

HOT DISH CHOICES:

- ☞ Chicken Curry
- ☞ Sweet & Sour Pork
- ☞ Chicken a la King
- ☞ Navarin of Lamb
- ☞ Cajun Chicken
- ☞ Seafood Casserole
- ☞ Beef Stroganoff
- ☞ Chicken Tagliatelle in a Chunky Mediterranean Sauce
- ☞ Beef au Poirve
- ☞ Beef & Green Peppers in a Black Bean Sauce
- ☞ Spicy Mexican Beef

VEGETARIAN MAIN COURSES

- ☞ Mixed Bean Casserole
- ☞ Home-made Leek and Potato Gratin
- ☞ Vegetarian Lasagne
- ☞ Individual Vegetarian Pizzas
- ☞ Bell Peppers stuffed with Basmati Rice with a rich Tomato and Basil Ragout
- ☞ Aubergine lightly pan-fried stuffed with Brunoise Ratatouille with Tomato and Caraway Seed Coulis

EVENING FINGER FOOD

- ☞ Tea and Sanwiches €6.00
- ☞ Tea and Biscuits €3.00
- ☞ Cocktail Sausages €2.50
- ☞ Sausage Rolls €2.50
- ☞ Chicken Goujons & Dips €3.75

CANCELLATION POLICY

If cancellation occurs within 6 months of the event, in addition of deposit paid a cancellation fee will apply.

Less than 3 months - 50% of the estimated cost.

1 week prior - full payment of pre-booked service and accomodation.

PRICE INCLUDES:

Our comprehensive wedding package includes:

- ☞ Champagne Reception for Bridal Party on arrival
- ☞ Tea / Coffee / Biscuit Reception on arrival
- ☞ Chair covering included
- ☞ A traditional red carpet welcome on arrival
- ☞ Linen reception tables, with the option of napkins co-ordinated to match your chosen colour scheme
- ☞ Private landscaped gardens for your photographs
- ☞ Printed personalised menu cards for each table
- ☞ Complimentary accommodation for the Bride and Groom in one of our bridal suites
- ☞ Breakfast delivered to your room on the first morning of your honeymoon
- ☞ Reduced accommodation rates for wedding guests who wish to stay overnight
- ☞ 2/3 night packages are available

N.B.: HOTEL CAN ARRANGE THE FOLLOWING:

- ☞ Balloon Company to decorate the Function Room
- ☞ Piper to pipe main course into room
- ☞ Band List
- ☞ Wine List
- ☞ Resident DJ



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Function & Wedding Menu Suggestions 2010

Dundalk, Co. Louth
Tel.: (042) 9321500 Fax: (042) 9321511
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*Menu A**Price: €42.50*

Chicken & Mushroom Vol Au Vent
 Home-made Vegetable Soup
 Roast Stuffed Turkey & Dundalk Ham Served with Cranberry Sauce
 Selection of Market Fresh Vegetables & Potatoes
 Warm Home-made Apple Pie Served with Fresh Cream and
 Vanilla Ice-Cream
 Tea or Coffee

*Menu D**Price: €44.00*

Melon Pearl with Slivers of Parma Ham and Tossed Leaves
 dressed with Raspberry Vinaigrette
 Home-made Mushroom Soup
 Fillet of Salmon with a Seafood Crust set on a Cockle and Cream Sauce
 Selection of Market Fresh Vegetables & Potatoes
 Double Chocolate Gateau with a Rich Butterscotch Sauce & Fresh Cream
 Tea or Coffee

*Buffet Menus***FINGER FOODS:**

Tea, Coffee & Selection of Sandwiches €6.00
 Tea, Coffee, Selection of Sandwiches & Cocktail Sausages €8.50
 Tea, Coffee, Selection of Sandwiches,
 Cocktail Sausages, Sausage Rolls & Savoury filled Vol-au-Vents €12.50
 Tea, Coffee, Selection of Sandwiches, Cocktail Sausages,
 Sausage Rolls, Savoury Vol-Au-Vents & Chicken Goujons with Dips €16.00

Optional Finger Food Available on Request

FORK BUFFET MENUS:

1 Hot Dish, Cold Meats, Salads, Boiled Rice/Baked Potato €18.50
 Choice of Two Hot dishes served with Boiled Rice and Baked Potato
 Freshly Sliced Cold Meat Platter
 Selection of Salads
 Dessert
 Tea or Coffee €25.00
 Vegetable Soup €30.00
 Choice of Two Hot Dishes Served with
 Boiled Rice and Baked Potato
 Freshly Sliced Cold Meat Platter and Salmon Mayonnaise
 Selection of Salads
 Dessert
 Tea or Coffee
 Freshly Carved Roast Breast of Turkey and Dundalk Baked Ham
 served with Fine Herb Stuffing, Savoury Sauteed Potatoes and
 Selection of Salads €19.50
 or
 Prime Roast Sirloin of Beef served with Savoury
 Sauteed Potatoes and Selection of Salads €22.00

*Menu B**Price: €44.00*

Smoked Chicken Salad Served with Mixed Leaves, Cherry Tomatoes, Lardons
 of Bacon & Croutons & Dressed with Balsamic Vinaigrette
 Home-made Leek and Potato Soup
 Prime Roast Sirloin of Beef with a Rich Red Wine Jus
 Selection of Market Fresh Vegetables & Potatoes
 Home-made Baileys Cheesecake with Fresh Cream
 Tea or Coffee

*Menu E**Price: €47.50*

Cream Cheese with Lardons of Smoked Salmon Baked in
 Filo Pastry Set on a Chive & White Wine Sauce
 Home-made Potato & Irish Cheese Soup
 Roast Rack of Cooley Lamb with Turned Roasted Root
 Vegetables Finished with a Shallot & Roast Garlic Jus
 Selection of Market Fresh Vegetables & Potatoes
 Duo of Desserts - Chocolate Cup Filled with Baileys Cream on a Burnt Orange
 Sauce and a Meringue Nest Topped with Fresh Fruit on a Raspberry Coulis
 Tea or Coffee

*Menu C**Price: €39.00*

Fan of Honeydew Melon Served with Mixed Fruit on a Passion Fruit Coulis and Berry Compote
 Home-made Tomato and Basil Soup
 Supreme of Chicken Stuffed with Apple, Thyme & Vintage
 Cheddar Cheese Set on a Bacon & Shallot Jus
 Selection of Market Fresh Vegetables & Potatoes
 Profiteroles with Hot Chocolate Sauce & Cream
 Tea or Coffee

*Menu F**Price: €48.50*

A Duo of Smoked Salmon & Boston Prawn Served with
 Tossed Leaves & a Cordon of Lemon & Tomato Vinaigrette
 Home-made Carrot & Coriander Soup
 Grilled Prime Sirloin Steak Chasseur
 Selection of Market Fresh Vegetables & Potatoes
 Fresh Fruit Pavlova
 Tea or Coffee