



DIAMOND WEDDING EXPERIENCE

€135.00 pp (based on 100 guests) offers you:

A dedicated Wedding Co-ordinator

Exclusive Hire of the Building

Pre Wedding Tasting Menu for the Bride & Groom

Red Carpet on arrival

Keepsake Wedding Guest Book

Harpist/ Violinist on arrival (2hrs)

Tea/Coffee & Biscuits & Prosecco on arrival for your guests

Canapés on arrival for your guests

Beauty Basket for Ladies Powder Room

Wedding Gift from No. 6

Chairs cover & Bows

Strawberries dipped in chocolate

Champagne for the Bride & Groom in their own private drawing room

Personalised Menus

Beautiful table linens

Candelabras with tea lights

A purpose built mahogany bar

Dance floor

5 Course Dinner Menu – (Sorbet incl) with Tea & Coffee & Petit Fours

Prosecco Toast

Evening Food

Playroom for babysitters

Private cinema room for children

Fully staffed to include a Security person and a Cloakroom Attendant

1 Year Anniversary Treat

VAT & Service Charge included

Special accommodation rates at nearby 5 star hotels





DIAMOND WEDDING MENU

Please select one starter, one soup, one sorbet, one main course and one dessert

We provide a vegetarian option for 10% of the final numbers

Starters

Smoked salmon parcel with crab and lemon mayonnaise, sauce vierge



Grilled goat cheese coated with poppy seed, beetroot salad, frisee leaves



Thai fish cake with spring onion salad, sweet chilli dressing



Pressed ham hock terrine with celeriac remoulade and grain mustard dressing

Soups

Green lentils and smoked bacon soup



Cream of celeriac soup with parsley and shallots



Seafood chowder



Roast apple and celery soup with walnuts



Sweet potato and green curry soup with coconut cream

Sorbets

Champagne



Rhubarb



White peach



Grapefruit



Pear



Lime and ginger





Main Courses

Corn fed chicken supreme, dauphinoise potato, butter cabbage, jus gras



Organic braised pork belly, creamy mash, pan fried tiger prawns, shellfish sauce



*Roast rib eye of prime Irish beef, crushed root vegetables and potatoes, caramelised onions,
red wine jus*



Pan fried loin of venison, stack potato galette, red beetroot purée, game jus



Pan fried fillets of lemon sole, colcannon mash, shellfish butter

All main courses are served with seasonal market vegetables

Desserts

Warm bread and butter pudding with apricot glaze and thick vanilla custard



Selection of Irish cheese served with water biscuits, walnuts and quince jelly



Rich chocolate tart with seasonal berries and cream

*Selection of teas and coffee
Petits fours*





OPTIONAL EXTRAS

Civil Ceremony Webcasting to friends abroad (subject to availability)

Canapés (3pc chef choice @ €12.50)

Starter @ €5.50 (as an extra choice)

Soup @ €5.00 (as an extra choice)

Sorbet @ €4.50 (as an extra choice)

Main course Supplement @ €7.00 (as an extra choice)

Dessert @ €6.00 (as an extra choice)

