



WEDDINGS

AT THE CARLTON CASTLETROY PARK HOTEL

“FROM US TO YOU”

*We know you have many choices, many decisions to make, many friends and family to think about, details to go through, but remember this is also very much about you.
So let us help you make this decision a simple one.*



LET US...



Listen to what is important to you.

Guide you when you are unsure.



Remember our promises.

Deliver your expectations.



After all it is about you!

CARLTON CASTLETROY PARK HOTEL, DUBLIN ROAD, LIMERICK.
TEL: (061) 335566 | EVENTS@CARLTON.IE | WWW.CARLTON.IE

CARLTON
CASTLETROY PARK
HOTEL

OUR PACKAGES

“NOTHING HIDDEN...EVERYTHING COVERED”

ALL OUR PACKAGES OFFER SOMETHING FROM US TO YOU:

- *Dedicated wedding co-ordinator*
- *Red carpet and Champagne reception for the Bride and Groom*
- *Personalised menu cards and table plan*
- *Chair covers with gold sash*
- *Tall silver 5 pin candelabra table centre pieces on mirrors with nightlights*
- *Microphone and PA system*
- *Bridal Suite with full Irish champagne breakfast*
- *Preferred accommodation rates for all guests attending the wedding reception*
- *3 months membership of our Aqua and Fitness Club*
- *20% Discount off treatments during your wedding preparations in our C Salon*

TIFFANY PACKAGE

“FROM ARRIVAL TO EVENING, EVERYTHING IS COVERED”

ON ARRIVAL

OUR OWN CARLTON SPECIAL RECIPE ALCOHOLIC FRUIT PUNCH OR SPARKLING WINE

THE MENU

POACHED CHICKEN BREAST

*Bound in a wild Mushroom, Leek and Tarragon Cream in a freshly baked
Puff Pastry case*



CHEF'S HOMEMADE CREAM OF VEGETABLE SOUP

Herb Croutons



ROAST SIRLOIN OF IRISH BEEF

Colcannon Mash, roast Shallots, Red Wine and Thyme Jus

OR

BAKED FILLET OF SHANNON SALMON

Creamed baby Spinach and Leek, crispy Bacon and Champagne Sauce



CARLTON CASTLETROY PARK DESSERT PLATE

Mini Strawberry Cheesecake, Chocolate Profiterole, Vanilla Cream, Vanilla Ice Cream



FRESHLY BREWED TEA OR COFFEE

THE EVENING BUFFET

SELECTION OF SANDWICHES, MINI FISH AND CHIPS, FRESHLY BREWED TEA OR COFFEE

CARLTON
CASTLETROY PARK
HOTEL

BULGARI PACKAGE

“MENUS WE KNOW PEOPLE ENJOY THE MOST”

TRADITIONAL CAESAR SALAD

Crisp Cos Lettuce, smoked Bacon, Herb Croutons, Caesar dressing and aged Parmesan shavings



CHEF'S CREAM OF VEGETABLE SOUP

Herb croutons



TRADITIONAL ROAST TURKEY CROWN AND BAKED LIMERICK HAM

Sage, Apricot and Herb Stuffing and Cranberry Sauce

OR

BAKED FILLET OF SHANNON SALMON

Creamed baby Spinach and Leek, crispy Bacon and Champagne Sauce



CARLTON CASTLETROY PARK DESSERT PLATE

Mini Strawberry Cheesecake, Chocolate Profiterole, Vanilla Cream & Vanilla Ice Cream



FRESHLY BREWED TEA & COFFEE

DE BEERS PACKAGE

“ANOTHER FAVOURITE”

CONFIT DUCK LEG

Meclun Salad, spiced Plum Chutney, Wholegrain Mustard dressing



CREAM OF PLUM TOMATO AND BASIL SOUP

Pesto Crouton



ROAST SIRLOIN OF IRISH BEEF

Colcannon Mash, roast Shallots, Red Wine and Thyme Jus

OR

BAKED FILLET OF SHANNON SALMON

Creamed baby Spinach and Leek, crispy Bacon and Champagne Sauce



CARLTON CASTLETROY PARK DESSERT PLATE

Mini Baileys Cheesecake, Tiramisu, Chocolate chip Ice Cream

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CARTIER PACKAGE

“GREAT CHOICES AND FINE FOOD”

POACHED CHICKEN BREAST

Bound in a wild Mushroom, Leek and Tarragon Cream, in a freshly baked puff Pastry case



CREAM OF POTATO AND LEEK SOUP

Smoked Bacon Cream



ROAST FILLET OF IRISH BEEF

Colcannon Mash, roast Shallots, Red Wine and Thyme Jus

OR

BAKED FILLETS OF SEA BASS

Colcannon Mash Potato, sweet Potato crisps, Champagne and Dill Cream



CARLTON CASTLETROY PARK DESSERT PLATE

Chocolate and Hazelnut Brownie, Caramelised Lemon Tart, Vanilla Ice Cream

VAN CLEEF PACKAGE

“REFINED AND INTERESTING CHOICES”

BURREN SMOKED SALMON AND CRABMEAT PILLOW

Baby Cress Salad, Apple and Dill dressing, Caviar Cream



CREAM OF VEGETABLE SOUP

Herb Croutons



ROAST FILLET OF IRISH BEEF

Colcannon Mash, roast Shallots, Red Wine and Thyme Jus

OR

TRIO OF SEAFOOD

Atlantic Salmon, Sea Bass and Tempura Prawn, Scallion Mash, Champagne and Chive Sauce



CARLTON CASTLETROY PARK DESSERT PLATE

Baileys Chocolate Espresso cup, Caramelised Lemon Tart, Vanilla Ice Cream

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HOTEL

A LA CARTE SELECTION

“BECAUSE SOMETIMES YOU WANT MORE CHOICES” (PRICE DETERMINED BY MAIN COURSE)

TO START

POACHED CHICKEN BREAST

Bound in a wild Mushroom, Leek and Tarragon Cream in a freshly baked puff Pastry case

TRADITIONAL CAESAR SALAD

Crisp Cos Lettuce, Smoked Bacon, Herb Croutons, Caesar dressing and aged Parmesan shavings

FRESH ATLANTIC SALMON AND CASTLETOWNBERE CRAB MEAT FISHCAKE

Flavoured with Dill and Lemon, Caper and Tomato Crème Fraiche, Plum Tomato Salad

CONFIT DUCK LEG

Mesclun Salad, Plum Chutney, wholegrain Mustard and Olive Oil Dressing

CARAMELISED ONION AND GOATS CHEESE TART

Wild Rocket Salad and Balsamic dressing

PARMA HAM, CASHEL BLUE CHEESE AND POACHED PEAR SALAD

Roasted Hazelnuts and Herb dressing

ASSIETTE OF IRISH SEAFOOD

*Ballycotton Smoked Salmon, Dingle Bay Prawn brandied Marie Rose, Shannon Salmon and Crab Fishcake
Lemon Aioli (€2 supplement pp)*

SMOKED BURREN SALMON AND CRABMEAT ROULADE

Herb Crouton, Lemon Aioli, Caper and Caviar Cream, micro Salad

MARINATED PLUM TOMATO AND BUFFALO MOZZARELLA SALAD

Mixed Leaves, Pesto dressing

TEMPURA PRAWNS

Asian style Salad, Chilli and Lime Chutney

SOUPS & SORBETS

CREAM OF TOMATO AND BASIL SOUP

CREAM OF WILD MUSHROOM AND TARRAGON SOUP

CREAM OF VEGETABLE

CREAM OF CARROT AND CORIANDER SOUP

CREAM OF BUTTERNUT SQUASH AND PARMESAN SOUP

CREAM OF CAULIFLOWER AND CREAM CHEESE SOUP

All soups can be done without Cream and Garnish

SORBETS

CHAMPAGNE

PASSION FRUIT

LEMON

ORANGE

PINEAPPLE

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A LA CARTE SELECTION

“BECAUSE SOMETIMES YOU WANT MORE CHOICES” PRICE DETERMINED BY MAIN COURSE

MAIN COURSES

TRADITIONAL ROAST TURKEY CROWN AND BAKED LIMERICK HAM
sage and chestnut stuffing, cranberry sauce

ROAST PEPPERED SIRLOIN OF IRISH BEEF
8oz of Irish beef, scallion mash, roast shallot and thyme jus (served medium)

ROAST FILLET OF IRISH BEEF
8oz of succulent Irish beef, red onion jam, wild mushroom ragout, maderia jus (served medium)

ROAST RACK OF IRISH LAMB
potato fondant, pea and mint compote, black olive and garlic jus (served medium)

ROAST LEG OF IRISH LAMB
apricot and rosemary stuffing, mint jus (served medium)

BAKED CHICKEN SUPREME
thyme and polenta cake, wilted spinach, mustard grain jus

BAKED CHICKEN SUPREME
black pudding and apple farce, scallion mash, chasseur sauce

OVEN BAKED SHANNON SALMON
creamed cabbage and leek, crisp pancetta, sauce vierge

BAKED FILLETS OF SEABASS
colcannon, smoked haddock and thyme sauce

PAUPIETTES OF SOLE
stuffed with a smoked salmon and crab mousse, tomato, caper and dill sauce
Monkfish, Turbot, John Dory and Halibut available on request

DESSERTS

CARAMELISED LEMON TART - *candied pistachios, raspberry sorbet and raspberry coulis*

CHOCOLATE PROFITEROLES - *filled with pastry cream, chocolate sauce and vanilla cream*

VANILLA PANNA COTTA - *berry compote and chocolate cigars*

CHOCOLATE AND HAZELNUT BROWNIE - *lemon cream*

APPLE AND BLUEBERRY CRUMBLE - *vanilla ice cream and homemade custard*

STICKY TOFFEE PUDDING - *brandy butter sauce, hazelnut ice cream*

BAILEYS CHEESECAKE - *poached berries, coffee anglaise*

STRAWBERRY AND LAVENDER MILLE FEUILLE - *layers of puff pastry, strawberries and lavender, champagne sorbet*

CARLTON CASTLETROY PARK TRIO OF DESSERTS

Please select three options from the following:

Baileys Cheesecake - Chocolate Profiterole - Chocolate Brownie - Strawberry and Mascarpone Tartlet

Sticky Toffee Pudding - Vanilla Panna Cotta - Vanilla / Strawberry or Chocolate Ice Cream

ADDITIONS

Sorbet Course, Starter Choice, Main Course Choice Fish

Main Course, Choice 2 Meats, Dessert Choice

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FIRST IMPRESSIONS

“CANAPÉS TO SET THE STYLE AND TONE OF THE DAY”

POACHED CHICKEN

Chive Mayonnaise on Herb Croutons

SHRIMP AND MARIE ROSE SAUCE

Brown Bread

SMOKED BURREN SALMON

Brown bread

TIGER PRAWN TEMPURA

Sweet Chilli Sauce

CHICKEN LIVER PATE

Fresh Toast

GOATS CHEESE AND BASIL MOUSSE

Herb Croutons



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EVENING CELEBRATIONS

“A LITTLE SOMETHING TO ROUND OFF THE PERFECT EVENING”

NEW YORK

SELECTION OF FRESHLY CUT SANDWICHES

MINI GOURMET MEAT PIES

VEGETABLE SAMOSAS

TEA & COFFEE

VIENNA

SELECTION OF FRESHLY CUT SANDWICHES

SATAY CHICKEN SKEWERS

MINI BACON AND CHEESE BURGERS

TEA & COFFEE

PARIS

SELECTION OF FRESHLY CUT SANDWICHES

GOURMET HOT DOG AND ONION ROLL, MUSTARD SAUCE

MINI GOURMET MEAT PIES

MINI FISH & CHIP CONES

TEA & COFFEE

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