



**DROMOLAND
CASTLE**
• W E D D I N G S •

PRE-DINNER COCKTAIL RECEPTION

Selection of Freshly Cut Sandwiches

€12.50

Selection of 'Deli Styled' Sandwiches

Wraps, Baps, Melts & Sourdough

€18.00

Irish Characuterie & Farmhouse Cheese, with Crackers & Sourdough

€25.00

Selection of Biscuits & Shortbread

€7.50

Fruit Scones with Clotted Cream & Strawberry Preserve

€7.50

Platter of Chocolate Dipped Strawberries

Contains 12 Strawberries

€35.00



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"Macaroon Tier"

Selection of Different Flavours, contains 60 macaroons

€245.00

"Oyster & Guinness Station"

Guinness - charged on consumption

Oyster station (Two Oysters per person)

€7.50 per person

(minimum order 50 people)



PRE-DINNER COCKTAIL RECEPTION

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



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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



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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 @ €15.00 per person

Choice of 5 Canapés @ €18.00 per person

Choice of 6 Canapés @ €21.00 per person

Choice of 7 Canapés @ €25.00 per person

Choice of 8 Canapés @ €29.00 per person



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STARTERS

Galway Bay Smoked Salmon Salad

Fennel, Onion & Celeriac Sweet Pickle, Capers & 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



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• W E D D I N G S •

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



**DROMOLAND
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• WEDDINGS •

MAIN COURSE SELECTION

MEATS

Roast Fillet of Irish Angus Beef	€95.00
Yorkshire Pudding with Pickled Wild Mushroom, Port Wine Sauce	
Grilled Fillet of Irish Hereford Beef	€95.00
Buttered Spinach, Lardons, Onions & Button Mushrooms, Claret Sauce	
Grilled Dry-Aged Irish Sirloin	€85.00
Slow Cooked Red Cabbage, Aged Balsamic & Pepper Sauce	
Roast Rack of Herbed Burren Lamb	€85.00
Provençale Vine Tomato, Tarragon Sauce	
Duo of Burren Lamb	€88.00
Cutlet & Rump, Aubergine Caviar, Balsamic Glazed Onion, Bercy Sauce	
Pot Roasted Pasture Fed Chicken	€78.00
Truffle & Foie Gras Ballotine, Savoy Cabbage & Corn, Madeira Sauce	
Breast of Silverhill Duck	€85.00
Confit Leg, Scallion & Cashew Rice, Pomegranate Sauce	
Roast 'Free-Range' Rare Breed Irish Pork	€75.00
Shoulder, Black Pudding & Apple, Etuvee of Cabbage, Golden Raisin Sauce	



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MAIN COURSE SELECTION

FISH

Darne of Organic Salmon Broad Beans, Peas & Fennel, Sorrel Sauce	€75.00
Fillet of Seabass Beluga Lentils, Cucumber & Cherry Tomatoes, 'Fines Herbes' Beurre Blanc	€83.00
Grilled Swordfish Charred Baby Gem, Onion Bhaji, Coriander, Baby Caper & Chilli Sauce	€75.00
Roast Monkfish Jerusalem Artichoke, Mussels & Mushroom, Dillisk Butter Sauce	€80.00
Roast Fillet of Cod Button Mushroom, Asparagus & Pak-Choi, Tomato & Parsley Legere	€78.00
Pan-Fried Wild Hake Sauté of Provençale Vegetables with Shrimp, Garlic & Chive Sauce	€80.00
Steamed Wild Halibut Escabeche & Globe Artichoke, Vermouth & Dill Sauce	€80.00
Braised Fillets of Sole Farci Prawn Mousse, Spinach & Wild Mushroom, Crevette Sauce	€85.00



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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 Bavaois

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



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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.



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ADDITIONAL OPTIONS

Choice of two starters

€10.00

Addition of a Sorbet or Salad course

€7.00

Choice of main course

€10.00

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

Additional Potato or Vegetable Side

supplement of €4.00 per portion

“His & Hers’ Dessert”

Choose two desserts, one for the Ladies & one for the Gents

(Served to every second person)

supplement of €5.00

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



DROMOLAND CASTLE

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EVENING SUPPER BUFFET

Selection of Freshly Cut Sandwiches	€12.50
"Warm & Cold Deli Sandwich Selection"	€17.00
Galway Bay Smoked Salmon on Brown Soda Roast Beef, Jalapeno & Red Onion Wrap Chicken Mayo & Gem Ciabatta Tuna & Caper Melt Bap Turkey with Sage & Onion Stuffing Toasted Bacon Buttie with HP Sauce Served with Fries & Glazed Cocktail Sausages	
"Pizza Slice"	€15.00
Margarita Olive, Red Pimento & Pepperoni White Pizza with Onion, Humus, Garlic, Mozzarella & Parmesan	
"Dromoland Hog Roast"	€22.00
Spiced BBQ Apple Chutney, Red Cabbage Slaw, Brioche Bap	
"Pub Grub"	€22.00
Cheeseburgers, Spiced Chicken Drumsticks, Glazed Cocktail Sausages Loughnane Artisan Sausage Baguette with Mustard Sauce	per person
"Fish & Chips Cone"	€19.00
Beer Batter Cod Fillet with Chips, Tartare Sauce & Vinegar	per person



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WEDDING WINE LIST

WHITE WINE

Tolten, Sauvignon Blanc, Chile	€34.00
Reserve de L'Aube Chardonnay, Vin de Pays, France	€34.00
Essay, Chenin Blanc, South Africa	€35.00
Haut Marin, Cote de Gascogne, France	€35.00
16 Stops, Chardonnay, Australia	€38.00
Sant' Elisa, Pinot Grigio, Italy	€38.00
Tokomaru, Sauvignon Blanc, Marlborough, New Zealand	€39.00
Terre de Chieti, Pecorino, Italy	€40.00

RED WINE

Tolten, Merlot, Chile	€34.00
M. Del Fauno, Nero d'Avola, Italy	€34.00
Emiliana Eco, Cabernet Sauvignon, Chile	€34.00
Paulita Selection, Malbec, Argentina	€35.00
Domaine de Bachellery, Cabernet Sauvignon, France	€35.00
Sogatia, Chianti, Italy	€39.00
Little Eden, Pinot Noir, Australia	€39.00
Alandra Tinto, Esporão, Portugal	€42.00
Marques Caceras, Excellens Cuvee, Rioja, Spain	€45.00

ROSE WINE

Domaine la Colombette Rosé	€39.00
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CHAMPAGNE & SPARKLING WINE

NON-VINTAGE

Louis Roederer	“Brut Premier”	€120.00
Champagne Deutz	“Brut”	€125.00
Veuve Cliquot	“Yellow Label”	€135.00
Krug	“Grande Cuvee”	€159.00
Bollinger	“Special Cuvee”	€315.00

RED WINE

Deutz Rosé Non-Vintage	€149.00
Laurent Perrier Rosé	€240.00

SPARKLING WINE

Prosecco, Corte Delle Calli, Treviso, NV, Italy	€50.00
Bottega, Poeti Rosé, Venezia, Italy	€55.00
Cava, Brut, NV, Spain	€59.00

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



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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

€35.00



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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 Macademia

Vegan

Pickled Wild Mushroom Bruschetta

Pickled Wild Mushroom Bruschetta

Vegan



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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 and one main course.

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