

# *With our Compliments*

All packages include the following with our compliments:

- A dedicated wedding team to offer assistance and advice all the way to your big day
- Red carpet on arrival
- Complimentary prosecco for the newly wedded couple on arrival
- Tea, coffee and homemade biscuits for all your guests on arrival
- Brandon House Fresh Fruit Punch or Brandon House Warming Mulled Wine (seasonally)
- Our beautiful bridal suite, located in the original house, for the night of the wedding for the newly wedded couple
- Breakfast served to you in the bridal suite the morning after the wedding
- Complimentary hire of the Kennedy Suite
- Personalised menus and table plan
- Mirrored table centrepiece
- Fresh floral arrangements and silver candelabra centre pieces
- White table linen and chair covers with a choice of sash colours to match your colour scheme
- Complimentary wedding menu tasting in our Gallery Restaurant for the couple
- Reduced rate on bedrooms for your guests
- No Service Charge – V.A.T included in all prices
- The services of a toast master
- Roving microphone for speeches
- Complimentary use of LCD projector, screens and audio amplification
- Use of cake stand & knife
- Free hair & make-up consultation with A/C Pure Hair & Make-up located in the Solas Croi Spa.

*Please note all package details are correct at time of printing. Packages prices are subject to review on a six monthly basis. All prices in this brochure are valid up on the 31st of December 2019*

# *The Gallery Package*

This package includes all of the complimentary items listed and the following:

- Five course banquet meal:
- One starter
- Choice of two main courses (One meat and one fish) and one vegetarian option
- One dessert option
- Tea or Coffee

Additions can be made to this package. Please see 'package additions' for pricing.

**€38.00 per person\***

\*Minimum 100 guests - Price for numbers under 100 on request

\*Certain menu items may carry supplement

# *Sample Menu*

## **Caesar Salad**

Romaine Lettuce & Baby Gem Leaves, Bacon Lardons, Garlic Croutons, Parmesan Cheese and a Classic Caesar Dressing 3,7,8,10

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## **Baked Tornado of Duncannon Cod**

With Lemon Olive Crust, Served with a White Wine and Chive Cream 1,4,9

## **Roast Sirloin of Prime Beef**

With Yorkshire Pudding and a Thyme and Red Wine Gravy 1,3,7,9

## **All Main Courses are served with a choice of either**

Root Vegetables – Carrot, Turnip and Parsnip

or

Steamed Vegetables – Broccoli, Cauliflower, Green Beans and Carrots

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## **Traditional Homemade Apple Crumble**

Served warm with Crème Anglaise 1,3,7

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## **Freshly Brewed Tea or Coffee**

Numbers refer to Allergens

# *The Secret Garden Package*

This package includes all of the complimentary items listed and the following:

Bar Extension

Complimentary Bridal Suite

An arrivals table to include tea or coffee and canapés

Evening buffet of Sausages, Goujons & Wedges

Crisp Sandwiches in the residents bar for 50% of the number of guests attending

Four course banquet meal

One starter

Choice of two main courses (One meat and one fish) and one vegetarian option

One dessert

Tea or Coffee

Additions can be made to this package. Please see 'package additions' for pricing.

**€44.00 per person\***

\*Minimum 100 guests - Price for numbers under 100 on request

\*Certain menu items may carry supplement

# *Sample Menu*

## **Duncannon Smoked Fish Cake**

With Chilli and Lime Aioli, Watercress and Fresh Salad Leaves 1,3

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## **Roast Fillet of Salmon**

Served on a Chive Mash with Tomato and Basil Cream Sauce 4,7

## **Traditional Roast Turkey Breast and Baked Woodlawn Ham**

With Garden Herb and Onion Stuffing and a Rich Stock Gravy 1,9,14

**All Main Courses are served with a choice of either**

Root Vegetables – Carrot, Turnip and Parsnip

**or**

Steamed Vegetables – Broccoli, Cauliflower, Green Beans and Carrots

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## **Brandon House Hotel Banoffee Pie**

Oat Based with Rich Caramel and Sweet Banana served with Chantilly Cream 1,3,7,8

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## **Freshly Brewed Tea or Coffee**

Numbers refer to Allergens

# *The Library Package*

This package includes all of the complimentary items listed and the following:

- An arrivals table to include tea or coffee and a choice of canapés or sandwiches
- Children's arrival table – milk and cookies and a colouring pack for each child.
- Two additional complimentary rooms for your bridal party
- 2 pours of wine per guest
- Complimentary corkage
- Evening buffet
- Bar extension
- Bacon butties in the residents bar for 50% of the number of guests attending
- Anniversary dinner for the couple
  
- Six course banquet meal
- Choice of two starters
- Choice of soup, sorbet or melon shot
- Choice of two main courses (One meat, one fish) and one vegetarian option
- Choice of two desserts which may include Brandon House Medley
- Tea or Coffee
- Petit Fours

Additions can be made to this package. Please see 'package additions' for pricing.

**€49.00 per person\***

\*Minimum 100 guests - Price for numbers under 100 on request

\*Certain menu items may carry supplement

# *Sample Menu*

## **Warm Bouchee of Chicken and Mushroom**

Served with a Tarragon Veloute, Red Onion Marmalade, Cherry Tomatoes  
and Dressed Lambs Leaves 1,3,7,9

## **Duo of Home Beetroot Cured Salmon and Meyler's Smoked Salmon**

With Duncannon Mussels, Capers and Asparagus and dressed organic Leaves 4,14

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## **Tomato Soup with a Basil Oil 1,7,9**

## **Iced Passion Fruit Sorbet**

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## **Crisp Barbary Duck Breast**

With Sweet Potato Puree and a Sour Cherry Sauce

## **Baked Tornado of Duncannon Cod**

With Lemon Olive Crust, Served with a White Wine and Chive Cream 1,4,9

## **All Main Courses are served with a choice of either**

Root Vegetables – Carrot, Turnip and Parsnip

**or**

Steamed Vegetables – Broccoli, Cauliflower, Green Beans and Carrots

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## **Chocolate Profiteroles**

Filled with Vanilla Cream & Coated in a Dark Rum Sauce 1,7

## **Warm Pear & Raspberry Frangipane Tart**

With Vanilla Ice Cream and Raspberry Coulis 1,3,7,8

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## **Freshly Brewed Tea or Coffee**

Numbers refer to Allergens

# *The Brandon Woods Package*

This package includes all of the complimentary items listed and the following:

- An arrivals table to include tea or coffee and mini scones and a choice of canapés or sandwiches
- Glass of Prosecco for all your guests on arrival
- Children's arrival table – Milk and cookies and a colouring pack for each child.
- Two additional complimentary rooms for your bridal party
- 3 pours of wine per guest
- Complimentary corkage
- Evening Buffet – Choice of pig on a spit, wedges and salads or traditional evening buffet
- Bar Extension
- Choice of Pizza or Bacon butties in the residents bar for 50% of the number of guests attending
- Mid-week stay in the bridal suite with dinner for the couple
- 1 Year Leisure Centre Membership for the couple
  
- Six course banquet meal – no supplements on any items.
- Choice of two starters
- Choice of soup, sorbet or melon shot
- Choice of two main (One meat, one fish) and a vegetarian option
- Choice of two desserts
- Tea or Coffee
- Petit Fours

**€68.00 per person\***

\*Minimum 100 guests - Price for numbers under 100 on request

\*Certain menu items may carry supplement



# *Sample Menu*

**Chicken Liver and Cognac Parfait**  
With a Date Chutney and Sourdough Bread 1,3

**Warm Black Pudding and Smoked Bacon Salad**  
With Apples and a Dalkey Mustard Dressing 1,6

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**Harvest Vegetable Soup** 1,7,9

**Iced Champagne Sorbet**

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**Char-Grilled Fillet of Wexford Beef**  
Wrapped in Bacon With Red Onion Marmalade and a Rich Thyme and Claret Sauce 9,14

**Pan Seared Fillet of Sea Bass**  
On a Leek and Lemon Mash with a Saffron and Dill Sauce 4,7,9

**All Main Courses are served with a choice of either**  
Root Vegetables – Carrot, Turnip and Parsnip  
**or**  
Steamed Vegetables – Broccoli, Cauliflower, Green Beans and Carrots

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**Banoffee Pie**  
Oat Based with Rich Caramel and Sweet Banana served with Fresh Cream and Chocolate Sauce  
1,3,7,8

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**Freshly Brewed Tea or Coffee**

**Petit Fours**

Numbers refer to Allergens

# *Package Additions*

**Weddings at the Brandon House Hotel are all about making sure you both have a day that is personal to you. You can add a variety of items to your wedding package to suit your taste. Below prices are per person.**

Selection of canapés on arrival (see menu section for selection) - €1.50

Mini scones for arrivals table—served with jam and cream - €1.00

Children's arrivals table—juice, milk, a selection of cookies and colouring packs  
(up to 20 children) - €2.00

Champagne on arrival - €12 per glass

Prosecco on arrival - €4.50 per glass

Heineken mini keg on arrival—€200 per keg (serves 70 1/2 pint glasses)

Two additional Junior Suites for your bridal party for the night of the wedding  
including breakfast (2 people sharing) - €240

Evening Buffet - including complimentary tea or coffee (See menus for selection & pricing)

Corkage - includes wine, champagne and prosecco - €100 (flat fee)

Bottle Beer Corkage for arrivals - €200 (flat fee)

Add 2 pours of wine (house wine) - €6.00

Bar Extension - €500.00 (flat fee)

Bacon butties in the residents bar for 50% of guests - €2.00

Beer Bucket (50 Bottles)-€250

Spirits Corkage €200 up to 6 bottles

# *Package Additions*

Bread and butter in residents bar—you supply tayto/crisps - €0.60c pp

Waterford Blaa, buttered— 50 pces €80.00

Pig on a spit with salads and wedges - €7.50pp (Minimum 100 people)

Anniversary Dinner for the wedding couple - €59.00 (flat fee)

Mid-Week stay in bridal suite with dinner (must be availed of within one year after the wedding) - €179 (flat fee)

1 year couples membership in Leisure Centre - €500 (flat fee)

Private dining the night before or day after the wedding. 4 Course menu (maximum 40 guests) - €31.00pp

# *Menu Additions*

Add Melon shot option to Soup course .....€1.50

Add Dessert choice ..... €2.50

Add Dessert Medley .....€2.50

Add Petit Fours ..... €1.50

# *Allergen Index*

- (1)Gluten and products thereof (2)Crustaceans (crab, lobster, shrimp) (3)Eggs & products thereof (4)Fish & products thereof (5)Peanuts & products thereof (6) Soybeans & products thereof (7)Milk & products thereof (8)Nuts (9)Celery & products thereof (10)Mustard & products thereof (11) Sesame seeds & products thereof (12)Lupin (type of seed flour) (13)Molluscs (oysters, mussels, scallops) (14)Sulphur dioxide & sulphites

## *Civil Ceremonies*

At the Brandon House Hotel we are delighted to be able to host your special day from start to finish.

We cater for civil ceremonies and a range of multi-denominational blessings.

Outdoor blessings can be held on our beautiful lawn or in the unique and magical setting of the Brandon Woods.

Indoors, our Kennedy Suite can be transformed into the perfect ceremony location with red carpet, chair covers and sashes all complimentary. Leave it to us to then turn this room in to a beautiful and elegant evening reception room.

Alternatively, we can host your civil ceremony in the intimate setting of the Paddy Murphy Suite for just close friends and family followed by a banquet reception in the Kennedy Suite with all of your guests. (Maximum numbers for ceremony 40)

(Minimum 100 guests)

# *Starter Selection*

## **Caesar Salad**

Romaine Lettuce & Baby Gem Leaves, Bacon Lardons, Garlic Croutons, Parmesan Cheese and a Classic Caesar Dressing 3,7,8,10

## **Warm Bruschetta**

With Avocados, Sun Dried Tomato and Black Olive, Glazed with Smoked Applewood Cheddar on Crisp Leaves and Pesto Dressing 1,8

## **Warm Cajun Spiced Chicken Salad**

With Roasted Cashew Nuts, Julienne of Roasted Red Pepper, Sun Dried Tomato and Basil Drizzled with Wholegrain Mustard Cream 3,8

## **Warm Bouchee of Chicken and Mushroom**

Served with a Tarragon Veloute, Red Onion Marmalade, Cherry Tomatoes and Dressed Lambs Leaves 1,3,7,9

## **Duo of Home Beetroot Cured Salmon and Meyler's Smoked Salmon**

With Duncannon Mussels, Capers and Asparagus and dressed organic Leaves 4,14

## **Salad of File Mile Town Goats Cheese**

Roasted Beetroot, Cox's Apples and Candied Pecans 7,8

## **Duncannon Smoked Fish Cake**

With Chilli and Lime Aioli, Watercress and Fresh Salad Leaves 1,3

## **Chicken Liver and Cognac Parfait**

With a Date Chutney and Sourdough Bread 1,3

## **Warm Black Pudding and Smoked Bacon Salad**

With Apples and a Dalkey Mustard Dressing 1,6  
(Supplement: €1.00)

Numbers refer to Allergens

## *Soup Course Selection*

Tomato Soup with a Basil Oil 1,7,9

Cream of Duncannon Leek and Rooster Potato Soup 1,7,9

Wild Mushroom Soup Served with Tarragon Cream and Garlic Croutons 1,7,9

Sweet Potato and Lentil Soup 7,9

Harvest Vegetable Soup 1,7,9

Cream of Carrot & Coriander 1,7,9

Roast Parsnip and Rosemary Soup (seasonal) 7,9

*All our Soups are Homemade*

*Your Soup Course is served with a selection of our Homemade Breads and Rolls*

## *Sorbet Course Selection*

Iced Lemon Sorbet

Champagne Sorbet

Passion Fruit Sorbet

Green Apple and Calvados Sorbet

## *Melon Shot*

Chilled Watermelon with Strawberry & Mint

Numbers refer to Allergens

# *Main Course Selection*

## **Pork Steak wrapped in Bacon**

Filled with Sage and Apple Stuffing served on a Bed of Sweet Potato Mash  
with a Sherry & Mushroom Sauce 1,14

## **Traditional Roast Turkey Breast and Baked Woodlawn Ham**

With Garden Herb and Onion Stuffing and a Rich Stock Gravy 1,9,14

## **Roast Fillet of Salmon**

Served on a Chive Mash with Tomato and Basil Cream Sauce 4,7

## **Roast Sirloin of Prime Beef**

With Yorkshire Pudding and a Thyme and Red Wine Gravy 1,3,7,9,14

## **Baked Tornado of Duncannon Cod**

With Lemon Olive Crust, Served with a White Wine and Chive Cream 1,4,7,9

## **Pan Seared Fillet of Sea Bass**

On a Leek and Lemon Mash with a Saffron and Dill Sauce 4,7,9

## **Supreme of Chicken**

Stuffed with Pancetta and Mozzarella with a Tarragon Cream Sauce 7,9

## **Crisp Barbary Duck Breast**

With Sweet Potato Puree and a Sour Cherry Sauce

## **Pan-Roasted Rack of Slaney Valley Lamb (Seasonal)**

With a Grain Mustard, Rosemary Crust and a Red Wine and Shallot Gravy 1,10,14  
(Supplement of €6.00 per person)

## **Char-Grilled Fillet of Wexford Beef**

Wrapped in Bacon With Red Onion Marmalade and a Rich Thyme  
and Claret Sauce 9,14

(Supplement of €8.00 per person)

## **All Main Courses are served with a choice of either**

Honey Roast Root Vegetables – Carrot, Turnip and Parsnip

**or**

Steamed Vegetables – Broccoli, Cauliflower, Green Beans and Carrots

Potatoes: Roast and Creamed

New Potatoes available when in season

Numbers refer to Allergens

# *Vegetarian Selection*

## **Fanci Fungi Wild Mushroom Risotto**

With Shaved Parmesan, Sun Dried Tomatoes and Asparagus 7,9

## **Sweet Potato Fondant**

With Five Mile Town Goats Cheese, Pea Puree and Rocket Salad 7

## **Stuffed Red Pepper**

With Quinoa, Leek and Herbs Dressed with Red Chard  
and a Rustic Tomato Sauce 8,11

## **Roast Vegetable Strudel**

Cooked in Puff Pastry & served with a Basil Sauce with Garlic Potatoes 1,3,7,9

## **Papparadelle Pasta with Market Fresh Vegetables**

Stir Fried in a Tomato Sauce and Glazed with Parmesan 1,3,9

## **Spring Roll Pastry**

Filled with Stir Fry Vegetables with a hint of Chilli 1,3,6,7,9

## **Tortellini of Pasta**

With Spinach and Ricotta Cheese, Red Pepper and Basil Cream  
Topped with Parmesan Shavings 1,3,7

Our kitchen are happy to cater for any other dietary requirements you or your guests may have. Vegan options available on request.

Numbers refer to Allergens



# *Dessert Selection*

## **Traditional Homemade Apple Crumble**

Served warm with Crème Anglaise 1,3,7

## **Fresh Fruit Meringue**

Filled with Seasonal Fruits, Fresh Cream and a Passion Fruit Coulis 3,7

## **Molton Chocolate Fondant**

With Salted Caramel Ice Cream, Chantilly Cream and Cherry Sauce 1,3,7

## **Banoffee Pie**

Oat Based with Rich Caramel and Sweet Banana served with Fresh Cream and Chocolate Sauce 1,3,7,8

## **Warm Pear & Raspberry Frangipane Tart**

With Vanilla Ice Cream and Raspberry Coulis 1,3,7,8

## **Chocolate Profiteroles**

Filled with Vanilla Cream & Coated in a Dark Rum sauce 1,7

## **The Chocolate Lovers Dream - A Chocolate Trilogy**

Opera Patisserie, Decadent Brownie and a White Chocolate Velvet Mousse 1,3,7,8  
(Supplement €1.00)

## **A Selection of Artisan Cheeses and Biscuits**

(Supplement €4.00 per person)

# *Evening Buffet Selection*

**Prices are per portion.**

Crispy Bacon Blas: €2.00

1,7

Mozzarella Brushetta: €1.30

1,6,7

Chicken Goujons: €2.20

1,7

Cocktail Sausages: €1.20

1,14

Selection of Sandwiches: €1.20

Beef 1,6,7      Ham 1,6,7

Chicken 1,6,7      Mixed Salad 1,3,6,7

Cheese & Tomato 1,3,6,7

Mini Beef Burgers: €2.00

1,3,6,7,10,11

Yakatori Chicken Skewers: €2.60

1,6

Vegetable Won Tons: €2.00

1,3,6,7,9

## *Contact Details*

Should you wish to make an appointment to meet with a wedding co-ordinator or have any questions, our team are always on hand to assist.

Phone: 051 421703

Nicola Reville, Conference & Banqueting Administrator  
[events@brandonhousehotel.ie](mailto:events@brandonhousehotel.ie)

Greg Doyle, General Manager  
[greg@brandonhousehotel.ie](mailto:greg@brandonhousehotel.ie)