



THE DUNLOE

HOTEL & GARDENS

Drinks Reception on Arrival

Listed are some of our suggestions for your drinks reception on arrival.

Full Open Bar

Choose from a selection of Wines & Spirits

Bellini

World famous Champagne & Peach Cocktail

Kir Royale

A stylish cocktail made with ice cold Champagne & Crème de Cassis

Mimosa

Ice cold Champagne with freshly squeezed Orange Juice

Pimms Cocktail

Pimms & Lemonade classically served with Cucumber, Mint, Lemon & Orange Slices

Cosmopolitan Classic

A modern classic Cocktail

Prices available upon request.

Canapé Menu

Bamboo Prawn Skewer with Sweet Chilli Dip

Duck Spring Roll with Hoy Sin Sauce

Tartare of Home Cured Graved Lax presented in a Cone

Truffle Flavoured Chicken Liver Mousse

Mini Tartlet with Red Onion Marmalade & Marinated Goats Cheese

€16 per wedding guest

Should you choose to have canapés served, we would require a minimum order of 50% of your total number of wedding guests. From experience, we recommend catering for 100%-80% of your total number of wedding guests.



Wedding Menu

Please choose a minimum of four courses. Price is per wedding guest.

Starters

Clonakilty Black Pudding with Glazed Apple & Walnuts Presented on a Summer Salad	€13.50
Cassoulet of Kerry Coast of Sea Fish Filets in a Chervil Cream Sauce Presented in a Puff Pastry Vol au Vent	€14.50
Vine Tomatoes & Italian Buffalo Mozzarella With Homemade Basil Pesto	€13.50
Atlantic Seafood Salad with Lemon Zest & Mixed Herbs In a light Garlic Vinaigrette	€14.50
Roulade of Killarney Oak Smoked Salmon With Crabmeat & Cream Cheese on a Summer Salad	€15.00
Mediterranean Vegetable Salad With Marinated Artichokes, Olives & Italian Parma Ham	€14.00
Cos Lettuce with Caesar Dressing, Garlic Croûtons & Crispy Bacon	€13.50

If you wish to offer a choice of starter, a supplement charge of €4 per wedding guest will apply.



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Soup

Cream of Potato & Leek with Julienne of Crispy Bacon	€6.00
Cream of Fresh Garden Vegetables with Garlic Croûtons & Herbs	€6.00
Cream of Mushroom & Chives	€6.00
Cream of Carrot & Orange	€6.00
Cream of Tomato with Basil & Croûtons	€6.00
Lobster Bisque	€10.00

If you wish to offer a choice of soup, a supplement charge of €4 per wedding guest will apply.

Sorbet

Champagne Sorbet	€8.00
Lemon Sorbet	€8.00
Cassis Sorbet Kir Royale topped with Sparkling Wine or Champagne	€9.50
Pink Grapefruit Sorbet	€8.00
Lime Sorbet	€8.00
Gin and Tonic Sorbet	€8.00



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Main Courses

All main courses are accompanied by a selection of fresh garden Vegetables & Potatoes.

You may choose two from the following:

Rack of Irish Lamb with Rosemary & Glazed Shallots With a Burgundy Wine Jus	€39.00
Slow Roast Leg of Kerry Lamb Accompanied by a Rosemary & Thyme Jus	€35.00
Roast Fillet of Prime Irish Beef With a Vino Nobile de Montepulciano Jus	€39.00
Glazed Fillet of Pork with Shiitake & Mushrooms White Wine Cream Sauce	€34.00
Roast Sirloin of Prime Irish Beef With Wholegrain Mustard & Whiskey Sauce	€37.00
Supreme of Free Range Chicken With a light Garlic flavoured Morel Cream Sauce	€32.50
Filet of Atlantic Brill, Gratinated with a fresh Herb Crust, Accompanied by a Chardonnay Beurre Blanc	€39.00
Steamed Filet of Organic Salmon with Shrimps Chive Cream Sauce	€35.00
Chorizo, Prawn & Buffalo Mozzarella Baked Hake Roasted Red Bell Pepper Beurre Blanc	€37.00
Roulade of Black Sole & Tiger Prawns With a Tarragon Cream Sauce	€39.00
Oven Roast Filet of Monkfish wrapped in Pancetta With a Basil Cream Sauce	€39.00

Should you wish to offer your guests a choice of main course, the higher price of the two options will apply.



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Desserts

If you wish to offer a choice of dessert, a supplement charge of €4 per wedding guest will apply.

Lemon Curd Tartlet with Raspberry Sorbet	€13.50
Grand Marnier Parfait in a Chocolate Cup with Fresh Strawberries	€13.50
Fresh Strawberries with Vanilla Ice Cream	€13.50
Chocolate Nemesis with Honeycomb Ice Cream	€13.50
Valrhona Chocolate Mousse with a Compote of Black Forest Cherries	€13.50
Duo of Desserts	€15.50

Please choose two of the following homemade desserts;

- ❖ Chocolate Cup with Grand Marnier Parfait
- ❖ Chocolate Brownie with Crème Anglaise
- ❖ Raspberry & Strawberry Meringue
- ❖ Vanilla Ice Cream with fresh Irish Strawberries
- ❖ Baileys Cheese Cake
- ❖ Mango & Passion fruit Mousse
- ❖ Mini Chocolate Éclair
- ❖ Banoffi Pie

Cheeses

Selection of Irish Farmhouse Cheese & Continental Cheese With Wheat & Oat Wafers & Apple Chutney	€13.50
Matured English Stilton with aged Port Wine	€18.00

Freshly Brewed Tea & Coffee is served with our compliments after your Wedding Meal.



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Evening Snacks

Selection of Homemade Sandwiches	€6.00
Selection of Homemade Sandwiches & Cocktail Sausages	€9.00
Selection of Homemade Sandwiches, Cocktail Sausages & Mini- Pizzas	€11.00
Selection of Homemade Sandwiches, Duck Spring Rolls & Breaded Mini-Camembert	€13.00
Selection of Homemade Sandwiches, Chicken Goujons & Battered Tempura King Prawns	€15.00
Freshly Brewed Tea/Coffee	€3.50

Canapé Menu for an Evening Snack

Vol au Vent with Prawns

Spring Rolls filled with Chicken & Stir-fried Vegetables

Cheese with Crackers

Smoked Salmon Mousse

Sausages in Puff Pastry

€16 per wedding guest

Should you wish to have canapés served as an evening snack, a minimum order of 50% of your total number of wedding guests is required.