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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.

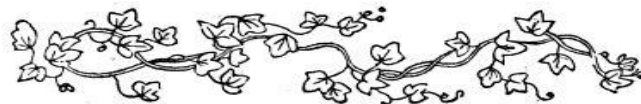
The manor house hotel has a choice of stunning reception rooms including the Herbert Restaurant featuring original portrait paintings, fireplace and tall sash windows from which you can admire the spectacular views of Killarney. This all sets a perfect scene for such a special occasion.

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.

General Manager, Emer Corridan and Darren Looney, Assistant 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:

Barry's 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:

Goats Cheese, Beetroot & Basil Crostini
Smoked Chicken & Wholegrain Mustard Bouche
Smoked Salmon Tartare, Seaweed Cone
Deep fried Cod Cakes & Lemon Aioli
Warm Buffalo Mozzarella & Tomato Relish Tartlet
Chicken Satay Skewers
Ardsallagh Goats Cheese & Basil Cone
Salmon Gravlax & Horseradish
Tempura Prawn & Chive Aioli
Shallot & Cardamom Puff
Castletownbere crab Gougéré
Lamb Confit Bon Bon & Dill Crème Fraiche
Duck Liver Parfait, Bitter Cocoa, Brioche

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

Organic Confit Pork Rilette,
Pickled Mustard Seeds
Confit Tomato & Chive Emulsion

Corn Fed Chicken & Black Pudding Terrine,
Green Apple, Pickled Fennel, Hazelnut

Goats Cheese Terrine
Pickled Pear, Brioche & Pine Nut Dressing

Confit Kerry Lamb
Rosemary Panko, Tarragon Mousse, Tomato Compote & Jus

Sweet Pea Pannacotta & Lemon Scented Crab,
Black Garlic Sorbet

Confit Duck & Wild Mushroom Terrine
Plum Chutney, White Bean Puree, Toasted Brioche

Kenmare Smoked Salmon
Cucumber, Beetroot, Shaved Fennel & Crisp Capers

Caramelised Onion & Confit Tomato Tart
Hegarty's Cheddar Dressing, Water Cress & Pea Salad



MIDDLE COURSE

Soup Options

Roast Plum Tomato & Red Pepper Soup, Toasted Croute, Basil Pesto

Lightly Spiced Parsnip Soup, Toasted Croute & Coriander Pesto

White Onion & Thyme Velouté, Toasted Gruyere Croute

Celeriac Soup, Parsley & Roast Garlic Croutons

Enoki Mushroom & Truffle, Madeira Cream & Roasted Chestnuts

Potato & Chive Velouté, Shredded Smoked Salmon

Butternut Squash soup, cumin Oil , toasted Croute

Sorbet Options

Lemon Sorbet, Gin & Tonic Granite

Tomato & Basil Sorbet, Red Pepper Granite

Green Apple Sorbet, Bergamot Granite

Raspberry Sorbet, Lemon Granite

Blackcurrant Sorbet, Apple crushed ice

Lemongrass & Yoghurt Sorbet, Lime Granite



MIDDLE COURSE (Continued)

Salad Options:

Green Bean, Olives & Smoked Potato,
Sundried Tomato Dressing

Tomato & Mozzarella,
Shallot & Chive Dressing

Hand Pickled Salad Leaves
Chickpea, Beetroot & Goat Cheese

Nashi Pear,
Cashel Blue Cheese, Hazelnut



MAIN COURSES

Fillet of Irish Hereford Beef,
Caramel Onion Potato Pave, Sauté Nameko Mushroom, Celeriac Puree, & Thyme Jus

Duo of Kerry Lamb, Roast Loin of Lamb & Confit Shoulder,
Vegetable Wellington, Rosemary Jus

Pan Seared Venison
(Seasonal October – February)
Parsnip, Spinach & Wild Mushroom, Red Currant Jus

Pan Seared Pheasant, White Onion Puree
Flat parsley, Smoked Bacon Jus
(Seasonal November – February)

Slow Cider Infused Pork Belly
Wild Boar Bon, Pear Tart Tatin, Turnip, Savory Jus

Sirloin Steak of Hereford Beef, Fondant Potato, Confit Shallot, Carrot Puree,
Smoked Bacon & Red Wine Jus

Slow Cooked Lamb Rump, Green Beans,
Smoked Bacon
& Thyme Jus

Butter Basted Corn Fed Chicken Supreme,
Tarragon Potato Puree, Garden Peas, Asparagus & Mushroom Jus



MAIN COURSE

Spiced Fillet of Monkfish,
Carrot Puree,
Mussel & Tomato Vierge Sauce

Halibut Fillet,
Beetroot, Celeriac,
Red Wine Essence

Grilled Fillet of Brill,
Lyonnais Potato, Braised Fennel,
Star Anise Velouté

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



DESSERT

Orange and Grand Marnier cheese cake
Honeycomb, milk ice cream

Classic Lemon Tart,
Lime Meringue, Seasonal Warm Berry Compote

Chocolate Opera,
Hazelnut Praline, Cappuccino Ice Cream

Apple Tart Tatin
Vanilla Anglaise, Gingerbread Ice Cream

Warm Apricot Frangipane Tartlet,
Pistachio Ice Cream

Warm Berry Crumble,
Vanilla Ice Cream, Salted Caramel Sauce

Coconut Crème Brûlée,
Passionfruit & Mango Sorbet, Rose Short Bread

Cahernane Dessert Plate:

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



VEGETARIAN DISHES

Tartlet of Grilled Vegetables and Goats cheese & Red Pepper Compote

Wild Mushroom Pithivier, White Truffle foam, Baby Vegetables

Sun Dried Tomato & Potato Gnocchi, Tomato Fondue, Herb Salad, Manchego Cheese

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

Mozzarella Sticks

Bacon Butties

Spiced Chicken Skewers

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. Each bottle is €34
Please ask for our full wine list should you wish for alternatives.

WHITE

Saint Marc Chardonnay

A well crafted, fresh white wine from the south of France.

The wine displays great balance and acid finishing cleanly with good length.

Ca'Stellar Pinot Grigio

Fruity, with hints of green apple aroma with undertones of pears and grapefruits.

Well-balanced and dry, easy to drink in the summer sun.

Post House Sauvignon Blanc

An elegant, refreshing, and fruity Sauvignon Blanc with a crisp upfront palate.

A nose of pineapple, green fig, citrus, and gooseberry.

RED

Marque de Plata

Easy drinking light Spanish blend of Cabernet Sauvignon and Tempranillo.

Stylishly light on the palate with a strong finish of red fruit berries and sweet spice flavors.

Saint Marc Merlot

A versatile wine with fresh and exciting expression of the ever popular Merlot grape.

Ripe fruit flavours and overtones of liquorice and blackberries.

Rhythm & Rhyme Shiraz

Rich and textural in mouth feel, the fruit is supported by fine background oak.

The wine displays great balance and an acid finishing cleanly with a drying finish.

ROSÉ

Montrose Rosé

Light pink color. Red berries and peach flavors with spicy overtones.

Elegant wine combining roundness and freshness.