



Finger Buffet Menus

Mustard Honey Glazed Cocktail Sausages
 Selection of Freshly Made Sandwiches
 Golden Fried Homemade Chicken Goujons
with sweet chilli & coriander dip
 Vegetable Satay Wontons
with korma & mango mayonnaise
 Deep Fried Prawns
in light tempura batter with garlic mayonnaise
 Hot & Spicy Chicken Wings
with blue cheese dressing

Sweet Canapés

Chocolate dipped strawberries
 Rocky road skewers
 Mini cassis sorbet cone

Hot & Cold Canapés

Duck Liver Parfait Toast
with red onion compote
 Cured Smoked Salmon
on savoury herb scone
 Caesar Saladette Fine
 Brie With Grape Chutney En Brioche
 Thai Prawns In Crisp Lettuce
with lemongrass
 Welsh Rarebit Gourgues
 Mushroom And Parmesan Risotto Cakes
 Mustard Honey Glazed Chicken Lollipops
 Blue Cheese Glazed Peaches
 Thai beef satay brochettes
 Goats cheese soufflé tartlet



Choice of any 2 items €5 p.p. (€2 p.p. per additional item)

get an amazing
10% Off
 Winter & Midweek Weddings
 Book a Winter (Oct. to Feb.) or Midweek Wedding (Sun. to Thurs.)
 and enjoy 10% off your chosen package with 2 complimentary
 bedrooms for friends & family. Ask our Wedding Team for details!

A Day to Remember

Wedding Packages at the Boyne Valley Hotel & Country Club



BOYNE VALLEY
HOTEL & COUNTRY CLUB

An elegant affair...

From intimate weddings in the Georgian Room to exclusive weddings in our Stameen & Castlewood Suites, the Boyne Valley Hotel & Country Club is without doubt Drogheda's most exclusive wedding venue. All our Brides and Grooms enjoy a host of complimentary extras designed with elegance in mind. They complement our three new Wedding Packages, Silver, Gold & Platinum which each include a five course gourmet meal as well as some very special touches. Easy to follow and offering value and simplicity, they have been carefully crafted by our experienced wedding team, with you in mind.

The following complimentary extras are included in all our Wedding Packages*

- Red Carpet & Champagne for the Bridal Party on arrival
- Personalised menus and table plan
- Cake stand and cake knife
- Elegant chair covers & sashes and crisp table linen
- Menu tasting for bride & groom
- Complimentary car-parking for wedding guests
- Discounted accommodation rates for all guests
- Bridal Suite with Champagne Breakfast on your first morning as Mr & Mrs
- Candelight dinner and overnight accommodation on your 1st wedding anniversary
- 6 month membership of Boyne Valley Leisure Club
- Exclusive use of our landscaped gardens for photographs
- Elegant fairylight backdrop and top table fairylight frill
- Table decoration with candles, mirror centre pieces and top table flower arrangements or candelabras

*Minimum of 100pax



Our Packages

Silver Package

Arrival Reception
of mulled wine/fruit punch, tea/coffee and biscuits

5 Course Gourmet Menu
choice of one starter, one soup, one main course
and one dessert with tea/coffee

Evening Buffet Menu
any two items from finger food menu with tea/coffee

€34 p.p. Sun. to Thurs. €37 p.p. Fri. & Sat.

Gold Package

Arrival Reception
of sparkling wine, tea/coffee and biscuits

5 Course Gourmet Menu
choice of one starter, one soup or sorbet, two
main courses and one dessert with tea/coffee
Up to Half Bottle of Wine with Dinner p.p.

Evening Buffet Menu
any two items from finger food menu with tea/coffee

B&B for Parents of Bride & Groom

€44 p.p. Sun. to Thurs. €47 p.p. Fri. & Sat.

Platinum Package

Arrival Reception
sparkling wine, canapés, tea/coffee and pastries

Resident Musician for Arrival Reception

7 Course Gourmet Menu
choice of two starter, one soup, one sorbet, two main
courses and two desserts with tea/coffee & petit fours
Up to Half Bottle of Wine with Dinner p.p.

Toast drink for all guests

Evening Buffet Menu
any three items from finger food menu with tea/coffee

B&B for Parents of Bride & Groom

€62 p.p. Sun. to Thurs. €65 p.p. Fri. & Sat.

Wedding Menu Selector

Starters

Marinated Thai Chicken
with Asian Salad

with a chilli, lemongrass and
cashew dressing

Trio of Irish Melon
with marinated ginger, watermelon
compresse with raspberry and mint jelly

Parcel of Smoked & Fresh Salmon
mixed baby leaves & warm egg dressing

Goats Cheese Beignets & Salsa Verde
with toasted bruschetta & fresh rocket

Rich Chicken & Mushroom Bouchee
in a roast chicken and thyme
flavoured velvet cream

Smoked Duck, Port Poached
Pears & Hazelnuts **P G**
with baby leaf salad and honey
balsamic dressing

Soups

Cream of Fresh Vegetable Soup
finished with double cream & fresh herbs

Roasted Carrot, Parsnip & Ginger Cream
with crisp parsnips

Cream of Forest Mushroom Soup
with a hint of fresh tarragon

Sorbets

Kir Royale Sorbet
with cassis soaked raspberries

Fresh Mojito Sorbet
with a lime sugar tuile

Apple Martini Sorbet
with apple crisps

Main Courses

Butter Roasted Turkey Breast
& Baked Local Ham
with fresh herb & lemon stuffing
and rich pan gravy

Supreme of Chicken
with herb & spinach stuffing
with a sage & port flavoured jus

Roasted Prime Irish Sirloin **P**
with yorkshire pudding & rich beef gravy

All mains served with seasonal vegetables & potatoes. Vegetarian option available upon request.

Pesto Glazed Baked Salmon Fillet
with roasted peppers, pinenuts and
spinach in basil veloute

Loin of Irish Lamb **P**
with herb mantle, roasted peppers,
pinenuts & spinach in basil jus

Grilled Sea Bass Fillets **P**
with risotto cakes with roasted red
pepper cream and basil infusion

Desserts

Strawberry & Passion Fruit Pavlova
with vanilla cream and soft fruit sorbet

Praline Cream Filled Profiteroles
with chocolate ganache and
bourbon vanilla ice cream

Baileys & White Chocolate
Cheesecake **P G**
with praline crust and
whiskey chocolate cream

Assiette of Miniature Desserts
miniature made favourites
tailored for you

Honeycomb, Vanilla
& Praline Moeleux **P**
with coffee ice cream

Warm Pear & Pistachio
Frangipane Tartlet **P**
with a light raspberry ice cream

P Only available with the Platinum Package **G** Only available with the Gold Package
€3.00 supplement per person for additional choice in any courses



The day after your wedding is a day to spend with your closest family and friends and at the Boyne Valley Hotel we offer a selection of BBQ/Lunch Buffet Menus to suit all budgets and tastes.

Menu 1

Salad Selection

Traditional Coleslaw
Potato & Spring Onion Salad
Plum Tomato & Feta Cheese with Olive Oil Vinaigrette
Seasonal Dressed Green Salad
Selection of Dips & Sauces

Grill Selection

Chefs Special BBQ chicken
Homemade beef burgers with chunky relish
Selection of European Sausages
Baked Potatoes with Sour Cream & Chive
Selection of homemade Breads & Grilled Sourdough
Flatbreads baked by our Chef

€14.95 p.p.* Add 6oz steak/steak tips for €3 supplement or add Dessert option for €3 supplement

**based on a minimum of 15 people.*

Menu 2

Salad Selection

Mixed Baby Leaves with Cracked pepper & Lemon Dressing
Tomato, Onion & Basil Salad
Tossed Pasta Salad with Sundried Tomato & Chorizo
Caesar Salad with Crispy Croutons & Bacon

Grill Selection

Lamb, Mint & Feta Skewers
Thai Red Chicken Curry
Beef & Chorizo Burgers with Salsa & Blue Cheese Dressing
Sweet Potato & Chicken Korma Patties
Baked Potatoes & Sour Cream
Selection of homemade Breads & Grilled Sourdough
Flatbreads baked by our Chef

A Day to Remember

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BOYNE VALLEY
HOTEL & COUNTRY CLUB



Small Weddings & Civil Ceremonies

The Boyne Valley Hotel is a beautiful venue for a civil ceremony or small wedding. We are proud to have played host to many couples as they exchanged their vows.

Our stunning gardens and dedicated banqueting space make us the premier location for your day to remember in Drogheda. Our team work alongside each couple to ensure all details are taken care of. You can be rest assured that your celebration will exceed all your expectations in our beautiful Georgian property.



Small Wedding Menu

Starter

Salad of Tiger Prawn
served with a chilli, mango & lime dressing
Mushroom & Parmesan Risotto Cakes
with toasted hazelnuts & fresh spinach salad
Parcel of Smoked Salmon & Fresh Salmon
with mixed baby leaf salad and warm egg dressing
Goats Cheese Beignets & Salsa Verde
with toasted bruschetta & fresh rocket

Main Course

Roast Prime Irish Beef
with a yorkshire pudding & gravy
Baked Herb Stuffed Chicken
with mushroom cream sauce
Baked Herb Crusted Cod Fillet
with slow cooked leeks and bacon on a mustard cream
Baked Salmon Escalope Holstein
with lemon butter sauce, capers and glazed baby onions
Roast Leg of Lamb
on a parsnip puree, baby vegetable, red currant and a thyme jus
All of the above served with Market Fresh Vegetables & Potatoes

Desserts

Baileys Cheesecake with Coffee Cream
Raspberry & Passion Fruit Pavlova
Delice of Chocolate with Pistachio Praline

