

- EXTRA'S & ENHANCEMENTS -

You will remember your wedding day for the rest of your life,
but it's often the smallest and unexpected details
that will make your day most memorable

LOVE & LAUGHTER -ARRIVALS PACKAGE

WEDDING ARRIVAL CHOICE OF TWO

Selection of House Beers
Hot Whiskey served with Lemon Slices & Cloves
Corick House Blended Winter Mulled Wine
Sparkling Wine topped with Strawberries
Flute of Guinness
Refreshing Apple or Orange Juice served with Lemonade & Dressed Fruit

Blackwater Bar Cocktail Selection - Choice of One of the following Options
Blue Lagoon - Vodka, Blue Curacao, Lemonade
Cosmopolitan - Vodka, Cointreau, Lime Juice, Cranberry Juice,
Peach Blaster Vodka, Peach Liquor, Fresh Lime, Cranberry
Woo Woo - Vodka, Peach Schnapps, Cranberry Juice

LOVE & LAUGHTER -TOAST PACKAGE

1 Pour of Sparkling wine
1 Pour of House Still Red & White Wine
1 Pour of Shloer

HAPPILY EVER AFTER - DRINKS PACKAGE

2 Pours of House Still Red & White Wine

CANDY CART

Selection of Sweets catering for 100 people £200.00
Hire of Cart - £60.00



SELECTION OF THREE CANAPES £6.95

COLD

Irish Smoked Salmon on Wheaten Bread
Fivemiletown Goats Cheese, Sundried Tomatoes Roll
Chicken Liver Mousse, on Toasted Brioche
Melon & Parma Ham
Chicken, Black Pudding & Sundried Tomato Terrine
served on Bread

HOT

Duck Bon Bon's & Lemon Mayo
Vegetable Spring Rolls
Mini Smoked Bacon Quiche
Pulled Pork Slider, Carolina BBQ Sauce
Tiger Prawns in Filo Pastry & Sweet Chili Dip

ONE LIGHT BITE £3.00

Choice of One Option

Selection of Finger Sandwiches

Mini Scones, Fruit Preserve & Fresh Cream

Selection of Cheese & Crackers served with Chutney

WEDDING RECEPTION DRINKS

1 Pour of Sparkling Wine on Arrival or Toast	£4.00pp
1 Pour of House Wine	£3.50pp
2 Pours of House Wine	£7.00pp
Hot Port / Whiskey	£3.50pp
Flutes of Guinness	£2.50pp
Mulled Wine	£3.95pp
Pimms & Lemonade	£3.95pp
Buck Fizz	£3.95pp
Bellini	£3.95pp
Jug of Pure Orange	£5.95 per jug

COCKTAIL RECEPTION - £4.95PP

Blackwater Bar Cocktail Selection -
Choice of One of the following Options
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- EXTRA'S & ENHANCEMENTS -

CONTINUED



We have an excellent wine list available to complement your chosen menu:

Shloer (per bottle) £6.95

Red Wine—Las Condes—Merlot 2015 £17.50

White Wine - Las Condes - Sauvignon Blanc 2015 £17.50

House Sparkling Wine From £17.95

Prosecco Sparkling Wine £19.95

WHITE WINE SELECTION

Chardonnay, LDr Du Sud, Vin de Pays (France) £18.50

Sauvignon Blanc, La Grille, Loire Valley (France) £19.95

Galileo Bianco, Vind, Italia (Italy) £19.95

RED WINE SELECTION

Merlot, LDr Du Sud, Vin De Pays (France) £18.50

Rioja, Vina Bujanda (Spain) £19.95

Cabernet Sauvignon, Finca Antiqua, La Mancha (Spain) £22.95

ROSE WINE SELECTION

Rose Cabernet Sauvignon, Las Condes, Chile £17.50

Rose d'anjou, la grille, Loire, France £19.95

CHAMPAGNE SELECTION

Forget brimont 1er cru nv creamy, biscuit style with great persistent bubbles £55.95

Forget Brimont Rose NV - A delectable ripe, elegant, raspberry & strawberry Fruit Charged Palette £59.95

CORKAGE

*Should you wish to bring your own wine a corkage charge would be added.

We can only accept 75cl bottles; corkage charges per bottle are as follows

Wine - £8.00 | Champagne & Sparkling Wine - £10.00



APPETISERS - £5.95

Thai Fishcake - Seasonal Leaves with Dill Mayonnaise
Traditional Prawn Cocktail on a Bed of Seasonal Leaves
& Rich Marie Rose Sauce
Smoked Chicken salad, Bacon, Croutons & Caesar Dressing
Fan of Melon, Fruit Sorbet
Duck Spring Roll, Asian Slaw, Chili & Ginger Dressing

SOUP - £5.00

Cream of Seasonal Vegetable Soup
Traditional Vegetable Broth
Cream of Potato & Leek Soup
Cream of Tomato & Roast Red Pepper Soup
Spiced Carrot & Butternut Squash Soup

SORBET - £2.95

Mango | Passion Fruit | Champagne | Apple

TURKEY

Traditional Roast Turkey with Baked Aghnacloy Gammon,
served with Herb Stuffing & Roast Pan Gravy

CHICKEN

Supreme of Chicken Stuffed with Sage & White Onion, Pan Gravy
Roast Stuffed Chicken, Smoked Cheese, Wrapped in Bacon
Fillet of Cajun Chicken Topped with Goats Cheese

BEEF

Slow Roasted Sirloin of Aged Irish Beef, Yorkshire Pudding &
Roast Pan Gravy | £4.00 Supplement
Baked Beef Wellington, Spinach & Mushrooms, Puffed Pastry
& Red Wine Sauce | £8.00 Supplement
10oz Sirloin Steak , Garnished with a Braised Flat Cap
Mushroom & Baked Plum Tomato, Peppercorn Sauce
£6.00 Supplement

All Steaks will be served Medium - A Pre Order must be
submitted if a choice of Steak main course is requested.

- WEDDING BANQUET -

CONTINUED



PORK

Stuffed Loin of Pork with Apricot & Thyme Stuffing,
Wholegrain Mustard Sauce

LAMB

Roast Leg of Lamb with Gravy | £4.00 Supplement
Loin of Lamb, with a Minted Herb Crust | £5.00 Supplement

FISH

Fillet of Salmon, Creamed Leeks, Chive &
Lemon Sauce | £2.00 Supplement
Baked Fillet of Cod Herb Crust & Sundried
Tomato Cream | £2.00 supplement
Lemon Sole served with Caper Butter
£2.00 supplement

VEGETARIAN

Please select One
Mushroom & Pea Risotto
Spinach & Goats Cheese Ravioli served with a Tomato Sauce
Wok Stir Fried Vegetables with Mushrooms, Peas, Sprouts, Asian Greens served with Noodles
Spinach, Leek & Walnut Tartlet on a Bed of Mixed Leaves, Mustard Veloute

***CORICK HOUSE HOTEL CAN ALSO OFFER A CHOICE OF TWO MAIN COURSES;
THIS IS AVAILABLE AT A £2.00 SUPPLEMENT CHARGE PER PERSON
BASED ON THE PREMIUM MAIN COURSE SELECTED.**

- WEDDING BANQUET -

CONTINUED

VEGETABLE SELECTION - CHOOSE TWO

Honey Roasted Carrots
Savoy Cabbage, Dry Cured Bacon & Onion
Garden Peas, Dry Cured Bacon & Onion
Broccoli, Shallots & Toasted Almonds
Cauliflower Gratin
Melange of Seasonal Vegetables -
Carrots / Broccoli & Cauliflower - Equivalent to Choice of Two
Melange of Roasted Vegetables -
Carrots / Parsnips & Turnips - Equivalent to Choice of Two

Brussels Sprouts, Bacon, Butter & Chives (December - January)

POTATO SELECTION - CHOOSE TWO

Creamed Potato - Mashed Potato with Butter & Cream
Champ Potato - Mashed Potato with Scallions,
Butter & Cream
Roast Chateau - Traditional Oven Roasted Potato
Baby Boiled - Freshly New Boiled Potatoes with
Butter & Mint
Gratin Potato - Sliced Potato Blended with Garlic Cream
Topped with Cheese £1.00 extra
Dauphinoise - Sliced Potato Blended with Garlic Cream
£1.00 extra
Lyonnaise - Sautéed Potatoes, Onions & Paprika
£1.00 extra

- DESSERTS -

Seasonal Fruit Pavlova, Passion Fruit Sauce & Whipped Cream
Meringue Nest, Filled with Vanilla Ice Cream topped with Maltesar or Crunchie served with Toffee Sauce
Warm Bramley Apple Crumble, Vanilla Ice Cream & Hot Custard
Steamed Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Warm Chocolate Brownie, Hot Chocolate Sauce & Vanilla Ice Cream
Vanilla Pannacotta, Raspberry Coulis & Almond Biscuit
Lemon Possett served with Shortbread
Corick House Cheesecake, chose from Raspberry & White Chocolate / Crunchie / Chocolate Orange
Salted Caramel / Malteaser / Mint Aero

Assiette of Dessert - Choose Two Cold & One Hot - £1.00 Upgrade
Meringue Nest / Chocolate Profiterole / Vanilla Ice Cream served in a Chocolate Cup / Mini Cheesecake
Mini Apple Crumble & Custard OR Chocolate Brownie & Milk Chocolate Sauce

Choice of Two Desserts £1.50pp

- TO COMPLETE YOUR WEDDING BANQUET -

A Selection of Irish Cheese & Biscuits - Per Table of 10 Guests £40.00
A Selection of Petits Fours - Per Table of 10 Guests £10.00

- KIDS PACKAGE £20.00 -

Soup or Melon, 1/2 Main Course, Jelly & Ice Cream
Soup or Melon, Chicken Nuggets & Chips, Jelly & Ice Cream
Soup or Melon, Sausage & Chips, Jelly & Ice Cream



EVENING BUFFET

Package Includes Assorted Sandwiches, Wraps, Tea & Coffee
Please Select Two Hot Items

BUFFET INCLUDED

Honey Cocktail Sausages
Vegetable Spring Roll
Sea Salt & Black Pepper Mini Sausage Rolls
Chicken & Mushroom Vol-Au-Vent
Spicy Chicken Wings
Onion Bhajis

ADDITIONAL ITEMS £1.00

Chicken Skewers with Satay Sauce
Chicken Goujons
Duck Spring Rolls
Mini Quiche
Dim Sims

BUFFET UPGRADE £2.00

Chicken Goujons & Chips in a Cone with Garlic Mayo served with Tea & Coffee
Fish Goujons & Chips in a Cone with Lemon & Tartare Sauce served with Tea & Coffee
Lisdergan Mini burgers, Ballymaloe Relish served on Bread, Chip Cones served with Tea & Coffee

ADDITIONAL GUESTS

Assorted Sandwiches, Wraps, Tea & Coffee & Two Hot Items - £6.95
Chicken Goujons & Chips in a Cone with Garlic Mayo served with Tea & Coffee - £8.95
Fish Goujons & Chips in a Cone with Lemon & Tartare Sauce served with Tea & Coffee - £8.95