



## Wedding Packages 2018 at the Green Isle Hotel

Dear Newly Engaged Couple,

Congratulations on behalf of the Management and Staff of the Green isle Hotel. We are delighted to have the opportunity to share this special occasion with your closet friends and family. We offer affordable luxurious package and the perfect venue for your Special Day.

We want your wedding to be everything you hoped for. Here at the Green Isle Hotel we can guarantee our team pride themselves in their personal touch, so you can rest assured that your dedicated wedding coordinator wil guide you through every detail from your initial inquiry right up to until and during your special day.

To learn more about any of our wedding backages please feel free to contact the Sales Department at any time [sales@greenislehotel.com](mailto:sales@greenislehotel.com) or call at your convenience on 01 412 3703

Kindest regards,

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Events Department

### Our Gift to You

- One Wedding a day promise
- Dedicated Hotel Wedding Co-Ordinator
- Complimentary Menu Tasting
- Red Carpet on Arrival with Sparkling Wine
- Tea, Coffee & Homemade Cookies on Arrival for Wedding Guests
- 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
- Fresh Floral Table Arrangements for all Tables
- Overnight Accommodation including a full Irish Breakfast in our Honeymoon Suite for the Happy Couple
- Specially discounted overnight rates for your wedding guests



## The Pearl Wedding Celebration Package

€49 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

#### 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

**€59 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

### **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

Carmel & Pecan Brownie

**Freshly Brewed Coffee and Tea**





# The Emerald Wedding Package

**€69 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

5 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 Blanc

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

Caramel & Pecan Brownie

*Freshly Brewed Coffee and Tea*