



HOTEL·SPA·LEISURE



TRANQUIL, LUXURIOUS & YOURS...



THE MANOR HOUSE 'WEDDING PACKAGE'

THE PRIVATE HIRE OF THE MANOR 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 arrival

 ~ Killashee Bellinis or Mulled Wine Reception

 ~ Complimentary tasting of the proposed wedding menu for the Bride & Groom

 ~ Elegant chairs, personalised menu covers & candles on your tables

 ~ Bar extension for the evening reception

 ~ Fresh floral arrangements on the dining tables created by our expert floral designer. Flowers are a selection of creams, whites & greenery.
- ~ Exclusive use of the Manor House Butterfly Gardens for photographs
- ~ One complimentary Manor House Suite for the night of the wedding for the Wedding Couple
- ~ Discounted accommodation rates for bedrooms reserved as part of your package for wedding guests
- ~ Discounted rates at the Killashee Spa & Killashee Leisure Centre

There are eleven additional suites in The Manor House for the Bride & Groom to allocate to their immediate family & friends.

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 are valid for 2025 weddings, please note that there may be alterations for 2026 Weddings.

Prices may be subject to proportionate increases in respect of rises in food or labour costs, taxes or other unforeseen circumstances Price adjustments will be notified to customers in writing not less than three months in advance of the event.



SUGGESTED MENUS

1ST COURSE ~ APPETISERS

Tian of Irish Crab Meat Avocado Puree, Pickled Cucumber & Dill, Focaccia 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
Poached 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 Crisp

Traditional Cream of Vegetable Soup with Fresh Herbs

Butternut Squash & Parmesan Soup with Thyme Oil

Cream of Carrot & Coriander Soup

Roast Cauliflower & Cumin Cream

Wild Mushroom & Truffle Soup with Tarragon Cream

All soups can be prepared without cream & garnish

All €6.00

SORBET

A Selection of Seasonal Sorbets are available upon request All €6.00

Champagne & Strawberry Elderflower Sorbet

Lemon Sorbet Green Apple Sorbet

Lime Sorbet Coconut Sorbet

Passionfruit Sorbet Pineapple Sorbet

Raspberry Sorbet Peach Sorbet

Strawberry Sorbet Gin & Tonic Sorbet

Mango Sorbet





3RD COURSE ~ MAIN COURSE

Slow Roasted Prime Irish Beef Fillet Medallions Scallion Mash, Celeriac & Truffle Puree, Roasted Shallot & Thyme Sauce	€49.50
Roast Rump of Slaney 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	€42.00
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	

We are happy to cater for vegetarian, vegan, coeliac & any other dietary requirements of guests.



4TH COURSE ~ DESSERTS

Raspberry Pavlova Meringue Drops, Raspberry Gel, Chantilly & Fresh Berry Compote	
Triple Chocolate Mousse White & Milk Chocolate Mousse inside Dark Shell with Praline Biscuits	
Lemon Meringue Tart Tart filled with Raspberry Confit, Lemon Curd & Zesty Italian Meringue	
Warm Apple Crumble Sauce Anglaise & Vanilla Cream	
Salted Caramel Cheesecake Biscotti Crumble, Warm Caramel Sauce & Milk Chocolate Ganache	
Orange & Carrot Gateaux Mascarpone Chantilly with Ginger & Orange Whipped Ganache	
	All €9.50
Killashee Signature Assiette Select three from the above dessert options	All €11.00
Add ice cream to any of the above desserts €1.00 supplement per person.	
5TH COURSE – TEA & COFFEE	
Tea & Coffee	€3.00 per person
Tea & Coffee with Petit Fours	€4.00 per person



DRINKS RECEPTION FOOD & NIBBLES

Selection of Canapés		€9.50 per portio	n
Selection of Mini Sliders		€6.50 per portio	n
Selection of Sandwiches		€5.50 per portio	n
Strawberries Dipped in Chocolate	Seasonal -	Price on Reques	st
Selection of Homemade Fruit Scones, Raspberry Jam & Vanilla Cream		€4.00 per portio	n
Selection of Macaroons (3 per portion)		€2.50 per portio	n
Homemade Mince Pies (2 per portion)	Seasonal -	€4.00 per portio	n
Carving Station Honey Roast Ham & Roast Turkey, Fresh Rolls and an selection of sauces served to the guests by our chef *minimum of 50% of the total amount of 50% of the 50% of		€7.00 per perso	n
Cheese & Cured Meat Buffet Selection of Cheeses, Cured Meats, Chutneys, Crackers & Grapes *minimum of 50% of the total amount of guests		€8.85 per perso	n

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





DRINKS RECEPTION FOR YOUR WEDDING

Complimentary Cocktail Selection

Killashee Bellinis

Mulled Wine

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Prosecco Frizzante Sparkling Wine	€7.00 per glass
Henriot, Brut Premier NV Champagne France	€13.00 per glass
Kir Royal (with Prosecco)	€9.00 per glass
Kir (White Wine & Cassis)	€7.00 per glass
Dressed Pimms	€6.50 per glass
Warm Apple Cider	€5.95 per glass
Non- Alcoholic Prosecco	€32.00 per bottle

Gin Bar

Bombay Sapphire & Beefeater 24 Gin €8.10 per glass

Garnished with Orange peel & Lime served with tonic water. *Minimum 50 required.

Dress your Gin (Bombay Sapphire or Beefeater 24 Gin) €8.45 per glass

Choose from a Selection of Berries, Pomegranate & Pink Grapefruit. *Minimum 50 required.

Whiskey Tasting

Jameson Red Label, Black Barrel Jameson, Jameson Caskmates €8.10 per person

Others available on request. *Minimum 50 required.

Cocktail Station

Select three cocktails from the list below:

• Lemon Drop, Anvil Cranberry Collins, Aperol Spritz, Whiskey Sour €12.00 per cocktail

• Shirley Temple, Pippin Pom Pom €10.00 per mocktail

Bottle Beers

Selection of Bottled Beers From €6.40 per bottle

Consumption-based charge





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.
- \sim 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 2025 bookings. There may be alterations to menu selections & prices for 2026 Weddings.







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