



# RAVENPORT RESORT

Warmest congratulations on your engagement!

We are honoured that you are considering Ravenport Resort as the backdrop for your special day. It warms our hearts to think about the love story that could unfold within our walls and the memories that you will cherish forever.

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 perfect day and we are delighted to be part of the celebration and contribute to the magic of your wedding day.

Once again, congratulations on your engagement and thank you for considering Ravenport Resort.

If you have any further questions, or wish to arrange an appointment with our dedicated wedding team, please do not hesitate to contact us at [reservations@ravenportresort.ie](mailto:reservations@ravenportresort.ie) or on +353 53 91 89909

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Shane Carroll  
General Manager  
Ravenport Resort



# Sycamore

Fresh Breast of Chicken, O'Neill's Bacon and Crossabeg Mushroom in  
a Wexford Cream Sauce with Fresh Herbs & Dressed Leaves in  
a Golden Puff Pastry Case

Or

Roast Fresh Wexford Vegetable Soup with Homemade Crème Fraiche

Baked Fillet of Fresh Roast Salmon, Chive Pomme Puree, Irish Sea Salt  
Pesto, Lemon Beurre Blanc

Or

Lemon & Thyme Butter Basted Turkey, Honey Baked Ham  
Purple Sage and Green Onion Stuffing  
Rich Roast Gravy

Assiette of Dessert

Tea / Coffee

After Dinner Mints



# Oak

Please Choose From Our Menu Selection

One Starter or Soup

Choice of Two Main Courses

One Dessert

Tea / Coffee

After Dinner Mints



# Civil Ceremony

Allow Us to Host Your Civil Ceremony

Red Carpet aisle with Candle lit Lanterns

Integrated Sound System for use for Speeches and Background Music

Exclusive hire of our Monterey Suite

Built in Projector and Screen

Photo opportunities within our grounds



The above packages are based on a minimum of 100 Guests.  
If you would like a wedding package tailored to your needs,  
please enquire with our Wedding Team.  
T & C apply

# With Our Compliments

Red Carpet Arrival & Champagne for the Bridal Party

Freshly Brewed Tea & Coffee

Arrival Reception with Homemade Mini Scones with Cream & Jam, Wexford Strawberries dipped in Chocolate (Seasonal), Homemade Cookies

Personalised Wedding Menu

Personalised Table Plan

Cake knife & Stand

5 arm Candelabras

Crisp White Table Linen & Napkins

Mood lighting

Exclusively yours: One Wedding per day

Built in Projector and Screen

Bar Extension

Evening Reception for 100 guests

Freshly Brewed Tea or Coffee

Sandwiches, Cocktail Sausages, Chicken Goujons & Mini Pizza Slices

Menu tasting for the wedding couple in Samphire Restaurant.

Overnight accommodation in our Honeymoon Suite with Full Irish Breakfast the next day

Exclusive Private Bar within our Monterey Suite

Photo opportunities within our grounds

Integrated Sound System for use for Speeches and Background Music

Special Guest Accommodation Rates for up to 10 Rooms

6 Months leisure club membership (Non-transferable)

1st Anniversary overnight accommodation  
with dinner in Samphire Restaurant



# Menu Selection

## Starters

Fantail of Warm Creole Chicken, Baby Cos, Crispy Bacon, Parmesan Shavings, Ciabatta Croutons, Creamy Caesar dressing

Toonsbridge Buffalo Mozzarella, Ripe Plum Tomato, Genovese Basil Pesto, Organic Wexford Leaves, Aged Balsamic syrup

Chicken Fillet, O'Neill's Bacon and Crossabeg Mushroom in a Wexford Cream Sauce with Fresh Herbs & dressed leaves in a Golden Puff Pastry Case

Spring Roll of Duck Confit, Hoi Sin Syrup, Light Kimchi Salad

5 Hour Slow cooked Pork Belly, O'Neill's Black Pudding Croquette, Granny Smith puree, Pink Lady Micro leaf Salad, Homemade Honey Mustard Dressing

Baked Brie, Caramelized Shallot & Green Onion Tartlet, Sundried Tomato Tartare, Wild Rocket salad, Balsamic Modena Reduction

Timbale of Ballyhack Smoked Salmon, Killowen Cream Cheese & Crisp Fennel, Candied Lemon dressing & Watercress

Citrus crumbed Wexford Seafood Fish Cakes, Smoked Paprika & Pickled Lime Aioli, Mizuna Salad with a Champagne Salsa



# Menu Selection

## Soups

Roast Fresh Wexford Vegetable Soup with Homemade Crème Fraiche

Roast Plum Tomato, Orange Pepper & Purple Basil

Baby Carrot & Coriander Soup, Toasted Cumin Croutons

Potato, Leek & Crème Fraiche Soup, with Chive Oil

Sweet Potato & Lemongrass Soup, Pickled Ginger Syrup

Creamy Wexford Seafood Chowder

## Sorbets

Raspberry & Elderflower Sorbet

Sicilian Lemon Sorbet

Wexford Strawberry Sorbet

Gin & Tonic Sorbet

Champagne Sorbet



# Menu Selection

## Mains

Roast Sirloin of Prime Irish Beef, Melting Leeks, Horseradish Cream & a Shallot & Thyme Jus  
(Supplement)

Slow Cooked Beef Feather Blade, Champ Mashed Potato, Sweet Potato Crisps, Rosemary Jus

Charred Fillet of Prime Irish Beef, Fondant Potato, Wexford Wild Mushrooms, Roast Peppercorn Sauce  
(Supplement)

Lemon & Thyme Butter Basted Turkey & Honey Baked Ham, Purple Sage and Green Onion Stuffing, Champ Mashed Potato, Rich Roast Gravy

Baked Fillet of Fresh Roast Salmon, Chive Pomme Puree, Irish Sea Salt Pesto, Bitter Lemon Beurre Blanc

Pan Roasted Kilmore Cod Steak, Fine Herb Potato Cake, Rainbow Carrots, Citrus Dill Crème Fraiche





# Menu Selection

## Mains

Baked Fillet of Kilmore Quay Hake wrapped in Sweet Potato Ribbons, Light Prawn Mousse, Sprouting Broccoli & Purple Kale, Lemon & Lime Hollandaise

Grilled Fillets of Marinated Bass, Herb Fondant Potato, Champagne Salsa, Pea Shoots

Fillet of Fresh Chicken Roulade with a Screen Potato, Tarragon & Enniscorthy Bacon Stuffing, Glazed Baby Vegetables & a Bearnaise Glaze

Roast Supreme of Chicken with a Mild Chorizo Butter under the skin, Caramelised Shallots, Crisp Colcannon Potato Cake, Red Wine Reduction

Stuffed Roast Pork Fillet with Apricot, Cashew & Coriander, wrapped in Smoked Bacon with a Dried Port & Plum Sauce



# Menu Selection

## Sides

### **Potato Options**

Creamed Potato

Champ

Colcannon

Fondant Potato

Roast Potato

Potato Croquette

Potato Gratin

Sauté Herbed Baby Screen Potatoes

### **Vegetable Options**

Carrot

Turnip

Parsnip

Mange Tout

Sugar Snaps

Broccoli

Sprouting Broccoli

Sprouts

Mixed Leaf Salad



# Menu Selection

## Desserts

Trio of crisp Profiteroles with indulgent Crème patisserie,  
Chocolate Fudge Ganache

Warm Homemade Belgian Chocolate & Walnut Brownie, Cookie  
Ice cream

Wild Berry & Crisp Apple Crumble, Oats & Brown Sugar,  
Raspberry Ripple Ice Cream

Up-side down Baileys & Honeycomb Cheesecake pot with a  
Chocolate Biscuit Crumb

Light Lemon Meringue Roulade, Wexford Strawberries, Chantilly  
Cream

Warm Sticky Toffee Pudding, Salt Caramel Sauce, Vanilla Bean  
Ice Cream

Assiette of Ravenport Desserts





# RAVENPORT

RESORT

Ravenport Resort

Kilmacoe

Curracloe

Co. Wexford

Y21WEOV

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