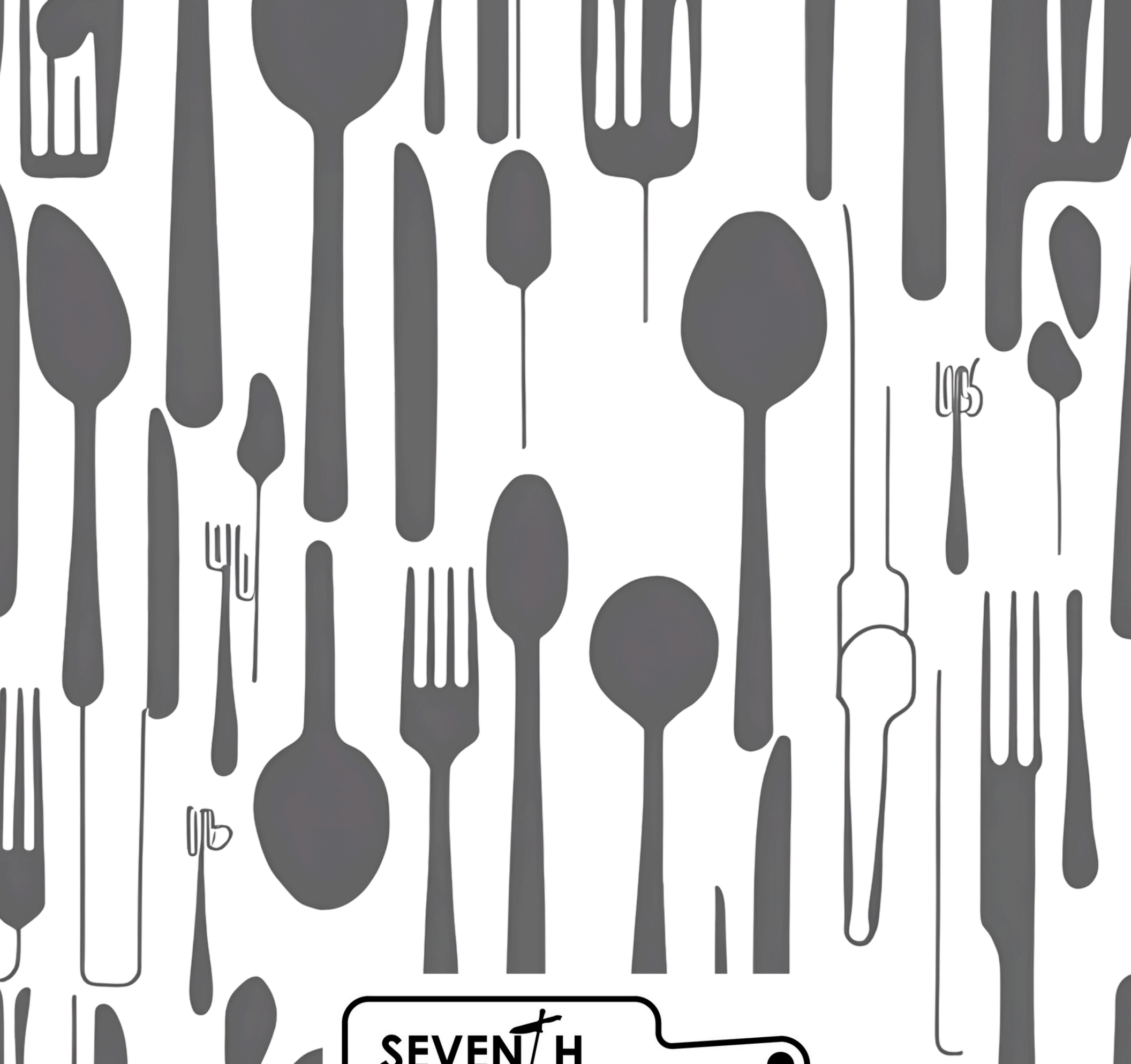




SEVENTH
Catering

045-521433

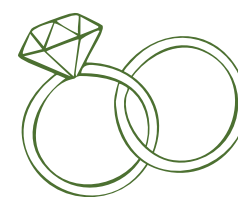
seventheventcatering@gmail.com

www.seventhcatering.com



CILL DARA PACKAGE

€35pp



Arrival Reception

Tea/ Coffee & scones

Dinner

3 Course Dinner Menu

(2 courses for €32pp)

Starter, Main Course, Dessert, Tea & Coffee

Package includes

Room hire

Custom menus

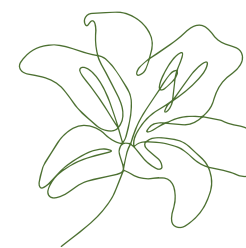
Dedicated wedding co-ordinator

Table linens & table numbers

On site parking



All Prices are subject to change , booking deposit required. For full terms and condition contact any member of our team. The max capacity for wedding events is 80 people.



LILY PACKAGE

€45pp

Arrival Reception

Prosecco on arrival
Tea/ Coffee & scones
Canapes

Dinner

4 Course Dinner Menu
Starter, Choice of Main Course, Dessert, Tea & Coffee

Wine

Glass of wine & top up, house white or red

Package includes

Room hire
Custom menus
Dedicated wedding co-ordinator
Table linens & table numbers
Faux flower arrangements for the tables
On site parking



All Prices are subject to change , booking deposit required. For full terms and condition contact any member of our team. The max capacity for wedding events is 80 people.

ORCHID PACKAGE

€55pp

Arrival Reception

Prosecco on arrival
Tea/ Coffee & scones
Canapes

Dinner

5 Course Dinner Menu
Starter, Soup, Choice of Main Course, Dessert, Tea &
Coffee

Wine

Half a bottle of wine per person, house white or red
Prosecco toast

Evening Reception

Potato Wedges, Honey & Sesame Cocktail Sausages,
Chicken goujon's & Sausage Rolls

Package includes

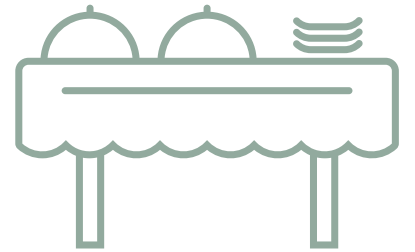
Room hire
Custom menus
Dedicated wedding co-ordinator
Table linens & table numbers
On site parking



All Prices are subject to change , booking deposit required. For full terms and condition contact any member of our team. The max capacity for wedding events is 80 people.



MENU OPTIONS



Starters

Caesar Salad

Homemade soup

Duck Spring Rolls

Chicken & Mushroom vol-au-vent

Tomato Bruschetta

Melon Tail

Main Course

Prime Roast Beef

Roast Turkey & Honey baked Ham

Pan-fried fillet of Seabass

Fillet of Hake

Chicken a la King

Supreme Stuffed Chicken & Bacon Fillet

Vegetarian option available upon request

Slow Roast Lamb shank*

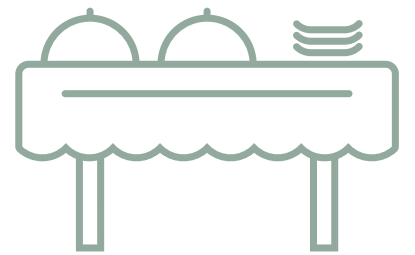
All mains come with a selection of vegetables. Gluten free available upon request.

*Supplemental charge per market value

*All Prices are subject to change , booking deposit required. For full terms and condition contact any member of our team



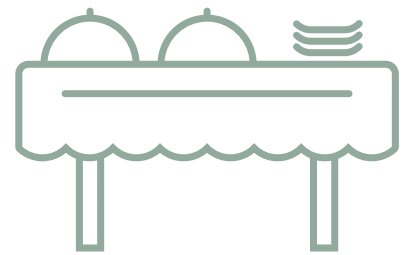
DESSERT OPTIONS



Apple Crumble
Chefs speciality cheesecake
Mini Medley of desserts
Chocolate profiteroles
Apple Tart
Death by chocolate cake
Chocolate brownie
Pavlova
Sticky Toffee Pudding



BUFFET MEALS



Choose from the following options.

1. Choice of 1 main course dish & 3 sides. €13.50* per person
2. Choice of 2 main course dishes and 5 sides. €15.50* per person

Choose from the dishes listed below

Beef Stroganoff
Breast of Chicken Curry
Beef Lasagna
Chicken a la King
Sweet Chilli Chicken
Cottage Pie
Chicken Noodles (Spicy Asian or mild sauce)
Beef Noodle Stir Fry

Sides

Market fresh vegetables
Fries
Baby potatoes
Rice

Mashed potatoes
Side Salad
Potato salad
Coleslaw

All mains come with a selection of breads. Gluten free available upon request.

*All Prices are subject to change , booking deposit required. For full terms and condition contact any member of our team



AFTERNOON TEA



€25 pp

Selection of fresh cut sandwiches

Egg Mayo, Coronation Chicken, Salad, Baked honey & glazed ham.
Smoked Salmon with a chive Mayo on house soda bread
Focaccia Bites topped with mozzarella & Pesto
Warm Tuna Melt
Chicken tenders
Gouda & Parma ham Pin-wheels

Fresh baked Fruit Scones with Clotted cream & Preserves
Custard Tart, winter berries
Short bread cookies
Chef Cheese cake in a chocolate Cup
Lemon Tart

Tea
Herbal Tea
Freshly brewed Coffee

Add Prosecco for €8.50 pp