

WEDDINGS AT THE STRAND CAHORE

The Strand Cahore is in the unique position overlooking the Irish Sea to Wicklow Head with the most spectacular views, beautiful sunsets, sun and moon rises in the country.

With our award winning food, first class service and five star hospitality, we can host the most intimate of weddings from 20 guests in our restaurant to 120 guests in the Cliff Garden Bohemian Tent.

Our dedicated, professional and committed team will assist you in the planning of all aspects of your day, offering a bespoke wedding day that you and your guests will cherish forever.

ARRIVAL RECEPTION

PLEASE CHOOSE I OF THE FOLLOWING OPTIONS

OPTION 1 - AFTERNOON TEA €12PP

Organic Egg & Chive Mayonnaise Smoked Salmon, Cream Cheese & Pickled Cucumber Roulade Roast Free Range Chicken with Herb Aioli

> Strawberry Mousse Tart Mini Opera Gateau Macaroon Selection

Freshly Brewed Tea/Coffee

OPTION 2 - GRAZING BOARDS €15PP

Tomato & Basil Bruschetta Meadowfield Goats Cheese & Caramalised Onion Bruschetta Garlic and Beetroot Hummus with Chargrilled Sourdough & Basil Pesto

Charcuterie & Selection of Irish Cheeses with Homemade Apple Chutney and Isle of Crackers

Freshly Brewed Tea/Coffee

ARRIVAL DRINKS

PLEASE CHOOSE UP TO A MINIMUM OF 2 AND MAXIMUM OF 3 OF THE FOLLOWING

Prosecco Guinness 1/2 Pints

€9pp €3.50pp

Long Neck Beer No-Jito Cocktail

€5pp €5pp

Pimms Classic Cocktail Bellini Cocktail

€4pp €6pp

Mulled Wine Mulled Cider

€5pp €5pp

THE MAIN EVENT

PLEASE CHOOSE I OF THE FOLLOWING OPTIONS

OPTION 1 - €60PP.

Starter

Salmon Beetroot Gravlax .

Soup

Apple & Celeriac with Toasted Walnuts

Sorbet

Gin & Pink Grapefruit

Main

Braised Pork Belly with Calvados Jus

Or

Halibut with Braised Fennel & Chervil Beurre Blanc

(Vegetarian/Vegan Silent Option)

OPTION 2 - €50PP

Starter

Salmon Beetroot Gravlax

Or

Apple & Celeriac with Toasted Walnuts

Main

Braised Pork Belly with Calvados Jus

Or

Halibut with Braised Fennel & Chervil Beurre Blanc

(Vegetarian/Vegan Silent Option)

OPTION 3 - €40PP

Soup

Apple & Celeriac with Toasted Walnuts

Main

Braised Pork Belly with Calvados Jus

Or

Halibut with Braised Fennel & Chervil Beurre Blanc (Vegetarian/Vegan Silent Option)

THE SWEET FINISH

PLEASE CHOOSE 1 OF THE FOLLOWING OPTIONS

OPTION 1 - SHARING PLATTERS - €10PP

Sharing Platters of Strand Cahore Desserts

Dark Chocolate Oreo Brownie (VF)
Lemon Curd Tart
Wexford Strawberries & Cream Meringues
Profiteroles

OPTION 2 - €8PP

Apple Tart Tatin Vanilla Bean Custard

Or

Sticky Toffee Pudding Salted Caramel Ice Cream

THE MIDNIGHT DASH

PLEASE CHOOSE 1 OF THE FOLLOWING OPTIONS

OPTION 1 - €11pp

OPTION 2 - €10pp

Slider Burgers, Breaded Cornfed Chicken Pieces & House Fries Veggie Nachos topped with Salsa, Wexford Cheddar & Guacamole

OPTION 3 - €9pp

Selection of Eucalyptus Wood Fired Pizzas

OUR FAVOURITE THINGS

WITH OUR COMPLIMENTS

Pre-Wedding Consultations - all couples are furnished with a Master Plan to assist in the planning and execution of their wedding

All weddings can avail of The Strand Cahore Wedding Stationery Suite as per wedding brochure design

Editable Digitals *not including print:

Wedding Invite RSVP card Welcome Sign Table Seating Plan Table Numbers

Wedding Tasting for the couple *additional guests charged pro-rata
Complimentary Champagne for the couple on arrival
Traditional Sweet Jars by LSA *not including sweets
Outdoor Fire Pits & Lanterns
Blankets & Miniature Hot Wat Bottles
Tea Lights and Bud Vase Florals for all tables *additional florals charged pro-rata

Vintage Cake Stands Vintage Welcome Easel

Bar extension until 1.30am *last orders

THINGS TO NOTE

Weddings are hosted outside of peak months June, July & August including Friday's and Saturday's of Bank Holiday Weekends

Weddings up to 40 guests are hosted in our Restaurant & Courtyard Exclusively

Weddings up to 120 guests are required to avail of the Cliff Garden Bohemian Tent overlooking the sea with all hire and associated costs charged separate to the above

Weddings exceeding 40 guests and up to 80 guests who do not wish to avail of the Cliff Garden Bohemian Tent can hire the entire building exclusively *exclusive hire charge varies according to season

All weddings are subject to choosing a minimum of

Arrival Reception Main Event Sweet Finish Midnight Dash

Arrival Drinks reception can be chosen additionally at your discretion

Menu items can be changed on request but may incur an additional cost such as beef

Wine is charged separately - wine lists supplied on request Corkage can be availed of at €10 per bottle of wine and €15 per bottle of champagne

No other food or drink with the exception of a HACCP approved wedding cake are permitted on to the property

All guests vacate the Cliff Garden Bohemian Tent at 12am and move to the main Bar and Restaurant with all amplified music finishing at this time

Additional Bar extension can be applied for on request