



WEDDING PACKAGE 2013/14

Want a wedding with a difference?

Seasuir are delighted to offer you some alternatives such as.....

- Traditional Style Castle Banquette Feast
- Pig on the Spit, Suckling Pig, Salt Baked Whole Fish, BBQ Weddings, Live Chef Hot Sauté Stations or an Upgraded 'Tasting Menu' for the food lovers!
- Part or Whole of the Meal Buffet
- Starters, Mains or Desserts Served Platter Style
- Your Seasuir wedding co-ordinator, who works hand in hand with the management of Slaney Manor and Kinsella Castle, is always delighted to be of assistance to you and with all your personal touches and requirements paired with our professionalism and experience we will create your dream day!

Menu 1: Silver Package

Kinsella Castle Home Smoked Marinated Chicken on a Salt Roast Pinenut and Parmesan ,
Baby Cos Caesar Salad

Buttery Colcannon Soup with Smoked Bacon Lardons

Roast Top Rib of Prime Wexford Beef, Rich Red Wine Demi Glaze and Creamed
Horseradish

Selection of Roast Vegetables, Roast Potatoes and Creamed Potatoes

Assiette Tasting Plate of Homemade Desserts with Crumbed Ice-cream and Berry Couilis

Freshly Brewed Tea or Coffee

Menu 2: Gold package

Kinsella Castle Home Smoked Marinated Chicken on a Salt Roast Pinenut and Parmesan,
Baby Cos Caesar Salad

or

Cold Water Prawns in a Smoked Paprika and Crunchy Red Pepper Dressing, Candied Lemon
Scented Vinaigrette

Buttery Colcannon Soup with Smoked Bacon Lardons

or

Champagne and Bitter Lemon Sorbet

Roast Top Rib of Prime Wexford Beef, Rich Red Wine Demi Glaze and Creamed
Horseradish

Baked Roulade of Fresh Salmon filled with a Dill Scented Seafood Mousse, Lemon and Lime
Butter Sauce

Selection of Roast Vegetables, Roast Potatoes and Creamed Potatoes

Assiette Tasting Plate of Homemade Desserts with Crumbed Ice-cream and Berry Couilis

Freshly Brewed Tea or Coffee

Menu 3 : Platinum Package

Kinsella Castle Home Smoked Marinated Chicken on a Salt Roast Pinenut and Parmesan,
Baby Cos Caesar Salad

or

Cold Water Prawns in a Smoked Paprika and Crunchy Red Pepper Dressing, Candied Lemon
Scented Vinaigrette

Sweet Potato, Lemongrass Soup with Cilantro

Champagne and Bitter Lemon Sorbet

Roast Fillet of Prime Wexford Beef, Burgundy Jus, Thyme Roast Potatoes, Creamed
Horseradish

Pan Roast Fillet of Marinated Bass with Crab Claws and Scallops, Champagne and Pink
Peppercorn Salsa

Selection of Roast Vegetables, Roast Potatoes and Creamed Potatoes

Belgian Chocolate Fondant, Hazelnut Crusted Vanilla Ice-cream, Wild Berry Couilis

or

Homemade Iced Mango and Raspberry Parfait with Marshmallows and a Meringue Crown

Freshly Brewed Tea or Coffee or Irish Coffee

- ❖ Silver package €45
- ❖ Gold package € 52.50
- ❖ Platinum package €67.50

Included in the package with our Compliments:

- One-on-One Personal Wedding Tasting of your chosen Menu
- You and your guests will be served and assisted by a team of trained dedicated professionals
- Your menu wedding package is inclusive of all Cutlery, Crockery, Glassware, Linens, Tables and White Linen Tablecloths, as standard
- You can choose either castle Banquette Style Long Tables or Round Tables
- We offer you either a Padded Banqueting Chair or a Lime Wash Chivari Chair as standard. You have the option of additional chair cover upgrades in your chosen colour as well as coloured Sashes
- A Choice of Three Wedding Style Floral Table Arrangements are included in your package with possible upgrades also available to suit your taste / theme by our florist
- Your Menu will be *personalised* in your chosen font with assistance with Table Planning and Place Name Setting
- You have the option of supplying your own Wine with minimal service charges for the main meal to accompany your food or purchasing it through Kinsella Castle
- Menu Samples in the given packages are a *sample only* of the style, cost and standard
- A wide range of Evening Food /Canopy & Drink Reception Menu Options to cater for your Individual needs are available on request

Post Wedding Celebrations:

Seasuir offer a Selection of Barbeque and Buffet options for you and your guests for the day after your Wedding Celebration. The Seasuir Team would be happy to provide you with the catering options and menus for this event on request