

### **Contact us**

To tailor make your package from the information listed below, please contact Frieda or Deirdre at Hotel Rosslare to arrange a walk-around and meeting to discuss all your requirements.

### **Introduction**

We would like to thank you for taking the first step towards what will become the most memorable day in your life. We hope that after your perusal of this brochure that we can become an integral part of that experience.

### **How to reserve**

#### **Provisional Booking**

We would be delighted to arrange a suitable time for you to view our facilities and discuss your wedding requirements. We can provisionally hold space for 14 days, after which we will require a deposit.

### **Deposit**

A deposit of €350.00 is required in order to secure your booking. (Deposits are received in good faith and are non-refundable should you wish to cancel your date)

### **Final Details and numbers**

Two months prior to your special day, we request that you call to make an appointment to discuss your arrangements with us. At this stage an approximate number of guests should be given. The final numbers are required one week in advance.

### **Accommodation Rates**

We are delighted to offer special accommodation rates for your guests on the night of your wedding.

### **On arrival**

Choose between a Punch, Mulled Wine, Sherry or Bucks Fizz Reception or avail of our complimentary tea and coffee for your guests.

### **Included in our Wedding Package**

Red carpet welcome on arrival with a glass of Champagne for both the Bride and Groom  
Personalised printed menu cards and table plans  
Luxurious Suite for Bride and Groom on Wedding Night with full Irish Breakfast served to the room the following morning  
Pre-wedding consultations with our banqueting team  
Free car parking facilities for your guests  
Panoramic views of the beautiful long stretching Rosslare Beach and Harbour (Perfect for wedding photos.)  
Complimentary Banqueting room hire  
Decorative Cake Stand and Knife  
Floral arrangements and candles for all tables  
Complimentary MC System

### **Wine with your meal**

Choose from our excellent selection of House wines and allow 4-5 glasses per bottle when budgeting. The Hotel Rosslare would suggest a minimum of 2 ½ glasses per person during the meal.

The toast...

We would suggest a Drink of Choice, Champagne or Sparkling Wine.

### **Arrival Reception**

Hot or Cold Hotel Rosslare Punch	€4.00p/p
Mulled Wine	€3.00p/p
Sparkling Wine	€8.00p/p
Bucks Fizz	€6.50p/p
Choice of Drink	Consumption Basis
Pimms Reception	€5.00p/p
Sherry Reception	€4.00p/p
Fresh Orange Juice	€1.50p/p

## Choices of Dishes for your Special Menu

### Soups

Cream of Country Vegetable Soup	€2.95
Creamed Leek and Potato Potage	€2.95
Tomato and Basil Soup	€2.95
Carrot, Coriander and Nutmeg Soup	€2.95
Beef Consommé Julienne	€2.95

### Starters

<b><u>Salmon Fumé</u></b>	€5.50
Smoked Salmon and Dressed with Dill Mayonnaise served on Homemade Sweet Cucumber Pickle	
<b><u>Spicy Chicken Dumplings</u></b>	€4.50
Thai Chicken and Lemon Grass Wantons, deep fried and coated in Sweet Thai Chilli Sauce	
<b><u>Hotel Rosslare Caesar Salad</u></b>	€4.25
Classic Caesar Salad topped with Bacon lardons and Garlic Croutons dressed with its traditional sauce and finished with crisp Parmesan Crumble	
<b><u>Chicken and Mushroom Bouché</u></b>	€4.50
Tender cuts of chicken slowly cooked in a Wild mushroom stock, browned and tossed with Fresh Mushrooms in a Herb Cream Sauce, stuffed into a warm pastry shell	
<b><u>Tian of Roast Vegetable</u></b>	€4.25
Mediterranean Vegetables grilled and splashed with Balsamic and Soy sauce, layered and served on a pool of Sweet Basil Pesto	
<b><u>Grape, Melon &amp; Mint Punch Cocktail</u></b>	€3.95
Assorted Parisian scooped Melon balls, tossed in a light Mint & Vodka Syrup	

## Sorbets

Orange Sorbet	€2.00
Champagne Sorbet	€3.00
Wild Berry & Vodka Sorbet	€3.00

## Main Courses

<b><u>Roast matured Irish Beef</u></b>	€11.95
Tender roast Irish Beef, aged to perfection, flavoured with Fresh Rosemary, coated in Red Wine & Port Jus and accompanied by Horseradish Cream	
<b><u>Grilled Stuffed Chicken Breast</u></b>	€11.95
Lightly grilled chicken breast stuffed with Spinach and Feta cheese, garnished with William potatoes and a rich Thyme Sauce	
<b><u>Catch of the Day en Paupiotte</u></b>	€13.50
Parcel of Fresh available Fish and select vegetables, oven baked and served with Lemon & Lime Beurre Blanc Sauce	
<b><u>Slow Roasted Lamb Shoulder</u></b>	€12.50
Rubbed with Mustard and slow roasted to perfection, served on Creamed Polenta and coated with a Red Wine and Rosemary Jus	
<b><u>Oven Baked Irish Salmon</u></b>	€13.50
Sealed pink Salmon, oven baked and served with Gaufrette potatoes & Virgin Sauce	
<b><u>Turkey and Ham Roulade</u></b>	€10.95
Poached Escalope of Turkey rolled with a Marjoram Farce and Cooked Ham, served with Cranberry Sauce and Thyme Jus	

## Vegetarian Options

<b><u>Vegetarian Tortellini</u></b>	€10.95
Vegetarian filled pasta parcels such as Spinach & Ricotta or Blue Cheese & Walnut, tossed in varying accompanying sauces.	
<b><u>Vegetarian Red Thai Curry</u></b>	€10.95
Seasonal vegetables tossed in a Spicy Red Thai Coconut sauce, served with Steamed Basmati Rice.	
<b><u>Green Vegetable Lasagne</u></b>	€10.95
Layers of Zucchini and basil pesto interleaved with Italian pasta, topped with cheese and baked until golden brown.	

## Vegetables

Cauliflower and Cheese Sauce	€1.65
Glazed Sweet Carrots	€1.65
Sweet Garden Peas	€1.65
Buttered Sweet Corn	€1.65
Steamed Diced Carrots & Turnips	€1.65
Mixed Assorted Vegetables	€2.50

## Starch

Creamed Potato scented with Nutmeg	€1.20
Roast Potato	€1.20
Croquette Potato	€1.20
New Potato (Seasonal)	€1.20
Crisp Herb Diced Potato	€1.50

## Desserts

<b><u>Traditional Tuscan Style Tiramisù</u></b>	€5.50
Served with Kahlua flavoured Crème Anglaise	
<b><u>Profiteroles Petit Choux</u></b>	€4.00
Filled with a light Crème Chantilly and set on a mirror of Baileys Chocolate Sauce	

<b><u>Seasonal Medley of Fresh Fruit Pavlova</u></b>	€4.50
Soft Meringue topped with seasonal fruit, accompanied with Fresh Cream and a duo of fruit Coulis	

<b><u>Fresh Fruit Fantasia</u></b>	€4.50
Wild berries set with sweet jelly on a light creamed sponge, finished with Raspberry and Blackcurrant sauce	

<b><u>Trio of Chocolate</u></b>	€5.00
Chocolate Mouse Cup, chocolate parfait and a duo of Chocolate sauces, finished with chocolate shavings.	

## Tea and Coffees

Ceylon Tea	€1.20
Percolated Coffee	€1.20

## Evening Afters-Buffer Menus

Tea, Coffee & Sandwiches	€3.95
Tea, Coffee, Sandwiches and Cocktail Sausages	€4.50
Tea, Coffee, Sandwiches, Cocktail Sausages & Chicken Nuggets	€4.95

## Supplements

Starter or Dessert	€2.00
Main Course	€3.00

When adding a choice to a course, a supplement must be added to the higher priced Item.

## Additional Costs

<b>Corkage</b>	Wine	€5.00 per bottle
	Champagne	€10.00 per bottle

**Bar Extension** (One hour past regular closing time) €21.00

**Wine List** – Please ask for our seasonal recommended wine list

## *A Charming Choice*

### ***Tomato and Basil Soup***

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### ***Slow Roasted Lamb Shoulder***

Rubbed with Mustard and slow roasted to perfection, served on Creamed Polenta and coated with a Red Wine and Rosemary Jus served with selected vegetables and Croquette Potatoes

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### ***Profiteroles Petit Choux***

Filled with a light Crème Chantilly and set on a mirror of Baileys Chocolate Sauce

♥♥♥♥

### ***Freshly Brewed Coffee or Tea***

€25.15

## *A Classical Choice*

### ***Hotel Rosslare Caesar Salad***

Classic Caesar Salad topped with Bacon lardons and Garlic Croutons dressed with its traditional sauce and finished with crisp Parmesan Crumble

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### ***Grilled Stuffed Chicken Breast***

Lightly grilled chicken breast stuffed with Spinach and Feta cheese, garnished with William potatoes, finished with a rich Thyme Sauce and served with selected vegetables & Creamed Potatoes

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### ***Trio of Chocolate***

Chocolate Mouse Cup, chocolate parfait and a duo of Chocolate sauces, finished with chocolate shavings.

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### ***Freshly Brewed Coffee or Tea***

€26.90

## *A Mid Western Choice*

### *Grape, Melon & Mint Punch Cocktail*

Assorted Parisian scooped Melon balls, tossed in a light  
Mint & Vodka Syrup

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### *Cream of Country Vegetable Soup*

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### *Turkey and Ham Roulade*

Poached Escalope of Turkey rolled with a Marjoram Farce and Cooked  
Ham, served with Cranberry Sauce and Thyme Jus served with selected  
vegetables and New Potatoes

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### *Fresh Fruit Fantasia*

Wild berries set with sweet jelly on a light creamed sponge,  
finished with Raspberry and Blackcurrant sauce

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### *Freshly Brewed Coffee or Tea*

€28.00

## *A Georgian Choice*

### *Chicken and Mushroom Bouché*

Tender cuts of chicken slowly cooked in a Wild mushroom stock, browned  
and tossed with Fresh Mushrooms in a Herb Cream Sauce, stuffed into a  
warm pastry shell

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### *Carrot, Coriander and Nutmeg Soup*

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### *Roast mated Irish Beef*

Tender roast Irish Beef, aged to perfection, flavoured with Fresh  
Rosemary, coated in Red Wine & Port Jus and accompanied by  
Horseradish Cream served with selected vegetables and Crisp Herb Diced  
Potatoes

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### *Seasonal Medley of Fresh Fruit Pavlova*

Soft Meringue topped with seasonal fruit, accompanied  
with Fresh Cream and a duo of fruit Coulis

♥♥♥♥

### *Freshly Brewed Coffee or Tea*

€29.60

## *A Stylish Choice*

### ***Cream of Country Vegetable Soup***

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### ***Roast matured Irish Beef***

Tender roast Irish Beef, aged to perfection, flavoured with Fresh Rosemary, coated in Red Wine & Port Jus and accompanied by Horseradish Cream

Or

### ***Oven Baked Irish Salmon***

Sealed pink Salmon, oven baked and served with Gaufrette potatoes & Virgin Sauce

♥♥♥♥

### ***Seasonal Medley of Fresh Fruit Pavlova***

Soft Meringue topped with seasonal fruit, accompanied with Fresh Cream and a duo of fruit Coulis

♥♥♥♥

### ***Freshly Brewed Coffee or Tea***

€29.65

## *An Exquisite Choice*

### ***Chicken and Mushroom Bouché***

Tender cuts of chicken slowly cooked in a Wild mushroom stock, browned and tossed with Fresh Mushrooms in a Herb Cream Sauce, stuffed into a warm pastry shell

Or

### ***Creamed Leek and Potato Potage***

♥♥♥♥

### ***Catch of the Day en Paupiotte***

Parcel of Fresh available Fish and select vegetables, oven baked and served with Lemon & Lime Beurre Blanc Sauce

Or

### ***Slow Roasted Lamb Shoulder***

Rubbed with Mustard and slow roasted to perfection, served on Creamed Polenta and coated with a Red Wine and Rosemary Jus

♥♥♥♥

### ***Profriteroles Petit Choux***

Filled with a light Crème Chantilly and set on a mirror of Baileys Chocolate Sauce

♥♥♥♥

### ***Freshly Brewed Coffee or Tea***

€32.70