





Venue

- Exclusive use of our Upstairs Function Room & Private Bar
- Late bar included

• Handmade Canapés

- 3 Course Wedding Dinner, personally chosen from our extensive Wedding menu options
- Midnight supper and, if you wish, your wedding cake cut and served at this time.

• Glass of prosecco for each guest upon arrival

• Freshly brewed tea/coffee after your meal

• We welcome our wedding couples to personalise our Function Area to their taste with their own décor, or by bringing in an outside decorator of your choice

We strive to make each wedding day as unique as the couple are. For more options on how to personalise your wedding day, or discuss "DAY 2" options, please email us info@creamerybar.com



Wedding Package Pricing

WEDDING MEAL:

- Choice of hot or cold arrival Canapés
- 1st Course: Choose 2 Options from Starters / Soups / Sorbets
- 2nd Course: Choose 2 Options from Main / Fish / Veg
- 3rd Course: Choose 3 desserts for your trio of desserts
- 4th Course: Freshly brewed tea & coffee.
- LATE SUPPER: Standard options, with extras & vegetarian options available upon request.

OCTOBER TO APRIL: €75 per head MAY TO SEPTEMBER: €85 per head

CEREMONY

• Optional: ceremony on site, with use of Chiavari chairs - please allow for turnover of room after ceremony

OCTOBER TO APRIL: €1000 MAY TO SEPTEMBER: €1500

DEPOSIT

To secure your date, €1,000 deposit is required when booking.

HOUSE WINE

CORKAGE

Per Bottle: €28

Per Bottle: €10

061-364114

info@creamerybar.com



ARRIVAL CANAPÉS

Served with tea & coffee OR prosecco Choose 5 options between between hot/cold canapés

COLD CANAPÉS

- FINGER SANDWICHES: selection of freshly made finger sandwiches, using seasonal ingredients.
- BURREN OAK SMOKED SALMON: Served on homemade brown soda bread
- DUBLIN BAY PRAWN COCKTAIL: Crisp iceberg lettuce with Dublin Bay prawns in Marie Rose sauce.

HOT CANAPÉS:

- GOATS CHEESE BON BON
- ROAST BEEF IN GHERKIN
- GOLDEN CRUMBED BRIE WEDGES
- BUFFALO CHICKEN WINGS
- HAKE BITES WITH LEMON
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STARTERS

Choose 2 options from starters/soups/sorbets

CLASSIC CAESAR SALAD

Baby gem lettuce, Parmesan shavings, croutons & classic Caesar dressing

CREAMERY CHICKEN LIVER PÂTÉ

Served with sourdough bread and red currant jelly

BURREN OAK SMOKED SALMON & CRAB TERRINE

Locally sourced smoked salmon, filled with delicate crab meat

CHICKEN & MUSHROOM VOL AU VENT

Creamy chicken & mushroom in a Vol au Vent shell

PRAWN PIL PIL

Succulent Irish prawns in garlic & chilli infused olive oil. Served with sourdough toast.

SOUP

Served with brown soda bread

MIXDED VEGETABLE SOUP
TOMATO & BASIL
MUSHROOM & WILD GARLIC
SEAFOOD CHOWDER



SORBET

LEMON & GIN SORBET (GF)
CHAMPAGNE SORBET (GF)



MAINS

Choose 2 options from Meat/Fish/Vegetarian

MEAT

ROAST SIRLOIN OF BEEF

Served with creamed potato, seasonal vegetables, roast potato, Yorkshire pudding & red wine gravy

TRADITIONAL ROAST TURKEY & HAM

Served with creamed potato, sage & onion stuffing, seasonal vegetables, roast potatoes and roast gravy

PAN SEARED, CORN-FED CHICKEN BREAST

Served with creamed potato, asparagus spears and a creamy wild mushroom sauce

HALF HONEY ROAST DUCK (C)

Served on a bed of colcannon with classic orange sauce and seasonal vegetables

28 DAY MATURED, DRY AGED RIB-EYE STEAK (€10 Supplement)

10oz ribeye steak cooked to your liking, served with creamed potato, onion rings, roast tomato and pepper sauce.

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MAINS

Choose 2 options from Meat/Fish/Vegetarian

FISH

HERB CRUSTED FILLET OF ATLANTIC HAKE

Served with a creamy mushroom & tarragon sauce on a bed of creamed potato and seasonal vegetables.

POACHED FILLET OF SALMON (C)

Served with creamed potato, seasonal vegetables and a dill cream sauce.

SEAFOOD LINGUINE

Medley of Wild Atlantic Seafood in a creamy white wine sauce on a bed of linguine, served with garlic bread.

VEGETARIAN

WILD MUSHROOM RISOTTO (V)

Served with garlic bread and topped with Parmesan

FRUITY VEGETABLE CURRY (V)

Served with basmati rice and crispy Poppadom

We have the ability to cater for any dietary requirements or restrictions that you may need, including Vegan, Gluten Free & more upon request. Just let us know what you need and we will be happy to help! (C) = Coeliac Friendly, (V) = Vegetarian



DESSERTS

Choose 3 of your favourites to make your dessert trio

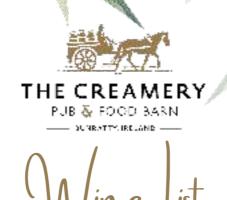
BRIDE & GROOM CHOICE OF CHEESECAKE
WARM APPLE CRUMBLE
SEASONAL FRUIT POSSET
CHOCOLATE GANACHE CAKE
BLACK FOREST GATEAU
LEMON CITRUS TARTLET

SUPPER

Late night snacks to refuel you and your guests!

CHICKEN GOUJONS
COCKTAIL SAUSAGES
POTATO WEDGES
VEGETABLE SPRING ROLLS
Served with a selection of dips

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WHITE WINE

ALL PRICED AT €35 per BOTTLE

MAISON BARBOULOUT, CHARDONNAY (FRANCE)

Refined and classy, with good length, this is a ripe and crisp wine. Citrus and apple flavours feature alongside a lovely streak of minerality.

TE TOKA ORGANIC, SAUVIGNON BLANC (NEW ZEALAND)

A dry Organic Sauvignon Blanc with wonderful gooseberry and tropical fruit aromas. A New Zealand classic!

FLAMANTS, PICPOUL DE PINET (SPAIN)

Aromas of fresh peach and blossom, leading to a concentrated palate of white fruits. Great freshness and an elegant finish.

RED WINE

ALL PRICED AT €35 per BOTTLE

BELLES DU SUD, MERLOT (FRANCE)

A lovely, fruity wine with notes of butter and caramel. It has a soft cherry aftertaste and is a great accompaniment to red meat.

PABLO Y WALTER, MALBEC (MENDOZA, ARGENTINA)

A really pure expression of Malbec, bright red & juicy, rich chocolate flavours with a lick of oak to round out the edges.

ADRIENNE PIERREARNAULT, FLEURIE (FRANCE)

An elegant wine with a refined, silky body. Intense ruby colour with floral and fruity aromas like iris, violet, rose and red fruit. A delicate yet powerful blend.



The Ceremony

CEREMONY ON SITE

Our function area can hold up to 200 guests, making it the perfect venue for small and intimate ceremonies, or larger celebrations.

Using classic Chiavari chairs we can transform your space with layout options available dependant on numbers.

There are many gorgeous areas on our grounds for photographs and of course, we are located just steps away from Bunratty Castle which provides an incredible backdrop for "first look" and group photographs.

While good weather isn't always guaranteed in Ireland, our staff keenly follow the tradition of leaving The Child of Prague under the bushes the night before your wedding in every effort to help provide a stunning day!!

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