



OSPREY
WEDDINGS

Wedding Packages



T: 045 901332 E: weddings@osprey.ie W: 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)



OSPREY
WEDDINGS

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



OSPREY
WEDDINGS

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



OSPREY
WEDDINGS

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



OSPREY
WEDDINGS

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



OSPREY
WEDDINGS

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



OSPREY
WEDDINGS

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 Brulee *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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WEDDINGS

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*



OSPREY
WEDDINGS

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 rilette, 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



OSPREY
WEDDINGS

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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FUN AND FABULOUS

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