



**Carton House**  
HOTEL · GOLF · LEISURE

## **Carton House Wedding Packages:**

### ***Talbot Package***

Friday & Saturday - € 80.00 per person

Sunday – Thursday - € 70.00 per person

### ***Ingoldsby Package***

Friday & Saturday - € 95.00 per person

Sunday – Thursday - € 85.00 per person

### ***Lennox Package***

Friday & Saturday - € 115.00 per person

Sunday – Thursday - € 105.00 per person

***\*Please note we will offer a 10% discount on the above package rates if you book your wedding January – March OR October – November***

#### **Talbot Package includes:**

- Tea, Coffee & Biscuits reception for your guests on arrival
- 4 course meal including 1 starter, 1 soup OR 1 sorbet, 1 main course and 1 dessert with Tea & coffee
- Evening food of sandwiches, cocktail sausages & tea / coffee

#### **Ingoldsby Package includes:**

- Choice of 3 Canapés, Glass of Sparkling Wine, Tea, Coffee & Biscuits reception for your guests on arrival
- 5 course meal including 1 starter, 1 soup, 1 sorbet, 1 main course & 1 dessert with tea & coffee
- OR
- 4 course meal including 1 starter, 1 soup OR 1 sorbet, choice of 2 main courses & 1 dessert with tea & coffee
- Evening food of sandwiches, cocktail sausages & tea / coffee

#### **Lennox Package:**

- Choice of 3 Canapés, Glass of Sparkling Wine, Tea, Coffee & Biscuits reception for your guests on arrival
- 5 course meal including 1 starter, 1 soup, 1 sorbet, 1 main course & 1 dessert with tea & coffee
- 4 course meal including 1 starter, 1 soup OR 1 sorbet, choice of 2 main courses & 1 dessert with tea & coffee
- ½ bottle of wine per person with dinner (3 red and 3 white wines to choose from)
- Evening food of sandwiches, cocktail sausages & tea / coffee



**All of the above packages also include the below:**

Personalised Wedding co-ordinator to help you plan your perfect day

Red carpet welcome

½ bottle of Champagne and seasonal Strawberries for Bride and Groom on arrival

Room hire of 2 rooms in the Ground Floor of the Main House for pre dinner drinks

Sound system for back round music for pre dinner drinks in the Main House

Carton House Chair covers – *Please note chair covers of your choice with sash / bow etc. will incur an extra charge – Please see below for rates*

Centre piece of flowers – Please contact Carton House for samples – *Any deviations of flowers from samples provided will incur an extra charge – Please see below for rates*

White Linen Table Cloths

Candelabra on your tables

Personalised menus, place cards and table plans

Use of Cake stand

Full AV requirements for speeches / showing of DVD's etc.

10% discount for Spa treatments for all your guests

Discounted Green fee rates

Unlimited photo opportunities in the stunning 1,100 acre Carton House Estate

Over night accommodation for the Bride & Groom in one of our Luxurious Suites

Special accommodation rates for Wedding guests (Please contact Carton House for rates)

Complimentary Champagne Breakfast the following morning for the Bride and Groom

Complimentary Parking

Food Tasting to sample / plan the food that will be served on your Wedding Day

(Max 6 people – Bride and Groom complimentary - charges for other 4 people)

Complimentary 1 year anniversary dinner (3 course meal) for 2 people in the Linden Tree Restaurant

Our minimum numbers for weddings are as follows:

Friday / Saturdays Jan - Mar & November - 130

Friday / Saturdays April – October, December 160

**Please note our Bar Extension Rate is € 500.00 and this will allow the bar to stay open until the following times:**

**Sunday - 12.30pm**

**Monday - Thursday 1.00am**

**Friday & Saturday – 2.00am**



**Extra Treats for your Special Day:**

Upgrade your package with the following options:

Increase your choice of canapés on arrival:

To a choice of 4 canapés – Extra € 1.50 per person

To a choice of 6 canapés - Extra € 3.50 per person

Glass of Champagne on arrival instead of sparkling wine:

Extra € 4.00 per person

Add choices per course for your meal:

Choice of starter per choice - € 3.00 pp

Choice of soup per choice - € 2.00 pp

Choice of sorbet per choice - € 1.50 pp

Choice of main course per choice - € 5.00 pp

Choice of dessert per choice - € 3.00 pp

Chair covers of your choice range in price from € 3.50 extra per person - € 6.00 extra per person

Upgrade your flowers to flowers of your choice - € 3.00 extra per person

Upgrade your wine as follows:

Wine list 1 included in Lennox package noted above

Wine list 2 - € 2.00 extra per person

Wine list 3 - € 5.50 extra per person

Upgrade your evening food as follows:

Add mini fish and chips to the above - € 2.50 per person

Add chicken goujons & wedges to the above - € 2.50 per person

Add vegetable spring rolls / vegetable samosas / chicken goujons & wedges to the above - € 4.00 per person

**Day After Wedding Celebrations:**

Have you thought about what you are going to do the day after your wedding?

Would you like the chance to relax / say Goodbye & Thank you to Friends and Family - Then why not have a brunch / lunch or dinner the day after your Wedding here in the Beautiful surrounds of Carton House.

Carton House offers a range of day after arrangements including Buffet's / BBQ's and Sit Down Dinners etc. to ensure you and your guests can continue the celebrations.

With menus from € 20.00 per person why not ask about our various options.

We also offer a 10% discount off all Spa treatments in The Spa at Carton House and a special golf rate of € 55.00 per person for 18 holes of golf on either of our Championship golf courses for the day after your wedding



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**Starters:**

*Chicken Caesar Salad with Crispy Bacon  
Parmesan Shavings & Garlic Croutons*

*Crispy Mixed Seafood Cake Nicoise  
Lemon Vinaigrette*

*Dressed Crab with Herb Crusted Salmon Graveleux  
Red Pepper & Ginger Dressing*

*Herb Marinated Chicken & Crispy Bacon Salad  
Infused with Black Pepper & Blue Cheese Dressing*

*Salad of Cold Poached Salmon Nicoise  
Parmesan & Balsamic Vinegar*

*Seasonal Salad of Feta Cheese & Asparagus  
Honey & Poppy Seed Dressing*

*Serrano Ham with Melon  
Feta Cheese Salsa & Crispy Aubergine*

*Smoked Salmon with Baby Herb Salad  
Mixed Pepper Condiment*

*Tartlet of Smoked Haddock with Rocket  
Parmesan, Saffron Aioli & Salsa Verde*

*Vol-au-Vent of Button Mushroom, Leeks & Corn-fed Chicken  
Delicate Tarragon Sauce*

*Warm Goat's Cheese Tart  
Thyme Scented Cherry Tomato & Red Onion Salad*

**Soups:**

Carrot & Cumin scented with Vanilla

Cream of Cauliflower with Blue Cheese Crouton

Cream of Celeriac & Celery

Cream of Leek & Potato with Crispy Crouton

Cream of Mixed Mushroom

Cream of Potato & Smoked Salmon with Caviar Cream

Cream of Vegetable with Chive Crème Fraiche

Puree of Pea with Smoked Ham

Roast Butternut Squash with Crispy Parmesan

Roast Plum Tomato & Red Pepper with Basil & Goat's Cheese Wan Ton

Spiced Parsnip

Spiced Sweet Potato & Coconut

**Sorbets:**

Champagne

Lemon Balm & Thyme

Passion Fruit & Mango

Raspberry

**Main Courses:**

Baked Fillet of Hake with Fennel  
Asparagus, Tomato & Shellfish Sauce

Baked Fillet of Salmon with Saffron Mash  
Buttered Courgettes & Spiced Mussel Cream

Baked Monkfish wrapped in Parma Ham  
Ginger & Thyme Fumé with Medley of Baby Vegetables

Duo of Salmon & Sea Bream  
Asparagus Spears & Champagne Vanilla Sauce

Fillet of Prime Irish Beef  
Mixed Herb & Peppercorn Crust with Red Wine Jus

Fillet of Sea Bass with Asparagus & Baby Fennel  
Basil Whipped Potato & Lemon Butter Sauce

Oven-baked Breast of Chicken  
Stuffed with Goat's Cheese & Crispy Parma Ham with Burgundy Jus

Pan-fried Fillet of Sea Trout with Crab & Potato Puree  
Buttered Seasonal Vegetables & Clam Vinaigrette

Roast Prime Sirloin of Beef with Dauphinoise Potato

Thyme Scented Root Vegetables & Red Wine Jus

Roast Rack of Lamb

Buttered Fennel & Courgettes with Nicoise Jus

Soy & Honey Glazed Breast of Barbary Duck

Sweet Potato Mousseline, Braised Bok Choi with Sweet Chilli & Citrus Dressing

**Desserts:**

Assiette of Desserts

Belgian Chocolate Marquise with Caramel & Vanilla Sauce

Buttered Apple Pie with Blueberry & Crème de Cacao Syrup

Chocolate Silk Tart with Butterscotch Sauce

Dark Chocolate & Praline Pyramid with Strawberry & Passion Fruit Salad

Irish Cheese Plate with Tomato Relish

Lemon Curd Cheesecake with Blackberry & Cassis Compote

Mixed Berry Crumble with Madagascar Bourbon Vanilla Ice Cream

Warm Pear & Almond Bakewell with Pistachio Ice Cream & Crème Anglaise

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Freshly Brewed Tea or Coffee

**Supplements:**

Per Starter choice

€5.00

Per Soup choice

€4.00

Per Sorbet choice

€4.00

Per Main Course choice

€10.00

Per Dessert choice

€5.00



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## Canapé Menu

### **Hot selection**

Asian Spiced Lamb Loin

Lemon and Saffron Chicken Kebab

Mini Leek and Smoked Salmon Quiche

Spring Onion and Swiss Cheese Croquette

Thai Style Prawns

Grilled Beef Fillet with Salsa Verde

Crab and Cream Cheese Wonton

Skewer of Salmon Teriyaki

Beef and Chicken Satay

Crispy Calamari served with Sweet Basil and Lime Mayonnaise

Vegetable Tempura with Honey and Soy Dip

Spiced Crab Claws



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### **Cold selection**

Chilled Native Oyster, Red Wine and Shallot Vinaigrette (seasonal)

Parma Ham and Tomato Crostini

Lobster Caesar (seasonal)

Smoked Salmon on a Mini Dill Scone with Horseradish Cream

Brie on Wheat Cracker and Balsamic Vinegar

Tartare of Tuna served on Sushi Rice

Seasonal Asparagus in Filo Pastry Basket with Walnut Dressing

Sushi of Rare Beef

Rilletto of Smoked Salmon

**€13.50 per person for choice of 4**

**€16.50 per person for choice of 6**

**€18.50 per person for choice of 8**



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### ***Wedding Package Wine List***

#### **Wine Package 1 – Included in Lennox Package**

Inclusive wine at half a bottle per person

#### ***White Wine***

##### **Panul - Sauvignon Blanc**

*Chile / Lontue Valley*

Citrus fruits & mineral notes with a touch of herbs

##### **Farnese - Pinot Grigio**

*Italy / Temeno*

Dazzling with enticing fruit and fresh herb aromas, a scintillating mouthful of rich peach and grapefruit is evident on the palate. Lemon, lime and a mineral crispness also persist with a gentle spicy finish

##### **Bouchard Chardonella AOC - Chardonnay**

*France / Burgundy*

Light yellow in colour with a bouquet of citrus fruit with notes of honey and toasted bread

#### ***Red Wine***

##### **Panul - Cabernet Sauvignon**

*Chile / Colchagua Valley*

Deep plum & damson flavours with some hints of herbs & a rich fruit finish

##### **Foxwood Old Bush Vine - Syrah**

*France / Vin de Pays d'OC*

Rich, ripe fruit laced with spice & well integrated with French oak

##### **Albali Arium - Tempranillo**

*Spain / Valdepenas*

A “modern” style wine, smooth, elegant, spicy and concentrated with well balance oak flavours

**Wine Package 2 – Extra - € 2.00 per person**

Inclusive wine at half a bottle per person

***White Wine***

**Picpoul de Pinet A/C - Piquepoule**

*France / Languedoc*

Aromas of ripe pears with a honey hints. On the palate the fruit is deliciously fresh and leaves a lovely lingering finish

**Ciu Ciu Tabaldo (organic) - Pinot Grigio / Chardonnay**

*Italy / Marche*

A very expressive welcoming nose with lovely buttery fruit flavours on the front palate with an attractive crisp finish

**Château Haut Rian AOC - Sauvignon Blanc / Semillon**

*France / Bordeaux*

Concentrated with citrus fruits, gooseberry & green apple flavours, good balance & long crisp finish

***Red Wine***

**Drayton's – Shiraz / Cabernet Sauvignon**

*Australia / Hunter Valley*

Medium in body, fruit driven with spicy blackcurrant & redcurrant flavours, ending with ripe, subtle tannins

**Rioja Castillo de Penalta - Tempranillo**

*Spain / Rioja*

This well priced Rioja is medium in body with flavours of ripe red fruits and herbs which are held up by soft tannins

**Budini Dominio de Plata - Malbec**

*Argentina / Mendoza*

Medium in body with good intensity of plum, damson & red fruit character & a savoury, spicy finish



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**Wine Package 3 – Extra € 5.50 per person**

Inclusive wine at half a bottle per person

***White Wine***

**Chablis A/C Seguinot Bordet - Chardonnay**

*France / Burgandy*

Hints of grapefruit and kiwi lead to more buttery soft flavours and a lively acidity that gives a great refreshing finish

**Jose Pariente -Verdejo**

*Spain/Rueda*

Yellow/green with strong aromas of exotic fruits, white flowers & fresh herbs. Superb fresh acidity which finishes crisp & clean

**Paddy Borthwick - Sauvignon B lanc**

*New Zealand / Wairarapa*

Aromas of gooseberry and pineapple supported by intense flavours of tropical fruit resulting in a wine with great balance, structure and finesse

***Red Wine***

**Haut Medoc A/C Château Puy Castera - Cabernet Franc / Merlot/**

**Cabernet Sauvignon**

*France / Bordeaux*

A smashing ripe Medoc with plenty of smooth, classy, dark fruit flavours overlaid with some stylish vanilla and spice

**Elias Mora Semicrianza - Tinta de Toro**

*Spain / Toro DO*

It has typical raspberry fruit flavours with a medium body & a good finish

**Fleurie Dom. De Robert - Gamay**

*France / Beaujolais*

It has typical raspberry fruit flavours with a medium body & a good finish