweet Potato Soup with Smoked Bacon
Traditional Cream of Vegetable Soup with Fresh He
Butternut Squash & Parmesan Soup with Thyme O
Cream of Carrot & Coriander Soup
Roast Cauliflower & Cumin Cream
Wild Mushroom & Truffle Soup with Tarragon Crear
All soups can be prepared without cream & garnish

# SORBET

A Selection of Seasonal Sorbets are available upon request

Champagne & Strawberry	Elderflower So
Lemon Sorbet	Green Apple S
Lime Sorbet	Coconut Sorbe
Passionfruit Sorbet	Pineapple Sorl
Raspberry Sorbet	Peach Sorbet
Strawberry Sorbet	Gin & Tonic Sc
Mango Sorbet	

### THE ORIGINAL HOUSE

Crisp	
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All €6.00	

All €6.00

Sorbet

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# 3RD COURSE ~ MAIN COURSE

Slow Roasted Prime Irish Beef Fillet Medallions Scallion Mash, Celeriac & Truffle Puree, Roasted Shallot & Thyme Sauce	€43.00
Roast Rump of Slanney Valley Lamb Pea & Mint Puree, Garlic Mash, Tomatoes, Black Olive & Garlic Jus	€41.50
Roast Supreme of Irish Chicken Sweet Potato Puree, Scallion Mash & Whole Grain Mustard Sauce	€37.00
Roast Prime Irish Sirloin of Beef Mushroom Ragout, Chive Mash & Port Jus	€39.00
Seared Fillet of Sea Bass Cauliflower Puree, Pomme Puree, Vegetable Crisp, Dill, Shrimp & Champagne Sauce	€37.50
Fillet of Salmon Spinach Puree, Sundried Tomato Mash, Sauce Vierge, Parmesan Tuile & Baby Cress	€38.00
Pan fried Fillet of Cod Pea Puree, Parsley Mash, Clam, Tomato & Chive Butter Sauce	€38.50

All Main Courses are inclusive of Fresh Vegetables & Potatoes. Seasonal Prime fish available on request

# **VEGETARIAN OPTIONS**

Spinach & Feta Tortellini Romesco Sauce, Crispy Basil, Baby Herbs	
Wild Mushroom & Spinach Risotto Parmesan Crisp, Baby Herbs,	
Thai Vegetarian Curry Steamed Rice, Sweet Chilli & Coriander Yoghurt	
Sweet potato & lentil Dahl Steamed Rice	

THE ORIGINAL HOUSE

# 4TH COURSE ~ DESSERTS

Raspberry Pavlova Meringue Drops, Raspberry Gel, Chantilly & Fresh Berry Compot
Triple Chocolate Mousse White & Milk Chocolate Mousse inside Dark Shell with Praline Bis
Lemon Meringue Tart Tart filled with Raspberry Confit, Lemon Curd & Zesty Italian Meri
Warm Apple Crumble Sauce Anglaise & Vanilla Ice Cream
Salted Caramel Cheesecake Biscotti Crumble, Warm Caramel Sauce & Milk Chocolate Ganac
Orange & Carrot Gateaux Mascarpone Chantilly with Ginger & Orange Whipped Ganache
Killashee Signature Assiette
Add ice cream to any of the above desserts €1.00 supplement pe
5TH COURSE – TEA & COFFEE

Tea & Coffee

Tea & Coffee with Petit Fours

mpote	
ne Biscuits	
Meringue	
anache	
ache	
	All €9.50
	All €11.00
ent per person	

€3.00 per person
 €4.00 per person



# **DRINKS RECEPTION FOOD & NIBBLES**

Selection of Canapés	€9.50 per portion
Selection of Mini Sliders	€4.50 per portion
Selection of Sandwiches	€5.50 per portion
Strawberries Dipped in Chocolate	Seasonal - Price on Request
Selection of Homemade Fruit Scones, Raspberry Jam & Vanilla Cream	€4.00 per portion
Selection of Macaroons (3 per portion)	€2.50 per portion
Homemade Mince Pies (2 per portion)	Seasonal - €4.00 per portion

### **Carving Station**

Honey Roast Ham & Roast Turkey, Fresh Rolls and an selection of €7.00 per person sauces served to the guests by our chef \*minimum of 50% of the total amount of guests

#### **Cheese & Cured Meat Buffet**

Selection of Cheeses, Cured Meats, Chutneys, Crackers & Grapes \*minimum of 50% of the total amount of guests

€8.85 per person

Canapé Selection Includes; Mini Shepard's Pie Tomato & Basil Bruschetta Crispy Mozzarella Sticks with Chilli Dip Truffle & Parmesan Risotto Balls

Note canapé selection can vary. The above is a typical Chef's Selection

Selection of Mini Sliders Mini Pulled Pork, Asian Slaw Mini Beef Burgers, Relish & Pickle Mini Smoked Salmon, Rocket & Horseradish Wrap



#### THE ORIGINAL HOUSE

# **DRINKS RECEPTION** FOR YOUR WEDDING

# **Complimentary Cocktail Selection** Killashee Bellinis

Mulled Wine

#### **Sparkling Wine**

Prosecco Frizzante Sparkling Wine Perrier-Jovet Brut, NV Champagne, France Kir Royal (with Prosecco) Kir (White Wine & Cassis) Dressed Pimms Warm Apple Cider

### Gin Bar

Bombay Sapphire & Beefeater 24 Gin Garnished with Orange peel & Lime served with tonic water. \*Min Dress your Gin (Bombay Sapphire or Beefeater 24 Choose from a Selection of Berries, Pomegranate & Pink Grape

#### Whiskey Tasting

Jameson Red Label, Black Barrel Jameson, James Others available on request. \*Minimum 50 required.

### **Cocktail Station**

Select three cocktails from our extensive cocktail list. Sample Cocktails; Mojitos, Cosmopolitan

### **Bottle Beers**

Selection of Bottled Beers Consumption-based charge

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	€7.00 per glass
	€12.00 per glass
	€9.00 per glass
	€7.00 per glass
	€6.50 per glass
	€5.95 per glass
	€7.95 per glass
linimum 50 required.	
Gin)	€8.45 per glass
efruit. *Minimum 50 required.	
son Caskmates	€7.95 per person

€12.00 per cocktail



# **EVENING RECEPTION FOOD**

Selection of Pizzas (served buffet Style)	€8.30 per portion
Selection of Sandwiches & Cocktail Sausages (served buffet Style)	€7.95 per portion
Selection of Sandwiches & Chicken Goujons (served buffet Style)	€8.30 per portion
Chicken Curry & Rice (served buffet Style)	€8.30 per person
Southern Fried Chicken & Wedges, Snack Box Style	€8.30 per person
Deep Fried Fish & Chips	€8.30 per person
Freshly Brewed Tea & Coffee Complimentary with evening food	

# **TERMS AND CONDITIONS**

~ Please note there is a minimum 5 course menu required.	
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~ The prices are based on one choice per course and are inclusive of V.A.T.

~ If a choice is required in any course a €5.00 supplement must be added onto the more expensive of the two options required.

 Children's Menus are available starting from €17.25 for a 3 course menu or half of the adult 5 course menu at half of the adult menu price.

~ We cater for all vegetarians, vegans and other dietary requirements.

~ Please note the menus & prices are valid for all 2024 bookings. There may be alterations to menu selections & prices for 2025 Weddings.





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