

# Classic Package

## WELCOME RECEPTION

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- Champagne and Canapé reception for your wedding party
- Red carpet and candlelit lanterns on arrival

## DRINKS RECEPTION

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- Sparkling wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious home baked cookies and scones with preserves and cream

## WEDDING BANQUET

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- A Five Course Banquet to include one starter, one soup, choice of two mains and one dessert served with tea and coffee
- One glass and one top up of house wine served with your banquet meal
- Late evening fayre to include cocktail sausages and selection of sandwiches served on tiered stands to each table

## EXTRA TOUCHES

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- Two complimentary bedrooms on your wedding night

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€85 per person

## MENU CHOICES

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### YOUR STARTER SELECTION

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Panko Bread Crumbed Fishcake  
served with horseradish mayonnaise, rocket salad

Chilled Melon Duo  
served with raspberry vinaigrette

Chicken, Ham & Mushroom Vol au Vent  
served in a creamy white wine sauce

Classic Caesar Salad  
served with baby gem lettuce, crispy parma ham, garlic sourdough crouton, creamy caesar dressing

### YOUR SOUP SELECTION

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Cream of Sweet Potato Soup with Smoked Bacon Crisp

Cream of Carrot & Coriander Soup

Cream of Vegetable Soup with Fresh Herbs

Cream of Roast Honey Parsnip Soup

### YOUR MAIN SELECTION

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12 Hour Braised Feather Blade Beef  
served with parsley mash, Yorkshire pudding, red wine jus

Roasted Turkey & Home Baked Ham  
served with garlic roast potato, cranberry and herb stuffing, roast gravy

Pan Fried Fillet of Cod  
served with green pea risotto, chive butter

Grilled Fillets of Seabass  
served with roasted Mediterranean vegetables, red pepper coulis

### SOMETHING SWEET

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Sligo Park Assiette of our most favoured desserts to include 3 of the following:

Profiteroles ~ Passion Fruit Cheesecake ~ Fruit Pavlova ~ Sticky Toffee Pudding

Warm Chocolate Brownie ~ Classic Italian Tiramisu ~ Irish Apple Pie

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