



CARTON HOUSE
A FAIRMONT MANAGED HOTEL

IT'S ALL IN THE DETAIL

LADY EMILY PACKAGE

DRINKS RECEPTION IN THE MANOR HOUSE

- › 2 glasses of Champagne per guest
- › Choice of 4 canapés
- › Tea, coffee, biscuits

DINNER AND RECEPTION IN THE CARTON SUITE

- › Half bottle of wine per guest (red, white or rosé)
- › 5 course meal with choice of main and petit fours (sample menu enclosed)

EVENING FINGER FOOD

- › Set menu, choose 3 items
- › Tea, coffee and biscuits as standard

€225 per guest Friday and Saturday

*Alternative options available for the months November, January and February.
Please consult your Wedding Co-ordinator.*

WITH OUR COMPLIMENTS

- › Choice of bridal suite
- › Reduced accommodation rates for your guests for up to 20 bedrooms on the night of your wedding
- › 2 complimentary room upgrades
- › Dedicated and experienced Wedding Specialist to help you every step of the way
- › Access to unrivalled photo opportunities in the unique grounds of the Carton estate
- › Champagne breakfast in your suite the morning after the wedding
- › Roving mic for speeches
- › Crisp white linen table cloths
- › Personalised menus, table plan and table names if required
- › Pressed napkins
- › Standard table dressing including candelabras if required
- › 10% discount off selected treatments at Carton House Spa and Wellness for your guests
- › Discounted green fees on either of our championship golf courses (subject to availability)
- › Complimentary bar extension until 1.30am
- › Complimentary car parking

ENHANCE YOUR WEDDING DAY

The Arrival

- › Afternoon tea stands €60.00 per stand (serves 4)
- › Artisan antipasti table €16.00 per guest
- › Cocktails: Summer sangria, mojito, Aperol spritz, €15.00 per guest

The Meal

- › Add choice of starter €6.00 per guest
- › Add sorbet as additional course €7.00 per guest
- › Add choice of dessert €6.00 per guest

DRINKS RECEPTION PACKAGES

2 Drinks per guest including Fever Tree mixers

Taste of Ireland, €21.00 per guest

- › Gunpowder Gin, Dingle Gin, Bertha Revenge Gin

Glendalough Tasting, €21.00 per guest

- › Glendalough Gin, Carton House Glendalough Whiskey

Gin Around The World, €29.00 per guest

- › G'vine Gin, Ki No Bi Kyoto Gin, Monkey 47 Gin

Irish Craft Beers, €14.00 per guest

- › McGargles Lager, Stag Rua, 51st State Pale Ale, Stonewell Cider, Purebrew 0.0

CIVIL CEREMONIES

Carton House is a HSE registered venue for ceremonies and offers the perfect backdrop for your nuptials.

For ceremonies up to 80 guests, the Princess Grace Suite or the Lady Granville Suite are our newest spaces and the perfect setting for your special day. Both spaces feature a private lounge and decking area with stunning views of the estate vistas.

For ceremonies over 80 guests, the opulent surroundings of the Carton Suite is the perfect venue, with a private pre-drinks area and outdoor terrace. Outdoor locations in our beautifully manicured gardens also available.

Civil ceremony fee of €850 applies.

IMPORTANT INFORMATION: Please note that all couples who wish to marry in the Republic of Ireland are required to serve a minimum of 3 months' notice to a registrar of their intention to marry. You must book an appointment with a Registrar in order to serve this notice at which both parties must attend in person. The contact details of all Civil Registration Service offices and additional information pertaining to getting married in the Republic of Ireland is available at www.civilregistrationservice.ie. It is advisable to read this information prior to booking your appointment to meet the Registrar to serve notice of your intention to marry. County Kildare Civil Registration Office phone number (for couples not residing in Ireland) +353 (0)45 887 660. Available Monday-Friday 09.00 to 16.30 (closed 12.30-14:00)

SAMPLE WEDDING MENU SELECTION

STARTERS

Carton House cured salmon, spicy cucumber relish, wakame mayo, soda croutes

Country terrine, ham hock, smoked pancetta, Tommy Doherty black pudding, corn-fed chicken, foie gras, burnt shallot purée, pickles, sourdough croute

Chicken liver parfait, port and orange sauce, sourdough

Heritage tomato, St. Tola goat's cheese curd, pickled walnut, crisp bread

Timbale of Kilkeel Harbour crab, champagne scallop ceviche, avocado, beech mushrooms (+€5 supplement)

Seared Silver Hill duck breast, coconut, chilli, green pawpaw, hoi sin, wonton crisp

Black faced lamb shank tart, slow roasted onion, salsa verde, green salad

Ardsallagh goat's cheese parcel, brick pastry, roasted pear, blueberry paint, stuffed pepper

SOUPS

Celeriac velouté, Cashel Blue, sherry caramel

Butternut squash, chilli

Wild mushroom, fresh tarragon, truffle

Cream of cauliflower, parsley oil

SORBETS

Apple, calvados

Blackberry sorbet, cassis

Mint mojito, white rum

Mango and passion fruit sorbet

MAIN COURSES

John Stone centre cut fillet steak, fondant potato, cep purée, charred Roscoff onion, red wine jus

Traditional fillet of beef wellington, champ mash, béarnaise sauce, fresh watercress (+€10 supplement)

Rack of lamb, macadamia and herb crust, pea and mint purée, potato cigar, rosemary jus (+€8 supplement)

12 hour lamb shank medallion, smoked hummus, grilled courgette, parsnip crisps, pot jus

Corn fed chicken supreme, fondant potato, Alsace bacon and wild mushroom ragú, Pedro Ximénez jus

Pan fried sea bass, chive mash, baby leek, roaring waters mussel velouté

Almond crusted Kilmore Quay black sole, garlic butter, steamed potato, baby capers (+€10 supplement)

Oven roasted Kilmore Quay hake, chorizo, polenta, grilled courgette, cherry tomato and basil salsa

VEGETARIAN MAIN COURSES

Quinoa cake, sweet potato, fresh herbs, smoked hummus, parsnip crisps

Beetroot and squash pithivier, beetroot purée, salsa verde

Green pea risotto, mint, pecorino

Spinach and ricotta cheese tortellini, pesto, rocket

Gnocchi, vine tomato, Mozzarella, wild rocket pesto, pine nuts

DESSERTS

White chocolate and raspberry tart

Vanilla panna cotta, macerated strawberries, matcha shortbread

Trio of chocolate mousse, salted caramel ice-cream, chocolate dentelle

Blackberry and yoghurt crumble, Miso Anglaise, apple sorbet

Fig and pistachio Bakewell tart, cherry sorbet

Lemon meringue pie, lemon curd, mascarpone ice-cream

Mango and passionfruit cheesecake, mango salsa, passionfruit sorbet

Vanilla crème brûlée, spicy sablé breton

Please note, a 10% service charge will be applied to your bill.

SAMPLE WEDDING MENU SELECTION

CANAPES SELECTION

COLD

Prawn
Lettuce, Marie rose

Scallop ceviche
Coconut & lime

Chicken liver pate
Edible spoon, onion jam

Beetroot mousse
Goat's cheese, tart shell

Devilled free-range egg
Fresh herbs

Beef carpaccio
Gherkin, bread crisp

Salmon rilletes
Black caviar

HOT

Hot tempura prawn
Harissa mayonnaise

Open tart
Pulled beef, horseradish cream, caper berries

Smoked haddock croquette
Wasabi mayo

Tommy Doherty black pudding bon-bon
Onion marmalade

Wild mushroom Arancini
Truffle mayo

Panko crumbed tiger prawn
Wakame aioli

Cashel blue cheese beignets
Sweet port emulsion

EVENING FINGERFOOD

Mini beef sliders
Dubliner, house made relish, brioche

Mini fish and chip cones
Tartare sauce
Vegetable samosas
Raita

Slow Braised Dexter Beef
Garlic mayo

Wild Mushroom Arancini
Garlic mayo

Vegetable spring rolls
Hoi sin

Parmesan twirls
Saffron aioli

Selection of finger sandwiches
Onion marmalade

Wild mushroom Arancini
Truffle mayo

Panko crumbed tiger prawn
Wakame aioli

Cashel blue cheese beignets
Sweet port emulsion

Please note, a 10% service charge will be applied to your bill.

PRE AND POST WEDDING CELEBRATIONS

BBQ IN THE FITZGERALD SUITE

40-80 guests €85.00 per guest.

Includes:

Choice of 3 items from the grill

Choice of 3 salads

Chef's choice of desserts.

1 drink per guest (Glass of Champagne, Aperol spritz or mojito)

AFTERNOON TEA IN THE GOLD SALON

40-80 guests €80.00 per guest.

Includes:

Afternoon Tea menu

Tea and coffee selection

1 glass of Champagne or signature cocktail per guest

BRUNCH IN THE HOUSE

25-40 guests €80.00 per guest.

Includes:

Sweet and savoury menu

Mimosa station (2 mimosas per guest)

REHEARSAL DINNER IN KATHLEEN'S KITCHEN

50-70 guests €85.00 per guest.

Includes:

3 course choice menu

Half bottle of wine per guest (red, white, rosé)

Tea and coffee

Please consult your Wedding Specialist for sample menus.

“A little piece of sweet Carton”
–*Lady Emily to Duke of Leinster*

Fairmont

cartonhouse.com