**Sample Wedding Menu**

**To Begin**

Charcuterie/ Antipasta Buffet: A Taste from our Farm with;

Coolanowle Organics Traditional Spiced Beef

Coolanowle Organics Traditional Dry Cured Ham

Served with a Side Salad with Parmesan Shavings, Ciabatta Breads, Olives, Chutneys & Hummus

or

Goats Cheese Tartlet with Caramelised Onion and Sundried Tomatoes

**Main Event Meat Feast**

Organic Meat Medley: Barbequed Medallions of Coolanowle Organic Beef Steak and Pork with a Barbeque Sauce

or

Fillet of Seabass

Vegetarian/ Vegan Options available by request

**Mains served with a Selection of Three Salads & Baked Potatoes**

**or**

**Potatoes and selection of Seasonal Roasted Vegetables**

**To Finish (two of the following)**

Homemade Banoffi Pie

Malteaser Cheesecake

Fresh Fruit Pavalova

**Tea & Coffee**

**Tariffs for Meal & Extras**

For 100-120 guests: €60 per person

For 80-100 guests: €65 per person

For 60-80guests €70 per person

For 50-60 guests €75 per person

Minimum numbers catered for are 50 guests.

**Extras included in these prices:**

Tea/Coffee, Homemade Cookies and Alcoholic Fruit Punch or Fruit Cocktail on arrival (Supplement applies for Prosecco on arrival)

Selection of 4 delicious Canapés on arrival

2 glasses of House Wine per person during the meal

Evening Reception Food: Selection of Sandwiches & Cocktail Sausages with Tea/Coffee

(Supplement applies for evening BBQ afters menu)

Chair Covers & Bows if required

Table Centre Pieces, Personalised Menus & Table Plan

Use of Cake Stand and Cake Knife

Complimentary Bar Extension

Wedding tasting prior to your big day

Full PA system & microphone for speeches

Preferential Overnight Rates for a limited number of guests in the 4\* Talbot hotel Carlow

**Additional Tariffs for Marquee if required**

Soft sided marquee for up to 60 people seated: €2300

Soft sided marquee for up to 120 people seated: €3000