



Wedding Packages
2012-2013



Steeped in history and hidden in the heart of the Meath countryside, Clonabreany House offers exclusive bespoke weddings. Our attention to detail, individuality and personal service are what make Clonabreany House weddings so special. Every wedding is uniquely tailored for you. Whether it is a small intimate wedding or a larger celebration, Clonabreany House provides the perfect venue to make your wedding day truly special for both you and your guests.

At Clonabreany House we are renowned for our excellent food and hospitality and to help you plan your special day we have compiled a selection of wedding packages and sample menus for your consideration. Each wedding package includes the following:

- Exclusive use of the venue, Clonabreany House and Courtyard, on your chosen day.
- The preparation, organisation and setup of a fully dressed, decorated and operated Grand Marquee, Main House, 'Butlers Rest' bar and restaurant including full staffing for your wedding event.
- A professional and personal service from our experienced event team, providing their full support in the run up to and including your wedding event.
- A dedicated wedding co-ordinator available to you to assist in all aspects of planning your wedding and on the day itself
- A pre wedding sample tasting menu and wine tasting with our head chef for the Bride and Groom.
- At Clonabreany House, the menu development for your event is a personal and bespoke service whereby you can directly communicate your ideas and wishes with our in-house head chef, Gerard Meade, and together produce a menu that will be pleasing to both you and your guests. Gerard will be available to discuss and plan all aspects of the food for the duration of your stay at Clonabreany House.
- Beautiful landscaped grounds and restored Georgian property for your wedding photographs.
- Red carpet entrance.
- Freshly brewed tea and filter coffee served with a selection of biscuits for all your guests on arrival.
- Prosecco for the bridal party on arrival.
- Chilled champagne and handmade chocolates in the honeymoon suite for your own private toast.
- Ivory table linen, ivory linen napkins and ivory chair covers.
- Personalised menu's and seating plan.
- Fresh floral arrangements and tea lights on the tables.
- Use of our silver cake stand and cake knife.
- Champagne toast for the top table.
- PA system for speeches and toasts.
- The Butlers Rest bar and restaurant, a wonderfully cosy yet spacious bar with an old-world country feel, for your own private use.



Diamond Wedding Package

Freshly brewed Tea and Coffee and biscuits for all guests on arrival

Prosecco for all guests on arrival

Chef's mixed selection of canapés

*

From Menus 1, 2 or 3

1 Starter

1 Soup

Choice of 2 main courses

1 Dessert

*

Freshly brewed Tea and Coffee

Petit Fours

*

½ bottle of wine per person

*

Rustic sandwich platters

Freshly brewed Tea and Coffee

1 day Event (Friday) €95 per person

2 day Event (Saturday & Sunday) €105 per head (not including food for the day after)

Mid-Week Event (Monday – Thursday) €85 per person

Prices based on a minimum of 120 guests



Diamond Package Menu Options

Menu 1

Cootehill Free Range Chicken Caesar Salad

*

Cream of Clonabreany Farmhouse Vegetable

*

Roast Sirloin of Aged Irish Hereford Beef, Fresh Gravy

Poached Supreme of Organic Irish Salmon, Cucumber and Dill Sauce

Selection of Seasonal Potatoes and Vegetables

*

Kilbeg Dairies Fresh Homemade Cheesecake

Menu 2

Assiette of Melon in Champagne Syrup

*

Red Onion and Basil Soup

*

Daube of Beef in Guinness and Oxtail Sauce

Grilled Fillet of Fresh Atlantic Hake, Citrus and Chive Sauce

Selection of Seasonal Potatoes and Vegetables

*

French Chocolate Mousse, Raspberry Sorbet

Menu 3

Warm Bruschetta of Buffalo Mozzarella and Vine Tomato

*

Cream of Leek and Potato

*

Baked Breast of Cootehill Free Range Chicken, Brie and Walnut Stuffing, Chablis and Tarragon Sauce

Steamed Fillet of Fresh Irish Sea Trout, Lime and Coriander Butter

Selection of Seasonal Potatoes and Vegetables

*

French Apple Tarte Tatin, Vanilla Ice Cream, Caramel Sauce



Pearl Wedding Package

Freshly brewed Tea and Coffee and biscuits for all guests on arrival

Prosecco for all guests on arrival

Chef's mixed selection of 4 Canapés

*

From Menus 4, 5 or 6

1 Starter

1 Soup

Choice of 2 main courses

1 Dessert

*

Freshly brewed Tea and Coffee

Petit Fours

*

½ bottle of wine per person

*

Selection of 2 evening snacks

Freshly brewed Tea and Coffee

1 day Event (Friday) €105 per person

2 day Event (Saturday & Sunday) €115 per head (not including food for the day after)

Mid-Week Event (Monday – Thursday) €95 per person

Prices based on a minimum of 120 guests



Pearl Package Menu Options

Menu 4

Milles Feuilles of Cootehill Free Range Chicken and Mushrooms, Chablis Cream Sauce

*

Organic Carrot and Ginger Soup

*

Baked Breast of Guinea Fowl, Jameson Whiskey and Thyme Sauce

Roast Sirloin of Aged Irish Hereford Beef, Fresh Gravy

Selection of Seasonal Potatoes and Vegetables

*

Lemon Tart, Fresh Raspberry Compote

Menu 5

Traditional Irish Smoked Salmon, Fresh Leaves, Capers, Lemon, Soda Bread

*

Watercress and Parsley Soup

*

Baked Magret of Thornhill Irish Duck, Orange and Cointreau Sauce

Roast Fillet of Organic Irish Pork, Hugh Maguire's Black Pudding, Bulmers and Apple Sauce

Selection of Seasonal Potatoes and Vegetables

*

Fresh Blackcurrant Mousse

Menu 6

Parma Ham, Rocket and Asparagus Salad, Aged Balsamic, Basil Oil

*

Roasted Red Pepper and Cherry Tomato Soup

*

Grilled Fillet of Sea Bass, Oriental Lemon and Coriander Sauce

Roast Breast of Free Range Irish Turkey, Fresh Herb Stuffing, Turkey Gravy

Selection of Seasonal Vegetables and Potatoes

*

Triple Chocolate Terrine, Chocolate Sorbet



Gold Wedding Package

Freshly brewed Tea and Coffee and biscuits for all guests on arrival

Prosecco on arrival for all guests

Chef's mixed selection of 6 Canapés

*

From Menus 7 or 8

1 Starter

1 Soup

Choice of 2 main courses

1 Dessert

*

Freshly brewed Tea and Coffee

Petit Fours

*

½ bottle of wine per person

*

Selection of 3 evening snacks

Freshly brewed Tea and Coffee

1 day Event (Friday) €115 per person

2 day Event (Saturday & Sunday) €125 per head (not including food for the day after)

Mid-Week Event (Monday – Thursday) €105 per person

Prices based on a minimum of 120 guests

Menus can be altered to suit your requirements. Please contact our wedding events team for prices



Gold Package Menu Options

Menu 7

Terrine of Foie Gras, Toasted Brioche, Fig Compote

*

Anagassin Lobster Bisque

*

Fillet of Beef Wellington

Baked Irish Turbot, Dijon Mustard Veloute

Selection of Seasonal Vegetables and Potatoes

*

Chocolate Marquise, Crème Anglaise, Soft Berries

Menu 8

Irish Game Terrine, Port and Redcurrant Jelly

*

Field Mushroom, Lemon and Chive Soup

*

Roast Rack of Herb Crusted Meath Lamb, Minted Lamb Jus

Steamed Monkfish, Mariniere of Irish Shellfish and Baby Vegetables

Selection of Seasonal Vegetables and Potatoes

*

Assiette of Irish Farmhouse Cheese