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Congratulations on your forthcoming wedding and thank you for considering Club House Hotel for your Wedding Reception. May we extend our very best wishes for the future.

Your Wedding Day is undoubtedly one of the most exciting and important days in your life. It would be our honour were you to afford us the opportunity to be part of the memory.

Located in the centre of Medieval Kilkenny, with private off street parking, and around the corner from Kilkenny Castle and across the road from Butler House for photographs, we are the 'ideal venue'.



On Arrival

To welcome your guests choose from the following:

A Glass of

<i>Kir</i>	€4.50
<i>Mulled Wine</i>	€3.95
<i>Summer Fruit Punch</i>	€3.85
<i>Sherry</i>	€3.95
<i>Champagne</i>	€6.95
<i>Sparkling Wine</i>	€5.50

Canapés

*A selection of canapés and nibbles are available.
Please ask the manager for quotation details.*

House Wines

Selection from €17.50

Sparkling Wines

*Cava Brut Blanc de Balances, Paul Cheneau
€31.50*

Champagne

*Moet et Chandon NV
€56.95*

Jugs of Orange

€3.00



Evening Treats

Assortment of Sandwiches
€4.50

Assortment of Sandwiches
Cocktail Sausages
€5.00

Assortment of Sandwiches
Chicken Goujons
Cocktail Sausages
€6.50



The Carvery

“Freshly Carved by our Chef in your Function Suite”

Chef’s Daily Soup Creation made from Fresh Ingredients

*Prime Roast Rib of Beef,
Horseradish Cream*

or

*Traditional Roast Turkey Breast,
Cranberry Sauce*

or

Honey Baked Callan Ham

Seasonal Fresh Vegetables & Potato

Gourmet Salad Buffet

Fantasy of Desserts

or

Selection of Homemade Ice Cream in a Wafer Basket

Freshly Brewed Coffee/ Tea

Price: Turkey & Ham Main Course €26.50

Beef & Ham Main Course €29.50



The following is our menu selection which enables you to create a menu to suit your individual taste and price range:

<i>Thai Chicken Cakes Sweet Chilli Sauce</i>	€8.50
<i>Smoked Trout Salad, Heather Honey Dressing</i>	€7.95
<i>Mirepoix of Egg & Prawn</i>	€8.50
<i>Fondant Terrine with Duck & Orange, Melba Toast</i>	€8.50
<i>Caesar Salad with Garlic Croutons</i>	€7.95
<i>Creamed Mushroom Millefeuille</i>	€7.95
<i>Melon Crescent with Strawberry Coulis</i>	€7.50
<i>Lavistown Cheese & Smoked Bacon Tart, Tossed Salad Leaves</i>	€7.50

<i>Chef's Daily Soup Creation made from Fresh Ingredients</i>	€4.50
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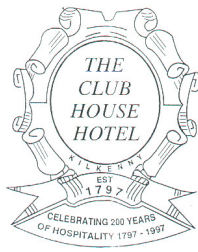
<i>Pan Seared Chicken, Bacon Loin, Sage & Mustard Sauce</i>	€13.50
<i>Traditional Roast Stuffed Turkey & Ham, with Port & Cranberry Jus</i>	€13.50
<i>Prime Roast Rib of Beef, Horseradish Boat</i>	€14.50
<i>Baked Stuffed Pork Steak with Walnuts & Raisins, Apple & Cider Sauce</i>	€14.50
<i>Roast Lamb Leg & Loin served with Mint Jus, on a Boulangere Potato Bed</i>	€14.50
<i>Sirloin Steak with Caramelized Onions, Red Wine Jus</i>	€17.50
<i>Pave of Nore Salmon, served with Spinach Cream Sauce</i>	€15.50
<i>Sole Sabayon—The Sole is poached with Mussels and served with a white wine</i>	€15.95

All the above dishes served with a Bouquet of vegetables and your choice of Baked, Roast, Herb, Fried or Creamed Potato

<i>French Apple Flan, Anglaise Sauce</i>	€5.50
<i>Bailey's Cheesecake</i>	€5.50
<i>Chocolate & Caramel Pyramid, Tia Maria Cream</i>	€5.95
<i>Medley of Fresh Fruits with a Choux Swan</i>	€5.95
<i>Wafer Basket of Mixed Ices</i>	€5.95
<i>Peach & Brandy Charlotte, Chantilly Cream</i>	€5.95
<i>Club House Combination Platter</i>	€6.50

<i>Freshly Brewed Coffee or Tea served with After Dinner Mints</i>	€1.95
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Prices Quoted are valid for Calendar Year 2010/2011. Prices may vary due to unforeseen circumstances
The above are just a sample of the dishes that are available, please request if there is something different that you would like to have and our chefs would be delighted to accommodate.



Menu 1

Roast Vegetable Potage, Chive Cream

*Traditional Roast Turkey Breast
Callan Ham, Chestnut Stuffing
With Port & Cranberry Sauce*

*Panache of Seasonal Vegetables
Potato 'a La Maison'*

French Apple Flan, Anglaise Sauce

Freshly Brewed Coffee or Tea

Price: €24.00

5 Course: €31.50

Main Course Choice €2.50 supplement



Menu 2

Smoked Trout with a Leaf Salad, Heather Honey Dressing

*Prime Roast Rib of Beef
Horseradish Boat*

*Panache of Seasonal Vegetables
Potato 'A La Maison'*

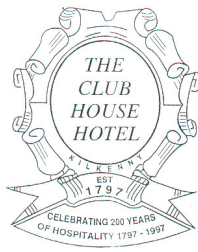
*Peach & Brandy Charlotte
Chantilly Cream*

Freshly Brewed Coffee or Tea

Price: €28.50

5 Course: €32.50

Main Course Choice €2.50 supplement



Menu 3

Caesar Salad with Garlic Croutons

*Roast Lamb Leg & Loin
Served with a Mint Jus on a Boulengere Bed*

*Panache of Seasonal Vegetables
Potato 'A La Maison'*

*Chocolate & Caramel Pyramid
Tia Maria Cream*

Freshly Brewed Coffee or Tea

Price: €28.50

5 Course: €33.50

Main Course Choice €2.50 supplement



Menu 4

Crubeen, Pea & Ham Soup

*Clonakilty Stuffed Chicken Supreme
With an Irish Mist Sauce*

*Panache of Seasonal Vegetables
Potato 'A La Maison'*

*Baileys Cheesecake,
Dairy Cream*

Freshly Brewed Coffee or Tea

Price: €24.00

5 Course: €31.00

Main Course Choice €2.50 supplement



Inclusive 2010/2011 Wedding Packages

The Perfect Wedding Package

Traditional Red Carpet and complimentary celebration drink for the Bride & Groom on arrival

Complimentary Tea/Coffee & Biscuits

Sumptuous 4 course meal to include:

Choice of Starter or Soup

Choice Main Course

Dessert

Tea/Coffee & Mints

House Wine with the Meal

Buffet of Evening Treats

€35 per Person



The Supreme Wedding Package

Traditional Red Carpet and complimentary celebration drink for the Bride & Groom on arrival

Complimentary Tea/ Coffee & Biscuits

Summer Punch or Mulled wine on arrival

Sumptuous 5 Course Meal

Starter

Soup

Choice Main Course

Dessert

T/C & Mints

House Wine with Meal

Buffet of evening treats



The Ultimate Wedding Package

Traditional Red Carpet and complimentary celebration drink for the Bride & Groom on arrival

Complimentary Tea/Coffee & Biscuits

Summer Punch or Mulled wine on arrival

Sumptuous 5 Course Meal

Starter

Soup

Choice Main Course

Dessert

T/C & Mints

House Wine with Meal

Champagne for the Toast

Gourmet Buffet of Evening Treats

Complimentary Chair Covers & Bows

€55 per Person

**NB: Terms and Conditions,
Minimum Numbers apply to all Inclusive Packages**