



DROMOLAND CASTLE

• WEDDINGS •

PRE-DINNER COCKTAIL RECEPTION

Selection of Freshly Cut Sandwiches

€9.50

Selection of 'Deli Styled' Sandwiches

Wraps, Baps, Melts & Sourdough

€14.00

Irish Charcuterie & Farmhouse Cheese, with Crackers & Sourdough

€20.00

Selection of Biscuits & Shortbread

€5.00

Fruit Scones with Clotted Cream & Strawberry Preserve

€6.00

Platter of Chocolate Dipped Strawberries

Contains 12 Strawberries

€30.00

“Macaroon Tier”

Selection of Different Flavours, contains 60 macaroons

€225.00

“Oyster & Guinness Station”

Guinness - charged on consumption

Oyster Station (2 oysters per person)

€5.50 per person

{ minimum order 50 people }



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CHEF'S CANAPE SELECTION

Galway Bay Smoked Salmon on Brown Soda Bread with Capers & Onion
Caramelized Onion Bruschetta, Humus with Cumin
Gambas Prawn with Asian Glaze
Foie Gras Croustade with Apple & Balsamic Salsa
Cod Ceviche, Pickled Vegetables & Dillisk
Sauté Irish Free-Range Chicken, Smoked Paprika & Baby Caper a La Crème

FISH SELECTION

Galway Bay Rock Oysters, Vietnamese Dressing
Monkfish Tempura, Saffron & Garlic Remoulade
Quail Egg & Caviar Croustade
Wild Mussel Bruschetta with Fennel

MEAT SELECTION

Confit Duck Arancini, Spiced Apple Puree
Bacon & Cheese Croquette, Parsley Puree
Peppered Balsamic Beef Skewer with Sesame Seeds
Moroccan Spiced Lamb, Coriander & Mint Yoghurt

VEGETARIAN SELECTION

St Tola Goats Cheese, Beetroot & Onion Balsamic
Asparagus & Tarragon Tartlet
Parmesan Sable, Cheese & Truffle Crème
Aubergine Tartlet, Red Pepper Tapenade
Classic Onion Bhajis, Yoghurt Riatta

SUSHI SELECTION

Ikura Gunkan, Nori Seaweed, Rice & Salmon Caviar
Sake Nigiri, Rice Quenelle with Organic Salmon
Kappa Maki, Cucumber & Nori Seaweed Roll
Ebi Nigiri, Cooked Shrimp & Rice
Hotate Nigiri, Marinated Sea Scallop & Rice
Tekkamaki, Yellowfin Tuna & Rice rolled in Nori Seaweed

Choice of 4 Canapés @ €12.50 per person

Choice of 5 Canapés @ €15.00 per person

Choice of 6 Canapés @ €18.00 per person

Choice of 7 Canapés @ €22.50 per person

Choice of 8 Canapés @ €25.00 per person



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STARTERS

Galway Bay Smoked Salmon Salad
Fennel, Onion & Celeriac Sweet Pickle, Caper & Dill Remoulade
Doonbeg Crab & Quinoa Salad
Mango & Chilli Salsa, Basil Puree, Coriander Oil
St Tola Goats Cheese
Onion Marmalade, Beetroot, Toasted Macadamia, Blackcurrant Balsamic
Glazed Confit Pork Belly
Bourdin Noir, Apple & Celery Salsa, Blackberry & Thyme Dressing
Chorizo & Garden Pea Risotto
Pickled Wild Mushroom, Rocket & Parmesan, Tarragon Oil
Warm Roulade of Chicken & Foie Gras
Endive & Radish, Apricot Puree, Salted Pecan
Confit Silverhill Duck Leg
Choucroute, Butternut Squash Puree, Golden Raisin Sauce, Crispy Kale
Feuilleté of Quail, Cabbage & Foie Gras
Celeriac Puree, Madeira & Champenoise Sauce
Roast Atlantic Scallops
Aubergine Caviar, Piperade & Crisp Bacon, Wild Garlic Pistou



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MIDDLE COURSE

SOUPS

Chicken Velouté with Corn & Croutons
Mushroom & Celeriac Soup, Chorizo Oil
Leek & Mushroom Broth with Smoked Chicken
Vegetable & Onion Soup with Parmesan Croutons
Pea & Potato Soup with Smoked Bacon & Croutons
Celeriac & Cauliflower Soup with Blue Cheese
Butternut Squash & Swede Soup, Herb Oil & Garlic Croutons
Tomato & Red Pepper Soup, Basil Pistou & Crème Fraiche
Spiced Carrot & Lentil Soup, 'Fines Herbes' Cream
Broccoli & Cashel Blue Cheese Soup with Croutons

CHILLED SOUPS

Classic Gazpacho Andalouse
Cucumber & Mint Soup with Dill Crème Fraiche
Chilled Melon Soup with Mango & Ginger

SALADS

Baby Gem Caesar Salad
Romaine & Scallion Salad with Cashel Blue Cheese Dressing
Sweet Pickled Vegetable Salad
Vine Tomato & Onion Salad with Cratloe Hills Cheese

SORBETS

Mojito Cocktail
Champagne
Bellini
Campari & Clementine
Passion Fruit & Lime
Granny Smith & Cider
Cucumber Gin & Tonic
Ruby Grapefruit & Cranberry
Mango & Ginger
Strawberry & Prosecco
Kir Royale



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MAIN COURSE SELECTION

MEATS

Roast Fillet of Irish Angus Beef

Yorkshire Pudding with Pickled Wild Mushroom, Port Wine Sauce

€75.00

Grilled Fillet of Irish Hereford Beef

Buttered Spinach, Lardons, Onions & Button Mushrooms, Claret Sauce

€75.00

Grilled Dry-Aged Irish Sirloin

Slow Cooked Red Cabbage, Aged Balsamic & Pepper Sauce

€70.00

Roast Rack of Herbed Burren Lamb

Provençale Vine Tomato, Tarragon Sauce

€73.00

Duo of Burren Lamb

Cutlet & Rump, Aubergine Caviar, Balsamic Glazed Onion, Bercy Sauce

€74.00

Pot Roasted Pasture Fed Chicken

Truffle & Foie Gras Ballotine, Savoy Cabbage & Corn, Madeira Sauce

€68.00

Breast of Silverhill Duck

Confit Leg, Scallion & Cashew Rice, Pomegranate Sauce

€72.00

Roast 'Free-Range' Rare Breed Irish Pork

Shoulder, Black Pudding & Apple, Etupee of Cabbage, Golden Raisin Sauce

€67.00



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MAIN COURSE SELECTION

FISH

Darne of Organic Salmon

Broad Beans, Peas & Fennel, Sorrel Sauce

€66.00

Fillet of Seabass

Beluga Lentils, Cucumber & Cherry Tomatoes, 'Fines Herbes' Beurre Blanc

€71.00

Grilled Swordfish

Charred Baby Gem, Onion Bhaji, Coriander, Baby Caper & Chilli Sauce

€67.00

Roast Monkfish

Jerusalem Artichoke, Mussels & Mushroom, Dillisk Butter Sauce

€69.00

Roast Fillet of Cod

Button Mushroom, Asparagus & Pak-Choi, Tomato & Parsley Legere

€66.00

Pan-Fried Wild Hake

Sauté of Provençale Vegetables with Shrimp, Garlic & Chive Sauce

€67.00

Steamed Wild Halibut

Escabeche & Globe Artichoke, Vermouth & Dill Sauce

€68.00

Braised Fillets of Sole Farci

Prawn Mousse, Spinach & Wild Mushroom, Crevette Sauce

€72.00



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MAIN COURSE SELECTION

VEGETABLE SIDES

Selection of Market Vegetables
Cauliflower, Romanesco & Broccoli Polonaise
Broccoli, Tarragon & Toasted Almonds
Mixed Greens with Olive Oil & Garlic
Maple Roast Root Vegetables with Rosemary & Garlic
Crushed Carrot & Parsnip
Balsamic Roast Aubergine
Provençale Ratatouille
Braised Red Cabbage
Asparagus, Sprouting Broccoli Sugar Snaps

POTATO SIDES

Baby Boiled or Roast Potatoes
Gratin Dauphinoise
Buttered Mash
Macaire Potatoes with Cheese
Pommes Fondant or Roast Potatoes



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DESSERTS

Rum & Raisin Bread & Butter Pudding

Compressed Mango & Peach, Coconut Ice Cream

Chocolate Ganache

Black Cherry Sorbet, Gingerbread Crumb, Kirsch Gel

Champagne Bavarois

Strawberry Ice Cream, Berry Salsa, Milk Chocolate Crumb

Blackcurrant Mousse

Natural Yoghurt Sorbet, Cassis Gel

Irish Coffee Tiramisu

Baileys Ice Cream & Chocolate

Soft Meringue

Passion Fruit Cream, Pineapple, Sorbet

Banana & Peanut Iced Mousse

Praline Ice Cream, Lemon Curd

Classic Lemon Tart

Raspberry Sorbet, Red Berry Sauce

Cocoa Barry Velvet Chocolate Mousse

Smoked Achill Sea Salt, Pistachio Ice Cream, Orange Curd

Almond & Raspberry Sable

Passion Fruit Chiboust, Raspberry Jus

Rhubarb & Strawberry Crumble

Toasted Almond Ice Cream, Vanilla Anglaise

FOLLOWED BY

Selection of Dromoland Petit Fours

With Tea / Coffee



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WEDDING MENU PRICING

Please Select

One Starter

One Middle Course

(Soup, Sorbet or Salad)

One Main Course

(Included with the main course is a service of one vegetable side and one potato side)

One Dessert

Selection of Dromoland Petit Fours

with Tea/Coffee

Your Wedding Menu is priced based on your Main Course Selection and will include Tea/Coffee and a Selection of Dromoland Petit Fours

Dishes may include ingredients not listed

Please advise in advance of any allergy concerns
Dromoland Castle is happy to accommodate any dietary requirements for guests with advance notice.

ADDITIONAL OPTIONS

Choice of two starters

€7.00

Addition of a Sorbet or Salad course

€5.00

Choice of main course

€7.00

(the price of meal will be based on the higher priced main)

Additional Potato or Vegetable Side

supplement of €2.50 per portion

“His & Hers’ Dessert”

Choose two desserts, one for the Ladies & one for the Gents
(Served to every second person)

supplement of €2.50

Dromoland’s Assiette of Desserts

(Rich Chocolate Tart, Mini Apple Crumble, Lemon Delice, Cassis & Vanilla Ice Cream)

€7.50 supplement

Irish Farmhouse Cheese Platter Served with Bramley Apple Chutney & Water Biscuits

€35.00

One platter per table

All Prices are subject to 10% service charge, subject to VAT



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WEDDING WINE LIST

WHITE WINE

Tolten, Sauvignon Blanc, Chile	€28.00
Reserve de L'Aube Chardonnay, Vin de Pays, France	€29.00
Essay, Chenin Blanc, South Africa	€29.00
Haut Marin, Cote de Gascogne, France	€32.00
Tokomaru, Sauvignon Blanc, Marlborough, New Zealand	€33.00
Quinta De Azevedo, Loureiro/Alvarinho, Portugal	€42.00
Le Rime, Banfi, Pinot Grigio/Chardonnay, Italy	€45.00
Monograph Assyrtiko, Greece	€47.00
Sepp Moser, Gruner Veltliner Classico, Austria	€48.00

RED WINE

Tolten, Merlot, Chile	€28.00
M. Del Fauno, Nero d'Avola, Italy	€28.00
Paulita Selection, Malbec, Argentina	€29.00
Domaine de Bachellery, Cabernet Sauvignon, France	€32.00
Little Eden, Pinot Noir, Australia	€33.00
Sogatia, Chianti, Italy	€35.00
Alandra Tinto, Esporão, Portugal	€37.00
Hen's Teeth, Shiraz, Australia	€40.00
Marques Caceras, Excellens Cuvee, Rioja, Spain	€45.00

ROSE WINE

Domaine la Colombette Rosé	€35.00
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CHAMPAGNE & SPARKLING WINE

NON-VINTAGE

Champagne Deutz “Brut”		€90.00
	<i>“aromas of acacia, flowers, brioche and ripe green apples; with finely textured bubbles and a silky finish” International Wine Challenge Silver Winner 2015</i>	
Louis Roederer	“Brut Premier”	€120.00
Veuve Cliquot	“Yellow Label”	€120.00
Krug	“Grande Cuvee”	€315.00
Bollinger	“Special Cuvee”	€150.00

ROSE

Deutz Rosé Non-Vintage	€136.00
Laurent Perrier Rosé	€240.00

SPARKLING WINE

Prosecco, Corte Delle Calli, Treviso, NV, Italy	€50.00
Bottega, Poeti Rosé, Venezia, Italy	€50.00
Cava, Brut, NV, Spain	€47.00

All Prices are subject to 10% service charge, subject to VAT

The Sommelier Team are continually looking to source excellent wines for our wedding list and as a result of this, wines may be subject to change.

Should you wish to see a more comprehensive list of wines please ask to consult our Banqueting Wine List

Great care has been taken by our Sommelier in order to source a range of wines for all budgets.

We regret to advise that we are unable to offer the facility of corkage.



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CHILDREN'S MENU

STARTERS

Soup of the Day, please ask your server
Hass Avocado Guacamole Dip, Tortilla Chips
Melon Panache, Orange Jus
Caprese Salad, Tomato, Mozzarella & Basil
Cheese & Parma Ham Crostini

MAIN COURSE

Pan Fried White Fish, Mash, Broccoli & Lemon
Traditional Irish Lamb Stew, with Potatoes & Vegetables
Risotto Milanese, Plain Risotto with Butter & Parmesan Cheese
Kids Fish & Chips, with Baked Beans, Tartar Sauce & Lemon
Penne Pasta with Tomato Sauce & Cheese
Grilled Irish Minute Steak with Chips, Broccoli & Gravy
Escalope of Free-Range Chicken, Buttered Mash, Peas & Carrots, Shallot Sauce

DESSERTS

Milk Chocolate Mousse, Mango Sauce
Mixed Seasonal Berries, Vanilla Ice Cream
Banana Split with Ice Cream & Chocolate Sauce
Pineapple, Yoghurt & Granola
Selection of Ice Cream & Sorbet

Please select 1x Starter, 1x Main Course, 1x Dessert

€22.00



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• WEDDINGS •

EVENING SUPPER BUFFET

Selection of Freshly Cut Sandwiches

€9.50

“Warm & Cold Deli Sandwich Selection”

Galway Bay Smoked Salmon on Brown Soda

Roast Beef, Jalapeno & Red Onion Wrap

Chicken Mayo & Gem Ciabatta

Toasted Limerick Ham & Cheddar

Tuna & Caper Melt Bap

Turkey with Sage & Onion Stuffing

Toasted Bacon Buttie with HP Sauce

Served with Fries & Glazed Cocktail Sausages

€14.00

“Pizza Slice”

Margarita

Olive, Red Pimento & Pepperoni

White Pizza with Onion, Humus, Garlic, Mozzarella & Parmesan

€15.00

“Dromoland Hog Roast”

Spiced BBQ Apple Chutney, Red Cabbage Slaw, Brioche Bap

€16.00

“Pub Grub”

Cheeseburgers, Spiced Chicken Drumsticks, Glazed Cocktail Sausages

Loughnane Artisan Sausage Baguette with Mustard Sauce

€17.00 per person

“Fish & Chips Cone”

Beer Batter Cod Fillet with Chips, Tartare Sauce & Vinegar

€17.00 per person



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VEGETARIAN MENU

STARTERS

St. Tola Goats Cheese Salad

Heirloom Beetroot, Sweet Pickled Apple, Smoked Almond & Mixed Seeds

Parmesan Ravioli

Light Onion Broth, Chanterelle Mushroom

Watermelon Carpaccio, Cucumber

Cherry Tomato, Basil Sorbet, Toasted Macadamia
Vegan

Pickled Wild Mushroom Bruschetta

Pickled Wild Mushroom Bruschetta
Vegan

MAIN COURSE

Crispy Hen Egg & Asparagus

Shallot & Mustard Dressing, Escarole Frisee & Fennel Salad, Saffron Remoulade

Aubergine & Feta Pithivier

Provençale Vegetables, Wild Rocket

Grilled Green Asparagus

Garden Pea, Courgette & Broad Bean Risotto, Truffle Dressing
Vegan

Rooster Herb Gnocchi

Cauliflower, Caper & Raisin, Smoked Almond & Cratloe Hills Cheese

A silent Vegetarian Option is available on the day for your Guests.

Please choose your preferred option of one Starter & one Main Course.

These are not printed on your Wedding Menu; therefore no additional cost is incurred.