

THOMAS COBDEN

WELCOME RECEPTION

- ◆ Welcome carpet and prosecco on arrival for the wedding party
- ◆ Tea and coffee served with homemade cookies
- ◆ A glass of prosecco for all guests
- ◆ Jar of iced pink lemonade
- ◆ Chefs' selection of two canapés

WEDDING BANQUET

- ◆ Four course banquet: 1 starter, choice of 2 mains, 1 dessert, tea/ coffee and petit fours
- ◆ Half a bottle of house wine per guest
- ◆ A mix of our rustic centrepieces and candelabras on all tables
- ◆ Personalised table plan and menus

EVENING RECEPTION

- ◆ Bento sharing box to include: panko crumbed chicken goujons, vegetable samosas, cocktail sausages & dips
- ◆ Tea & coffee

COMPLIMENTARY

- ◆ Wedding menu and wine tasting for the wedding couple.
- ◆ Your own dedicated wedding coordinator providing their full support to guide, help and advise you on all aspects of your wedding
- ◆ Luxurious honeymoon suite

PRICING	2024	2025
Jan, Feb & Nov	€110	€115
Mar, Apr & Oct	€120	€125
May - Sept & Dec	€125	€130

MINIMUM NUMBERS

Sunday - Thursday	100
Friday, Saturday & *peak dates	130

*Peak dates: Bank Holiday Sundays & Mondays, Christmas Week & NYE (27th Dec – 2nd Jan)

Exclusive use of Ballykealey House and grounds. Seasonal flowers in the main house.



SARAH LUCIA

WELCOME RECEPTION

- ◆ Welcome carpet and prosecco on arrival for the wedding party
- ◆ Jar of iced pink lemonade
- ◆ Tea and coffee served with homemade cookies
- ◆ Drink on arrival for all your guests
Choose two of the following:
 - ◆ Prosecco
 - ◆ Gin station
 - ◆ Starlino spritz
 - ◆ Mulled wine
 - ◆ Selection of chilled beers
- ◆ Chefs' selection of four canapés
- ◆ Choose one of the following:
 - ◆ Ice cream served from Ballykealey bicycle
 - ◆ Hot chocolate station
 - ◆ Mini doughnut station
 - ◆ Irish farmhouse cheeses

WEDDING BANQUET

- ◆ Five course banquet with a choice of starter, soup or sorbet (choose 1), choice of main course, 1 dessert, tea/coffee & petit fours
- ◆ Half a bottle of house wine per guest
- ◆ A mixture of our rustic table centrepieces and candelabras on all tables
- ◆ Personalised table plan and menus

EVENING RECEPTION

- ◆ Bento sharing box to include: panko crumbed chicken goujons, vegetable samosas, O'Neill's cocktail sausages, bacon baps & dips.
- ◆ Tea & coffee

PRICING	2024	2025
Jan, Feb & Nov	€130	€135
Mar, Apr & Oct	€140	€145
May - Sept & Dec	€145	€150

MINIMUM NUMBERS

Sunday - Thursday	80
Friday, Saturday & *peak dates	130

*Peak dates: Bank Holiday Sundays & Mondays, Christmas Week & NYE (27th Dec – 2nd Jan)

COMPLIMENTARY

- ◆ Wedding menu and wine tasting for the wedding couple.
- ◆ Your own dedicated wedding coordinator providing their full support to guide, help and advise you on all aspects of your wedding.
- ◆ Luxurious honeymoon suite
- ◆ 2 complimentary bedrooms

Exclusive use of Ballykealey House and grounds. Seasonal flowers in the main house.

JOHN RUPERT

WELCOME RECEPTION

- ◆ Welcome carpet and prosecco for the wedding party
- ◆ Jar of iced pink lemonade
- ◆ Tea & coffee
- ◆ Drink on arrival for all your guests, allowing two drinks per person. Choose three of the following:
 - ◆ Dress your own prosecco
 - ◆ Gin station
 - ◆ Starlino spritz
 - ◆ Selection of chilled beers
 - ◆ Bailey's coffee
 - ◆ Mulled wine
- ◆ Sweet and savoury grazing table or Chefs' selection of five canapés
- ◆ Choose one of the following:
 - ◆ Selection of ice cream served from the Ballykealey bicycle
 - ◆ Hot chocolate station

WEDDING BANQUET

- ◆ Five course banquet with choice of starter, soup or sorbet (choose 1), choice of main course, choice of dessert, tea/coffee & petit fours
- ◆ Half a bottle of wine from our specialist wine list
- ◆ A mixture of our rustic table centrepieces and candelabras
- ◆ Personalised table plan and menus
- ◆ Champagne toast

EVENING RECEPTION

- ◆ Select one of the following:
 - ◆ Nacho station
 - ◆ Bento sharing box (5 items)
 - ◆ Charcuterie station
- ◆ Tea/Coffee with a sweet treat buffet

PRICING	2024	2025
Jan, Feb & Nov	€165	€170
Mar, Apr & Oct	€175	€180
May - Sept & Dec	€180	€185

MINIMUM NUMBERS

Sunday - Thursday	80
Friday, Saturday & *peak dates	130

*Peak dates: Bank Holiday Sundays & Mondays, Christmas Week & NYE (27th Dec – 2nd Jan)

COMPLIMENTARY

- ◆ Complimentary wedding tasting and stay for 4 people.
- ◆ Your own dedicated wedding coordinator providing their full support to guide, help and advise you on all aspects of your wedding
- ◆ Luxurious honeymoon suite
- ◆ 2 complimentary bedrooms

Exclusive use of Ballykealey House and grounds. Seasonal flowers in the main house.



BALLYKEALEY HOUSE

Wedding Banquet Menu

CANAPÉS

Additional items from below can be added to your package, but will incur a surcharge of €3 per extra item pp

COLD ITEMS

Croustade of slow roasted tomato
feta, basil pesto

Irish salmon
chive and lemon dressing, capers

Hummus
smoked paprika, olive oil and crisp flat bread

Mature Coolea cheddar
pickled apple

Carpaccio of aged Angus beef fillet
parmesan biscuit and shaved manchego

HOT ITEMS

Fish cone
Tempura of cod lemon, tartare sauce

Miniature Hereford beef burger
brioche bun, cheddar, tomato relish

Tempura of vegetables
miso mayonnaise, toasted sesame

Wild mushroom and mascarpone risotto arancini
salsa verde

Chicken satay
peanut and cashew nut marinade

Roast beef blinis
slow roast shredded Hereford beef and gravy, horseradish

Grilled Codd farm button mushroom
O'Neill's black pudding crumble

STARTERS

Caesar salad
baby gem, smoked pancetta, rustic croutons, grana padano, Caesar dressing

Smoked Irish salmon
fennel, cucumber and chive salad, niçoise dressing

Chicken liver parfait
warm brioche, red onion confiture, garden leaves, aged balsamic

Chicken and wild mushroom pithivier
garden herb pesto, rocket leaf salad

Pan seared Skeaghanore duck breast
chilli, hoi sin and mango dressing, toasted coconut, seasonal leaves

Pan seared Saltee Isle scallops
O'Neill's slow roasted twelve-hour roast pork belly, cauliflower, apple gel (€4 supplement)

VEGETARIAN, VEGAN AND PLANT BASED STARTERS

Caprese salad
Macroom buffalo mozzarella, heritage tomatoes, black olive tapenade, grissini bread sticks

Black bean marinated tofu
padron peppers, heirloom tomato fondue

Warm goats cheese tart
caramelised onion, pickled beetroot, baby leaves

Pickled Irish beetroot salad
garden leaves, quinoa, roasted root vegetable crisps, miso dressing

SOUPS

Leek and potato soup, white truffle foam

Poached ham hock and rustic vegetable soup

Cream of root vegetable soup with herb croutons

Sweet potato, coconut, and chilli soup

Smoked tomato soup, coriander oil

Carrot and coriander, cucumber dahl

SORBETS

Raspberry with Cointreau

Mango and sea salt

Strawberry and basil

Champagne, grand cru

Gunpowder gin and elderflower

Lemon with citrus gel

MAIN COURSES

Prime Irish Hereford fillet steak

shallot purée, beef marrow pan jus

Roast Wicklow hill lamb rump

Dijon mustard herb crust, pea and mint purée, rosemary jus (available June-December)

Corn-fed Glin Valley chicken supreme

pancetta crisp, Drummond farm fresh asparagus jus

Black pepper crusted roast sirloin of Hereford dry aged beef

peppercorn and brandy cream sauce or pan roast gravy

Roast McCarron's Irish pork fillet

date, apple, prosciutto stuffing, port enriched gravy

Confit Skeaghanore Irish duck leg

white bean and duck cassoulet, smoked pancetta enriched gravy

Seasonal hay smoked roast Irish venison loin

cherry and mulled wine juniper reduction (€6 supplement, available September-March)

Pan fried sea bass fillets

vegetable noodles, chilli, coriander and ginger dressing

Pan roast wild cod

baby spinach, roasted tomato and basil broth

Oven roasted hake fillet

Vela chorizo, saffron and dill cream sauce

Skillet grilled Goatsbridge trout

trout caviar, sauce vierge

Pan fried monkfish

bok choy, fresh coriander, lime, and coconut sauce

Sauté centre fillet of salmon

dill and chardonnay cream sauce

VEGETARIAN, VEGAN AND PLANT BASED MAIN COURSES

Curried pearl barley risotto

truffle olive oil, butternut squash, wilted greens, vegetable crisps

Wellington of roasted vegetables

Macroom buffalo mozzarella, vine tomato coulis

Braised cauliflower steak

celeriac fondant, puy lentil dahl

All main courses are served with chefs' selection of in season potatoes & vegetables.

DESSERTS

Ballykealey dessert symphony

mini dark chocolate fondant, lemon meringue tart, salted caramel icecream

Chocolate fondant

warm Valrhona chocolate centre, vanilla ice cream

Toasted Italian meringue

marshmallows, whipped vanilla cream, seasonal berries, coulis

Poached strawberry set jelly

pink rhubarb and ginger, cookie crumble

Citrus tart

raspberry sorbet and crushed meringue

Bourbon vanilla crème brûlée

almond biscotti, roasted coconut

Apple crumble

granola, bourbon vanilla ice cream, crème anglaise

Vegan chocolate ganache and coconut tart

raspberry sorbet

Raspberry and vanilla cheesecake

fresh raspberries

EVENING RECEPTION

Additional items from below can be added to your package, but will incur a surcharge of €3 per extra item

Panko crumbed chicken strips

O'Neill's cocktail sausages

Freshly cut sandwiches

Vegan sausages

O'Neill's dry cured bacon baps

Potato cubes

Mini beef sliders

Vegetable samosas

Handmade mini pizza (€5 supplement)

Pulled pork baps (€5 supplement)

Fish n' chip cone (€5 supplement)

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