



Wedding Packages



***@ Lighthouse Bar and Restaurant
Dunmore East Golf Club***

**Congratulations on your engagement and
thank you for considering us as your wedding venue**

A Spectacular Cliff Top Wedding Location

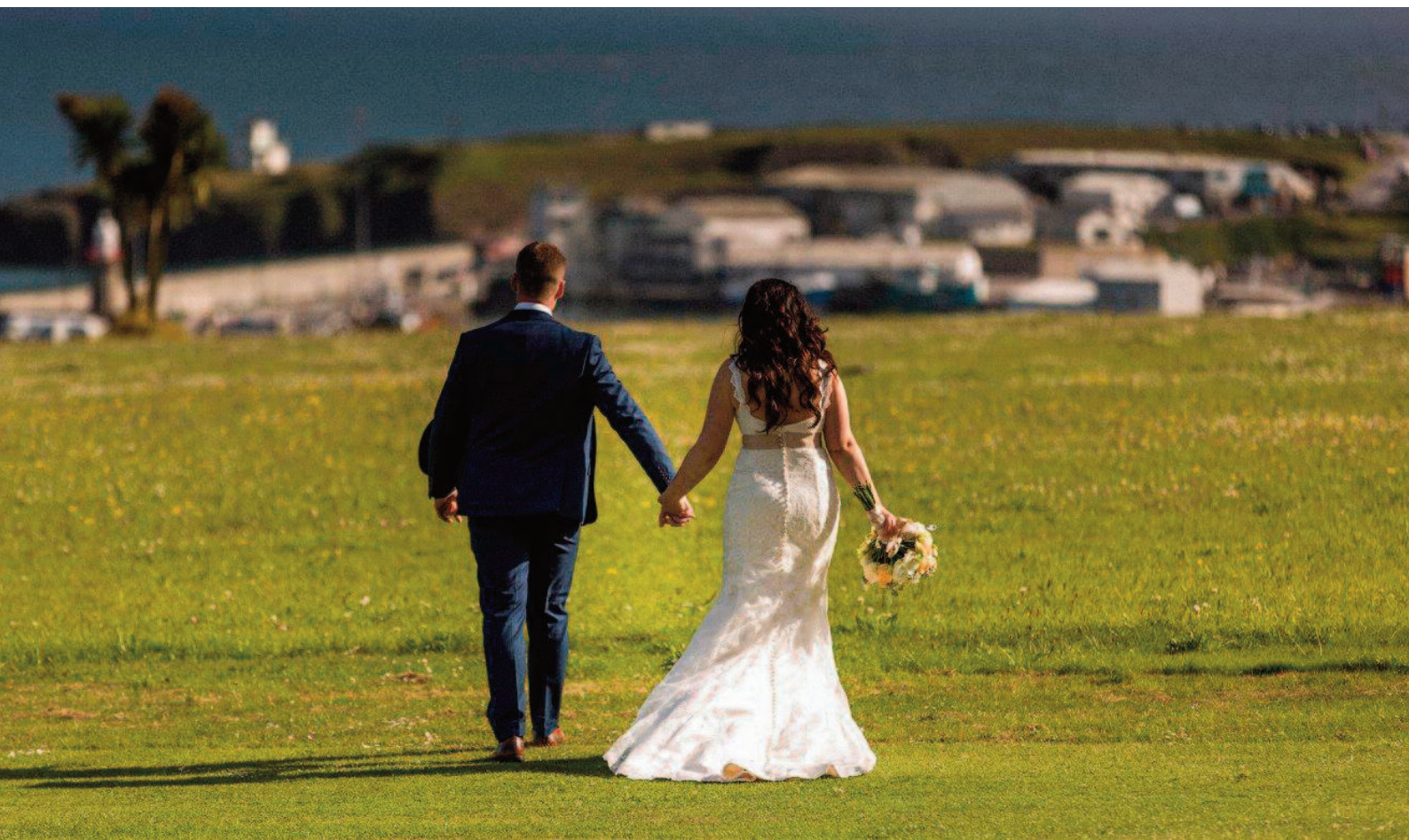
Prices - Sample Menus - Testimonials

Complimentary

Red Carpet Arrival

Champagne Reception for Bride and Groom

Private use of our Lighthouse Restaurant Dining Room



Package 1



Arrival refreshments with Tea/ Coffee & Sandwiches

4 Course Wedding Feast

(choice of 2 Starters, and 2 Main Courses)

A set Dessert and Tea/ Coffee & Sweet Treats

Evening Food served late into the night,
consisting of Sandwiches, Tea/ Coffee
and either Chicken goujons or Sausages.

€34.50 per person

Sample Menu

Potato and Leek Soup served with Homemade Brown Bread
or

Chicken and Mushroom Vol au Vents

Roast Rib of Tender Irish Beef with Yorkshire Pudding and Rich Gravy
or

Baked Fillet of Hake with Lemon Butter and Beurre Blanc Sauce

Lighthouse Selection of Desserts

Tea or Coffee with Sweet Treats

Package 2



Arrival refreshments with Tea/ Coffee & Sandwiches

4 Course Wedding Feast

(Set Starter, Soup Course, choice of 2 Main Courses)

A set Dessert and Tea/ Coffee & Sweet Treats

Evening Food served late into the night,
consisting of Sandwiches, Tea/ Coffee,
Chicken Goujons, Sausages and Potato Wedges

€44.50 per person

Sample Menu

Warm Bacon Salad

or

Vegetable Soup served with Homemade Brown Bread

Roast Rib of Tender Irish Beef with Yorkshire Pudding and Rich Gravy

or

Baked Fillet of Hake with Lemon Butter and Beurre Blanc Sauce

Lighthouse Selection of Desserts

Tea or Coffee with Sweet Treats

Options



Drinks Reception

Glass of Red or White Wine on arrival - €5.50 per person

Glass of Prosecco on arrival - €6.50 per person

Glass of Moët Chandon Champagne on arrival - €9.50 per person

Drink from the bar –charged as per usage

Starters

Chicken Caesar Salad

Goats Cheese Salad

Warm Bacon Salad

Deep Fried Mushrooms with Garlic Mayonnaise

Chicken and Mushroom Vol au Vents

Fantail of Melon with Strawberry Coulis

Chicken Liver Pate with Red Onion Marmalade

Main Course

Baked Fillet of Salmon with Lemon and Chive sauce

Stuffed Turkey with Ham and Rich Gravy

Breast of Chicken with Colcannon Mash

Roast Fillet of Pork with Apple Sauce

Roast Loin of Lamb with Mint and Rose Mary Gravy

Baked Sea Bass on a bed of Ratatouille

Desserts

Cheesecake, Brownie, Profiteroles, Strawberry Tiramisu,

Apple Pie, Bread and Butter Pudding, Carrot Cake

Wine Menu

**Half Bottle of wine per person (glass and 2 top ups)
add €8 per person**

**Wines to Choose From;
Italian Pinot Grigio or French Shiraz
Chilean Cabernet Sauvignon or Sauvignon Blanc**

Wine by the bottle (charged by usage)

WHITE WINE BY THE BOTTLE

Italian Parlare Pinot Grigio: Ripe Granny Smith apple and brioche flavours.
An elegantly dry and delicate wine. **€20.95**

French Ropiteau Sauvignon Blanc: Fresh, round,
fruity and typical of this varietal with floral and lemony flavours. **€27.95**

Chilean Art Indomita Sauvignon Blanc: Intense and expressive to the nose,
with zingy, zesty mouth-watering fruit making this wine a real joy to drink. **€20.95**

Australian Coldridge Chardonnay: Rich and fresh with a hint of citrus aromas on the nose.
The tropical fruit flavours are pleasing on the palate. Well-balanced,
round and supple on the finish. **€23.95**

New Zealand Waka Taua: A crisp wine with refreshing acidity
with intense fruit flavours. **€29.95**

RED WINE BY THE BOTTLE

Italian Parlare Montepulciano D'Abruzzo: Full and rich with hints
of ripe berry fruit and spices. This is a well-rounded and plummy wine with ripe tannins. **€21.95**

French Ropiteau Merlot: Soft and smooth with plum aromas, this is a seriously
good wine for admirers of this great French Classic. **€27.95**

Chilean Art Indomita Cabernet Sauvignon: A rich and robust wine.
Bursting with interesting aromas of ripe red fruits and berries. **€20.95**

Australian Coldridge Estate Shiraz-Cabernet: A soft fruity red with ripe berry fruit and gentle spicy flavours.
The spicy Shiraz is lightened by the leafy blackcurrant Cabernet Sauvignon,
integrated and enriched by the judicious use of oak. **€23.95**



Testimonials



Pat & Maura July 2017

We had our wedding reception there last week. It was perfect.

Lovely food. - Lovely staff - Lovely views - Lovely venue.

Thanks to Joe and all the staff for making it a day we will always remember with joy.

Would recommend it to anyone looking for the perfect venue.

Paddy and Sarah June 2017

Thanks so much Joe and all the staff for the best day ever.

Everything went so smoothly and ye even sorted out the weather for the day.

We had so many compliments from our guests about the food. It was fantastic.

Myself and Paddy cannot thank you enough for making our day so special.

Dunmore East Holiday & Golf Resort, Dunmore East, County Waterford.

Contact Joe Fortune : info@lighthouserestaurant.ie - Telephone: 051-383151

