



OSPREY  
WEDDINGS

Wedding Packages



T: 045 901332 E: [weddings@osprey.ie](mailto:weddings@osprey.ie) W: [www.ospreyhotel.ie](http://www.ospreyhotel.ie)

# ALL OSPREY WEDDING PACKAGES INCLUDE THE FOLLOWING FOR YOUR SPECIAL DAY

- Experienced co-ordinator to assist with the details of your special day
- Red carpet arrival with chilled champagne for the wedding couple
- Candelabras or glitter globe centrepieces with mirror base for each table
- Chair cover and sashes
- Personalised menu and table plan
- Complimentary late bar extension
- Complimentary wedding suite with champagne breakfast the following morning
- Complimentary overnight bed and breakfast for two executive rooms and preferential bedrooms rates for your guests
- A complimentary menu and wine tasting for the wedding couple, three months prior to your wedding date (Sunday – Thursday only)



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# DOVE PACKAGE – 2019 | €59 PER PERSON 2020 | €62 PER PERSON

## ON ARRIVAL

**Cosmopolitan Cocktails, Freshly Brewed Tea & Coffee and Selection of Cookies**

*Upgrade to 3 Canapés per person | €8 supplement*

## STARTERS

**The Osprey Caesar Salad**

*with smoked bacon, croutons, marinated anchovies, parmesan cheese, crisp baby gem lettuce*

**Smoked Chicken and Chorizo Vol au Vent** *basil oil, seasonal leaves*

**Cream of Vegetable Soup** *served with homemade brown bread*

**Leek & Potato Soup** *served with homemade brown bread*

**Smoked Haddock Potato Cake** *creamed leeks, saffron aioli, salsa verde*

## MAIN COURSES

**Grilled Fillet of Atlantic Hake**

*potato fondant, cauliflower purée, creamed spinach, trio tomato dressing*

**Roast Breast of Irish Free-Range Chicken**

*truffle scented pomme purée, pancetta crisp, butternut squash, natural jus*

**Roast Turkey and Ham**

*sage stuffing, chauteaux potato, sausage meat and chestnut stuffing, carrot purée and red wine gravy*

**Seared Fillet of Clare Island Salmon**

*potato fondant, pea purée, fresh mussel and saffron cream*



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# DOVE PACKAGE – 2019 | €59 PER PERSON *continued* 2020 | €62 PER PERSON

## DESSERTS

**Osprey Assiette of Desserts**

FRESHLY BREWED TEA OR COFFEE

GLASS OF HOUSE WINE PER PERSON

## EVENING RECEPTION

**Selection of Freshly Made Sandwiches, Honey Mustard Cocktail Sausages and Chicken Goujons**

Choose one dish from each course and two from the main course options

€4 Supplement applies if you require a choice of Starter, Soup, Dessert



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# SWAN PACKAGE – 2019 | €65 PER PERSON 2020 | €69 PER PERSON

## ON ARRIVAL

**Prosecco or Cosmo Cocktail Reception, Freshly Brewed Tea & Coffee and Mini Scones**

Upgrade to 3 Canapés per person | €8 supplement

## STARTERS

**Assiette of Clare Island Salmon** *fresh and smoked salmon rilette, orange baby caper, saffron dressing*

**Ardsallagh Goats Cheese and Shallot Tart** *aged balsamic reduction, rocket*

**Chicken and Bacon Terrine** *white wine and vanilla poached baby pear, white truffle aioli*

**Confit Leg of Barbary Duck** *white bean and vegetable ragout, plum gel*

**Chicken Liver Pâté** *spiced apple chutney, sourdough croute*

## SOUP

**Woodland Mushroom Soup | Spiced Cauliflower Soup | Roast Root Vegetable Soup**

## SORBET

**Raspberry and Gin Sorbet | Coconut and Malibu Sorbet**

## MAIN COURSES

**Slow Roast Feather Blade of Irish Beef**

*red wine onion, parsnip purée, flat cap mushroom and beef jus*

**Roast Breast of Irish Free-Range Chicken**

*truffle scented pomme purée, pancetta crisp, toasted pumpkin seeds, natural jus*



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# SWAN PACKAGE – 2019 | €65 PER PERSON *continued* 2020 | €69 PER PERSON

## MAIN COURSES *continued*

**Seared 6oz Fillet of Irish Beef** (€5 Supplement)

*roast garlic, wild mushroom crust, carrot purée, mash, bourguignon jus*

**Grilled Fillet of Atlantic Hake**

*potato fondant, cauliflower purée, creamed spinach, trio tomato dressing*

**Roast Turkey and Ham**

*sage stuffing, chauteaux potato, sausage meat and chestnut stuffing, carrot purée and red wine gravy*

**Seared Fillet of Clare Island Salmon**

*potato fondant, pea purée, fresh mussel and saffron cream*

## DESSERTS

**Lemon Meringue Tart** *Italian meringue, raspberry sorbet* | **Strawberries and Cream Meringue Nest** *chocolate drizzle*

**Warm Apple and Berry Crumble** *vanilla bean ice cream* | **Osprey Assiette of Desserts**

## FRESHLY BREWED TEA OR COFFEE

## HALF BOTTLE OF SPECIALLY SELECTED HOUSE WINE PER PERSON

## EVENING RECEPTION

**Beef Sliders with Blue Cheese Glaze and Tomato Relish, Honey Mustard Cocktail Sausages**

Choose one dish from each course and two from the main course options

€4 Supplement applies if you require a choice of Starter, Soup, Dessert



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# OSPREY PACKAGE – 2019 | €80 PER PERSON 2020 | €80 PER PERSON

## ON ARRIVAL

**Prosecco or Bellini Cocktail Reception, Freshly Brewed Tea & Coffee and Canapés**

*Choice of 6 Canapés*

## STARTERS

**Crispy Smoked Cod and Parsley Fish Cake** *caper and raisin purée, micro leaves*

**Smoked Chicken and Chorizo Vol au Vent** *basil oil, seasonal leaves*

**Pan Seared Kilmore Quay Scallop** *pear and horseradish relish, broad bean, peashoot and smoked bacon salad*

**Confit Leg of Barbary Duck** *white bean and vegetable ragout, plum gel*

**Chicken Liver Pâté** *spiced apple chutney, sourdough croute*

## SOUP

**Cream of Celeriac and Bacon Soup** *whipped blue cheese cream*

**Asian Style Sweet Potato Soup** *coconut, ginger and chilli*

## SORBET

**Lime and Mojito Foam Sorbet | Raspberry and Gin Sorbet | Earl Grey and Lemon Sorbet**

## MAIN COURSES

**Seared 6oz Fillet of Irish Beef**

*roast garlic, wild mushroom crust, carrot purée, mash, bourguignon jus*

**Pan Fried Fillet of Seabass**

*buttered asparagus, tenderstem broccoli, lemon and chive Beurre Blanc, salsa verde*



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# OSPREY PACKAGE – 2019 | €80 PER PERSON *continued* 2020 | €80 PER PERSON

## MAIN COURSES *continued*

**Braised Shank of Irish Lamb** *herb mash, celeriac purée, root veg and rosemary jus*

**Slow Roast Feather Blade of Irish Beef**

*red wine onion, parsnip purée, flat cap mushroom and beef jus*

**Cajun Baked Fillet of Salmon** *potato fondant, pea purée, fresh mussel and saffron cream*

**Roast Breast of Irish Free-Range Chicken**

*truffle scented pomme purée, pancetta crisp, toasted pumpkin seeds, natural jus*

## DESSERTS

**Warm Chocolate Fondant** *valrhona chocolate ice cream, orange purée*

**Classic Crème Brûlée** *sablé Breton, apple compote*

**Osprey Assiette of Desserts**

**Lemon Meringue Tart** *Italian meringue, raspberry sorbet*

## FRESHLY BREWED TEA OR COFFEE

## HALF BOTTLE OF SPECIALLY SELECTED HOUSE WINE PER PERSON

## PROSECCO TOAST

## EVENING RECEPTION

**Selection of Freshly Made Sandwiches and Fish 'n Chip Cones**

Choose one dish from each course and two from the main course options

€4 Supplement applies if you require a choice of Starter, Soup, Dessert



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# A LA CARTE MENU OPTIONS

## ON ARRIVAL

**Cookie Cart**

**Donut Stand/Cart**

**Cheese Board & Artisan Bread Selection**

**Charcuterie Trolley/Stand/Board** *served with cheese and artisan bread*

**Easter: Mini Chocolate Eggs or Cream Eggs**

**Halloween: Toffee Apples, Harvest Theme with Fruit and Nuts etc**

**Christmas: Mulled Wine, Mince Pies, Gingerbread Men**

**Canapé Selection - 3 options for €8.50**

**Mini Caesar Cones**

**Chicken Liver Pâté** *served with homemade soda bread*

**Tomato, Basil and Mozzarella Bruschetta**

**Smoked Salmon Roulade** *served with Guinness bread*



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# A LA CARTE MENU OPTIONS *continued*

## STARTER

**Summer Melon Salad** *raspberry textures, parma ham, grated pecorino cheese, fig*

**Five Mile Town Goats and Shallot Tart** *aged balsamic reduction, rocket*

**Assiette of Clare Island Salmon** *fresh and smoked salmon rillette, orange baby caper, saffron dressing*

**Confit Leg of Barbary Duck** *white bean and vegetable ragout, plum gel*

**Chicken and Bacon Terrine** *white wine and vanilla poached baby pear, white truffle aioli*

**Pan Seared Kilmore Quay Scallop** *pear and horseradish relish, broad bean, peashoot and smoked bacon salad*

**Crispy Smoked Cod and Parsley Fish Cake** *caper and raisin purée, micro leaves*

**Smoked Chicken and Chorizo Vol au Vent** *basil oil, seasonal leaves*

**Chicken Liver Pâté** *spiced apple chutney, sourdough croute*

## SOUP

**Woodland Mushroom** *tarragon and white truffle*

**Asian Style Sweet Potato** *coconut, ginger and chilli*

**Cream of Potato and Leek**

**Rich Tomato, Chilli and Basil**

**Spiced Cauliflower**

**Cream of Butternut Squash and Thyme**



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# A LA CARTE MENU OPTIONS *continued*

## SORBET

**Champagne**

**Fresh Green Apple and Calvados**

**Blood Orange**

## MAIN COURSES

**Grilled Fillet of Atlantic Hake**

*potato fondant, cauliflower purée, creamed spinach, trio tomato dressing*

**Seared 6oz Fillet of Irish Beef**

*roast garlic, wild mushroom crust, carrot purée, mash, bourguignon jus*

**Pan Fried Fillet of Seabass**

*buttered asparagus, tenderstem broccoli, lemon and chive Beurre Blanc, salsa verde*

**Roast Breast of Irish Free-Range Chicken**

*truffle scented pomme purée, pancetta crisp, butternut squash, natural jus*

**Slow Cooked Irish Lamb Shank**

*herb mash, celeriac purée, root veg and rosemary jus*



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# A LA CARTE MENU OPTIONS *continued*

## DESSERT

**Assiette 1** *mini lemon tart, mini strawberry meringue nest, raspberry ripple ice cream*

**Assiette 2** *mini chocolate mousse, mini apple and berry crumble, honeycomb ice cream*

**Warm Chocolate Fondant** *valrhona chocolate ice cream, orange purée*

**Classic Crème Brulee** *sablé breton, apple compote*

## EVENING RECEPTION

**Mini Burgers**

**Marinated Beef Skewers**

**Teriyaki Chicken Skewers**

**Chunky Chips**

**Individual options:**

**Pig on a Spit**

**Fish and Chip Cones**

**Pulled Pork Baps**

**Moroccan Style Lamb Pitta Breads**



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# NOTES



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