

Weddíngs

Congratulations from all here at the Breffni Arms Hotel. You are about to embark on life's most important journey and we here at the Breffni Arms wish to give you every assistance you may require on the way.

Our banqueting suite and lobby has been newly refurbished to a luxurious contemporary style. The banqueting suite is fully air-conditioned and will seat a maximum of 350 guests and a minimum of 100 guests. For smaller weddings, we offer alternative suites.

Please find attached our wedding menu's and package. The menus and packages are a guide and should you wish for something different or have something in mind, please do not hesitate to ask. It is your wedding after all! We will do our best to tailor a package to suit you and your budget.

Our very experienced team are here to help you plan, decide and ultimately arrange your day in the best possible way. Please feel free to come and discuss your ideas and requirements, we will be only too pleased to help and advise as appropriate.

As part of the wedding package we include a complimentary night stay for the Bride and Groom on the wedding night, plus reduced rates for guests attending the wedding. A complimentary tea and coffee reception for all your guests upon arrival, floral arrangements for all the tables, complimentary room hire for the banqueting suite and a red carpet for the arrival of the bridal party.

If you would like to discuss your requirements and details for your very special day, please call us to arrange a mutually suitable appointment date. Whilst here you will be shown the banqueting suite, the bedrooms and any other areas of the hotel which may be of interest.

We really look forward to welcoming you to the Breffni Arms for this- your very special day

With every best wishes and kind regards.

The Wedding Team Breffni Arms Hotel Main Street Arvagh Co. Cavan



## Wedding Package

Includes: Summer Punch/Hot Punch on Arrival

Tea, Coffee & Biscuits on Arrival

Five Course Choice Menu

Half Bottle of Wine Per Person

Evening Reception Food

Late Bar

Complimentary Bedroom for Bride & Groom

The above applies to weddings with a minimum of 100 guests.

## Our wedding package offers the following with our compliments

- A red carpet welcome on arrival Our team will greet you and your guests on arrival
- Complimentary Punch (Hot or Cold) on Arrival
- Champagne or a Drink of your choice on arrival for the Bridal Party
- Freshly Brewed Tea or Coffee and Biscuits for your guests on arrival
- Beautifully designed fresh floral arrangements on all tables
- White Chair Covers and Gold Sash
- Personalized Menu and Table Plan displayed on arrival at Suite Entrance
- Raised Top Table classically decorated with floral arrangement
- Microphones for speeches and background music if required
- Cake Table, Stand and Knife
- Complimentary accommodation for Bride & Groom on the night of your wedding with full Irish breakfast



Wedding Menu

Please find enclosed a large range of menu choices for you to create and personalise your own wedding menu. Choose an Appetizer, Soup, Main Course and Dessert from the following choices



Choose one from the following selection

Warm Salad with Marinated Chicken Slivers, Sweet Chili Marmalade

Smoked Bacon & Mushroom in a Chardonnay Infused Veloute, Served in a Puff Pastry Case

Duet of Melon with a Ginger Scented Red Berry Coulis

Thai Fishcakes with Baby Leaf Lettuce & Mango Salsa

Warm Goats Cheese Tartlette with Red Onion Marmalade, Sun-Blush Tomatoes & Basil

*Terrine of Chicken Liver paté, Crisp salad, served with Caordon of Oxford Sauce* 

Confit of Duck with a honey and ginger sauce, on mixed leaves

Creamed Chicken & Mushroom in a Chardonnay Infused Veloute, Served in a Puff Pastry Case





## Cream of Seasonal Vegetable Soup with Chive Cream

Leek & Potato Soup with Crispy Bacon

Cream of Wild Mushroom Soup

Country Style Cream of Chicken Soup with Garlic Croutons

Creamy Seafood Chowder

Carrot & Corriander Soup with Julienne of Orange



Choose one from the following selection......

Champagne

Passion Fruit

Red Berry

Mango



Main Courses

Choose two from the following selection

Roast Sirloin of Beef with a Red wine & Rosemary Jus

Traditional Roast Turkey & Ham with a Garden Herb Stuffing & Rustic Jus

Supreme of Chicken with a Cream Cheese, Sun-Blush Tomato & Spinach Stuffing, Served with a Light Dijon Sauce

Baked Salmon Fillet with a Chardonnay, Prawn & Parmesan Cream

Duo of Salmon and Cod with a Prawn & Chardonnay sauce

Baked Fillet of Seabass with Lemon Infused Beurre Blanc

Herb Crusted Leg of Lamb with a Rosemary Jus

Baked Supreme of Cod with a Smoked Paprika & Chive Sauce

Main Courses are served with Seasonal Vegetables & Creamed Potatoes Please enquire for Vegetarian Alternatives





Choose one from the following selection

Breffni Arms Medley of Desserts

Warm Apple & Cinnamon Tart with Whipped Cream

Warm Chocolate Fudge Cake with Fresh Cream

Passion Fruit Cheesecake with Jus of Mango & Chocolate

Profiteroles with Rich Chocolate & Grand Marnier Sauce

Warm Apple, Pear & Pecan Nut Crumble with a Vanilla Custard

Meringue Nest with Seasonal Berries, Vanilla Cream & Berry Jus