

Kippure Estate



Weddings

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Welcome Drinks

<i>Glass of wine</i>	€ 4.50
<i>Prosecco</i>	€ 5.50
<i>Mini Guinness</i>	€ 5.50
<i>Fruit punch</i>	€ 5.00
<i>Dressed Pimms</i>	€ 5.50



*Welcome to Kippure Estate...
a truly unique wedding venue.*



The River Liffey, Kippure Estate

Ice Cream Van or Chip 'N'Dip

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*Canapés*

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*Smoked Atlantic Salmon On Home-Made
Brown Bread*

Mini Mozzarella & basil pesto tartlets

Chicken liver pâté & red onion relish

Smoked salmon mousse

Parma Ham & caramelized figs

*Selection of Wicklow Cheeses served with
fresh seasonal fruits*

€7 per person

~Starters~

Chicken Liver Pate, Redcurrant & Port Coulis & Baby Mixed Leaves

or

Warm spiced chicken salad, baby leaves served with tangy chive Crème Fraîche

~Soups~

Leek & Potato soup served with herb croutons

or

Cream of Seasonal Vegetable Soup

~Main Courses~

Roast Sirloin of Irish Beef, served with root vegetables in a red Wine Jus

or

Baked Sea bass with Salsa Verde

or

Supreme of Corn fed Chicken with Creamy Pepper Sauce

Selection of Seasonal Potatoes and Vegetables

~Desserts~

Selection of Chefs Desserts

Tea, Coffee



Your wedding reception in our Cransillagh room



Sunset at Kippure Estate

~Starters~

Duo of organic smoked and fresh salmon, home-made cheese & chive bread & marie rose dressed leaves

or

Black charred salmon fillet on a crunchy asian salad

or

Deep fried Brie wrapped in parma ham & rocket leaves dipped in balsamic vinegar

~Soup~

Carrot & Coriander soup served with crème fraiche

or

Cream of mushroom soup served with homemade breads

~ ~ ~

Lemon sorbet

~Main Course~

Traditional roast stuffed turkey & ham with cranberry sauce

or

Baked fillet of Seabass with garlic & lemon butter

or

Roast aged sirloin of Irish beef, red wine & shallot jus served with all the Trimmings

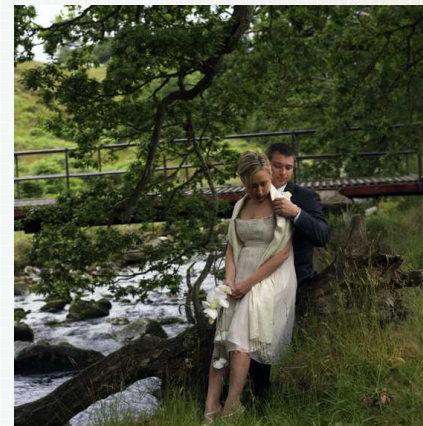
Selection of seasonal potatoes and vegetables

Vegetarian option on request

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Assiette of chef's desserts

Tea & coffee



*Beautifully scenic, unspoilt
countryside*



The Belfry for intimate dining

~Starters~

Quenelles of Dressed Wexford Crab served with baby spinach leaves and a balsamic glaze

or

Salmon & Prawn Bouchee Mousse with a Rocket & Cherry Tomato Salad

or

Warm Cornfed Chicken Caesar Salad, Parmesan Shavings, Croutons & Creamy Dressing

~Soups~

Roast Red Pepper & Tomato Soup

or

Velvety Butternut Squash Served with chilli oil

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Champagne Sorbet

~Main Courses~

Fillet of Beef with wild Mushroom sauce & onion marmalade

or

Fresh Seafood Medley with a white wine sauce & Prawn Velouté

or

Free range Guinea Fowl with a Red Currant Jus

Selection of Seasonal Potatoes and Vegetables

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Assiette of Chefs Desserts

Selection of Wicklow Cheeses, crackers & seasonal chutney

Tea & Coffee

Petit Fours



Memorable Marquee Weddings



Kippure Lodge

SPIT ROAST BBQ €38

Roast pig on a spit

*Baked potatoes
Selection of five salads*

Plus a selection of the following:

*Home-made Irish beef burgers with red onion & Fried onions
served with grated cheese*

Savoury pork or apple & sage sausages

Cajun chicken Drumsticks

Vegetarian Sweet chilli Noodles & roasted Mediterranean veg

BBQ or Hoi Sin pork ribs

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*6oz striploin steak- on request*

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Chef's desert of the day

(Menu available for a minimum of 80 people)



Try something a little bit different...



Outdoor Blessings & Ceremonies

Wine List

We will be delighted to help you to choose a wine suitable for your meal from our extensive wine list.



Corkage

If you wish to supply your own wine or champagne corkage charge applies

*€ 8 per bottle of Wine
€12 per bottle of Champagne*



Evening Buffet

Selection of freshly cut sandwiches with assorted fillings, cocktail sausages, chicken goujons and potato wedges - all served with a choice of dips.

€10 per person



Tailor-made wedding days

The Next Day

Take advantage of our beautiful setting and spend the day here with your guests...

Allow our chef to spoil you with a mouth watering BBQ or Themed menu to suit all tastes.

Prices range from €20- €35per person



Mouth watering BBQ's



Exciting Adventure...

We offer great rates on customised activity programmes when you book your wedding with us. Let us work out an exhilarating next day experience to remember! Perhaps Try our 'Leap of Faith'!