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CAHERNANE
HOUSE HOTEL KILLARNEY

Cahernane House Hotel truly is a best kept secret when it comes to weddings.
The views of the magnificent scenery make for beautiful photos and precious memories.

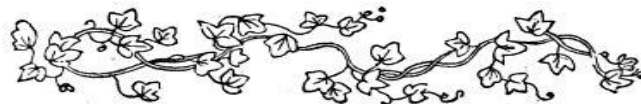
The manor house hotel has a choice of stunning reception rooms including the Herbert Restaurant featuring original portrait paintings, fireplace and tall sash windows from which you can admire the spectacular views of Killarney. This all sets a perfect scene for such a special occasion.

Cahernane House Hotel offers exclusive weddings allowing couples to privately hire the luxury Manor House for their special day.

The hotel serves award winning cuisine using locally sourced produce. Cahernane House Hotel proudly holds two AA Rosette's for its excellence in cuisine.

The venue is also approved to host civil ceremonies and blessings. Locations for the ceremony include the conservatory with its panoramic views of Killarney National Park, The Library Room or Drawing Room in our Manor House with their antique furniture and open log fires.

Emer Corridan, General Manager and Lorraine Sheahan, Deputy Manager along with the Cahernane Team provide unique personal attention to ensure lasting memories of your most special day.



The following pages gives options for all aspects of your wedding day.
Of course, if you have a particular requirement, we would be delighted to work with your own suggestions to make your day unique and personal to you.



DRINKS RECEPTION

With our compliments:

Bewleys' Tea

Bewley's Coffee

Selection of Herbal Teas

Decaffeinated Coffee

Homemade Cahernane Cookies

Enhance your reception - Drinks:

Mulled Wine

Wine & Bottled Beer

Irish Whiskey Tasting

Prosecco with Strawberries

Champagne with Crème de Cassis,
Orange or Peach Juice

Irish Gin & Tonic Reception

House Cocktails

Prices for all the above on request

Enhance your reception – Food:

Buffet of -

Selection of Homemade Scones,
Preserves – Jam and Lemon Curd,
Clotted Cream,
Cookies & Biscuits,
Chocolate Strawberries
Fresh Fruit Platters.

€18 per person

Full Canape menu follows



CANAPÉ MENU

Choose from the following canapé selection:

Smoked Chicken & Pork En Croute

Smoked Salmon Tartare, Seaweed Cone

Mini Fish Cakes & Lemon Aioli

Warm Buffalo Mozzarella & Tomato Relish Tartlet

Chicken Satay Skewers

Ardsallagh Goats Cheese & Basil Cone

Tempura Prawn & Chive Aioli

Mini Feta & Spinach Quiche

Mushroom & Truffle Arancini

Prices:

Choice of 3 for €15 per person

Choice of 4 for €18 per person

Choice of 5 for €20 per person



DINNER MENUS

Our pricing is based on a four-course set menu.

The cost of the menu includes a choice of main course, with complimentary Tea or Coffee.

The menu you select is based on the price of the most expensive main course chosen

Please allow the following supplements for each additional choice:

Starter €10
Middle Course €7.50
Main Course €15.00
Dessert €10

Should you wish to have additional courses, we would be delighted to tailor a menu for you.



Cormac Vesey – Head Chef



STARTERS

- Classic Caesar Salad
Bacon Lardons, Parmesan, Sourdough Croutons
- Cashel Blue Cheese Salad, Chicory, Apple & Walnut
- Confit Chicken & Black Pudding en Croute,
Tomato Relish, Apple and Fennel Salad
- Tian of Crab, Lemon Gel,
Apple, Sesame Tuile
- Ham Hock & Black Pudding Terrine
Frisee, Sourdough Sauce Gribiche
- Kenmare Smoked Salmon
Cucumber, Beetroot, Dill Crème Fraiche
- Goats Cheese Tart,
Tomato Relish, Candied Walnut, Beetroot



MIDDLE COURSE

Soup Options

Roast Plum Tomato & Red Pepper Soup, Black Olive Crumb

Lightly Spiced Parsnip Soup, Toasted Crouste & Coriander Pesto

Cream of Vegetable Soup, Herb Crème Fraiche

Celeriac Soup, Parsley & Hazelnut Pesto

Wild Mushroom Soup, Tarragon & Truffle Oil

Potato & Leek Soup, Garlic Croutons, Chive Oil

Butternut Squash Soup, Cumin Oil , Pumpkin Seeds

Sorbet Options

Lemon Sorbet, Gin & Tonic Granite

Green Apple Sorbet, Bergamot Granite

Raspberry Sorbet, Lemon Granite

Blackcurrant Sorbet, Apple crushed ice

Lemongrass & Yoghurt Sorbet, Lime Granite



MAIN COURSES

Fillet of Irish Hereford Beef,
Potato Fondant, Mushroom, Celeriac Puree, & Thyme Jus

Pan Roasted Corn Fed Chicken Supreme,
Baby Leeks, Asparagus & Morel Cream

Pan Seared Guinea Fowl
Morteau Sausage, Baby Carrot, Tarragon Cream

Pan Seared Duck Breast
Parsnip, Kale, Cherry Jus

Fillet of Irish Pork,
Caramelised Pear, Turnip, Cider & Grain Mustard Cream

Roast Rump of Lamb,
Green Beans, Confit Tomato, Rosemary Jus



MAIN COURSE

Spiced Fillet of Monkfish,
Carrot Puree,
Confit Fennel Vierge Sauce

Pan Seared Fillet of Cod,
Fine Ratatouille,
Tapenade & Basil Pesto

Pan Roasted Halibut,
Creamed Leek, Shrimp Velouté

Panfried Seabass,
Braised Cabbage, Smoked Bacon,
Orange Saffron Beurre Blanc



DESSERT

Strawberry Cheese Cake
Honeycomb, White Chocolate ice cream

Classic Lemon Tart,
Lime Meringue, Seasonal Warm Berry Compote

Chocolate Opera,
Apricot Gel, Cappuccino Ice Cream

Warm Apricot Frangipane Tartlet,
Pistachio Ice Cream

Apple & Berry Crumble,
Vanilla Ice Cream, Salted Caramel Sauce

Orange Cake, Orange Gel, Mango Sorbet

Cahernane Dessert Plate:

Chocolate Opera,
Seasonal Cheesecake,
Lemon Tartlet,
Vanilla Bean Ice Cream



VEGETARIAN DISHES

Ricotta & Pea Ravioli, Lemon Fresh Mint

Wild Mushroom Risotto, Parmesan, Black Truffle Oil

Searred Cauliflower "Steak", Piperade, Smoked Almond Crumb

DIETARY REQUIREMENTS

All dietary requirements will be catered for,
please advise us with your particular requests

ACCOMPANIMENTS

All Main Courses are served with Potatoes,
& Seasonal Roasted Vegetables

CHILDREN'S MENU

To Start

Fresh Made Soup of the evening

Fresh Fruit Salad

Chicken Wings

Main Course

Penne Pasta, Tomato Sauce, Parmesan Shavings

Chicken Goujons with Chips, Barbecue Sauce

Homemade Sausages with Chips or Mash, Baked Beans

Pan Seared Daily Fish with Mash & Carrots

Dessert

Selection of Daily Ice Cream

Cookies & Chocolate Milk

Mini Donuts with Chocolate Sauce

Menu at €25 per child



MIDNIGHT SNACK

Please choose from the following selection:

Chicken Goujons

Beef & Cheddar Sliders

Caramelized Red Onion & Goats Cheese on Filo Pastry

Bacon Butties

Spiced Chicken Skewers

Homemade Sausage Rolls, Tomato Relish

Selection of Closed Sandwiches

Served with A selection of Dips

Choose any 3 plus finger sandwiches €18 per person

Choose any 4 plus finger sandwiches €20 per person

Choose any 5 plus finger sandwiches €22 per person



HOUSE WINES

Our House wine selection is listed below.

Please ask for our full wine list should you wish for alternatives.

WHITE

100. Babington Brook Chardonnay (Australia)

A very attractive, pure ripe Chardonnay with notes of pear and apple flavours combined with a crisp acidity and good length.

102. Zagalia Inzolia Pinot Grigio (Puglia)

Fruity, with hints of green apple aroma with undertones of pears and grapefruits. Well-balanced and dry, easy to drink in the summer sun.

104. Domaine Sant Maurici Sauvignon Blanc (Pays d'OC)

A lively aromatic white with notes of citrus, green apple and fresh cut herbs. Its bright acidity and clean mineral finish make it an elegant, refreshing expression of the varietal.

RED

106. Les Chaises Merlot Vin de Pays (Pays d'OC)

A smooth, medium-bodied red with ripe plum, black cherry and soft spice on the nose. The palate is round and supple with gentle tannins and a velvety finish

108. Domaine Sant Maurici Cabernet Sauvignon (Pays d'OC)

Fresh and spicy aromas of Blackberries and plums. Silky palate of red fruit with soft tannins

110. Amaru Malbec (Cafayate Valley)

Very well balanced wine with notes of fresh red fruit and medium oak. Long and elegant finish with real persistence.

ROSÉ

112. Fumees Blanches Gris de Sauvignon (Languedoc)

Pale bright yellow, Elegant palate of citrus, white flowers and grapefruit. Fresh and bright with a long finish.

PROSECCO

184. Masottina Calmaggione Prosecco

The finest of Italian bubbles, pleasing bright pear and apple fruits. Having a good amount of lemon peel acidity allows for a pleasant & smooth finish.