

Sycamore Wedding Package

Available May to September

Sunday to Thursday €125 per person (minimum 80 adults) | Friday & Saturday €140 per person (minimum 110 adults)

Available October to April

Sunday to Thursday €95 per person (minimum 80 adults) | Friday & Saturday €115 per person (minimum 110 adults)

The above pricing is applicable to 2027 to 2029. Further pricing is available upon request.

A venue hire fee may apply to weddings that do not meet the minimum numbers required

Arrival Food: Cookies, Mini Scones with Cream and a choice of 3 Canapés

Arrival Drinks: Tea & Coffee, Fruit Juice, Prosecco & Bottled Beers (1 drink per person)

Wedding Dinner: 5-Course Menu - 1 Starter | 1 Soup | 2 Main Courses | Assiette of Desserts | Tea & Coffee

Dinner Drinks: A Half Bottle of House Wine per person

Toast Drink: A Glass of Prosecco per person

Evening Refreshments: Tea & Coffee, a choice of 2 Items from the Evening Menu

Arrival Canapé Menu

Choose three items from the following:

Warm Options

Mushroom Vol au Vent | Vegetable Mini Spring Rolls with Sweet Chilli Sauce | Ham Croquette
Cocktail Sausages | Indian Samosas filled with Spiced Vegetables | Mini Goats Cheese Tart

Cold Options

Smoked Salmon Blinis with Fresh Dill | Coronation Chicken | Tandoori Chicken Wraps
Sundried Tomatoes & Mozzarella Cheese Crostini | Selection of Gourmet Sandwiches

Sweet Options

Mini Eclairs | Mini Baileys Cheesecake | Meringue Kisses | Mini Chocolate Brownie

5-Course Wedding Menu

Choose one Starter, one Soup, two Main Courses, three Assiette of Desserts

Starter (choose one)

Smoked Chicken & Roquette Salad
Toasted Pinenuts, Parmesan, White Balsamic

Confit Duck Croquette

Roasted Sweet Potato, Juniper Berry Jus

Ham Hock Terrine

Pickled Carrot & Mushroom, Celeriac Purée, Pea Shoots

Breaded Goats Cheese

Rocket Salad, Cherry Tomatoes, Beetroot Carpaccio & Red Onion Jam

Duo of Smoked Salmon & Crab

Pink Grapefruit, Baby Gem, Pickled Shallot

Spinach & Wild Mushroom Tartlet

Rocket & Parmesan Salad, Pesto Dressing

Soup (choose one)

Leek & Potato | Tomato & Sweet Chilli | Sweet Potato | Vegetable | Cream of Celeriac



Main Course (choose two)

8oz Fillet of Irish Beef

Creamy Mash Potatoes, Glazed Baby Carrot, Peppercorn Sauce

Slow Braised Belly of Pork

Creamy Mash Potatoes, Truffle Savoy Cabbage, Red Wine Jus

Pan Fried Breast of Chicken

Gratin Potato, Buttered Asparagus, Mushroom Sauce

Grilled Fillet of Seabass

Potato Fondant, Samphire, Red Pepper Sauce

Roasted Fillet of Hake

Sautéed Baby Potatoes, Tender Stem Broccoli, Beurre Blanc

Roast Turkey & Ham

Creamy Mash Potatoes, Carrot Purée, Red Wine Sauce



Assiette of Desserts (choose three)

Home Made Apple Crumble | Chocolate Brownie | Banoffee Pie | Pavlova | Profiteroles



Tea & Coffee

Evening Menu

Choose two items from the following:

Selection of Gourmet Sandwiches | Pizza Slices | Mini Chicken Goujons & Chips
Mini Fish & Chip | Mini Hamburgers | Chunky Chips with Mayo

Additional options to add to your package

Priced per person

Arrival Cocktail €15.00 | Bottled Beers €6.50 | Glass of Prosecco €8.00

Arrival Canapés (3 items) €10.00 | Arrival Canapés (5 items) €15.00

Extra Evening Food (2 items) €12.00

Children's Menu

Starters: Soup of the Day served with Bread.

Main Course: Chicken with Mashed Potato, Vegetables & Gravy or Margarita Pizza Slice with Chunky Chips

Dessert: Brownie with Ice Cream

Pricing: Complimentary for under 2 years | €20 for ages 3 to 13 years | 14 years and older are charged as adult price.

**Please note our menus are subject to change due to availability of seasonal produce*