



OSPREY
WEDDINGS

Wedding Menus



OFF PEAK PACKAGE | €39 PER PERSON

AVAILABLE SUNDAY - THURSDAY

ON ARRIVAL

Freshly brewed Tea & Coffee and Selection of Cookies

STARTERS

Cream of Vegetable Soup or Leek & Potato Soup or Rich Tomato, Chilli and Basil Soup

MAIN COURSES

Roast Breast of Irish Free-Range Chicken

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

Roast Turkey and Ham

sage stuffing, chateaux potato, chestnut purée, thyme gravy

Grilled Fillet of Atlantic Hake

green asparagus spears, lemon and dill potato mousseline, sauce hollandaise

DESSERTS

Apple Crumble *vanilla ice cream* or **Meringue Nest** *fresh fruit, cream*

FRESHLY BREWED TEA OR COFFEE

EVENING RECEPTION

Selection of Freshly Made Sandwiches and Cocktail Sausages

Choose one dish from each course to form your menu.

The following supplements apply if you require choices on any of your courses:

Starter, Soup, Dessert €4 per person | Main Course €5 per person



OSPREY
WEDDINGS

DOVE PACKAGE | €55 PER PERSON

ON ARRIVAL

Cosmopolitan Cocktails, Freshly brewed Tea & Coffee and Selection of Cookies

STARTERS

The Osprey Caesar Salad

with smoked bacon, croutons, marinated cherry tomatoes, 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*

MAIN COURSES

Grilled Fillet of Atlantic Hake

green asparagus spears, lemon and dill potato mousseline, sauce hollandaise

Roast Breast of Irish Free-Range Chicken

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

Roast Turkey and Ham

sage stuffing, chateaux potato, chestnut purée, thyme gravy

Cajun Baked Fillet of Salmon

heritage tomato salsa, sauce rouillie, citrus dressed rocket leaves



OSPREY
WEDDINGS

DOVE PACKAGE | €55 PER PERSON *continued*

DESSERTS

Osprey Assiette of Desserts

FRESHLY BREWED TEA OR COFFEE

GLASS OF HOUSE WINE PER PERSON

EVENING RECEPTION

Selection of Freshly Made Sandwiches, 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 | €62 PER PERSON

ON ARRIVAL

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

STARTERS

Smoked Salmon Salad *with beetroot purée, chive crème fraiche, pink grapefruit, watercress, extra virgin olive oil*

Five Mile Town Goats 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 *or* SORBET COURSE

Woodland Mushroom Soup | Curried Parsnip Soup | Roast Root Vegetable Soup

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

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

roast garlic and forest mushroom mash, burnt onion purée, Irish whiskey sauce



OSPREY
WEDDINGS

SWAN PACKAGE | €62 PER PERSON *continued*

MAIN COURSES *continued*

Grilled Fillet of Atlantic Hake

green asparagus spears, lemon and dill potato mousseline, sauce hollandaise

Roast Turkey and Ham

sage stuffing, chateaux potato, chestnut purée, thyme gravy

Cajun Baked Fillet of Salmon

heritage tomato salsa, sauce rouillie, citrus dressed rocket leaves

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

Sliders and 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 | €78 PER PERSON

ON ARRIVAL

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

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

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

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

MAIN COURSES

Seared 6oz Fillet of Irish Beef

roast garlic and forest mushroom mash, burnt onion purée, Irish whiskey sauce

Pan Fried Fillet of Seabass

baby boiled potato, green beans, shallots and black olives, lemon butter sauce

Braised Shoulder of Irish Lamb

smoked pancetta and white bean, summer pea, lavender scented jus



OSPREY
WEDDINGS

OSPREY PACKAGE | €78 PER PERSON *continued*

MAIN COURSES *continued*

Slow Roast Feather Blade of Irish Beef

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

Cajun Baked Fillet of Salmon

heritage tomato salsa, sauce rouillie, citrus dressed rocket leaves

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



OSPREY
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 €6.50

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*

Smoked Salmon Salad *with beetroot purée, chive crème fraiche, pink grapefruit, watercress, extra virgin olive oil*

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

Curried Parsnip *mango*

Cream of Butternut Squash and Thyme.



OSPREY
WEDDINGS

A LA CARTE MENU OPTIONS *continued*

SORBET

Champagne

Fresh green apple

Blood orange

MAIN COURSES

Grilled Fillet of Atlantic Hake

green asparagus spears, lemon and dill potato mousseline, sauce hollandaise

Seared 6oz Fillet of Irish Beef

roast garlic and forest mushroom mash, burnt onion purée, Irish whiskey sauce

Pan Fried Fillet of Seabass

baby boiled potato, green beans, shallots and black olives, lemon butter sauce

Roast Breast of Irish Free-Range Chicken

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

Slow Cooked Irish lamb shank

colcannon potato, chantenay carrot, pearl onion jus



OSPREY
WEDDINGS

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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