



HOTEL·SPA·LEISURE

THE MANOR HOUSE
PACKAGES

TRANQUIL, LUXURIOUS & YOURS...



THE MANOR HOUSE 'WEDDING PACKAGE'

THE PRIVATE HIRE OF THE MANOR HOUSE IS €1,500 & THIS INCLUDES ALL OF THE FOLLOWING:

- ~ Red carpet welcome & Champagne on arrival for the Bride & Groom

 ~ Tea, coffee & homemade cookies for your guests on arrival

 ~ Killashee Bellinis or Mulled Wine Reception

 ~ Complimentary tasting of the proposed wedding menu for the Bride & Groom
- ~ Elegant chairs, personalised menu covers & candles on your tables
- ~ Bar extension for the evening reception
- ~ Fresh floral arrangements on the dining tables created by our expert floral designer. Flowers are a selection of creams, whites & greenery.
- ~ Exclusive use of the Manor House Butterfly Gardens for photographs
- ~ One complimentary Manor House Suite for the night of the wedding for the Wedding Couple
- ~ Discounted accommodation rates for bedrooms reserved as part of your package for wedding guests
- ~ Discounted rates at the Killashee Spa & Killashee Leisure Centre

There are eleven additional suites in The Manor House for the Bride & Groom to allocate to their immediate family & friends.

These suites must be taken for guests of the wedding. Any suites not booked will automatically be charged to the Bride & Groom*

Please note that the elements included in the package are non-transferable.

The menu suggestions & prices enclosed are valid for 2024 Weddings, there may be alterations for 2025 Weddings. Please note that prices are subject to a 5-8% increase.



SUGGESTED MENUS

1ST COURSE ~ APPETISERS

Tian of Irish Crab Meat Avocado Puree, Pickled Cucumber & Dill, Focaccia Crouton, Red Pepper Coulis, Micro Coriander	€13.50
Smoked Salmon & Crab Roulade Avocado Puree, Sesame Seed Crust, Apple & Dill Vinaigrette, Rocket Salad	€14.50
Classic Caesar Salad Baby Gem Lettuce, Crispy Parma Ham, Garlic Sourdough Crouton, Creamy Caesar Dressing. Add Chicken - €12.50. Add Prawns - €14.00.	€11.50
Confit Duck Spring Roll Pickled Ribbon Vegetable & Sesame Salad, Hoi Sin & Orange Dressing	€13.50
Goat's Cheese & Honey Mousse Beetroot Puree, Roast Beetroot, Sourdough Croutons, Orange & Sherry Vinaigrette	€12.00
Poached Chicken, Leek & Tarragon Tart Candied Walnuts, Baby Cress, Tomato & Basil Dressing	€13.00
Creamed Spinach & Feta Cheese Tart Red Onion Compote, Cherry Tomato	€11.50
Smoked Salmon Homemade Treacle Brown Bread, Pickled Cucumber, Dill & Lemon Crème Fraiche, Caper Berry Vinaigrette	€13.50





2ND COURSE SOUP/SORBET

Roast Plum Tomato & Basil, Balsamic Cream

Cream of Sweet Potato Soup with Smoked Bacon Crisp

Traditional Cream of Vegetable Soup with Fresh Herbs

Butternut Squash & Parmesan Soup with Thyme Oil

Cream of Carrot & Coriander Soup

Roast Cauliflower & Cumin Cream

Wild Mushroom & Truffle Soup with Tarragon Cream

All soups can be prepared without cream & garnish

All €6.00

SORBET

A Selection of Seasonal Sorbets are available upon request All €6.00

Champagne & Strawberry Elderflower Sorbet

Lemon Sorbet Green Apple Sorbet

Lime Sorbet Coconut Sorbet

Passionfruit Sorbet Pineapple Sorbet

Raspberry Sorbet Peach Sorbet

Strawberry Sorbet Gin & Tonic Sorbet

Mango Sorbet





3RD COURSE ~ MAIN COURSE

Slow Roasted Prime Irish Beef Fillet Medallions Scallion Mash, Celeriac & Truffle Puree, Roasted Shallot & Thyme Sauce	€43.00
Roast Rump of Slaney Valley Lamb Pea & Mint Puree, Garlic Mash, Tomatoes, Black Olive & Garlic Jus	€41.50
Roast Supreme of Irish Chicken Sweet Potato Puree, Scallion Mash & Whole Grain Mustard Sauce	€37.00
Roast Prime Irish Sirloin of Beef Mushroom Ragout, Chive Mash & Port Jus	€39.00
Seared Fillet of Sea Bass Cauliflower Puree, Pomme Puree, Vegetable Crisp, Dill, Shrimp & Champagne Sauce	€37.50
Fillet of Salmon Spinach Puree, Sundried Tomato Mash, Sauce Vierge, Parmesan Tuile & Baby Cress	€38.00
Pan-fried Fillet of Cod Pea Puree, Parsley Mash, Clam, Tomato & Chive Butter Sauce	€38.50
All Main Courses are inclusive of Fresh Vegetables & Potatoes. Seasonal Prime fish available on request VEGETARIAN OPTIONS	
Spinach & Feta Tortellini Romesco Sauce, Crispy Basil, Baby Herbs	
Wild Mushroom & Spinach Risotto Parmesan Crisp, Baby Herbs,	
Thai Vegetarian Curry Steamed Rice, Sweet Chilli & Coriander Yoghurt	
Sweet Potato & Lentil Dahl Steamed Rice	

We are happy to cater for vegetarian, vegan, coeliac & any other dietary requirements of guests.



4TH COURSE ~ DESSERTS

Raspberry Pavlova Meringue Drops, Raspberry Gel, Chantilly & Fresh Berry Compote	
Triple Chocolate Mousse White & Milk Chocolate Mousse inside Dark Shell with Praline Biscuits	
Lemon Meringue Tart Tart filled with Raspberry Confit, Lemon Curd & Zesty Italian Meringue	
Warm Apple Crumble Sauce Anglaise & Vanilla Cream	
Salted Caramel Cheesecake Biscotti Crumble, Warm Caramel Sauce & Milk Chocolate Ganache	
Orange & Carrot Gateaux Mascarpone Chantilly with Ginger & Orange Whipped Ganache	
	All €9.50
Killashee Signature Assiette Select three from the above dessert options	All €11.00
Add ice cream to any of the above desserts €1.00 supplement per person.	
5TH COURSE – TEA & COFFEE	
Tea & Coffee	€3.00 per person
Tea & Coffee with Petit Fours	€4.00 per person



DRINKS RECEPTION FOOD & NIBBLES

Selection of Canapés		€9.50 per porti	on
Selection of Mini Sliders		€4.50 per porti	on
Selection of Sandwiches		€5.50 per porti	on
Strawberries Dipped in Chocolate	Seasonal -	Price on Reque	est
Selection of Homemade Fruit Scones, Raspberry Jam & Vanilla Cream		€4.00 per porti	on
Selection of Macaroons (3 per portion)		€2.50 per porti	on
Homemade Mince Pies (2 per portion)	Seasonal -	€4.00 per portion	on
Carving Station Honey Roast Ham & Roast Turkey, Fresh Rolls and an selection of sauces served to the guests by our chef *minimum of 50% of the total amount to the sauces served to the guests by our chef *minimum of 50% of the total amount to the sauces served to the guests by our chef *minimum of 50% of the total amount to the sauces served to the guests by our chef *minimum of 50% of the total amount to the sauces served to the guests by our chef *minimum of 50% of the total amount to the sauces served to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guests by our chef *minimum of 50% of the total amount to the guest by our chef *minimum of 50% of the total amount to the guest by our chef *minimum of 50% of the total amount to the guest by our chef *minimum of 50% of the total amount to the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by our chef *minimum of 50% of the guest by		€7.00 per pers	on
Cheese & Cured Meat Buffet Selection of Cheeses, Cured Meats, Chutneys, Crackers & Grapes *minimum of 50% of the total amount of guests		€8.85 per pers	on

Canapé Selection Includes; Mini Shepard's Pie Tomato & Basil Bruschetta Crispy Mozzarella Sticks with Chilli Dip Truffle & Parmesan Risotto Balls

Note canapé selection can vary. The above is a typical Chef's Selection Selection of Mini Sliders Mini Pulled Pork, Asian Slaw Mini Beef Burgers, Relish & Pickle Mini Smoked Salmon, Rocket & Horseradish Wrap





DRINKS RECEPTION FOR YOUR WEDDING

Complimentary Cocktail Selection

Killashee Bellinis

Mulled Wine

Sparkling Wine

€7.00 per glass
€13.00 per glass
€9.00 per glass
€7.00 per glass
€6.50 per glass
€5.95 per glass
€32.00 per bottle

Gin Bar

Bombay Sapphire & Beefeater 24 Gin €8.10 per glass

Garnished with Orange peel & Lime served with tonic water. *Minimum 50 required.

Dress your Gin (Bombay Sapphire or Beefeater 24 Gin) €8.45 per glass

Choose from a Selection of Berries, Pomegranate & Pink Grapefruit. *Minimum 50 required.

Whiskey Tasting

Jameson Red Label, Black Barrel Jameson, Jameson Caskmates €8.10 per person

Others available on request. *Minimum 50 required.

Cocktail Station

Select three cocktails from the list below:

• Lemon Drop, Anvil Cranberry Collins, Aperol Spritz, Whiskey Sour €12.00 per cocktail

• Shirley Temple, Pippin Pom Pom €10.00 per mocktail

Bottle Beers

Selection of Bottled Beers From €6.40 per bottle





EVENING RECEPTION FOOD

Selection of Pizzas (served buffet Style)	€8.30 per portion
Selection of Sandwiches & Cocktail Sausages (served buffet Style)	€7.95 per portion
Selection of Sandwiches & Chicken Goujons (served buffet Style)	€8.30 per portion
Chicken Curry & Rice (served buffet Style)	€8.30 per person
Southern Fried Chicken & Wedges, Snack Box Style	€8.30 per person
Deep Fried Fish & Chips	€8.30 per person
Freshly Brewed Tea & Coffee Complimentary with evening food	

TERMS AND CONDITIONS

- ~ Please note there is a minimum 5 course menu required.
- \sim The prices are based on one choice per course and are inclusive of V.A.T.
- ~ If a choice is required in any course a €5.00 supplement must be added onto the more expensive of the two options required.
- ~ Children's Menus are available starting from €17.25 for a 3 course menu or half of the adult 5 course menu at half of the adult menu price.
- ~ We cater for all vegetarians, vegans and other dietary requirements.
- ~ Please note the menus & prices are valid for all 2024 bookings. There may be alterations to menu selections & prices for 2025 Weddings.







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