



PACKAGES 2026/2027

Eternity

October – May: €85.00

Minimum Numbers: 120 Adults

June – September & Christmas / New Year: €90.00

Minimum Numbers: 140 Adults

Everlasting

October – May: €70.00

Minimum Numbers: 120 Adults

June – September & Christmas / New Year: €75.00

Minimum Numbers: 120 Adults


Classic

Price: €60.00 per person

Availability: November, December (Pre Christmas), January - March

Minimum Numbers: 100 Adults

TAILORED PACKAGES



Every couple is unique, and we appreciate that.
We provide fully customisable wedding packages tailored to your preferences and budget. Contact our dedicated Wedding Team, and we'll transform your vision into reality.

Elevate Your Experience

Discover Some special touches and additional amenities that will add to your wedding day

Selection of Canapés (2 Hot & 2 Cold):	€6.50
Selection of Canapés (3 Hot & 3 Cold):	€9.50
Selection of Sandwiches:	€5.50
Choice of Two Starters:	€4.50
Choice of Two Desserts:	€4.50
Children's 3 Course Menu (Under 12's):	€18.00

DRINKS

Upgrade Summer Punch or Mulled Wine to Prosecco & Beer:	€5.00
Bottled Beer:	€5.85
Glass of Prosecco:	€7.50
Aperol Spritz:	€7.00
Open Toast (charged on consumption):	€8.50 (pp Approx)
Sweet Cart (House Selection of Sweets):	€120
Ceremony Room Hire:	€350



With Our Compliments

DEDICATED WEDDING CONCIERGE

A dedicated wedding professional will guide you through every step, from your initial enquiry to the flawless execution of your special day

WEDDING SUITE

Enjoy a bed and breakfast experience in our luxurious Wedding Suite located in the original house on your wedding night, offering the perfect retreat for the newlyweds with breakfast served to you in the wedding suite the morning after your special day.

EXCLUSIVE ACCOMMODATION RATES FOR YOUR GUESTS

We provide preferred accommodation rates for your wedding guests to ensure everyone feels welcome (20 Rooms held at a reduced rate)

CULINARY PREVIEW

Savour the anticipation with a complimentary wedding tasting before your big day, allowing you to select the perfect menu and wine pairing

A WARM WELCOME

Red Carpet entrance and a glass of bubbly for the wedding party. Extend a warm welcome to your guests with tea, coffee and homemade cookies for all on arrival.

EXCLUSIVE ARRIVAL RECEPTION

Begin your celebration in style with exclusive use of the Isobel Wing until 6:00pm. This private and elegant space provides the perfect setting to welcome your guests, enjoy pre-reception drinks, and set the tone for a memorable day before moving on to the next stage of your celebration.

PERSONALISED SOUVENIR MENU

Treasure your special day with a personalised souvenir menu, a beautiful keepsake designed to capture the essence of your celebration and provide a lasting reminder of this memorable occasion.

ELEGANT TABLE DRESSING

White chair covers, with a choice of sash colours to match your colour scheme

FLORAL ARRANGEMENT FOR TOP TABLE

Adorn your top table with a stunning floral arrangement, a centrepiece that adds a touch of natural beauty to your event.

CHOICE OF CENTREPIECES

Choose from elegant candelabras, cherry blossom tree or hurricane lamps accompanied by delicate tea lights for your table centrepieces.

COMPLIMENTARY ROOM HIRE

Enjoy the use of our beautifully appointed function room with our compliments, offering the perfect backdrop for your celebration.

SPEECH-READY

Ensure every word is heard loud and clear with a roving microphone, complemented by the use of our LCD projector to share meaningful moments with your guests.

WEDDING CARDS & GIFTS

The hotel will provide a designated post box for wedding cards and similar items for the convenience of guests. However, it is the responsibility of the wedding couple to appoint a trusted individual to oversee and take responsibility for the post box and its contents throughout the event.

The hotel accepts no liability for the loss, theft, damage, or misplacement of cards, gifts, or their contents at any time.

EXTEND THE CELEBRATIONS

Extend the celebrations into the night with a complimentary late bar until 3.30am, allowing you and your guests to enjoy every moment of your special day.

One Years Leisure Centre Membership (Non-transferable) for the wedding couple on our Eternity Package.

We are committed to making your wedding day a truly unforgettable experience, filled with luxury and personalised touches.

TERMS & CONDITIONS APPLY



Additional Menu Choices

STARTERS

Choice of Vegetable or Duck Spring Roll Pad Thai Salad & Sweet Chilli Sauce.

Chicken & Wild Mushroom Fricassee, Sourdough Toast, Rocket, Tarragon Oil.

Clonakilty Black Pudding with Glazed Apple & Walnuts Served on a Summer Salad.

Warm Goat's Cheese with Beet Salsa, Cherry tomato, Balsamic Dressing, & Baby Leaf Salad.

Free Range Chicken and Mushroom in Puff Pastry Case with a Chablis & Chive Sauce. *(Also available with Seafood (Add €2.50 Extra)*

Brandon House Salad Mixed Leaves, Cherry Tomatoes, Avocado, Asparagus Tips, Fresh Parmesan Shavings, Balsamic & Organic Honey Dressing (Add €5.00)

Roulade of Irish Oak Smoked Salmon with Crabmeat & Cream Cheese on a Seasonal Salad.

Classic Caesar Salad, Baby Gem, Smoked Bacon Lardons, Parmesan Shavings, Garlic Crouton, Caesar Dressing. *(Add Chicken for €2.50, Prawns for €3.50)*

Chicken Liver Parfait, Smoked Beetroot Relish, Baby Leaf. Buffalo Mozzarella Stuffed Arancini, Pimento Red Pepper Relish.

Vegan -Crispy Beet Salad, Mix Baby leaf Beet Salsa, Candied Walnut Poached Pears, Cherry tomato and Raspberry Dressing.

INTERMEDIATE COURSE

Seasonal Cream of Market Vegetable
Roast Plum Tomato & Basil
Mushroom & Roast Garlic
Chicken and Sweetcorn
Spiced Butternut Squash & Red Pepper
Potato & Leek
Carrott and Coriander
Traditional Seafood Chowder
with Puff Pastry Croute (€3.50 extra)

SORBET COURSE

Strawberry & Champagne
Lemon
Passion Fruit
Orange & Grand Marnier

Please note that Supplements are Applicable to the Number of Guests attending the Wedding and not per Order





Additional Menu Choices

THE MAIN EVENT

Roast Free Range Chicken Supreme with a Wilted Spinach & Mushroom served with a Tarragon Jus.

Traditional Roast Crown of Irish Turkey, Home Cooked Honey Glazed Wexford Ham with Stuffing and Roast Red Wine and Rosemary Jus.

Sirloin of Irish Beef with a Rosemary & Red Wine Jus.

Char Grilled 8oz Sirloin Steak, Brandy & Green Peppercorn Sauce & Baked Portobello Mushroom
(Additional €7.50)

Fillet of Beef Wellington, White Onion Puree, Wild Mushroom & Madeira Jus. *(Additional €8.00)*

Roasted Aromatic Duck Boneless, Confit Red Cabbage, Honey Roast Seasonal Vegetables, Red Currant Jelly Sauce.

Pork Steak Wrapped in Bacon Filled with Red Onion & Plumb Stuffing Carved on a Grain Mustard Potato with a Cranberry and Port Jus.

Roast Free-Range Chicken Supreme, Wrapped in Pancetta & Sundried Tomato Stuffed, served with Madeira Jus

Pan-fried Harissa Spiced Cod, Citrus & Lemon Caper Butter Sauce.

Oven-baked Fillet of Salmon, Prawn Spinach Stuffed Smoked Salmon with Lobster Bisque & Mediterranean Mash. *(Additional €3.75)*

Peal Barley Risotto with Squash, Herb Garden Sage, and Kells Bay Cheese Spinach and Ricotta Tortellini with a Tarragon Beurre Blanc

Goan Vegetable Curry Served with Fragrant Yellow Rice, Coriander Naan Bread and Raita Yoghurt.

Summer Vegetables Pasta with Crème Rocket Pesto, Parmesan Cheese and Garlic Bread.

POTATO GARNISH

(Choice of One)

New Boiled Potatoes with Herb Butter

Creamy Mashed Potatoes

Traditional Irish Champ Mash

Roasted Garlic Mashed Potato

Truffle Mashed Potatoes

(€0.50 extra)

Traditional Irish Colcannon Mash

Mediterranean Style Mashed Potatoes

THE SWEETEST THING

Warm Deep Apple Pie, Fresh Cream, or Crème Anglaise.

Warm Chocolate Brownie, Warm Chocolate Sauce & Praline Ice Cream.

Crumble with Seasonal Filling, Vanilla Bean Ice Cream & Crème Anglaise.

Lemon Meringue Pie with Strawberry Sorbet & Spiced Granola.

Baileys Cheesecake with Chocolate Sauce & Fresh Cream.

Strawberry Meringue Roulade served Vanilla Sauce, Fresh Cream and Vanilla Ice Cream.

Brandon House Signature Assiette of Desserts.

Passion Fruit & Mango Cheesecake with, Mini Chocolate Fondant & Vanilla Ice cream





Wedding Canapes

COLD CANAPES

Tomato cucumber and parmesan bruschetta
Smoked Salmon on Brown Bread with egg Roast
Beef on Brown Bread mustard mayo
Goats Cheese & Cherry Tomato Bruschetta
Cherry tomato and bocconcini skewers

HOT CANAPES

Asian style Chicken Skewer.GF
BBQ Chicken skewer.GF
Goats Cheese & Sundried Tomato Quiche.
Miniature Chicken & Mushroom Vol-au-Vent
Black Pudding & Apple Bonne Bouche
Falafel Cake with Curry Mayo.GF
Vegetable spring roll
Chicken Spring Roll

Evening Food

Selection of Freshly cut Finger Sandwiches
Chicken Goujons
Cocktail Sausages
Potato Wedges
Vegetarian Spring Rolls
Garlic Mushrooms
Pulled Pork or Beef Slider (*Supplement €4.50pp*)
Fish and Chips Cone (*Supplement €4.50pp*)
Cheese Station (*Supplement €8.00pp*)

