



SUMMERHILL
HOUSE HOTEL

ENNISKERRY COUNTY WICKLOW

WEDDING
Packages





12 Reasons to celebrate YOUR WEDDING WITH US



1 EXCLUSIVITY
YOUR WEDDING WILL BE THE ONLY WEDDING WITH US ON YOUR SPECIAL DAY



2 CELEBRATE YOUR WEDDING IN YOUR OWN PRIVATE COUNTRY HOUSE



3 BEAUTIFUL MANICURED GARDENS WITH AN AMAZING VIEW IDEAL FOR AN OUTDOOR RECEPTION OR CIVIL WEDDING



4 COMPLIMENTARY CHAMPAGNE ON ARRIVAL FOR THE WEDDING COUPLE



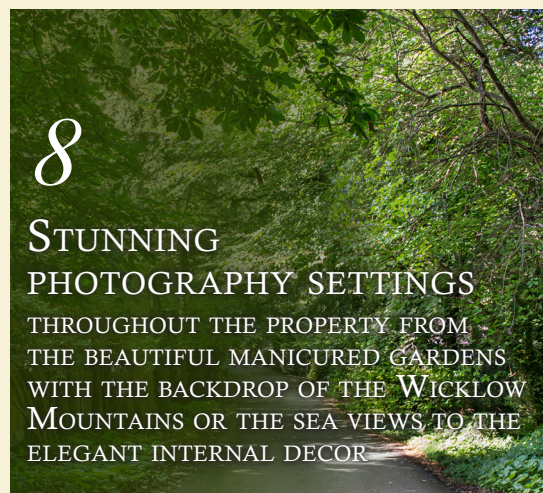
5 COMPLIMENTARY HONEYMOON SUITE OVERLOOKING THE STUNNING VIEW OF THE WICKLOW MOUNTAINS.



6 CHAMPAGNE BREAKFAST FOR THE WEDDING COUPLE, THE PERFECT START TO A HAPPY MARRIAGE...



7 EFFORTLESS WEDDING PLANNING AND FLAWLESS WEDDING SERVICE PERSONALLY MANAGED BY OUR AWARD-WINNING TEAM



8 STUNNING PHOTOGRAPHY SETTINGS THROUGHOUT THE PROPERTY FROM THE BEAUTIFUL MANICURED GARDENS WITH THE BACKDROP OF THE WICKLOW MOUNTAINS OR THE SEA VIEWS TO THE ELEGANT INTERNAL DECOR



9 EXQUISITE FRESH FLORAL ARRANGEMENTS THROUGHOUT THE HOUSE FOR YOUR WEDDING DAY AND ON YOUR WEDDING TABLES AS WELL AS ROMANTIC CANDELABRAS



10 COMPLIMENTARY WEDDING MENU TASTING PRIOR TO WEDDING



11 COMPLIMENTARY ARRIVAL RECEPTION FOR YOUR GUESTS



12 SPECIAL & VARIED WEDDING GUEST RATES TO SUIT EVERY BUDGET

THE LITTLE DETAILS

OUR CANAPES

- * Prawn & Sweet Potato Kebabs
- * Thai Chicken Skewers
- * Calamari Rings with Marie Rose Sauce
- * Fillet Beef Sliders with Horseradish Cream
- * Satay Chicken Bon Bons
- * Roasted Red Pepper Shots
- * Mini Charred Corn on the Cob with Paprika Butter
- * Cauliflower & Squash Fritters
- * Creamy Jalapeño Pepper Bites
- * Vegetable Samosas

EVENING RECEPTION FOOD

Choose 1 included in your package

- * Homemade Goujons of Fresh Fish & Chicken Goujons with Chips served in traditional cornets
- * Carving station to include Honey Baked Haunch of Gammon served on Crusty baps accompanied with a selection of sauces, chutneys & relishes
- * Roast Beef Sliders
- * Homemade Sausage Rolls
- * Margherita Pizza Slice
- * Traditional Curry Chip Tray
- * Bacon Butties
- * Cheese Toasties

Special optional extras

ARRIVAL DRINKS

- * **Prosecco** served with Strawberries €5.50 per person
- * **Bellini** €6.00 per person
- * **Cocktails** €8.50 per person
(choose from Passionfruit Martini or Gin Bramble)
- * **Summer Punch** €5.00 per person
- * **Drink of Choice** €6.50 per person

ARRIVAL FOOD OPTIONS

- * **Anti Pasti Buffet** €7.50 per person
Samples include: Parma Ham, Bruschetta, Salami, Chorizo, Selection of Cheeses
(Minimum 80 guests required)
- * **Selection of Sandwiches** €4.50 per person
- * **Pig on a Spit** (Price available on Request)

CIVIL CEREMONY

- * Hire of the ceremony room including red carpet, lanterns & flowers on the Celebrants table - €400.00

FAIRY LIGHTS

- * Add **Fairy Light Backdrop** to your Top table - €200.00

CHILDREN'S MENU

- * Children up to 3 years are catered with our compliments
- * Children 4 - 12 years old - €20.00 pp
- * Teenagers 13 - 17 years old - €25.00 pp

Children can choose from our Children's Menu or from the main Wedding Menu on the day

RESIDENTS BAR

- * **Tayto crisp sandwiches** @ €3.00 per person
- * **Margarita Slice** @ €3.50 per person

BAR

- * The Avondale Suite Bar closing times are:
Friday and Saturday 12.30 am
Sunday to Thursday 11.30 pm
- * Late Bar available

CORKAGE

- * **Wine** per 75cl bottle €16.00
- * **Champagne and Prosecco**
75cl Bottle €22.00

Please speak with a Wedding Manager and we would be delighted to tailor our packages to suit your needs.

ALL INCLUSIVE

Wedding Package

Included with our Compliments:

- Champagne Reception on arrival for our Wedded Couple
 - Luxurious Red Carpet Arrival
- Tea & Coffee served with Homemade Scones, Sweet Cream and Homemade Preserves
 - Homemade Shortbread Biscuits
- Half bottle of specially selected wine for each guest with your Wedding Dinner
 - Sumptuous Wedding Banquet
 - Late Evening Snacks
 - Late Bar with Dancing
- Pre Wedding Menu Food & Wine Tasting for the Wedding Couple
 - Lime Washed Chiavari Chairs
- Fresh Floral Arrangements with Candelabras & Votive Lighting
 - Personalised Table Menus, Table Plan & Place Cards
- Use of specially selected cake table & Newbridge Silver cake knife
 - In house P.A. System for Speeches
- Stunning Honeymoon Suite with luxurious Champagne breakfast
- Guaranteed 10 Bedrooms reserved for your Wedding Guests at an exclusive Wedding Rate
 - Beautiful Indoor & Outdoor Photographic Settings

Minimum Numbers: Fridays & Saturdays All Year 120 Adults

Minimum Numbers: Sunday – Thursday All Year 80 Adults

(Excluding Bank Holiday Sundays and 24th December – 2nd January, inclusive.)

MENU

STARTERS

Smoked Salmon Roulade filled with a fresh Salmon Mousse

Warm Brie, Caramelised Onion Tartlet

Warm Salad of Shredded Duck Confit, Mango & Pineapple Salsa.

Smoked Chicken, Chorizo with a Chestnut Salad

Prawn Cocktail, Cucumber, Baby Gem Lettuce

Homemade Ham Hock Terrine with a drizzle of Wholegrain Honey and Mustard Sauce on a bed of Lettuce leaves

Tian of Melon wrapped in Parma Ham with a fresh fruit coulis

Grilled Goats Cheese Crostini with toasted Walnuts and Pear salad

Creamy Chicken and Spring Onion Vol au Vent

Prosciutto, Vine Tomato, Basil & Mozzarella Stack with Basil Pesto

Summerhill Caesar Salad with Char Grilled Chicken & Crispy Pancetta

Bruschetta with Sundried Cherry Tomato, Black Olives, Feta Cheese & Herb Pesto

Rustic Smoked Fish Cake with a Lemon and Dill Aioli on a bed of Lambs lettuce leaves

SOUPS / SORBETS

Lightly Creamed Cauliflower Soup with Aromatic Spices

Cream of Carrot & Orange Soup with Coriander

Butternut Squash with Crème Fraiche

Wild Forest Mushroom Soup

Creamy Baby Leek and Potato Soup

Sweet Potato and Spiced Parsnip with Sour Cream

Plum Tomato and Basil Soup

Seasonal Vegetable Soup with Fine Herbs and Crème Fraiche

Green Apple Sorbet

Champagne and Lemon Citrus Sorbet

Lime and Coconut Sorbet

Passionfruit and Mango Sorbet

MAINS

Roast Rib of Prime Irish Beef Yorkshire Pudding served with a Red Wine Jus and creamy Horseradish Sauce

Traditional Roast Turkey Crown, Slow Baked Irish Ham, Savoury Stuffing, Cranberry Sauce & Homemade Turkey Gravy

Roulade of Chicken, Spinach Mousse served on a Fondant Potato, Roast Almond Jus

Slow Roasted Pork Tenderloin with Caramelized Apple Compote & Grain Mustard Sauce

Pan Seared Hake Fillet on a bed of Mediterranean Tomato Ragout and White Wine reduction

Fillet of Seabass, roasted Asparagus served with a Shallot Beurre Blanc

Baked Irish Salmon Fillet with Carrot & Potato Rosti & Lemon Caper Butter

MENU

MAINS *(cont.)*

Seared Barbary Duck Breast Pak Choi & Orange & Chilli Sauce

Slow Roasted Lamb Leg served with a Minted Potato Cake,
Wild Mushroom and Tarragon *(Seasonal)*

8oz Irish Fillet Beef Steak with Crispy Shallots & Pink Peppercorn Jus *(€5 Supplement)*

Roast Monkfish wrapped in Parma Ham with Asparagus & Champagne Sauce *(€5 Supplement)*

Roasted Wicklow Rack of Spring Lamb with fresh Rosemary on a bed of Colcannon with Rich
Lamb Jus & Mint Sauce *(Seasonal, €5 Supplement)*

Vegetarian Options:

Vegetarian Cannelloni with Rich Tomato Sauce

Goats Cheese Tartlet with Roasted Mediterranean Vegetables

Roasted Butternut Squash & Spinach Risotto with Parmesan Cheese

Vegan Bean Curry with Jasmine Rice & Naan Bread

Sage Gnocchi with Spring Onions, Roasted Red Peppers & Feta Cheese

VEGETABLES *(Choose Two)*

- * Roast Seasonal Root Vegetables
- * Puree of Carrot & Parsnip with Nutmeg
- * Glazed Baton Carrots
- * French Beans with Shallots
- * Cauliflower with Cheese Sauce
- * Steamed Broccoli with Garlic Butter
- * Garden Peas with Mint & Bacon Lardons

POTATOES *(Choose two)*

- * Creamed
- * Baby Boiled with Mint
- * Roast
- * Dauphinoise

DESSERTS

Lemon Cream Choux Bun, Hot Brandy Chocolate Sauce

Creamy Strawberry Mousse on a bed of Ginger Crumb

Banana and Caramel Tart, Fresh Cream

Homemade Hazelnut Parfait with Butterscotch Toffee Sauce

Summerhill Eton Mess

Lemon Citrus flavoured Cheesecake

Chocolate Mocha Tart served with fresh Raspberries and Cream

Warm Berry Crumble with Crème Anglaise

Creamy Baileys Mousse in a rich Dark Chocolate Cup with Berry Compote

Crème Brûlée Shortbread Biscuits & Raspberries

Sticky Toffee Pudding with Irish Whiskey Cream & Honeycomb Ice Cream

Tangy Citrus Lemon Tart with fresh Cream

TEA/COFFEE & PETIT FOURS

your wedding day

TIMELINE



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QUALITY ✦ EXPERIENCE ✦ LOCATION