



The Italian Wedding Package

The warmth and sophistication of our new signature Italian menu combined with the style and elegance of Druids Glen Resort sets the tone for a chic Wedding with a difference...

Pre Dinner Drinks Reception

*Glass of Prosecco
Italian Coffee, Tea, Homemade Biscotti
Canapés*

Antipasti Platter to include 5 items & Salad

*Freshly Baked Breads, Extra Virgin Olive Oil, Balsamic Vinegar, Pesto Genovese
Crostini of Goat's Cheese
Marinated Artichokes
Grilled Zucchini & Roast Peppers
Parma Ham
Gubbeen Salami
Garden Salad, SunDried Tomatoes, Olives, Balsamic Dressing*

Soups

**Rustic Tuscan Bean Soup
Roast Tomato & Basil Soup

Optional: Sorbet



Main Course

*Fillet of Beef
With a Parmesan & Fresh Herb Crust
Potato & Garlic Gratin
Chianti Wine Reduction*

***Fillet of Seabass
stuffed with Lemon, Almond and Sun Dried Tomato Couscous
Roast Fennel & Zucchini with Mint
And Citrus & White Wine Sauce*

*Extra vegetables
Sage & Garlic Roast Root Vegetables
(Or in summer: Green Beans and Mangetout with Lemon Butter)*

*Vegetarian option
Roast Stuffed Aubergine with Saffron Custard*

Dessert

Limoncello Meringue Pie, Mixed Berry Compote & Lemon Curd Cream

Price €99 per person

*Optional extra: Limoncello or Amaretto
(As after dinner shot)*

**please choose one option
** denotes €6 supplement charge*