

Wedding Packages

These 'all inclusive' packages are available to those hosting a minimum of 50 adults in our Coachhouse restaurant

€74 per person + 10% service charge. (Not available on certain dates in December)

Included in this wedding package

- Tea & coffee on arrival
- Choice of either summer sangria or warm spiced cider on arrival
- Canapés on arrival, 3 per person
- ½ bottle of wine per person during the meal
- Toast drink of sparkling wine
- Buffet Finger food served in the evening after the main meal.
- Supplement of €3 to add a choice in the main course
- 10% discount on this price for weddings on Tues/Wed/Thursday



*No hype, just fine,
seasonal fresh cuisine*



Dublin's oldest restaurant

Established 1948

Telephone 01-2880375
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Email: events@beaufieldmews.com
Woodlands Ave, Stillorgan, Co. Dublin



The old walled garden & tree lined courtyard make it a haven for those in search of excellent food in beautiful surroundings.

Food is sourced locally and the emphasis is on seasonal produce to create simple but tasty dishes.

When choosing a restaurant for your wedding reception, you are taking the first step to having something really personal and exciting. We specialise in alternative receptions that create a unique and friendly atmosphere alongside excellent cuisine.

The award winning Beaufield Mews has been offering classical yet modern food to our guests for over 60 years. From fine dining to family gatherings, from barbeques to pig on a spit, and from cocktail parties to wedding celebrations it is always great food & wine at very reasonable prices.

MENU

Please choose one option from each course

Starters

Smoked salmon, caper & red onion roulade,
lemon toast, rocket & dill salad
Ham hock terrine, gherkin & celeriac remoulade
Roast pear, rocket & cashel blue cheese salad, roast hazelnut oil
Chicken liver & foie gras parfait, caramelised date relish

Soup Course

Tomato & basil soup, herb oil, parmesan crisp
Broccoli & goat's cheese soup, hazelnut cruton
Spiced squash soup, coriander oil
Pea & mint soup, parma ham crisp

Main Course

Roast rib of Irish beef, confit tomato with parmesan crust
Supreme of Irish chicken with bacon & tarragon pie,
bourguignon garnish
Crisp skinned salmon, Goan cauliflower purée
Slow roast belly of free range pork, soy & star anise glaze, carrot purée
Pan fried haddock, lemon & thyme rosti

A selection of vegetables and potatoes are offered with the main course

Desserts

Brandy snap basket filled with fresh seasonal fruit, vanilla ice cream
Rich chocolate brownie, honeycomb ice cream
Pear & almond tart, orange & cinnamon anglaise
Lavender meringue, pineapple, coconut ice cream
Ice cream terrine, sugared nuts, mixed berry compote

