



Wedding Packages 2019 at the Green Isle Hotel

Congratulations To You Both,

We understand how important this magical day is and would be delighted to be part of your wonderful journey together. Our wedding co-ordinating team have customised the following packages which includes everything you could want and more, from your Welcome Reception with Prosecco and Canapés, 5 course meal with choice of starters and mains, wine with your meal, Prosecco toast, evening food, and decorative centrepieces for your reception tables, late bar extension and DJ!

Each package will suit a range of needs and the necessary budget. Keep in mind our wedding co-ordinators will be more than happy to design a 'Bespoke Package' if there is something special you both would like to add. Perhaps it's a favourite dish that brings back memories or a theme that represents you both.

This is one of the most important days in your lives and here at the Green isle Hotel we recognise and treasure every detail that is important to making it a wonderful start on your journey together as a couple.

Please contact our events department for more information at (0) 1 4123703 / 08 or email events@greenislehotel.com

Sincerely,

The Green isle Hotel Team

Overnight Accommodation including a full Irish Breakfast in our Honeymoon Suite for the Happy Couple

Specially discounted overnight rates for your wedding guests

Our Gift to You

One Wedding a day promise

Dedicated Hotel Wedding Co-Ordinator

Complimentary Menu Tasting

Red Carpet Arrival with Tea, Coffee & Homemade Cookies

Personalised Menus

Delicious Four Course Menu with a Choice on Main Course

Personalised Menu and Table Plan

Crisp, Classic White Table Linen

Cake Stand & Knife

Elegant White Chair Covers & House Organza Sash

Decorative Centrepieces for all Tables

The Pearl Wedding Celebration Package

€59 per person

(Minimum number of 100 guests)

Excludes Christmas Week and New Years Eve

Added Extras

Welcome Reception for your Guests with
Freshly Brewed Tea & Coffee with Homemade Biscuits

Four Course Meal

A Glass of Wine with Your Meal

Evening Finger Food Buffet with choice of 4 options

Late Bar Extension

House Wine

Alto Plano – Sauvignon Blanch

Alto Plano- Cabernet Sauvignon

Evening Finger Food Buffet

Choice of 4 Items

Chicken Goujons

Chicken Wings

Potato Wedges

Spring Rolls

Garlic Mushrooms

Sausages

Sandwiches

Menu Options

Please Select One Starter,
Two Main Courses and One Dessert

Starters

Cream of Traditional Country Vegetable Soup

Roasted Pumpkin and Butternut Soup

Leek and Potato Soup

Traditional Caesar Salad –Smoked Bacon Crisp Lettuce, Croutons & Caesar Dressing

Green Beans, Feta, Sundry Tomato & Toasted Peanuts Salad with Mint Dressing

Baby Mozzarella with Mix Lettuce,
Cherry Tomato, Basil Pesto

Parma Ham, Basil & Mascarpone,
Red Pepper Coulis

Main Course

Pan Seared Salmon, Goat Cheese &
Spring Onion Mash with Citrus Jus

Traditional Turkey & Honey Glazed Ham,
Sage & Onion Stuffing and Cranberry Jus

Supreme of Chicken in Wild Mushroom Sauce, Butternut Squash Puree & Champ Mash

Spinach Ravioli in Tomato Basil Sauce served with garlic Bread

Served with
Seasonal Vegetables & Potatoes

Desserts

Chef's Assiette of Dessert

Lemon Cheesecake with Passionfruit Coulis

Profiteroles Puffed with Cream,
Topped with Chocolate Sauce

Caramel & Pecan Brownie

Freshly Brewed Coffee and Tea



The Ruby Wedding Celebration Package

€69 per person

(Minimum number of 100 guests)

Added Extras

Welcome Reception for your Guests with

Teas/Coffee and Canapes

Four Course Meal

Half Bottle of Wine Per Guest

Evening Finger Food Buffet with choice of 4 Options

Late Bar Extension

Arrival Canape Menu

Please Choose 4 Options:

Chicken and Mushroom Mini Vol au Vents

Smoked Salmon Served on Cream Cheese and Homemade Brown Bread

Chicken Skewers

Duck Pate on Homemade Brioche and Caramelized Onion

Duck Spring Rolls

Mini Burgers

House Wine

Alto Plano – Sauvignon Blanc

Alto Plano- Cabernet Sauvignon

Evening Finger Food Buffet

Choice of 4 Items

Chicken Goujons

Chicken Wings

Potato Wedges

Spring Rolls

Garlic Mushrooms

Sausages

Sandwiches

Menu Options

*Please Select One Starter,
Two Main Courses and One Dessert*

Starters

Cream of Traditional Country Vegetable Soup

Roasted Pumpkin and Butternut Soup

Leek and Potato Soup

Duck Pate, Toasted Brioche, Apple & Plum Chutney and Mesclun Salad

Chicken Caesar Salad served with warm Bacon and Parmesan

Green Beans, Feta Cheese, Sundried Tomato and Toasted Peanut with Mint Dressing

Main Course

Traditional Turkey & Honey Glazed Ham, Sage & Onion Stuffing and Cranberry Jus

Roast Sirloin of Beef with Yorkshire pudding and Rosemary Jus

Pan Seared Salmon, Goat Cheese & Spring Onion Mash with Citrus Jus

Supreme of Chicken in Wild Mushroom Sauce, Butternut Squash Puree & Champ Mash

Baked Fillet of Seabass, Prosciutto Mash, Parsnip and Mascarpone Puree

Braised Lamb Shoulder, Honey & Nutmeg Mash with Pearl Onion Sauce

Served with

Seasonal Vegetables & Potatoes

Desserts

Chef's Assiette of Dessert

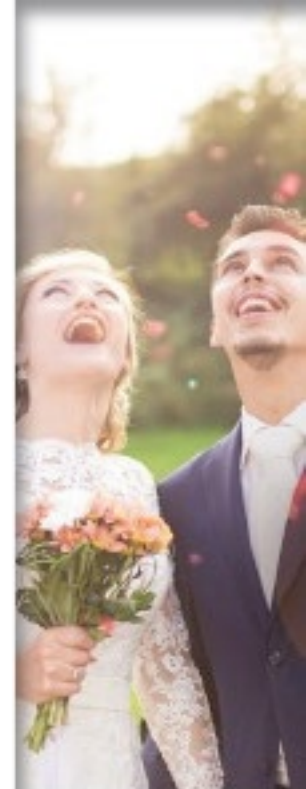
Lemon Cheesecake with Passionfruit coulis

Profiteroles Puffed with Cream,

Topped with Chocolate Sauce

Caramel & Pecan Brownie

Freshly Brewed Coffee and Tea





The Emerald Wedding Package

€79 per person

(Minimum number of 100 guests)

Added Extras

Welcome Reception for your Guests with

Coffee/Teas and Canapes

Complimented with Prosecco & Strawberries on Arrival

Five Course Meal

Half Bottle of Wine per Guest

Evening Finger Food Buffet

Late Bar Extension

Arrival Canape Menu

Please Choose 4 Options:

Chicken and Mushroom Mini Vol au Vents

Smoked Salmon Served on Cream Cheese and
Homemade Brown Bread

Chicken Skewers

Duck Pate on Homemade Brioche and Caramelised Onion

Duck Spring Rolls

House Wine

Alto Plano – Sauvignon Blanch

Alto Plano- Cabernet Sauvignon

Evening Finger Food Buffet

Choice of 4 Items

Chicken Wings

Potato Wedges

Spring Rolls

Garlic Mushrooms

Sausages

Sandwiches



Starters

Chicken & Mushroom Vol-au-vents

Duck Pate, Toasted Brioche, Apple & Plum
Chutney and Mesclun Salad

Chicken Ceasar Salad served with warm Bacon and Parmesan

Green Beans, Feta Cheese, Sundried Tomato and Toasted Peanut with Mint Dressing

Soup or Sorbet

Cream of Traditional Country Vegetable Soup

Cream Cauliflower Soup

Wild Mushroom Soup, Truffle Cream

Lemon Sorbet

Raspberry Sorbet

Champagne Sorbet

Main Course

Traditional Turkey & Honey Glazed Ham, Sage & Onion Stuffing and Cranberry Jus

Roast Sirloin of Beef with Yorkshire pudding and Rosemary Jus

Pan Seared Salmon, Goat Cheese & Spring Onion Mash with Citrus Jus

Supreme of Chicken in Wild Mushroom Sauce, Butternut Squash Puree & Champ Mash

Baked Fillet of Seabass, Prosciutto Mash, Parsnip and Mascarpone Puree

Braised Lamb Shoulder, Honey & Nutmeg Mash with Pearl Onion Sauce

Served with Seasonal Vegetables & Potatoes

Desserts

Chef's Assiette of Dessert

Lemon Cheesecake with Passionfruit coulis

Profiteroles Puffed with Cream,
Topped with Chocolate Sauce

Carmel & Pecan Brownie

Freshly Brewed Coffee and Tea