

# Sullane Package

## Arrivals Reception

Freshly Brewed Tea or Coffee served with Homemade Cookies and Champagne Reception

Your  
Wedding

## For your Meal....

### To Start

Chicken and Mushroom Bouche; Tender Irish Chicken Breast Pieces and Button Mushrooms bound in a Tarragon Veloute and served in a Puff Pastry Case  
Or  
Clonakilty Black Pudding served Spiced Apple Chutney on a bed of Mixed Salad Leaves

### Soup Course

Homemade Cream of Root Vegetable Soup

### For Mains

Roast Leg of Lamb with an Apricot Stuffing served with a Mint Gravy  
Or  
Union Hall Oven Roasted Fillets of Seabass with Stir-fried Vegetable and a Lemon Herb Butter

Main Courses served with a Choice of Two Potato and a Medley of Seasonal Vegetables

### For Dessert

Assiette of Riverside Homemade Desserts;  
Cream Filled Chocolate Profiteroles, Baileys Cheesecake and Fresh Fruit Meringue served with a selection of Coulis.

### To Finish

Freshly Brewed Tea or Coffee

## For your Evening Reception

Cocktail Sausages, Potato Wedges, Chicken Drumsticks, Mini Spring Rolls

### Additional Extras

1/2 bottle of House Wine per person  
Complimentary Bridal Suite for the Night of your wedding.  
Two Additional Complimentary Bedrooms  
Chair Covers with your Choice of Coloured sash to match your colour scheme  
Complimentary Bar Exemption  
Wedding menu tasting in Riva Restaurant  
Reduced accommodation rate for all bedrooms.  
1st anniversary dinner for two and overnight accommodation at the Riverside Park Hotel

**€45.00 Per Person**

This is based on minimum numbers of 100 guests in the Sullane Ballroom or 50 in Riva Restaurant

RIVERSIDE PARK HOTEL