

Weddings at The Residents Hotel

Dear Guest,

Firstly, congratulations on your upcoming wedding.

The Old Forge Restaurant at The Residents Hotel caters for parties of up to 65/70. We do not charge a room hire fee and instead give you full use of the room for your special day. You are welcome to decorate the room with flowers, candles, balloons, etc... that tie in with the theme of your wedding. Our staff will be on hand throughout the day to ensure all of your guests are well looked after.

We offer 2 set menu options as follows (menu details attached);

- *2 Course Meal - €19.95 per person*
- *3 Course Meal - €24.95 per person*

This includes 2 choices from the Starter, Main Course and/or Dessert Options attached. The vegetarian dish is included in this price. A 10% service charge applies.

For the alternative wedding, we offer a selection of Tapas. You can choose 6 Tapas from the attached menu at a cost of €14.95 per person. This is ideally suited to a couple who want to offer something different or indeed for an after wedding party.

We can also provide finger food for evening guests starting at €5.50 per person.

If you would like to bring your own wine, we charge corkage of €7 per bottle. In addition, we can provide our house wine at a discounted price of €17.95 per bottle.

Your wedding cake can also be created by us and we have an in-house specialist in this area.

We can organise a DJ or Band for you as required. If you are having a mid-week wedding, we can also offer you use of the night-club and bar.

We are also happy to offer preferential room rates to all your wedding guests.

For further enquiries please call 01-8359300 / E-mail: info@theresidentshotel.com

Congratulations and Thank You,

Staff & Management at The Residents Hotel.

The Residents Hotel

Wedding Menu

Starter

Soup of the Day
Served with homemade bread

Mussel & Smoked Haddock Chowder
Mussel and Haddock served with Brown Bread

Chicken Liver Parfait
With Spiced Pear Chutney & toast

Goats Cheese Tart Tatin
Red Onion & Goats Cheese Tart Tatin served with Rocket and Cherry Tomatoes

Crisp Bruschetta
Garlic & Basil Marinated Tomatoes on Char Grilled Ciabatta

Main Course

Turkey & Ham
Served with home made stuffing, roast potatoes, roast vegetables and home made gravy

Roast Beef
Traditional Roast Beef served with Roast Potato, Mashed Potato, Vegetables & Homemade Gravy

Baked Organic Salmon
Horseradish & Smoked Salmon Crust, Champ Potato Cake, Wilted Greens & Mustard Butter

Slow Roast Pork Belly
Served with Clonakilty Black Pudding Mash, Green Beans, Apple Puree & Gravy

Chicken Breast wrapped in Parma Ham
Chicken Breast filled with Tomato and fresh Basil wrapped in Prosciutto served with Creamy Mash and a Wild Mushroom Sauce

Vegetarian Risotto
Served with Baby Spinach, Artichoke & Wild Mushroom

Dessert

Old forge Pavlova with Chocolate Sauce, Oreo Cookie Ice Cream and Toasted Almonds

Selection of Ice Creams Served with a Tulle Biscuit

Chocolate Brownie, Ice Cream & Chocolate Sauce

We use 100% Irish Meat
10% Service Charge Applies

The Residents Hotel

Wedding Menu

Tapas Menu

Croquetas con Jamon
Croquettes filled with Serrano ham and creamy sauce

Txistorras
Spicy Sausages skewered and grilled on toast

Brochettes de Pollo
Chicken marinated in lemon & garlic, skewered and grilled

Tosta de Setas
Mushrooms filled with garlic butter on toast

Patatas
Deep fried cubed potatoes served with a selection of sauces

Gambas Rebosadas
Deep fried prawns in batter

Albondigas
Meatballs in a rich tomato sauce

Chicken Wings
Hot & Spicy marinated in our homemade sauce

Calamari
Deep fried calamari with chilli mayonnaise

Goats Cheese Crostini with roast red pesto

We use 100% Irish Meat
10% Service Charge Applies

The Residents Hotel

Finger Food Options

3 Choices - 5.50 (per person)

5 Choices - 7.00 (per person)

7 Choices - 8.50 (per person)

Vegetarian Spring Rolls

Spicy Chicken Wings

Cocktail Sausages

Homemade Chips

Breaded Mushrooms

Duck Spring Rolls

Vegetarian Samosas

Chicken Goujons

Sandwiches