



## 2019 PRIVATE WEDDING – CASUAL DINING MENUS

As at December 2018



### PHILOSOPHY

We try to do things differently. Our Head Chef David Rice brings with him a wealth of influences from his time at Chapter One, Dublin's Michelin Star Restaurant, and his overseas stints at River Café, Jamie Oliver's Fifteen and Gordon Ramsay's Claridges.

All of our food is homemade. So if you have a particular favourite dish or would like our chef to develop a variation of any dish, let us know and we can discuss it with David. We are also able to meet dietary requirements with advance notice.

**Note that these are our final menus for 2019. This covers all your casual dining options for your stay. Your Wedding Day menu is on a separate document. All options are 1 course, but then you can choose to add on courses as you wish.**

**Some key points to remember:**

- Due to HSE Regulations, we cannot allow outside suppliers of food (except for Wedding Cake and sweets).
- All guaranteed numbers for dining and final food and beverage choices are to be confirmed to us 2 weeks before your wedding. No changes allowed after that date.
- Supplements apply for premium items (as noted in these menus) and at the discretion of the Chef if you require bespoke menu items.

## Start by Choosing Your Main Meal Style

### Option 1 - The Classic Casual Day Options

All are served by waiters, seated with our casual table décor setup. You can add a starter and/or a dessert to any of these if you wish.

<b>Barbeques</b>	<ul style="list-style-type: none"> <li>Classic Barbecue</li> <li>Meat Feast Barbecue</li> <li>Caribbean Barbecue</li> <li>Gourmet Barbecue</li> </ul>	<p>€35 per person</p> <p>€35 per person</p> <p>€35 per person</p> <p>€42 per person</p>
<b>A Fun Alternative</b>	<ul style="list-style-type: none"> <li>Mexican Burrito Bar</li> </ul>	€35 per person
<b>Banquet on a Plank - Sharing Platters 'Planquets'</b>	<ul style="list-style-type: none"> <li>Traditional Roast</li> <li>Italian</li> <li>Indian</li> </ul>	€40 per person

### Option 2 - Our Ultra Casual Day Options

If you're looking for an ultra-casual option, then these menu options are served from a buffet table or passed around, and guests sit wherever they want. If you would like to have it seated and our décor setup then just add €2.50 per person. You can add additional courses if you wish.

<b>Served from Buffet Tables</b>	<ul style="list-style-type: none"> <li>Burger Bar</li> <li>One Pot</li> <li>Two Pots</li> <li>Pizza Party</li> </ul>	<p>€25 per person</p> <p>€25 per person</p> <p>€30 per person</p> <p>€30 per person</p>
<b>Passed Around</b>	<ul style="list-style-type: none"> <li>Tapas Fork Meals (Brunch, Lunch or Dinner)</li> </ul>	€42 per person

## Then Add Additional Courses to Make Your Meal (if you wish)

Add a Soup		€5.00 per person
Add a Starter		€7.50 per person
Add a Dessert		€7.50 per person
Add Tea and Coffee		€3 per person
Add Cheese Course Platters	Cheese, fruit & cracker platters	€8.50 per person
Add Platters of Your Wedding Cake	For dessert served at the table	Included FOC
Add a Dessert and Cheese Table	3 mini desserts & cheese & all the accompaniments	€15 per person

## Some Optional Extra Courses Either Before/After Your Meal

Antipasti Platters of cheese, cold meats, dips and bread	€11 per person
Homemade Canapes (3 pieces)	€12 per person

## Anytime Food & Snacks - During the Day or Night

Homemade Soup and Bread	For lunch	€5 per person
Scones, Jam and Cream	For morning or afternoon tea	€5 per person
Platters of Sandwiches	For anytime	€10 per person
Cheese Board & Accompaniments	For anytime	€8.50 per person
Late Night Supper	Mix & Match (2 choices)	€10 per person
	Mix & Match and/or Pizzas	€12 per person
Children's Menus	2 course meal for lunch or dinner	€20 per child
Suppliers' Meal	If you wish to provide	50% of your meal

## OUR CASUAL DÉCOR TABLE SETUPS

And just to whet your appetite, here are some examples of our Casual Décor table setups that we include with our Classic Casual Day Menus.



Our Planquets served on blocks



One of our Casual setups



Mexican Burrito Bar



And our themed Mexican setup

Or you can go all out and theme your second day as a fun alternative



OR you can have our Ultra Casual food – buffet style, free seating





# BALLINACURRA BARBECUES

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**We have a full outdoor kitchen for casual alfresco cooking and dining and a wide range of Weber barbecues and smokers as we are the resident cookery school for Weber products. In all cases, hot food is served from the barbecues and the salads are served from buffet tables before guests take their seats. So you can choose:**

## Classic Barbecue (all are served)

€35 per person

### Meats & Fish

- Homemade Beef Burgers (1,2,3)
- Premium Butcher's Sausages (1,2)
- BBQ Salmon Fillet (12)
- Chickpea Burgers (v) (5,7,13)

### Sharing Bowls and Accompaniments

- Coleslaw (3,5,8,13)
- Potato Salad with Tarragon Aioli & Crispy Bacon Bits (2,3,5,8,13)
- Perfect Burger Accompaniments – Baby Gem Lettuce, Sliced Tomatoes, Pickled Cucumbers, Cheese Slices and a selection of the usual sauces (1,2,3,4,5,8,13)

## Meat Feast Barbecue (all are served)

€35 per person

We have developed this menu to take full advantage of the wide range of Weber barbecues and smokers that we use in our outdoor kitchen.

### Meats

- Wood - Wood Fired Roasted Pork Shoulder with Sage, Apple and Garlic
- Smoke - Whiskey Smoked Free Range Chicken with Thyme and Smoked Paprika
- Coals – BBQ Striploin of Beef cooked pink with Rosemary and Garlic
- Stuffed Romano Pepper with Feta, Cherry Tomato, Caper & Basil (v) (8,9)

### Sharing Bowls and Accompaniments

- Chilli Roasted Butternut Squash, Beetroot, Chickpea & Rocket Salad (7)
- Wood Fired Roasted Baby Potatoes with Salsa Verde (9)
- Spiced Cauliflower, Sweet Raisin, Red Onion, Pea, Mint and Spinach Salad (2)
- Sauces – BBQ, Bearnaise, Whiskey and Pepper (1,2,5,8,9,13)

## Caribbean Barbecue (all are served)

€35 per person

### Meats & Fish

- Woodfire Roasted Spatchcock Chicken with a Chilli and Cinnamon
- Grilled Lamb Kebabs with a Spiced Yoghurt, Beetroot and Apple (8)
- BBQ Cajun Salmon Fillet with Smoked Paprika Aioli (3,5)
- Chickpea Burgers (v) (5,7,13)

### Sharing Bowls and Accompaniments

- Caribbean style Rice & Peas
- Celestiac & Apple Coleslaw (8,13)
- Bowls of Roasted Spiced Potato Wedges (1)

## Gourmet Barbecue (all are served)

€42 per person

### Main Meats & Fish

- o Chargrilled Sirloin Steak (served pink)
- o Woodfired Oven Roasted Cod with Salsa Verde (1,2,9)
- o Pulled Barbecue Lamb Shoulder (4)
- o Halloumi Cheese and Vegetable Skewers (v) (8)

### Sharing Bowls and Accompaniments

- o Salad Caprese (Mozzarella, Tomato and Basil) (8)
- o Mixed Green Salad with Pickled Cucumbers, Feta Cheese and Walnut Dressing (2,8,9)
- o Oven Roasted Mediterranean Vegetables
- o Warm Potato Bravas (8)

## A FUN ALTERNATIVE – OUR MEXICAN BURRITO BAR

**This is a fun combination with our Cuban Cocktail Bar for an Arrival Day or Recovery Day party. Perfect combination of meats and accompaniments for people to build their own Burrito with all the trimmings. All are served.**

### Meat and Fish (1,2,4,5,8,9,13)

€35 per person

- o Slow Cooked Pork Shoulder with Lime and Coriander
- o Smokey Beef Ragu
- o Mexican Spiced Vegetables with Black Beans

### Accompaniments (1,2,4,5,8,9,13)

- o Lime & Turmeric Rice
- o Bowls of Nacho Chips, Taco Shells and Tortilla Wraps
- o Homemade Guacamole
- o Homemade Salsa (both mild and hot)
- o And bowls of accompaniments such as Jalapenos, Sour Cream, Shredded Lettuce and
- o Grated Monterey Jack Cheese

## BANQUET ON A PLANK' (PLANQUETS)

**Only at Ballinacurra – sharing platters for tables to share.**

**Includes Full Table Setup and works well if you add a Starter and/or Dessert.**



## Traditional Roast Planquet (all are served)

€40 per person

### Main Planquet & Sharing Bowls

- o Whole Roasted Joint (choose either Beef, Lamb, Pork or Chicken)
- o Baked Salmon en Croute (1,5,6,12,13)
- o Roasted Potatoes
- o Seasonal Roasted Veg
- o Accompaniments – Gravy, Sauces (Apple, Mint or Horseradish Sauce)

## Italian Themed Planquet (all are served)

€40 per person

### Main Planquet & Sharing Bowls

- o Woodfired Roasted Joint (choose either Lamb, Pork or Beef)
- o Baked Mixed Seafood with Tomato, Fennel, Olives, Peppers and Basil Polenta Chips (5,6,9,12)
- o Thyme Roasted Potatoes
- o Woodfired Root Vegetables
- o Accompaniments - Salsa Verde, Garlic Aioli (2,3,5,8,9,13)

## Indian Themed Planquet (all are served)

€40 per person

### Main Planquet & Sharing Bowls

- o Spiced Lamb and Beef Kofta with a Cucumber Raita (2,4,8,13)
- o Chicken Korma with Toasted Almonds (4,8,9)
- o Spiced Bombay Potatoes (2,3,4)
- o Bowls of Pilau Rice (1,2,9)
- o Accompaniments - Naan Bread, Chutney (1,2,9)

## ULTRA CASUAL MENUS

**All served buffet style or passed around, no table settings, and guests sit wherever they find a seat (you can add table settings and service for €2.50 per person and additional courses at a charge if you wish).**

### Burger Bar

€25 per person

A homemade burger with all the trimmings - served on platters – Baby Gem Lettuce, Sliced Tomatoes, Pickled Cucumbers, Cheese Slices and a selection of the usual sauces.  
And bowls of wedges as an accompaniment. (1,2,3,4,5,8,9,13)



## One Pots

€25 per person – One Pot

€30 per person – Two Pots

- Moroccan Lamb Tagine with Raisin and Almond Cous Cous (1,3,5,9)
- Beef Stroganoff with Pilaf Rice (3,5,8)
- Chicken Coq Au Vin with Garlic Mashed Potatoes (2,3)
- Seafood Pie with Chive Mash and Wilted Greens (2,3,8,13)
- Chicken Korma with Naan Bread and Rice (4,8,9)
- Bacon & Cabbage with Mustard Mash and Parsley Sauce (2,3,5,8)
- Beef & Guinness Pie with Horseradish Mash (2,3,5,8)
- Baked Salmon En-croute with Baby Potatoes (1,8,13)
- Spanish Chicken & Chorizo Casserole (2,3,7,9)
- Thai Red Chicken Curry with Basmati Rice (6,8,9)

**Both options include  
a silent vegetarian  
version if you let us  
know the quantity  
required**

## Pizza Party

€30 per person

Our Chef's fire up the outdoor Italian woodfired Pizza Oven and make a variety of homemade pizzas for your Group. You can choose the toppings or we will do a selection, including vegetarian. And we include 2 salads and bread accompaniments to make it a meal.

(1,2,3,6,8,9,12,13)



## Tapas Style

€42 per person

### For Brunch or Lunch – all 6 Bowls are served

- Mini Buttermilk Pancakes with Warm Berry Compote (1,8,13)
- Smoked Salmon on a Chive Rosti with Hollandaise Sauce (8,12,13)
- French Toast with Dry Cured Bacon & Maple Syrup (1,2,13)
- Mini Toad-in-the-Hole with Smoked Tomato Salsa (1,2,13)
- Smoked Chicken Caesar Salad with Parmesan Croutons (1,8,12,13)
- Potato Bravas (8)

### For Lunch or Dinner – all 6 Bowls are served

- Wild Mushroom Risotto Cakes with Tarragon Aioli (1,3,8,9,13)
- Duck Spring Rolls (1,2,10,11,13)
- Mini Fish & Chips with Tartare Sauce (1,8,12,13)
- Mini Beef Burgers with Rocket and Horseradish (1,8,9,13)
- Mini Thai Red Curry with Basmati Rice (chicken or prawn) (2,3,5,9,10,12)
- Mini Steak Sandwiches, Crispy Fries and Horseradish Mayonnaise (1,3,5,8,13)

## CHILDREN'S MENU

**2 courses for children aged 12 and under (Main and Dessert). Dessert is Ice Cream with Chocolate Sauce. Or if they are having your choice, then children are charged at 50% of the Adult meal price.**

**Choose 1 option for all the children**

**€20 per child**

- Homemade Chicken Goujons & Chips (1,8,9,13)
- Spaghetti Bolognaise & Garlic Bread (1,8,13)
- Fresh Fish Fingers & Chips (1,8,9,12,13)
- Hamburgers & Chips (1,5,8,13)
- Stir Fried Chicken Noodles (1,4,10,13)
- Roast Chicken, Potatoes and Vegetables (1,8,10,13)

## STARTERS & SOUPS

**Can be added to any menu choice – Choose One**

**€5 per person**

- Seasonal Vegetable Soup (ask for allergens on day)

**Can be added to any menu choice – plated & served - Choose One**

**€7.50 per person**

- Crispy Duck Salad with Asian Noodles (1,9,10)
- Salmon Fish Cakes with Warm Tartare Sauce (1,5,8,12,13)
- Buffalo Mozzarella and Tomato Bruschetta with Balsamic & Rocket (1,2,5,13)
- Wild Mushroom Bruschetta with Parmesan & Truffle Oil (1,8,9,13)
- Spiced Chicken Pieces with Blue Cheese Sauce (1,13)
- Chicken Satay Kebabs with Peanut Sauce (9,10,11)
- Thai Crab Cakes with Mango Salsa (5,6,12,13)
- Piri Piri Prawn Kebabs with Chilli Glaze (2,4,5,6)

**OR**

- Antipasta Platter of Cured Meats, Cheese and Pickles with Garlic Bruschetta (sharing Platter) (1,2,3,8,9,13)





## DESSERTS

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Can be added to any menu choice – plated & served - Choose One

€7.50 per person

- Italian Lemon Cheesecake (1,9,13)
- Pear & Almond Tart (1,8,9,13)
- Lemon Meringue Pie (1,8,9,13)
- Apple Pie with Fresh Cream (1,8,9,13)
- Sticky Toffee Pudding (1,8,9,13)
- Carrot Cake (1,8,9,13)
- Baileys & Chocolate Cheesecake (1,8,13)
- Orange & Polenta Cake (1,8,9)
- Chocolate & Hazelnut Brownie (1,8,9,13)
- Eton Mess in a Glass (8,13)
- Chocolate Fudge Cake Squares (1,8,9,13)
- Salted Caramel & Chocolate Tart (1,8,9,13)



**OR**

Platters of your Wedding Cake are cut and served Free of Charge (if you wish)