



Raheen House Clonmel Co. Tipperary, Ireland

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Our Gift to You

Diamond, Ruby, Platinum & Golden Packages

Complimentary Suite for Bride & Groom (including Breakfast)

Excellent Cuisine

Warm Friendly Atmosphere

Guaranteed Personal Service Only one Wedding per day

Decorated Top Table and Cake table

White Linen Napkins

Cake Knife & Stand

Microphone for Toasts and Speeches

Special Accommodation Rates for Guests

Beautiful Mature Gardens and Backdrops for Photographs

And Reception Drinks (Depending on the Good Old Irish Weather!!)

Ample Parking

Personal Menu and Table Plan

Candelabras and Floral arrangements

Red Carpet Arrival

Diamond Wedding Package
Seven Course Wedding Menu

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits

& Canapés for Your Wedding Guests

(Other options available: Kir Royal, Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Glass of Champagne for Toast drink

Chair Covers with Sash (Variety of Colors available)

Evening Buffet to include Hog Roast

with Selection of Salads & Baked Jacket Potato

Diamond Wedding Menu Selection

Starters

Choice of 2 Starters available from the following:

Brie & Red Onion Tartlet

**Slow Roast Tomato & Basil Brushetta with White Yeast Bread & Goats Cheese
Quinelle**

Warm Smoked Chicken & Pesto Salad served with Filo Pastry

Chorizo & Goats Cheese Potato Cake

Grilled Chicken & Vegetable Skewers served with Herb Cous Cous

& a Sweet Chilli Sauce

Caesar Salad with Deep-Fried Parma Ham, Bolie Cheese and Tapenade

**Pillow of Smoked Salmon filled with Horseradish and Apple on a Bed of tossed Lettuce
leaves**

Rosemary & Goats Cheese Cake with Beetroot Relish, Walnut Crumble

Pressed Ham & Pea Terrine with Sour Dough Bread & Picked Vegetables

Soups

2 options available from the following:

French Onion Soup

Curried Parsnip & Apple Soup

Seafood Chowder

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Chicken & Leek Soup

Sorbets

Mango, Tropical Fruit or Champagne

(The option is available to give your guests a Soup of your Choice or Sorbet)

Raheen House Hotel

Main Course

Choice of 2 Main Course available from the following:

Grilled Medallions of Tipperary Fillet

With Slow Cooked Beef Croquette, Flat Mushroom, Shallot Sauce

Roast Rack of Tipperary Lamb with Red Wine & Rosemary Jus

Fillets of Fresh Monkfish Wrapped in Parma Ham

With Lemon Beurre Blanc

Baked Fillet of Turbot with Asparagus & Black Grape Butter

Grilled Duo of Seabass & Herb Crusted Salmon

Served with Prawn & Saffron Cream

Pan fried Supreme of Chicken

With Toulouse Sausage, Crispy Parma Ham & Basil Pesto

Vegetarian Options :

Baked Stuffed Aubergine & Cous Cous

Spinach & Ricotta Tortelloni

Roast Vegetable & Mixed Bean Cassoulet with Rice

Roast Aubergine & Tomato Mille Feuille

All Main Courses served with Seasonal Vegetables and Potatoes

Selection of Artisan Cheeseboard

Desserts

Choice of 2 Desserts available from the dessert List

Freshly Brewed Tea/Coffee

Diamond Wedding Package @ €89.00 per person

Ruby Wedding Package

Six Course Wedding Menu

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits

& Canapés for Your Wedding Guests

(Other options available: Kir Royal, Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Glass of Prosecco for Toast drink

Chair Covers with Sash (Variety of Colors available)

**Evening Buffet to include Waterford Bla with a Selection Grilled Bacon,
Hand Cut Potato Chips & Goujons of Fresh Fish
with Freshly Brewed Tea/ Coffee**

Ruby Wedding Menu Selection

Starters

Choice of 2 Starters available from the following:

Pressed Ham & Pea Terrine with Sour Dough Bread & Picked Vegetables

Oak Smoked Salmon & Dill Tartlet with Caper Salad

Slow Roast Tomato & Basil Brushetta

with White Yeast Bread & Goats Cheese Quinelle

Warm Smoked Chicken & Pesto Salad

served with Filo Pastry & Toasted Pine Nuts

Fresh Cod & Smoked Haddock Fishcake served with Raita Sauce

Classic Individual Sheppard's Pie

Caesar Salad with Deep-Fried Parma Ham,

Bolie Cheese and Black Olive Tapenade

Pillow of Smoked Salmon filled with Horseradish and Apple

on a Bed of tossed Lettuce leaves

Rosemary & Goats Cheese Cake with Beetroot Relish, Walnut Crumble

Soups

2 options available from the following:

French Onion Soup

Curried Parsnip & Apple Soup

Seafood Chowder

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Chicken & Leek Soup

Sorbets

Sorbets

Mango, Tropical Fruit or Champagne

(The option is available to give your guests a Soup of your Choice or Sorbet)

Raheen House Hotel

Main Course

Choice of 2 Main Course available from the following:

Grilled Hereford Sirloin Steak

Flat Mushroom, Peppercorn Sauce

Roast Guinea Fowl, Spring Onion & Cheddar Cheese Mash,

Light Mustard Cream

Grilled Duo of Seabass & Herb Crusted Salmon

Served with Prawn & Saffron Cream

Chargrilled Pork Fillet

Filled with Black Pudding & Apple with Bulmer's Cider Jus

Main Course

Roast Rump of Tipperary Lamb

With Colcannon Potato & Red Wine Jus

Pan fried Supreme of Chicken

With Tomato & Bean Cassalout and Crispy Parma Ham

All Main Courses served with Seasonal Vegetables and Potatoes

Vegetarian Options :

Baked Stuffed Aubergine & Cous Cous

Spinach & Ricotta Tortelloni

Roast Vegetable & Mixed Bean Cassoulet with Rice

Roast Aubergine & Tomato Mille Feuille

Desserts

Choice of 2 Desserts available from the Dessert List

Freshly Brewed Tea/Coffee

Ruby Wedding Package @ €69.00 per person

Raheen House Hotel

Platinum Wedding Package

Champagne on Arrival for the Bridal Party

Arrival Reception: Prosecco, Tea, Coffee with Biscuits &

Canapés for Your Wedding Guests

(Other options available: Fruit Punch, Mulled Wine / Pimms)

½ Bottle of House Wine per person with the Wedding Dinner

Chair Covers with Sash (Variety of Colors available)

Evening Buffet to include Selection of Freshly Cut Sandwiches / Vol-au-Vents / Chicken Goujons / Cocktail Sausages Freshly Brewed Tea/ Coffee

Platinum Wedding Menu Selection

Starters

Choice of 2 Starters available from the following:

**Warm Clonakilty Black Pudding Salad
Served with a Grain Mustard sauce**

Smoked Haddock Fishcake served with Raita Sauce

Caesar Salad with Deep-Fried Parma Ham, Bolie Cheese and Tapenade

**Pillow of Smoked Salmon filled with Horseradish And Apple
on a Bed of tossed Lettuce leaves**

Warm Chicken & Mushroom Vol-au-Vent

Seafood Vol-au Vent

**Smoked Chicken Salad with Truffle Oil,
Asparagus & Seasonal Salad**

Breaded Button Mushrooms with Crisp Salad & a Garlic and Thyme Dip

Smoked Salmon & Goats Cheese Tartlet

Warm Toulouse Sausage with Baby Potato & a Thyme Jus

Duo of Melon served with a Raspberry Coulis

Soups

Fresh Cream of Vegetable Soup

Fresh Mushroom Soup

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Sorbets

Mango, Tropical Fruit or Champagne

(The option is available to give your guests a Soup of your Choice or Sorbet)

Main Course

Roast Stuffed Local Turkey and Baked Ham

**Roast Sirloin of Beef with Yorkshire Pudding
& a Burgundy and Mushroom Sauce**

**Poached Duo of Dunmore Salmon and Sole
served with a Saffron & Dill Cream**

Baked Fillet of Salmon with a Saffron & Dill Fondue

Grilled Fillet of Seabass with Beurre blanc

Braised Rump of Lamb with a Rosemary and Garlic Jus

Fillet of Pork with Apple Stuffing & a Bulmer's Sauce

**Oven Baked Breast of Chicken Wrapped
in Smoked Bacon with a Savory Stuffing & a Pepper Sauce**

Herb Crust Fillet of Cod with a White Wine & Chive Sauce

Fillet of Fresh Haddock, Sea Salt Crumb, Gherkin mayo

Vegetarian Options :

Baked Stuffed Aubergine & Cous Cous

Spinach & Ricotta Tortelloni

Roast Vegetable & Mixed Bean Cassoulet with Rice

Roast Aubergine & Tomato Mille Feuille

All Main Courses served with Seasonal Vegetables and Potatoes

Desserts

Chocolate, Hazelnut & Praline Tart

Warm Apple Crumble Tartlet with Crème Anglaise

Passion Fruit Trifle with Raspberry & Cinnamon Custard

Warm Pear & Almond Flan with Ice Cream

Duo of Chocolate Mousse with Orange and Poppy Seed Cookie

Strawberry Pavlova

Lemon Curd & Raspberry Roulade

Warm Chocolate Brownie with Vanilla Ice Cream & Hazelnut Sauce

Ice Baileys and Chocolate Terrine with Hazelnut Sauce

Meringue Nest with Fruits in Season
Sticky Toffee Pudding with Butterscotch

Raheen Dessert Platter (A Selection of Desserts with Fresh Fruit Coulis)

Freshly Brewed Tea/Coffee

Platinum Wedding Package @ €65.00 per person
Children's Menu @ €16.00 per child

Raheen House Hotel

Arrival Reception Drinks

(per person)

Sherry reception €4.50

Pimms Reception €5.50

Mulled Wine €5.50

Punch Reception €5.50

Non Alcoholic fruit Cocktail €5.00

Arrival Reception

Canapés €4.00p.p.

Mini Scones served with Cream & Strawberry Jam €3.20p.p.

Assortment of Sandwiches €3.50 p.p.

Fresh Strawberries / Chocolate Dipped Strawberries

(price on request)

Wedding Dinner Drinks

(per bottle)

House Wine €18.00

Sparkling Wine €40.00

Moet Champagne €70.00

Corkage

Wine & Champagne Corkage @ €7.50 per bottle

Evening Reception

**Selection of Freshly Cut Sandwiches / Vol-au-Vents / Chicken Goujons / Cocktail
Sausages Freshly Brewed Tea/ Coffee @ €8.00**

Buffet Menus with alternative options also available

**Please advise of any other special dietary needs
and we would be happy to accommodate**

Raheen House Hotel

Golden Wedding Package

Champagne on Arrival for the Bridal Party

Tea, Coffee & Biscuits for Your Wedding Guests

Golden Wedding Menu Selection

Starters

Choice of 2 starters available from the following:

Warm Chicken & Mushroom Vol-au-Vent

Seafood Vol-Au-Vent

**Smoked Chicken Salad with Truffle Oil, Asparagus
& Seasonal Salad**

Breaded Button Mushrooms with Crisp Salad & a Garlic and Thyme Dip

Warm Toulouse Sausage with Baby Potato & a Thyme Jus

Homemade Chicken Liver Pate with Melba Toast

Duo of Melon served with a Raspberry Coulis

Egg Marie Rose

Soups

Please Choose 1 Option from the following:

Fresh Cream of Vegetable Soup

Fresh Mushroom Soup

Fresh Leek & Potato Soup

Fresh Cream of Carrot & Parsnip Soup

Roast Bell Pepper, Chorizo and Tomato Soup

Chicken & Leek Soup

Raheen House Hotel

Main Course

Choice of 2 Main Course available from the following:

Roast Stuffed Local Turkey and Baked Ham

Roast Sirloin of Beef with Burgundy and Mushroom Sauce

Poached Duo of Dunmore Salmon and Sole served with a Saffron & Dill Cream

Baked Fillet of Salmon with a Saffron & Dill Fondue

Roast Leg of Lamb with a Rosemary and Garlic Jus

Fillet of Pork with Apple Stuffing & a Bulmer's Sauce

**Oven Baked Breast of Chicken Wrapped
in Smoked Bacon with a Savory Stuffing**

Herb Crumbed Fillet of Cod with a White Wine & Chive Sauce

Vegetarian Options :

Baked Stuffed Aubergine & Cous Cous

Spinach & Ricotta Tortelloni

Roast Vegetable & Mixed Bean Cassoulet with Rice

Roast Aubergine & Tomato Mille Feuille

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Desserts

Choice of 2 Desserts available from the following:

Chocolate, Hazelnut & Praline Tart

Warm Apple Crumble with Crème Anglaise

Warm Pear & Almond Flan with Ice Cream

Chocolate & Rum Roulade

Strawberry Pavlova

Lemon Curd Roulade

Warm Chocolate Truffle Cake with Vanilla Ice Cream

Ice Baileys and White Chocolate Terrine with Hazelnut Sauce

Meringue Nest with Fruits in Season

Sticky Toffee Pudding with Butterscotch

**Choice of the above or Raheen Dessert Platter
(a Selection of Desserts with Fresh Fruit Coulis)**



**Freshly Brewed Tea & Coffee,
Golden Wedding Package @ €45.00 per person**

Children's Menu @ €16.00 per child