

**Winter Wedding Packages are available for selected dates in the months of November, December, January and February and offer 10% discount off above listed prices.**

### **Additions to make your arrival extra special**

- Prosecco

Light & fresh frizzante with a flowery bouquet €6.50 per guest

- Kir Royale €7 per guest

A combination of Champagne and a blackcurrant liqueur, making a delectable cocktail

- House Wine Selection €5.50 per guest

A choice of hand selected wines for guests to enjoy

- Cocktail Reception €8 per guest, choose from:

- Mojito
- Tom Collins
- Mai Tai

- Get into the spirit reception €7 per guest

The complete welcome reception for your guests will include chilled prosecco, Irish whiskey, cognac, sherry, Baileys Irish cream with mixers & juices

- Champagne Reception €16 per guest

Moët & Chandon Imperial

A real touch of luxury as your guests arrive

### **Nibbles**

Treat your guests to an array of mouth-watering canapes to accompany your drinks reception at the Ashe Hotel

### **Selection of 3 Chef's Canapes on arrival €5 per guest**

- Blinis of Irish smoked salmon & crème fraiche
- Italian meatball with herbs & ricotta on a stick
- Goat's cheese & sundried tomato profiterole
- Black olive tapenade with buffalo tomato on toasted focaccia
- Sweet pea & parma ham crostini

### **Selection of Finger Sandwiches on arrival €4 per guest**

- Baked Irish ham & wholegrain mustard
- Irish free-range egg, spring onion & chive
- Grilled Irish chicken fillet with savoury stuffing & country relish
- Open brown smoked salmon, capers & cream cheese
- Open brown parma ham & buffalo mozzarella with basil pesto

## *The Ashe Package*

€55 per person

Smoked Chicken, Chorizo and Peach Salad  
Cherry vine tomato on seasonal leaves with fresh basil pesto dressing.

Or

Caesar Salad

Baby gem leaves, toasted croutons, parmesan shavings and chefs house dressing

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Cream of Country Vegetable Soup

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Baked Supreme of Chicken

Cured Bacon and Green Beans, Savoury Jus

Or

Oven Baked Fillet of Salmon

Baby Leek and Prawn Compote. White Wine Cream

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Apple and Blueberry Crumble with Vanilla Bean Ice- Cream

Freshly Brewed Tea or Coffee

## *The Gold Package*

€60 per person

Sautéed Chicken and Button Mushroom Bouchee  
with Chardonnay and Chive Cream

Or

Chilli and Coriander Infused Prawns  
on a Dill and Watercress Salad with a Tomato & Chervil Salsa

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Cream of Sweet Potato and Bell Pepper Soup

Or

Red Berry Sorbet with Blackberry Compote

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Roast Leg of Kerry Lamb

Fresh Sage & Onion Stuffing on Creamed Potato Merlot and Red Wine Jus

Or

Baked Fillet of Atlantic Cod

Wilted Spinach, Chorizo & Cannellini Bean Cassoulet, Wild Rocket Salad

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Ashe Dessert Plate of Delicious Homemade Seasonal Treats

Freshly Brewed Tea or Coffee

# *The Premium Package*

€65 per person

Sesame Seed Coated Bluebell Falls Goats Cheese  
Beetroot Purée. Baby Leaf Salad with a Tangy Dressing

Or

Shredded Silver Hill Duck Salad  
Fennel, Carrot and Red Cabbage Slaw with a Plum & Chilli Dressing

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Apple & Mint Sorbet

Or

Cream Of Plum Tomato and Basil Soup

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Roast Striploin of Prime Irish Beef

Champ Potato, Yorkshire Pudding with a Shiraz Reduction

Or

Grilled Fillet of Kenmare Bay Sea Bass  
On a Sweet Potato and Pepper Hash, Watercress Salad and Salsa Verde

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Homemade Chocolate Brownie and Vanilla Pod Ice Cream

or

Fresh Raspberry Roulade with Salted Caramel Ice-Cream

Freshly Brewed Tea or Coffee

# The Platinum Package

€72 per person

Tian of Dingle Bay Fresh Crab and Skagen Shrimps  
Ripened Avocado, Chilli and Dill Salsa, Sugar Snap and Pea Shoots Salad  
Or

Annascaul Black Pudding Salad  
Candied Kumquats, Radicchio Leaves with an Orange and Sherry Dressing

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Cream of Cauliflower and Blue Cheese Soup  
Or

Prosecco Iced Sorbet  
Strawberry Gel and Fresh Berries

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Seared Fillet of Hereford Beef  
Sweet Pomme Dauphinoise, French Green Beans and Pancetta with Tarragon Cafe au Lait  
Or

Grilled fillet of Kerry Halibut  
Tomato and Dill Crust, King Prawns and Champagne Beurre Blanc

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Baked Plum and Blackberry Crumble  
Bourbon Crème Anglaise  
Rum & Raisin Ice Cream.  
or

Caramelised Classic Citrus Tart  
Lemon Curd Crème Fraiche  
Blueberry Ice Cream

Freshly Brewed Tea or Coffee

**Evening Reception**  
**(included in menu prices outlined above)**

- Includes tea and coffee
- American Style Beef sliders
- Chicken Skewers basted in sweet chilli
- Artisan miniature bread roll sandwiches
- Fish Cake Bites

OR

Hot Carvery Trolley – supplement of €5 per person to wedding packages outlined above

- Honey Baked Hams, Waterford Blaas, Cheddar Cheese & Ballymalloe Relish
- Shredded Pork, Waterford Blaas & Homemade Apple Sauce

*Reception prices based on a minimum of 50% of wedding attendees*

*All information above applies to weddings in The Ashe Ballroom with a minimum of 120 guests.  
For smaller weddings we are happy to prepare a bespoke quotation with alternative options.*

*Please do not hesitate to contact our team for any enquiries  
Our aim is to give you a wonderful day, full of special memories*