

Dear Couple,

Congratulations on your engagement. We are delighted that you are considering celebrating your wedding day with us at Tulfarris. Here at Tulfarris we strive to ensure all of our couples get their perfect day.

With our stunning surroundings, luxurious rooms, sumptuous dishes and our dedicated wedding team you are certainly in safe hands.

Below and overleaf we outline the various options available to you.

The 18th century Manor House has been carefully restored and is the highlight of our resort. Commanding stunning views across the Blessington Lakes and Wicklow Mountains, the grand reception rooms and library boast open fires and luxurious furnishings, ideal for your private drinks reception on arrival. The seven lavish bedrooms are individually designed featuring king-size beds and luxury bedding, plush drapes and deep pile carpets.

In our main hotel, we have 83 deluxe bedrooms with a choice of double or twin configurations, some boasting private balcony or terrace overlooking our golf course and gardens.

Self catering lodges also available.

Select one of our wedding packages or create your own perfect menu with our extensive À la Carte options. The choice is yours.

All of our packages include our extra touches

- Champagne on Arrival for the Happy Couple
- Red Carpet on Arrival
- Personalised Menus and Table Plan
- Selection of Centre-Pieces available.
- Chiavari Chairs
- Silver Cake Stand & Knife
- Bar Extension until 1:30am
- Complimentary Anniversary Dinner
- Reduced Green Fees for the Wedding Party and Guests
- Complimentary Tasting for the Couple (based on minimum numbers)
- Complimentary Room Hire (based on minimum numbers)
- Complimentary Bridal Suite (based on minimum numbers)
- Dedicated Wedding Coordinators

Pearl Package

ON ARRIVAL

Glass of Prosecco
Freshly Brewed Tea & Coffee
Served with a Selection of Homemade Cookies

STARTERS

Chilled Watermelon Plank

Charentais, Galia, Seasonal Berries, Citrus Salad, Lime Cointreau Dressing

Tulfarris House Chicken Salad

Strips of Cajun Chicken, Roast Red Peppers, Baby Leaves, Garlic Croutons, Coriander & Lime Crème Fraîche

Creamy Chicken, Mushroom & Tarragon Bouchée

Lamb's Lettuce

SOUP

Lightly Spiced Butternut Squash & Coconut Cream

Toasted Seeds

Cream of Root Vegetable

Chive Crème Fraîche

Traditional Leek & Potato

Confit Leeks

SORBET

Blackcurrant

Zesty Lime and Ginger

Passionfruit & Mango

MAIN COURSES

12 Hours Pot Roasted Featherblade of Beef

Squash Purée, Baby Spinach, Confit Onions, Red Wine Jus

Poached Darne of Irish Sea Hake

Smoked Aubergine Puree, Roast Red Pepper Basquaise, Sumac, Basil

Baked Supreme of Chicken

Pomme Mousseline, Crisp Bacon, Wild Mushrooms, Madeira Sauce

Slow Roasted Breast of Turkey

Crisp Smoked Streaky Bacon, Fondant, Fresh Herb Stuffing, Cranberry & Orange Relish, Turkey Gravy

DESSERT

Tulfarris Assiette of Mini Desserts

Raspberry & Pistachio Meringue, Chocolate covered Profiterole, Vanilla Ice Cream, Crème Brûlée, Dark Chocolate & Hazelnut Mousse

Dark Chocolate & Hazelnut Mousse

Feuilletine Wafer, Hazelnut Ice Cream & Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce, Apple, Toffee Powder

Served with Freshly Brewed Tea & Coffee & Petit Fours

Half Bottle of Specially Selected House Wine per person

EVENING RECEPTION

Selection of Bacon & Sausage Rolls, Chicken Goujons, Margherita Pizza Slice, Dips

Grazing Table Style

Package available from

€59.00 per person

7 days a week November to February (excluding 27th Dec – 1st Jan), Sunday to Thursday - October & April

€64.00 Sunday to Thursday – May to September (excluding bank holidays)

€69.00 Friday & Saturday - March, April & October

Choose one dish from each course to form your menu.

The following supplements apply if you require choices on any of your courses:

€4 per person Starter, Soup, Dessert and €5 per person for Main Course

Web: www.tulfarrisweddings.com | **Email:** weddings@tulfarris.com | **Phone:** 045 867600

Ruby Package

ON ARRIVAL

Glass of Prosecco
Freshly Brewed Tea & Coffee
Served with a Selection of Homemade Cookies

STARTERS

Chilled Watermelon Plank

Charentais, Galia, Seasonal Berries, Citrus Salad, Lime Cointreau Dressing

Tulfarris House Chicken Salad

Strips of Cajun Chicken, Roast Red Peppers, Baby Leaves, Garlic Croutons, Coriander & Lime Crème Fraîche

Creamy Chicken, Mushroom & Tarragon Bouchée

Lamb's Lettuce

SOUP

Lightly Spiced Butternut Squash & Coconut Cream

Toasted Seeds

Cream of Root Vegetable

Chive Crème Fraîche

Traditional Leek & Potato

Confit Leeks

SORBET

Blackcurrant

Zesty Lime and Ginger

Passionfruit & Mango

MAIN COURSES

12 Hours Pot Roasted Featherblade of Beef

Squash Purée, Baby Spinach, Confit Onions, Red Wine Jus

Poached Darne of Irish Sea Hake

Smoked Aubergine Puree, Roast Red Pepper Basquaise, Sumac, Basil

Baked Supreme of Chicken

Pomme Mouseline, Crisp Bacon, Wild Mushrooms, Madeira Sauce

Slow Roasted Breast of Turkey

Crisp Smoked Streaky Bacon, Fondant, Fresh Herb Stuffing, Cranberry & Orange Relish, Turkey Gravy

DESSERT

Tulfarris Assiette of Mini Desserts

Raspberry & Pistachio Meringue, Chocolate covered Profiterole, Vanilla Ice Cream, Crème Brûlée, Dark Chocolate & Hazelnut Mousse

Dark Chocolate & Hazelnut Mousse

Feuilletine Wafer, Hazelnut Ice Cream & Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce, Apple, Toffee Powder

Served with Freshly Brewed Tea & Coffee & Petit Fours

Half Bottle of Specially Selected House Wine per person

EVENING RECEPTION

Selection of Bacon & Sausage Rolls, Chicken Goujons, Margherita Pizza Slice, Dips

Grazing Table Style

Package available from

€74.00 per person

Choose one dish from each course to form your menu.
The following supplements apply if you require choices on any of your courses:
€4 per person Starter, Soup, Dessert and €5 per person for Main Course

Emerald Package

ON ARRIVAL

Sparkling Wine Reception
Freshly Brewed Tea & Coffee
Served with a Selection of Homemade Cookies

STARTERS

Irish Oak Smoked Salmon

Crème Fraîche, Herb Oil, Trout Roe, Caper, Lemon, Chervil

Chicken Liver Parfait

Blackberry Gastrique, Pistachio Crumb, Watercress, Onion, Sourdough

SOUP

Creamy Potato & Lime

Confit Potato Topping

Slow Roasted Red Pepper & Vine Ripe Tomato

Vodka Crème Fraîche

Cream of Fresh Broccoli & Toasted Hazelnut

SORBET

Fresh Raspberry & Elderflower

Coconut Sorbet Dressed with Toasted Coconut

Earl Grey Tea & Fresh Lemon

MAIN COURSES

Club Cut Roasted Striploin of Irish Beef

Yorkshire Pudding, Red Wine Onions, Horseradish Cream, Fondant, Roasting Jus

Pan Roasted Tranche of Salmon

Champ Potatoes, Baby Spinach, Lemon Beurre Blanc

DESSERT

Vanilla & Mascarpone Crème Brulée

Raspberry Sorbet, Vanilla Biscuit

Dark Chocolate & Hazelnut Mousse

Feuilletine Wafer, Hazelnut Ice Cream & Chocolate Sauce

Served with Freshly Brewed Tea & Coffee & Petit Fours

Half Bottle of Specially Selected House Wine per person

EVENING RECEPTION

Selection of Bacon & Sausage Rolls, Chicken Goujons, Margherita Pizza Slice, Dips

Grazing Table Style

€84.00 per person

Choose one dish from each course and two from the main course options:

€4 Supplement applies if you require choice of Starter, Soup, Dessert

Sapphire Package

ON ARRIVAL

A Sparkling Wine Reception Served with Fresh Strawberries
Chef's Selection of Canapés
Freshly Brewed Tea & Coffee
Served with a Selection of Homemade Cookies

STARTERS

Tian of Crab

Avocado Purée, Shallot & Cucumber Marmalade, Apple Jelly, Sourdough Croûte

Torchon of Duck Foie Gras

Brioche, Pear & Apricot Chutney, Summer Greens

SOUP

Confit Fennel & Pernod Cream

Fennel Herb

Sauté Forest Mushroom

Onion Purée, Fresh Thyme

SORBET

Honey Scented Natural Yogurt & Rainbow Peppercorn

Raspberry & Gin

Champagne & Strawberries

MAIN COURSES

Fillet of Irish Beef

Shallot Tarte Tatin, Parsnip, Watercress, Port Jus

Grilled Kilmore Quay Fillet of Brill

Herb Crust, Confit Leek, Lemon Beurre Blanc

DESSERT

White Chocolate & Vanilla Bean Panna Cotta

Strawberries, Champagne Jelly, Pistachio Meringue

Dark Chocolate Fondant

Caramelized Baby Pear & Vanilla Ice Cream

Served with Freshly Brewed Tea & Coffee & Petit Fours
Half Bottle of Specially Selected House Wine per person

EVENING RECEPTION

Selection of Bacon & Sausage Rolls, Chicken Goujons, Margherita Pizza Slice, Dips
Grazing Table Style

€94.00 per person

Choose one dish from each course and two from the main course options:
€4 Supplement applies if you require choice of Starter, Soup or Dessert

À la Carte Menu Options

Supplements apply

STARTERS

Natural Smoked Haddock & Leek Fish Cake
Mojo Verde, Crispy Leeks

Warm Glazed Greek Feta Cheese
Sun kissed Tomato, Black Olive, Basil Pesto & Rocket

Salad of Crisp Duck Leg Confit
*Hazelnut & Orange Crumble,
Fresh Raspberry & Baby Leaves*

**Warm Chorizo
& Baby Potato Salad**
*Confit Cherry Tomato,
Butter Confit Onions & Organic Leaves*

**5 Mile Town
Goats Cheese Mouseline**
Walnuts, Pear, Beetroot, Crispy Sage

SOUP

Veloute of Celery
Crisp Parma Ham & Chives

Creamy Carrot & Fresh Coriander
Micro Herbs

Tulfarris Creamy Seafood Chowder
Chervil

SORBET

**Green Apple & Calvados
Mulled Wine**

MAIN COURSES

Duo of Wicklow Lamb
*Slow Braised Shoulder, Cutlet,
Seasonal Vegetables, Tarragon Jus*

**Baked 18 Hour Slow Cooked
Irish Beef Cheek 'Wellington'**
Horseradish Mash, Brussel Sprouts, Guinness Jus

Seared Breast of Duck
*Rillettes, Braised Red Cabbage, Fresh Orange,
Watercress*

Loin of Wild Wicklow Venison
Haunch Hotpot, Apple, Granola, 100% Chocolate Jus

Confit Belly of Irish Pork
*Clonakilty Black Pudding Bon Bon, Crackling,
Apple Purée, Crispy Sage*

Pan Seared Fillet of Sea Bass
Braised Baby Gem, Sauce Vierge, Fresh Coriander

Supreme of Corn Fed Chicken
Sauté Potato, Wild Mushroom & Leek, Salsa Verde

DESSERT

Lemon Cheese Cake
*Lemon Sherbet, Lemon Gel,
Lemon Sorbet*

Italian Semifreddo
Salt Caramel, Hazelnut, Honey Comb, Crushed Caramel

Homemade Apple & Almond Crumble
*Berry Compote, Crème Anglaise,
Vanilla Ice Cream*

Summer Berry Pavlova
Chantilly Crème, Fresh Mint, Fresh Berry Coulis

Cold Canapés

CHOICE OF 4 - €10.00

Confit Duck Rillettes, Pear & Apricot Chutney Slider

Irish Oak Smoked Salmon, Herb Fromage Blanc Blini

Tulfarris Caesar Salad Bites

Cherry Tomato, Goat's Cheese & Basil Pop

Feta, Orange & Watercress Tartlet

Vegetable Crudités & Assiette of Dips

Goat's Cheese & Beetroot Relish Tartlets

Prawn and Avocado Cream Pots

Rocket, Parmesan & Pine Nut Croute

Wexford Crab & Lime Quiche

Hot Canapés

CHOICE OF 4 - €10.00

Roast Beef, Yorkshire Puddings, Horseradish Cream

Chorizo & Saffron Paella Arancini

Sweet Chilli & Coriander Pork Won Ton

Tempura Prawns

Cranberry & Brie Bites

Margherita Pizza Slice

Tomato Soup Shot & Mini Grilled Cheese Bites

Rustic Cut Skin on Fries & Homemade Ketchup Shots

Slow Cooked Pork & Balsamic Onion Skewer

Tandoori Chicken Skewer

Arrival Reception

**Mini Cones filled with Nachos or Crisps
(Flavour of Choice) €3.00**

Selection of Finger Sandwiches €5.00

Mini Homemade Scones & Preserves €2.50

Homemade Cake Pops €3.50

**Fresh Strawberries Dipped in Chocolate
(Seasonal) per platter €15.00**

Traditional Ice Cream on a Wafer Cart €5.00

Ferrero Rocher Pyramid (on request)

**Mini Afternoon Tea Station – per 25 €175.00
(Mini Scones, Macaroons, Meringue & Cupcakes)**

Sweet Table – Chef 's Selection €5.00 per person

Four Evening Food Selection

Grazing Table Style

Bacon Butties €5.00

Beef Sliders €5.00

Fish & Chip Cones €5.00

Homemade Sausage Rolls €3.00

Spicy Wedges & Dips €2.00

OTHER OPTIONS AVAILABLE:

Pig on a spit (Served with Breads & Salads) €1,000.00

DIY Tayto Crisp Sandwich Cart €3.00

Chefs Own 'Noodle Pots' €5.00

Traditional Style Chip Shop 'Snack Box' €6.00

Traditional Curry Chip Tray €4.00

**Cheese & Cracker Table Chef 's choice – per 100 €395.00
(Served with Fresh Fruit & Homemade Chutneys)**

The Day After

BASED ON A MINIMUM OF 25 ADULTS
Chef 's Gourmet Burger Bar - €20.00 per person

Includes

6oz Gourmet Prime Irish Beef Burgers
Gourmet Pork Sausages
Cajun Chicken Drumsticks
Braised BBQ Pork Belly Ribs
Buttered Corn on the Cob
Halloumi Cheese (Vegetarian Option)

Served Buffet Style with the following

Selection of Burger Buns
Selection of Burger Sauces & Dips
Selection of Sliced Cheese
Selection of Seasonal Salads
Freshly sliced Onion & Tomato
Garlic & Rosemary Scented Roast Baby Potatoes

Tulfarris Terrace Pizza

€14.00 PER PIZZA

Margherita
Pepperoni
Vegetarian
Hawaiian
Cajun Chicken

Avail of our Hot & Cold Buffet options
Menu's & pricing available on request.

or

Enjoy a Special 3 Course Celebratory Meal in our Limetree Restaurant
(booking essential)