



Warmest congratulations on your engagement!

We are delighted that you are considering Ravenport Resort as the venue for your special day. You are both embarking on a very exciting journey together and we are honoured to have the opportunity to partner with you to create that special day.

Ravenport Resort is nestled amongst acres of Wexford countryside and within walking distance of the famous Curracloe Beach, an ideal location to capture the images that last a lifetime. With impeccable service and attention to detail, Ravenport Resort provides the ideal setting for your special day, and we are delighted to be part of the celebration and contribute to the magic of your wedding day.

Once again, we would like to congratulate you both on your engagement and thank you for considering Ravenport Resort.

It would be our pleasure to arrange an appointment for you both at your convenience to plan your perfect day.

Best regards,
Harry Murray
General Manager

To arrange your appointment with the team
Contact us at events@ravenportresort.ie
Or call +353 53 91 89909



OUR GIFTS TO YOU



Elegantly Appointed Wedding Chairs

Personalised souvenir menus and table plans

Wedding cake stand and knife

Wedding menu and wine consultation for wedding couple

Built-in audio-visual system

Table centre pieces of silver candelabras

Top table floral arrangement

Bar extension until 1.30am

Complimentary car park

Use of PA system for speeches and background music during meal

Toastmaster to welcome you into the suite

Complimentary use of our Sweet Cart (Wedding couple are responsible for supplying sweets, jars and bags)

Private section of the Terrace for your arrival reception (Weather permitting)

Complimentary Wi-Fi





THE MONTEREY WEDDING PACKAGE

MINIMUM NUMBERS OF 100 APPLY

Red or Cream carpet arrival

10 Guest rooms at a reduced rate (Names provided by the Wedding Couple and booked directly with our Reservations Team)

Stunning Bridal Wedding Suite for the night of your wedding

Prosecco for the Bridal party on arrival

1st Anniversary overnight stay with dinner

Arrival reception to include freshly brewed coffee, a selection of teas, homemade chocolate chip cookies and dressed mini scones

Choice of two of the following arrival drinks:

Mojitos - Non-Alcoholic Fruit Punch - Spiced Mulled Wine (seasonal) - Prosecco

5 course menu to include one starter, one soup or one sorbet, choice of two main courses, one dessert, freshly brewed tea and coffee

Half bottle of red or white house wine per person served during dinner (other wines are available from our wine list with a supplement)

Evening buffet food to include a selection of freshly cut sandwiches, cocktail sausages, crispy chicken goujons, bacon baps and freshly brewed tea or coffee

2026

€63 per guest

Sunday to Thursday year-round
Fridays and Saturdays - Sept to May
(Excluding 26th Dec - 1st Jan)

€74 per guest

Fridays and Saturdays
Jun/Jul/Aug

2027

€67 per guest

Sunday to Thursday year-round
Fridays and Saturdays - Sept to May
(Excluding 26th Dec - 1st Jan)

€79 per guest

Fridays and Saturdays
Jun/Jul/Aug

2028

€71 per guest

Sunday to Thursday year-round
Fridays and Saturdays - Sept to May
(Excluding 26th Dec - 1st Jan)

€83 per guest

Fridays and Saturdays
Jun/Jul/Aug



THE DOUGLAS WEDDING PACKAGE

MINIMUM NUMBERS OF 40 APPLY WITH MAXIMUM NUMBERS OF 100



For a smaller bespoke Wedding with those nearest and dearest to you both, we offer the Douglas wedding package catering for numbers of 40 to 100 persons

Red or Cream carpet arrival

Prosecco for the Bridal party on arrival

5 Guest rooms at a reduced rate (Names provided by the Wedding Couple and booked directly with our Reservations Team)

Arrival reception to include freshly brewed coffee,
a selection of teas, homemade chocolate chip cookies

Choice of one of the following arrival drinks:
Prosecco - Mojitos - Non-Alcoholic Fruit Punch - Spiced Mulled Wine (seasonal)

4 course menu to include one starter or soup, choice of two main courses, one
dessert, freshly brewed tea and coffee

Half bottle of red or white house wine per person served during dinner

Evening buffet food to include a selection of freshly cut sandwiches, cocktail
sausages, crispy chicken goujons and freshly brewed tea or coffee

2026

€75 per guest

Sunday to Thursday year-round

2027

€77 per guest

Sunday to Thursday year-round

2028

€79 per guest

Sunday to Thursday year-round





ARRIVAL RECEPTION

Your Arrival Reception

Additional Canapés €4.00pp

Irish Cheese Board served with Chutney & Crackers €12.00pp

Your Arrival Drinks

Bottles of Beer (Charged as per bar pricing and per consumption)

Gin Station €10.00 per glass

Kir Royale €12.00 per glass

Bubbly €9.00 per glass

Your Toast Drink

Open round of drinks (Charged as per bar pricing)

Glass of bubbly for all your guests €9.00 per glass

Your Evening Buffet

Mini Beef Sliders

Cod Goujons

Bacon Baps

(Choose one extra item in addition to your included evening buffet €5.00pp)



CIVIL CEREMONIES

We are delighted to offer exclusivity for your wedding day with venue space hire for all Marriages, Ceremonies, Blessings and Partnerships.

Our Civil Ceremony Package includes:

Exclusive hire of our Monterey Suite and/or Douglas Suite or the beautiful grounds of the Resort for outdoor ceremonies

Floral arrangements for the ceremony table

Red or Cream carpet aisle with lanterns

Comfortable seating

Use of the P.A system

€350.00

The contact details for the Wexford
Registrar are the following:

Noeleen Long, Registrar
Ely Hospital, Ferrybank, Wexford,
Wexford, Y35 HP78
053 92 43721



WEDDING MENU SELECTOR

STARTERS

CHICKEN CAESAR SALAD

baby cos, crispy bacon, parmesan, ciabatta croutons, caesar dressing **(1, 2,5,9,11 WHEAT)**

CAPRESE SALAD

buffalo mozzarella, plum tomato, basil oil, mix leaves **(2,9,10,13)**

VOL AU VENT

chicken fillet, bacon, mushrooms, cream, fresh herbs, puff pastry **(1,2,9,11 WHEAT)**

GOLDEN FRIED BRIE CHEESE

cumberland sauce, a hint of chilli, wild rocket salad, balsamic **(1,2,11 GLUTEN,13)**

HAM HOCK TERRINE

toasted sourdough, whole grain mustard aioli, granny smith apples **(1,9,13,11 WHEAT)**

DUCK SPRING ROLL

sweet chilli and hoi sin sauce, light kimchi and asian dressing **(2,7,8,11 GLUTEN)**

RILLETTE OF SALMON

killowen cream cheese, miso aioli, baby leaf salad **(2,5,9,13)**

BEETROOT SALAD (V)

whipped goat cheese, candied walnuts, mixed leaves, herb oil **(2,9,10,13)**

SOUP SELECTION

ROAST WEXFORD VEGETABLE

homemade croutons **(1, 2,11 WHEAT,12)**

ROAST PLUM TOMATO

basil crème fraîche **(2,12)**

ROAST CARROTT AND CORIANDER

(1,2,11 WHEAT,12)

POTATO AND LEEK

chive oil **(2,12)**

SWEET POTATO AND LEMONGRASS

tomato oil **(2,12)**



SORBET SELECTION (€6 SUPP)

SICILIAN LEMON (9)

WEXFORD STRAWBERRY (9)

MIXED BERRY (9)

CHAMPAGNE (9)

MAIN COURSE

ROAST LEG OF LAMB

mint, red wine jus **(2,9)**

ROAST TURKEY CROWN AND HONEY BAKED HAM

fresh sage and green onion stuffing, cranberry roast gravy **(2,9,11 WHEAT,13)**

BAKED FILLET OF ATLANTIC SALMON

brown crab orzo, lemon and chive beurre blanc **(1,2,3,5,11 WHEAT)**

ROAST SUPREME OF CHICKEN

red wine jus, chorizo leeks **(1,2,9,11 WHEAT, GLUTEN)**

ROAST ATLANTIC HAKE

classic ratatouille **(2,5,9)**

MUSHROOM RISOTTO (V)

baby spinach, wild mushrooms, parmesan, pesto **(VE - 2,9)**

MOROCCAN SPICED TAGINE (VE)

chickpeas, mediterranean vegetables, aromatic rice

VEGETABLE STIRFRY (V)

mediterranean vegetables, teriyaki sauce, steamed rice **(7,8,4)**

8 HOURS SLOW COOKED BEEF FEATHERBLADE (SUPP €5)

burgundy red wine gravy **(2,9)**

ROASTED STRIPLOIN OF GRASS FED BEEF (SUPP €8)

pearl onion and red wine jus, confit cherry tomatoes **(2,9,12)**

7oz FILLET OF GRASS FED BEEF (SUPP €12)

wild mushroom and burgundy jus, celeriac puree, confit cherry tomato, potato fondant **(2,9,12)**

ALL MAINCOURSES SERVED WITH SEASONAL VEGETALES AND POTATOES



DESSERTS

CREAM FILLED PROFITEROLE

creme patisserie, chocolate fudge ganache
(1,2,9,11wheat)

WARM BELGIAN CHOCOLATE AND WALNUT BROWNIE

vanilla ice cream
(1,2,9,10,11wheat)

WARM APPLE AND ALMOND CRUMBLE

vanilla ice cream
(1,2,9,10,11wheat)

STRAWBERRY CHEESECAKE

chocolate biscuit crumb
(1,2,9,11 WHEAT)

LIGHT SICILIAN LEMON MERINGUE ROULADE

wexford strawberries, exotic fruit coulis
(1,2,9)

WARM STICKEY TOFFEE PUDDING

greek yogurt, vanilla ice cream
(1,2,9,11WHEAT)

TIRAMISU

ladyfingers, mascarpone, coffee, amaretto
(1,2,9,11wheat)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)
*Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14
allergens are used in the Kitchen*





YOUR NEXT DAY CELEBRATIONS

Should you wish to continue your celebrations and relive the amazing memories of the day before with family and friends in a relaxed and informal environment; then why not enjoy a BBQ on the Dunes Bar terrace (subject to availability) or hot buffet options the day after your wedding.

The Dunes Bar is the most perfect setting for a BBQ or buffet, situated to the front of the resort.

DINING OPTIONS

Our Dunes Bar BBQ includes 3 hot options and 2 salads
€35.00 per person

Hot buffet to include a choice of 2 main courses and a selection of salads
from €32.50 per person

Finger food menus from
€16.00 per person

WITH OUR COMPLIMENTS

Reserved area in Dunes bar or Dunes Terrace (Weather Permitting)
Live music every Saturday night

CONTACT DETAILS

Please contact the Events team at 053 91 29956 or email
events@ravenportresort.ie

