

CATERING BROCHURE

WEDDINGS



CATERING PACKAGE

Our in-house chefs and partnered catering team are passionate about creating unique dining experiences. Our menus are thoughtfully curated and seasonal, yet rich in flavour and design. All of the food we prepare is wholesome & hearty and infused with charm & creativity.

The Château is partnered with an events caterer who has collaborated with the Château for over 15 years to cater for the reception and wedding meal.

Below is a catering package for three-days which can be customized;

ARRIVAL SOIRÉE

Welcome Drink | Sharing Boards

WEDDING DAY

Drinks Reception | Canapes | Wedding Meal | Table Wines

POOL PARTY

Pool Side Pizzas | Barbeque

€280 pp

The Château features The Chandelier Bar and offers the option for a prepaid bar with your choice of selected beverages, including agreed limits on spirits and shots.

THE RECEPTION

Includes 8 varieties of canapés & unlimited bubbles for 1hr 30

Choice of six cold canapés

Cured salmon gravlax with sesame seeds

Vegetable Wrap

Panna cotta serrano

Moelleux with olives , mushroom cream and dried tomato

Duck breast wrap with goats cheese, sun-dried tomato and walnut

Almond shortbread, goat cheese bavaois and fig jam

Artichoke cream tartlet with yuzu pearl and nori leaf

Duck breast, gorgonzola, tomato

Zucchini , pear, mint and arugula roll

Pita bread, mascarpone, dried duck breast and arugula

A spoonful of octopus, shallots, soy and parsley

Vegetable shortbread with red beetroot mouse

Shrimp soaked in vanilla syrup wrapped in pineapple

Vegetable tart and soft cheese on walnut bread

Choice of two hot canapés

Potato and cheddar stick

Shrimp pastry

Calzone cheese & tomato parcel

Mini truffle croque monsieur

Buttermilk snail pastry

Mini burger cheddar

Vegetable Samosa

Herbed fishcake





APPETIZER

One meat option for all guests . Second option vegan/vegetarian only.

Medallion of chicken with foie gras pieces served with chutney

Goat cheese wrapped in shaved serrano ham served with rocket in a balsamic dressing on lightly toasted country bread

Vegetable and mango tartare, artichoke cream (Vegan)

A duo of smoked and gravlax salmon rosettes with pesto coulis

Caviar of aubergine, topped with a light avocado mousse, asparagus spears and a raspberry vinaigrette (Vegan)

Fine layers of watermelon and Charentais melon glazed with maple syrup and lime (Vegan)

Scallop tartare, pea cream, blackcurrant mint coulis , breadsticks +€7

Royale of foie gras , artichoke pureé and smoked duck breast chips +€9

Langoustine roasted with vanilla, apple bed, fennel cream and carrot ginger coulis +€9

A duo of foie gras , with red pineau and cognac, served with fig preserve and toasted bread +€12

THE WEDDING BREAKFAST

One meat option for all guests . Second option vegan/vegetarian only.

Chicken supreme stuffed with mushrooms and Manslois cheese

Breast of a duck glazed with soy and served with wok-fried vegetables

Duck breast with a marchande sauce (red wine sauce)

Cod fillet with a chorizo emulsion served with stir-fried vegetables

Layered potatoes, pan-fried potatoes , Provençal tomatoes & vegetable tian
(vegan)

Timbale (layers) of vegetables, bundle of green beans and vegetable tian
(vegan)

Vegetable lasagne (vegetarian or vegan)

Creamy polenta with vegetables (vegetarian, non-vegan) +€4

Risotto with vegetables (vegan) +€4

Veal cutlet with a cream sauce served with a creamy mushroom risotto +€10

Tournedos of beef, creamed porcini mushrooms +€11

Filet mignon of veal, morel sauce and crushed potato flavoured with truffle oil
+€12

Fillet of sea bass , pessto coulis, crushed potato flavoured with truffle oil +€12

Monkfish confit, lemon caramel sauce or shellfish sauce +€13



FINALE



DESERT

Chocolate raspberry finger - Dark chocolate shell , light Madagascar vanilla cream & fresh raspberries

Seasonal fruit cheesecake

Coconut mousse, exotic sprinkles and banana chips (vegan)

Fresh fruit tart (vegan)

Strawberry and mint tart with lime sorbet (vegan)

Café gourmand & 5 sweet cakes - Bourbon vanilla crème brûlée, dark chocolate mousse, macaron, shortbread, lemon mousse, strawberry-mint dome

Strawberry Cake +€3,50

Blackberry raspberry ingot, vegan lemon crumble (vegan) +€6

Pavlova red fruits and citrus zest - Swiss meringue, mascarpone chantilly and assorted fresh red fruits +€7

Cherry trompe - Vanilla bavaroises , cherry insert and cocoa crumble +€9

Lemon trompe l'oeil +€11

CHEESE & COFFEE

Selection of cheeses and cafe +€8.50

LATE NIGHT MUNCHIES

CHEESE BOARD

Giant wheels of French Cheeses, bread baskets, grapes, crackers, chutneys, dried fruits and nuts

GRAZING BOARD

Sliced cured meats, a variety of giant wheels of French cheeses, crackers, bread sticks, chutneys, hummus, carrot & cucumber sticks, guacamole, baguettes, grapes, olives, dried fruit & nuts

HOT BAPS

Crispy bacon in a seeded bun with choice of sauces

Frankfurt sausage in a brioche roll with a choice of sauces

Slow-cooked pulled pork bap with stuffing and Bramley apple sauce +€3

FANCY FAST FOOD

Cones of french fries

Fried chicken and cones of french fries +€8

Mini cheeseburgers with gherkin and cones of french fries +€8





THE ARRIVAL SOIRÉE

Catering for the arrival night, includes a welcome glass of bubbles

ARTISAN PIZZA

Live pizza station featuring homemade pizzas with a wide selection of toppings and your choice of two salads. Toppings include a variety such as:

Prosciutto, Parma ham, salami, pepperoni, burrata balls, chevron, Parmesan, cheddar, mozzarella, ricotta, corn, peppers, sun-dried tomatoes, mushrooms, rocket, basil, garlic-infused olive oil, balsamic glaze

SHARING BOARD

Pastries and delis are all home made and displayed on boards; Homemade cheesy sausage rolls, scotch eggs, samosas, spring rolls with sweet chilli sauce, sliced cured meats, prawns, duck orange pate, French cheeses, moroccan couscous, carrot & cucumber sticks, grapes, olives, crackers, baguette, hummus, guacamole, chutney, tzatziki dip

MOULES ET FRITES

Classic French dish of mussels cooked in white wine, garlic butter and shallots served with french fries

THE BARBEQUE DAY

POOLSIDE PIZZAS

Unlimited for 1h30

Live pizza station featuring homemade pizzas by the slice with a selection of toppings such as:

Pepperoni, parmesan, mozzarella, corn, peppers, sun-dried tomatoes, rocket, basil, garlic-infused olive oil, balsamic glaze

BARBEQUE

Thick Cumberland sausages, steak hash burgers, teriyaki marinated chicken and choice of four salads.. Add king prawns and salmon for +€10

1. Pesto & pine nut pasta salad - Farfalle pasta, sun-dried-tomatoes, pesto, parmesan and pine nut
2. Walnut & plum salad - Shredded lettuce, plum, walnut, parmesan and olive oil
3. Greek salad - Feta cheese, red onions, mixed lettuce, olive oil and cracked black pepper
4. Caprese salad - Buffalo mozzarella, basil, tomatoes, olive oil and balsamic glaze
5. Mediterranean couscous salad - Couscous, dates, peppers, cucumber, dates, almonds, parsley and mint
6. Chickpea & feta salad - Chickpea, feta cheese, cucumber, dill and lime
7. New potatoes; classic mayonnaise or mustard new potatoes





ADDITIONAL MENU

BREAKFAST

Continental Breakfast €15

Freshly baked croissants and panne au chocolat, egg muffins, granola berry bowls, fresh fruit, cured meats, french cheeses , breads, jams , honey, tea, coffee and orange juice

'Grab & Go' breakfast €10

Available the day of check-out only,

Croissants and panne au chocolat, fruits, tea, coffee and orange juice

LUNCH

A light lunch is available for the wedding day only €15pp

French baguettes accompanied with root vegetable crisps.

Choose 3 fillings;

Pastrami , gherkin and mustard

Brie and cranberry

Duck pate and cucumber

Pistachio prosciutto and sun dried tomato

Honey roasted ham and charente Cheese

DESERT STATION

Variety of home made cakes, cupcakes, tarts and doughnuts €10pp

Custard lemon tart, summer fruits double chocolate brownie, milk chocolate tart, citron meringue tart, caramel almond Daim cake (GF), variety of coated doughnuts

DRINKS PACKAGES

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Table Wines, unlimited for 1hr 30 €20p

Wine & Sparkling, unlimited for 1hr 30 €22pp

Wine, Sparkling & Spritz, unlimited for 1hr 30 €25pp

Buckets of beer, x25 bottles €100

Spirit and mixer x50 €300

CHANDELIER BAR

The Chandelier Bar is fully stocked with local wines , Champagnes , branded spirits , bottled lager, non-alcoholic drinks and soft drinks .

Included in the chateau bar services :

Uniformed bar staff | Glassware | Ice and chilling facilities | Disposal of rubbish and recycling

BAR OPTIONS

Cash Bar - Guests pay for themselves

Pre-Paid Bar - Money is put behind the bar, once this runs out a cash bar will start

Open Bar - All drinks are prepaid by the organiser (agreed parameters on singles , doubles & shots



CHÂTEAU DE LA COURONNE

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