

GARNISH ISLAND MENU

Mushroom Vol au Vent

Traditional Turkey & Ham with Fresh Herb Stuffing

or

Poached Escalope of Salmon with Buerre Blanc & Basil Sauce

Profiteroles filled with Vanilla Cream & Chocolate Sauce

Tea / Coffee

This menu also includes the following:

Eccles Cocktail Reception with Tea / Coffee on arrival
Glass of Wine with top up during the meal
Evening Reception
(selection of sandwiches, cocktail sausages & tea/coffee)

Red Carpet Welcome
Complimentary use of our Banqueting Suite with Stunning Views of Bantry Bay & Garnish Island
Fresh Floral Arrangements on each Table
Cake Stand
Table Plan to suit your Requirements
Personalised Menus on each Table
Roving Microphones for Speeches
Complimentary overnight accommodation for the Bride & Groom
Special Dietary requirements catered for

Please note that any changes to this menu will be priced accordingly. For example a choice of starter will cost an extra €3 per person, choice of dessert will cost an extra €2 per person.

€40 PER PERSON

2011 PRICES