



SLIEVE DONARD  
RESORT AND SPA

# Love

A large, white, decorative flourish consisting of several stylized, swirling floral and scroll-like elements is positioned above the right side of the word 'Love'.

WEDDING MENU SELECTIONS

## DRINKS RECEPTIONS



**Champagne Reception**.....from £7 per glass

### **Sparkling Cocktails (with Brut Sparkling Wine):**

Black Velvet .....£5  
A blend of Sparkling Wine topped with Guinness  
Kir Royale .....£5  
Sparkling Wine laced with Crème de Cassis  
Bucks Fizz .....£5  
A blend of Sparkling Wine mixed with a splash of  
Freshly Squeezed Orange Juice.

### **Slieve Donard Cocktails**

Pina Colada .....£7  
Bacardi, Malibu, Pineapple Juice, Cream Coconut  
Black Dublin Sky .....£6  
Bailey's Irish Cream, Tia Maria, Vodka, Dry Sherry  
Southern Belle .....£6  
Southern Comfort, Peach Schnapps, Orange Juice  
Slieve Seasonal Fruit Punch .....£5  
A blend of white wine, Brandy Sugar and Summer  
Fruits with Orange Curaco.

### **Wines**

Choose from our extensive wine list.

Wine Reception.....from £5  
Mulled Wine .....£5  
Our Special blend of Wine, Brandy,  
Demerara Sugar and Cinnamon

### **Non Alcoholic**

Slieve Refresher .....£3  
A blend of Fresh Orange Juice, Pineapple Juice  
blended with Lemonade and a splash of Grenadine  
Shirley Temple .....£3  
Grenadine and Lemonade  
Cranberry Cooler .....£3  
Cranberry Juice, Red Grape Juice, Lime and Soda  
St Clements .....£3 per glass  
Orange and Lemon, said the Bells of St Clements  
Mineral Water .....£10 for 3 (1 litre) Bottles  
Still/Sparkling bottled water  
Appletiser.....£6 per 750ml bottle

**All prices are subject to change.**

**Please ask regarding any other requirements.**

**Please Note** - Our suppliers have guaranteed that all ingredients are GM free.

The Slieve Donard Resort and Spa cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives.

Meal times - All wedding parties must be seated for their meal to be served at 5.30pm at the latest.

Details of your menu should be given to the hotel two months prior to the reception. The final numbers must be advised to the hotel 48 hours prior to the event and payment will be due on those numbers.

Management reserve the right to vary the price and fare. All prices are fully inclusive of VAT.

The Slieve Donard Resort and Spa provides all Banqueting Meals with platinum service.

If you wish to offer your guests a choice of main courses, please see our grand gourmet buffet selections.

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## DRINKS PACKAGES

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Create your own drinks menu or choose from our convenient packages

### **Blush - £10 per person**

On arrival:

Tea and Coffee with Home-made Traybakes

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With your meal:

Still and Sparkling Mineral Water and Appletiser throughout your wedding meal

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For your Toast:

Appletiser in Champagne Flutes

### **Ivory - £18 per person**

With your wedding meal:

Directors Red and White Wine

Two and a half glasses per person

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For your toast:

Directors Brut Sparkling Wine

One glass per person

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Still and Sparkling Mineral Water throughout your wedding meal

### **Gold - £22 per person**

On Arrival:

Directors Brut Sparkling Wine

One glass per person

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With your wedding meal:

Directors Red and White Wine

Two and a half glasses per person

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For your toast:

Directors Brut Sparkling Wine

One glass per person

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Still and Sparkling Mineral Water on arrival and throughout your wedding meal

### **Platinum - £35 per person**

On arrival:

Pannier Brut Traditional

One glass per person

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With your wedding meal:

Santa Rita Gran Hacienda Cabernet Sauvignon

Santa Rita Gran Hacienda Sauvignon Blanc

Two and a half glasses per person

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For your toast:

Pannier Brut Sparkling Wine

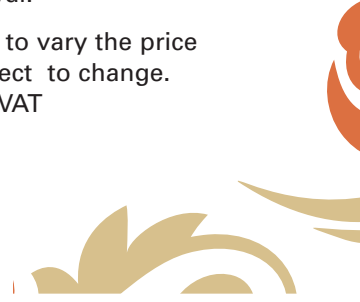
One glass per person

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Still and Sparkling Mineral Water on arrival and throughout your wedding meal

**This package includes a complimentary upgrade to our magnificent Champagne Fountain displayed on arrival.**

**Management reserves the right to vary the price and fare. Wines are also subject to change. Fully inclusive of VAT**



## BANQUETING MENU SELECTION

### Appetisers

#### Fish

Seafood Terrine set on Crisp Leaves drizzled with a Lemon Mayonnaise.....	£9
Roulade of Smoked Salmon filled with Cream Cheese and Chives .....	£9
Smoked Salmon Parcel filled with a Light Seafood Mousse finished with a Lime Mayonnaise .....	£9
Traditional Prawn Cocktail on a Bed of Seasonal Leaves with a Rich Marie Rose Sauce .....	£8
Oak Smoked Salmon with Red Onion and Caper Balsamic Dressing.....	£9
Cornets of Smoked Salmon filled with Prawns glazed with a Honey Dressing .....	£10

#### Chicken

Fan of Chicken Spiced with Cajun Seasoning nestled on a Tomato and Capiscum Salsa .....	£8
Smoked Chicken and Caesar Salad with Sundried Tomatoes with a Classic Caesar Dressing .....	£8
Chef's Slieve Donard Pâté served with a Light Cumberland Sauce .....	£8

#### Fruit

Galia Melon with a Mango and Sweet Poppy Seed Dressing.....	£8
Melon Pearls wrapped in Parma Ham and drizzled with a Balsamic Vinegar Dressing.....	£8

#### Vegetarian

Fresh Asparagus Tips served with Chef's Hollandaise Sauce.....	£8
Vegetable Terrine set on Crisp Leaves with a Mushroom and Tarragon Dressing.....	£8
Egg Harlequin with a Crisp Salad and Confit of Tomato .....	£7

#### Soup

Potato and Leek seasoned with Nutmeg Lobster Bisque	
Cream of Chicken and Sweetcorn	
French Onion with French Bread Croûtons	
Tomato with Sour Cream and Chives	
Carrot and Lentil garnished with Herbed Croûtons	
Mourne Vegetable Broth	
Lentil and Smoked Bacon	
Cream of Asparagus	
Minestrone with Fresh Parmesan	
Cream of Mushroom	
Parsnip and Ginger	
Cream of Celery and Apple	
Spicy Turnip	

All our soups are served with a selection of freshly baked Breads

#### Refreshing Sorbets

Champagne, Lemon, Strawberry, Mango and Blackcurrant	
All of the above served in a Tuille Basket.....	£6

### Main Courses

#### Beef

Roast Sirloin of Beef with a Peppered Sauce, Caramelised Shallots and Yorkshire Pudding .....	£24
Fillet of Beef Wellington veiled with a Madeira Sauce .....	£26

#### Chicken

Chicken Isobel - Supreme of Chicken with Traditional Stuffing served with a Hot Port and Cranberry Sauce .....	£22
Oven Roasted Supreme of Chicken with Traditional Stuffed Bacon Roll and Pan Jus.....	£21
Supreme of Chicken Vincent- Fillet of Chicken pocketed with Bramley Apple and served with a Cumin and Pimento Sauce.....	£22

#### Turkey

Traditional Roast Turkey and Ham served with a Fine Herb Stuffing and a Rich Pan Jus .....	£21
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#### Fish (as Fish Course £15, as Main Course £22)

Darne of Salmon with a Leek Sauce .....	£19
Baked Cod wrapped in Bacon with a Rocket and Mustard Seed Dressing .....	£21
Steamed Sea Bass with Spinach on Caramel Honey Carrots, Thyme Crème and a Light Garlic Sauce .....	£21

#### Pork

Roast Loin of Pork Served with Apple and Mint Sauces and an Apricot and Sage Stuffing .....	£21
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### Lamb

Roast Leg of Lamb Served with Chestnut Stuffing and Mushroom or Mint Jus .....£21

### Duck

Breast of Duck Served with a Choice of Sauce: Juniper and Mandarin, Peach Chutney or Redcurrant and Port Glaze .....£22

### Vegetarian Main Course

Stuffed Bell Pepper with Coconut Rice and Cashew Nuts.....£21

Vegetable Crêpe glazed with Cheese and surrounded with a Tomato Concasse .....£21

Breaded Courgette with Tomato Salsa topped with Parmesan Cheese .....£21

Goats Cheese, with salad Aubergine and Red Pepper Coulis .....£21

Please see Wedding Specialist in regard to Children's Menus

**The price of the Main Course includes two Potato dishes and a choice of two Vegetables from the list below.**

**Additional Vegetables .....£4**

Baton Carrots scented with Tangerine and Honey, Buttered Mashed Turnip with Chives and Spring Onions, Sugar Snap Peas sautéed with Herbs, Garlic and Shallots, Florets of Cauliflower with Creamy Smoked Cheese, Buttered Florets of Broccoli, Asparagus Spears with Chestnut and Bacon, Crushed Carrot and Parsnip with Ground Black Pepper, Courgettes with Ground Black Pepper.

Our fresh vegetables are subject to seasonal availability.

**Additional Potatoes.....£4**

**Dauphinoise** Sliced Potatoes, cooked with Garlic Cream and Gruyère Cheese

**Champ** Ulster's Favourite Mashed Potato with Scallions, Butter and Cream

**Croquette** Cylinder Shaped Deep Fried Purée Potato

**Château Roast** Traditional Turned Roast Potato in Oil

**Duchesse** Classical Choice of Glazed Purée Potato in Chicken Stock

**Garlic Château** Turned Roast Potato with Garlic

**Parisienne** Oven Roasted Potato Pearls

**Biarritz** Mashed Potato flavoured with Ham and Diced Peppers

### Desserts

#### Cold Desserts

Slieve Donard Traditional Pavlova.....£8

Homemade Banoffee Pie served with Pooh Bear Ice Cream .....£8

Selection of Cheesecakes - Pineapple, Lemon, Raspberry or Chocolate .....£8

Chef's Cream filled Profiteroles with Hot Chocolate Sauce.....£8

Seasonal Fruit Salad served in a Tuille Basket.....£8

Caramelised Tart au Citron Tartlet served with a Passion Fruit Mascarpone Cream.....£8

White Chocolate Mousse with Dark Chocolate Sauce ..£8

Fruit Tartlets served with Vanilla Ice Cream.....£8

Lemon Meringue Pie with Zesty Coulis .....£8

Slieve Donard Grand Dessert.....£12

A Selection of four Desserts:

Mini Chocolate Profiterole, Mini Strawberry Cheesecake, Mini Mixed fruit tartlet, Mini banoffee tartlet

#### Traditional Homemade Hot Puds

Sticky Toffee Pudding and Butterscotch Sauce .....£9

Bread and Butter Pudding with Crème Anglaise .....£9

Chocolate Fudge Cake with warm Chocolate Fudge Sauce.....£9

Baked Apple and Cinnamon Crumble with Vanilla Ice Cream .....£9

#### To complete your banquet

Irish Cheese Selection.....£8

Continental Cheese Selection.....£8

Platter of Cheese Selection (10 persons).....£5 per person

Tea and Coffee with Mints .....£3

Tea and Coffee with Fudge .....£4

Tea and Coffee with Petit Fours .....£4



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## GRAND GOURMET BUFFET SELECTION

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### DONARD BUFFET

Chicken in a White Wine and Wholegrain Mustard Sauce  
Vegetable Biryani  
Beef in Rich Red Wine Sauce  
Aubergine and Pasta Bake  
Baked Cod and Salmon Gratin  
Beef Stroganoff  
Traditional Beef Lasagne  
Sweet and Sour Chicken  
Roasted Peppers with Sundried Tomatoes and Pasta  
Pork and Peppers à la Crème  
Sweet and Sour Pork  
Fisherman's Catch  
Chicken à la King  
Turkey and Ham Pie

**(Your Selection of any Two Dishes from above)**

All served with Braised Rice or Sauté Potatoes  
Tossed Salad and Dressings, Coleslaw, Pasta Salad  
Selection of Homemade Breads

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Tea and Coffee with Homemade Fudge

**£22 per person**

### SHIMNA BUFFET

Poached Dressed Salmon  
Prime Roast Beef with Horseradish Chutney  
Roast Turkey with Chestnut Stuffing  
(All Served Cold)  
Chicken in a White Wine and Wholegrain Mustard Sauce  
Vegetable Biryani  
Beef in Rich Red Wine Sauce  
Aubergine and Pasta Bake  
Baked Cod and Salmon Gratin  
Beef Stroganoff  
Traditional Beef Lasagne  
Sweet and Sour Chicken  
Roasted Peppers with Sundried Tomatoes and Pasta  
Sweet and Sour Pork  
Fisherman's Catch  
Chicken à la King  
Turkey and Ham Pie

**(Your Selection of any Two Dishes from above)**

All served with Braised Rice or Sauté Potatoes,  
Tossed Salad and Dressings, Coleslaw, Pasta Salad  
Selection of Homemade Breads

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Chef's Plated Dessert

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Tea and Coffee with Homemade Fudge

**£27 per person**

### GALA BUFFET

Your Choice of Soup from the Banqueting Selector  
with Warm Wheaten Bread and Brioche Rolls  
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Delice of Salmon with a Lemongrass  
and Coriander infused Cream Sauce  
Hot Carved Roast Sirloin of Beef served  
with Cracked Black Peppercorn and Bushmills Sauce  
Carved Turkey Breast  
with Seasonal Stuffing and Cranberry Sauce  
and Pineapple and Cherry Honey Baked Gammon  
Fusilli with Wild Mushroom Cream,  
Truffle Oil and Parmesan  
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Champ and Roast Potatoes  
Chef's selection of Two Seasonal Vegetables  
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Chefs Plated Dessert  
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Your Choice of Tea and Coffee with Petit Fours

**£45 per person**

## FINGER BUFFETS SELECTION

CREATE YOUR OWN BUFFET MENUS  
FROM THE FOLLOWING SELECTION:  
(MINIMUM SPEND IS £12 PER HEAD)

Fish and Chips (individually wrapped in authentic newspaper cones) .....	£8
Selection of filled Continental Rolls .....	£6
Carved Subs with Crispy Onions and Relish Selection .....	£8
Mini Beef Wellington .....	£5
Chicken Goujons with Lemon Mayonnaise .....	£4
Crisp Calamari Rings .....	£4
Goujons on Sole with a Tartare Sauce .....	£4
Chilli Teriaki Buffalo Wings .....	£4
Assorted Finger Sandwiches .....	£4
Honey Glazed Cocktail Sausages .....	£3
Vegetable Samosas and Yogurt Dip .....	£3
Mini Onion Bhajis .....	£3
Mini Spring Rolls .....	£3
Spicy Potato Wedges .....	£3
Vegetable Samosas with a Yogurt and Corriander Dip .....	£3
Mini Cones of Popcorn .....	£3
Tea or Coffee with Shortbread .....	£3

## CANAPÉ SELECTION

**£10 per person**

Melon and Parma Ham
Mini Melon and Strawberry Brochette
Beef Carpaccio, Parmesan and Truffle Oil
Crostini with Basil Marinated Pepper
Duck Confit with Plum Relish
Smoked Salmon with Cream Cheese and Chive
Pear and Stilton on Wheaten Bread
Selection of filled Mini Tartlets
Sundried Tomato
Coriander and Lime Crab
Coronation Chicken
Pâté Maison
(Choice of four of the above)

## WRAPS & BAGUETTES SELECTION

**£12 per person**

Beef with Onion Marmalade and Lamb's Lettuce
Chicken Tikka with Cos Lettuce
Cajun Vegetable Stir-Fry with Crème Fraîche
Confit of Duck with Cucumber, Spring Onions and Hoi Sin Sauce.
Tiger Tail Prawns with Sweet Chilli Sauce
(Choice of three of the above)

