

Platinum Wedding Package

WEDDINGS AT FLAGSTAFF LODGE NEWRY

YOUR WEDDING DAY IS UNDOUBTEDLY ONE OF THE MOST EXCITING AND IMPORTANT DAYS IN YOUR LIFE. THEREFORE, GREAT CARE AND ATTENTION HAVE BEEN TAKEN IN CREATING OUR WEDDING PACKAGES. Let us take the worry and strain away from you, so that you're free to relax and enjoy the celebration whilst we look after the arrangements. Please call into the Lodge to see the facilities we have available and to have a talk with one of our banqueting team.

OUR PLATINUM PACKAGE INCLUDES THE FOLLOWING:

- Red Carpet welcome on arrival with Champagne for the Bridal Party
- Wide choice of menus to suit your particular needs (including vegetarian options)
- Complimentary overnight accommodation for the Bride and Groom
- Centre pieces on all tables and use of our cake stand and knife
- Extensive complimentary car parking
- Personal attention throughout the day by a member of the management team who will act as toastmaster if required
- Discounted accommodation for guests attending the wedding
- Damask chair covers / Fairy light Back Drop
- Evening Wedding Supper (5 items)
- Strawberries & Sparkling Cava
- Tea / Coffee with Shortbread
- Open Toast
- 2 Complimentary Rooms
- Lace Table Cloths
- Wine served twice
- 5 Course Dinner Menu
- Bridal Suite
- Minimum Numbers Fri & Sat - 110
- Minimum Numbers Sun - Thur - 60

PRICES PER PERSON:

2017 - £49.95
2018 - £50.95
2019 - £51.95



Wedding Menu Selection

PLATINUM PACKAGE

5 COURSE MEAL FROM OUR MENU SELECTOR

STARTER - CHOOSE ONE STARTER

SOUP - CHOOSE ONE SOUP

MAIN COURSE

CHOOSE TWO MAIN COURSES / VEGETARIAN OPTION

DESSERT - CHOOSE ONE DESSERT

STARTERS

CHILLED MELON FAN WITH FOREST BERRIES AND MANGO CHUTNEY

CLASSIC CAESAR SALAD

CRISP COS LETTUCE BOUND TOGETHER IN OUR OWN CAESAR DRESSING,
TOPPED WITH SMOKED CHICKEN AND CRISPY BACON

CHICKEN AND MUSHROOM VOL-AU-VENT

SOUPS

CREAM OF VEGETABLE

CREAM OF POTATO AND LEEK

WILD MUSHROOM AND SMOKED BACON

ENTREES

TRADITIONAL TURKEY AND HONEY BAKED HAM WITH A SAGE AND ONION STUFFING

PRIME ROAST SIRLOIN OF BEEF SMOTHERED IN A CHASSEUR SAUCE (OTHER SAUCES AVAILABLE)

ROAST THYME SUPREME OF CHICKEN WITH CHILLI, ONION,
BACON & ROAST POTATOES SERVED WITH A WILD MUSHROOM SAUCE

OVEN ROASTED COD WRAPPED IN SMOKED BACON WITH A LEMON & DILL VELOUTÉ & BUTTERED GREENS

*ALL ABOVE SERVED WITH A SELECTION OF SEASONAL VEGETABLES
AND A CHOICE OF CREAMY MASH AND ROAST POTATOES*

DESSERTS

CHEF'S SHERRY TRIFLE SMOTHERED IN SAUCE L'ANGLAISE & FRESH STRAWBERRIES

MERINGUE STACK TOPPED WITH A VANILLA CREAM, SEASONAL FRUIT AND WILD BERRY COULIS

MEDLEY OF HOMEMADE SWEETS

DEEP BASED CHEESECAKE RANGE OF FLAVOURS AVAILABLE, PLEASE SPECIFY

EVENING SUPPER WEDDING SELECTOR

CHOICE SELECTION OF FRESHLY CUT SANDWICHES

CAJUN CHICKEN GOUJONS WITH GARLIC MAYO / SWEET CHILLI DIP

BAIRDS COCKTAIL SAUSAGES

HOUSE SPICY CHICKEN WINGS WITH GARLIC MAYO / SWEET CHILLI DIP

MINI SAUSAGE ROLLS

HOME CUT CHIPS

SELECTION OF DIPS