

THE STRAND CAHORE
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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 220 guests in a marquee overlooking the sea.

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 1 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 & Caramelised
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
€9pp

Long Neck Beer
€5pp

Pimms Classic Cocktail
€4pp

Mulled Wine
€5pp

Guinness 1/2 Pints
€3.50pp

No-Jito Cocktail
€5pp

Bellini Cocktail
€6pp

Mulled Cider
€5pp

THE MAIN EVENT

PLEASE CHOOSE 1 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

Slider Burgers, Breaded Cornfed Chicken
Pieces & House Fries

OPTION 2 - €10pp

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 90 guests are hosted in our Restaurant and Sea View Restaurant.

Weddings up to 220 guests are required to avail of a Marquee 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 a Marquee 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 Marquee 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

Prices may change according to inflation rates and current economic trends