

Silver Mid-week Wedding Package

WEDDINGS AT
FLAGSTAFF
LODGE NEWRY

YOUR WEDDING DAY IS UNDOUBTEDLY ONE OF THE MOST EXCITING AND IMPORTANT DAYS IN YOUR LIFE. THEREFORE, GREAT CARE AND ATTENTION HAVE BEEN TAKEN IN CREATING OUR WEDDING PACKAGES. Let us take the worry and strain away from you, so that you're free to relax and enjoy the celebration whilst we look after the arrangements. Please call into the Lodge to see the facilities we have available and to have a talk with one of our banqueting team.

OUR SILVER MID-WEEK PACKAGE INCLUDES THE FOLLOWING:

- Red Carpet on arrival with Champagne for the Bridal party
- Strawberries and Sparkling Cava for your guests
- Tea/Coffee with shortbread
- Damask chair covers/ fairy light drop back
- Centre pieces on all the tables and the use of our cake stand and knife
- 5 Course Dinner Menu
- Wide choice of menus to suite your particular needs (including vegetarian options)
- Wine served twice
- Evening wedding Supper (5 items)
- Complimentary overnight accommodation for the Bride & Groom
- Competitive accommodation for guests attending the wedding
- Extensive complimentary car parking
- Personal attention throughout the day by a member of the management team who will act as toastmaster if required
- Minimum number: 70

PRICES PER PERSON:

2019 - £49.95

2020 - £50.95

2021 - £51.95

Available Monday - Thursday
November - February

T: 028 3026 3871 WWW.FLAGSTAFFLODGENEWRY.COM



Wedding Menu Selection

SILVER PACKAGE

5 COURSE MEAL FROM OUR MENU SELECTOR

STARTER - CHOOSE ONE STARTER

SOUP - CHOOSE ONE SOUP

MAIN COURSE

CHOOSE TWO MAIN COURSES / VEGETARIAN OPTION

DESSERT - CHOOSE ONE DESSERT

STARTERS

CHILLED MELON FAN WITH FOREST BERRIES AND MANGO CHUTNEY

CLASSIC CAESAR SALAD

CRISP COS LETTUCE BOUND TOGETHER IN OUR OWN CAESAR DRESSING,
TOPPED WITH SMOKED CHICKEN AND CRISPY BACON

CHICKEN AND MUSHROOM VOL-AU-VENT

SOUPS

CREAM OF VEGETABLE

CREAM OF POTATO AND LEEK

WILD MUSHROOM AND SMOKED BACON

ENTREES

TRADITIONAL TURKEY AND HONEY BAKED HAM WITH A SAGE AND ONION STUFFING

PRIME ROAST SIRLOIN OF BEEF SMOTHERED IN A CHASSEUR SAUCE (OTHER SAUCES AVAILABLE)

ROAST THYME SUPREME OF CHICKEN WITH CHILLI, ONION,
BACON & ROAST POTATOES SERVED WITH A WILD MUSHROOM SAUCE

OVEN ROASTED COD WRAPPED IN SMOKED BACON WITH A LEMON & DILL VELOUTÉ & BUTTERED GREENS

*ALL ABOVE SERVED WITH A SELECTION OF SEASONAL VEGETABLES
AND A CHOICE OF CREAMY MASH AND ROAST POTATOES*

DESSERTS

CHEF'S SHERRY TRIFLE SMOTHERED IN SAUCE L'ANGLAISE & FRESH STRAWBERRIES

MERINGUE STACK TOPPED WITH A VANILLA CREAM, SEASONAL FRUIT AND WILD BERRY COULIS

MEDLEY OF HOMEMADE SWEETS

DEEP BASED CHEESECAKE RANGE OF FLAVOURS AVAILABLE, PLEASE SPECIFY

EVENING SUPPER WEDDING SELECTOR

CHOICE SELECTION OF FRESHLY CUT SANDWICHES

CAJUN CHICKEN GOUJONS WITH GARLIC MAYO / SWEET CHILLI DIP

BAIRDS COCKTAIL SAUSAGES

HOUSE SPICY CHICKEN WINGS WITH GARLIC MAYO / SWEET CHILLI DIP

MINI SAUSAGE ROLLS

HOME CUT CHIPS

SELECTION OF DIPS