

Wedding Reception Packages

Minimum of 50

At The Phoenicia we believe that your special day should be just as you want it to be. We are committed to helping you make your wedding one of the best days of your life.

Our Wedding Reception Packages include the following:

- A bespoke menu, chosen by you.
- Wedding co-ordinator to assist in planning your perfect day
- A Wedding cake to suit number of guests
- Preferential Rates for Wedding Guests to stay at The Phoenicia
- 5 Hours Free flowing, Wines, Water, Spirits and Soft Drinks:

JB whisky	Jack Daniels	Stolichnaya Vodka	Bombay Sapphire Gin
Tequila José Cuervo	Bacardi Rum	Aperol	Campari
Martini dry, red	Malibu	Limoncello	Baileys
Averna	Sambuca	Amaretto	Prosecco
Foreign wines	Cisk lager	Soft drinks	Mixers
Juices	Minerals		

In addition to the above

With 100 guests or more

- Wedding night accommodation in a Superior Room (Minimum of 100 guests)

With 200 guests or more

- An exclusive stunning venue whatever the weather

Select from one of the packages below to create your own bespoke menu, choosing from our selection of delicious Canapés, tempting Bowls and exciting Food Tables.

Classic Package: **€85.00 per person 2019**
€90.00 per person 2020

Canape Reception

Choose 10 Cold Canape's:	7 from section A and 3 from section B
Choose 12 Hot Canape's:	8 from Section A and 4 from section B
Choose 6 Dessert Canape's:	4 from Section A and 2 from Section B

OR

Canape, Bowl & Table

Choose 8 Cold Canape's:	5 from section A and 3 from section B
Choose 7 Hot Canape's:	5 from Section A and 2 from section B
Choose 5 Dessert Canape's:	4 from Section A and 1 from Section B
Choose 2 Bowls:	2 From section A
Choose 1 Table	1 From section A

Silver Package: **€90.00 per person 2019**
€95.00 per person 2020

Canape Reception

Choose 12 Cold Canape's: 6 from section A, 4 from section B and 2 from Section C
Choose 12 Hot Canape's: 6 from Section A, 5 from section B and 1 from Section C
Choose 6 Dessert Canape's: 3 from Section A and 3 from Section B

OR

Canape, Bowl & Table

Choose 9 Cold Canape's: 4 from section A, 3 from section B and 2 from Section C
Choose 8 Hot Canape's: 3 from Section A, 3 from section B and 2 from Section C
Choose 5 Dessert Canape's: 2 from Section A, 2 from Section B and 1 from Section C
Choose 3 Bowls: 2 From section A and 1 from Section B
Choose 1 Table 1 From section A

Gold Package: **€95.00 per person 2019**
€100.00 per person 2020

Canape Reception

Choose 12 Cold Canape's: 5 from section A, 3 from section B, 2 from Section C, 2 from section D
Choose 12 Hot Canape's: 6 from section A, 3 from section B, 2 from Section C, 1 from section D
Choose 6 Desserts: 3 from section A, 1 from section B, 1 from Section C, 1 from section D

OR

Canape's, Bowls & Serving Table

Choose 8 Cold Canape's: 4 from section A, 2 from section B, 1 from Section C, 1 from section D
Choose 8 Hot Canape's: 4 from section A, 2 from section B, 1 from Section C, 1 from section D
Choose 6 Desserts: 3 from section A, 1 from section B, 1 from Section C, 1 from section D
Choose 3 Bowls: 1 from section A, 1 from Section B and 1 from Section C
Choose 1 Serving Table 1 from section A or B

Platinum Package: **€105.00 per person 2019**
€110.00 per person 2020

Canape Reception

Choose 12 Cold Canape's: 4 from section A, 3 from section B, 3 from Section C, 2 from section D
Choose 12 Hot Canape's: 4 from section A, 3 from section B, 3 from Section C, 2 from section D
Choose 6 Desserts: 2 from section A, 1 from section B, 2 from Section C, 1 from section D

OR

Canape's, Bowls & Serving Table

Choose 8 Cold Canape's: 2 from section A, 3 from section B, 2 from Section C, 1 from section D
Choose 8 Hot Canape's: 2 from section A, 2 from section B, 3 from Section C, 1 from section D
Choose 6 Desserts: 3 from section A, 1 from section B, 1 from Section C, 1 from section D
Choose 4 Bowls: 1 from section A, 1 from Section B, 1 from Section C, 1 from section D
Choose 1 Serving Table: 1 from section A, B or C

Reception Package Selector

Cold Canapes

A	B	C	D
Chicken Liver Parfait, Cumberland Jelly	Dolcelatte barquette, asparagus & walnut	Rabbit saddle, tarragon & parmesan aioli	Crab, Vietnamese rice paper, coriander, ginger
Chorizo, sourdough, green olive, tomato	Cured Salmon, beetroot, dill, salmon roe	Quail egg, truffled celeriac remoulade	Foie gras ballontine, pain d'espice
Smoked Salmon, herb mayonnaise	Smoked Eel Gougere	Pickled Herring, apple & onion, yoghurt	Octopus, olives, lemon, harissa
Duck terrine, fig & orange, preserved shallots	Parma Ham, Fig, hazelnut croute	Prawn tartare, citrus, chive, crouton	Quail breast, carob syrup, medjool date, thyme
Marinated anchovy, tomato, aubergine, mint	Pork rilletes, tarragon mustard, pickled onion	Smoked Salmon, blini, quail egg, horseradish	Lobster, shrimp, poppy seed roll
Parma ham, asparagus, mascarpone	Chicken, ceasers dressing, parmesan, pancetta	Goats cheese royal, tomato conserve	Veal carpaccio 'Tonnato'
Pork rilletes, pickled mustard seeds	Rolled Chevre, soft herbs, apple & onion chutney	Egg & Crab, spring onion roll	
Smoked ham hock, apricot chutney	Zucchini & haloumi involtini	Dolcelatte stuffed 'medjool' dates	
Quail Scotchegg, sauce vert	Egg & bacon roll	Roast beef & horseradish roll, fried onions	
Aubergine, ricotta & chive roll	Tuna, horseradish, tomato roll		
Tuna & spring onion roll	Curried chicken bagel		
Egg & mustard roll			

Hot Canapes

A	B	C	D
Caramelised onion tart, goats cheese, thyme	'Croquemonsier'	Beef cheek & goats cheese beignets	Mussels & clams gratin, curry, smoked cheddar
Chicken tulips, smoked mayonnaise	Fish goujons, caper & raisin puree	Salmon pastrami, bagel, citrus mayonnaise	Oyster tempura, thai stir-fry
Chicken & Chorizo skewer	Ham hock & gruyere, gratin	Shellfish termidor, confit new potato	Seared Beef Sirloin, sauce Hollandaise
Crispy Pigs ears, sauce gribiche	Mushroom Palmers	Smoked haddock tart 'Cullen Skink'	Lamb slider, cumin & coriander
'Devils on horseback', date & roquefort	Fried Lamb ravioli, harissa	Spicy fish beignets, coriander & ginger	Guinea fowl Bouchee, leek, tarragon, parmesan
Mushroom 'strudel', celeriac puree	Pork croquettes, apple & vanilla	Quiche, cauliflower, truffle, gruyere	
Salt Cod brandade, garlic aioli	Prawns 'n' potato spagetti, garlic mayonnaise	Lamb, olive & rosemary 'Shepards Pie'	
Tomato tart-fine, olive tapenade, basil	Prawn arancini, parsley sauce	Prawn arancini, soft herbs, squid ink	
Welsh rarebit, ftira, persillade	Rabbit arancini, parmesan & mustard	Tomato, goats cheese & basil arancini	
Cauliflower & goats cheese arancini	Pork & fennel sausage 'en croute', sesame	Bacalao arancini, garlic aioli	
Pork sausage & sage arancini, dijon mustard	Roquefort arancini, apple puree	Beef slider, roquefort & tomato	
Squid ink arancini, lime mayonnaise	Pulled Pork mini pitta, sauerkraut & emmenthal		
Quiche lorraine, truffled celeriac puree			

Desserts

A	B	C	D
Caramelised lemon tart, raspberry	Dark chocolate mousse	Coffee & vanilla pannacotta	Chocolate & hazelnut delice
Chocolate & Grand Marnier tart	Seasonal fruit tart	Ginger creme brulee	Chocolate fudge cake
Orange & ginger jellies	Pear frangipane	White chocolate & passion	Tiramisu, mascarpone & raspberries
White chocolate & vanilla choux	Coffee Choux	Pistacchio macarons	Scotch whiskey truffles
Caramel ice-cream	Scicilian ricotta Canoli	Phoenicia Eclairs	
Coffee macarons	Pictacchio financier		
Citrus meringue			
Traditional Cassata			

Bowls

A		B		C		D	
Gravalx Salmon, dill, cucumber, honey mustard		Asparagus, celeriac remoulade, quail egg		Fresh Sheep cheese, tabbouleh, tomato, lemon		Burrata & lobster, confit tomato, rucola, bottarga	
Ham hock terrine, wholegrain mustard, cornichons		Parma ham, fig & goats cheese, balsamic vinegar		Roast beef, smoked mayo, raw mushroom, radishes		Prawn Cocktail, romain lettuce, avocado, sauce Marie-Rose	
Marinated Swordfish, fennel, pinenuts, caper & raisins		Red peppers 'Basquaise', anchovy, basil, black olives		Scotch Egg, beetroot mayo, lamb's lettuce		Chicken & Foie-gras ballotine, apricot chutney, walnut	
Mediterranean Caponata, sourdough, olive oil, capers		Smoked Mackerel, saffron potato, chive & lime		Seared Tuna Nicoise		Cantaloupe melon gazpacho, white port, honeydew, Serrano ham	
Peking Duck, hoisin, pancake, cucumber		Cucumber & almond gazpacho, almond milk, golden raisins & shrimp		Tomato & red pepper gazpacho, sherry vinegar, basil, croutons		Octopus, preserved lemon couscous, harissa	
Soussed herring, apple & red onion, 'La Ratte' potato		'Coq-au-vin' - bacon lardons, mushrooms, silverskin onions		Beef cheeks 'bourguignon', pomme puree		Seared Angus beef, mushroom ketchup, tomato	
'Waldorf Salad', quail breast, quail egg		Croquant of Pigs Head, truffled celeriac puree, green apple		Lamb fillets, moroccan spices, bulgar wheat, yoghurt & mint		Lobster Bisque, gruyere, Fleuron	
Aubergine Moutabel, pomegranate, lemon oil, pitta bread		Oriental fish cake, ginger, coriander, wasabi mayo		Local sausage, sauerkraut, bacon, quail egg, celeriac puree		Tortellini lobster, squid ink, dill	
Calamari fritti, tartar sauce		Seabass Provencale, mussels, tomato & garlic		'Bacalau'-Squid Ink & Lime-Prawn - <i>Arancini</i>			
Confit Pork belly, pear & ginger chutney, pok-choi		Smoked potato & leek puree, ham hock, chive oil		Celeriac & chestnut veloute, mushroom fricasee			
Fish & Crisps, parsley & garlic aioli		Oxtail risotto, madeira, root vegetables & parmesan		Risotto of Prawns, prawn butter, soft herbs			
Poached egg, kale florentine, brioche crouton		Ham hock tortellini, pea & mint, pea veloute		Tortellini of confit tomato & goats cheese, basil, Italian dressing			
Ricotta gnocchi, mushrooms, spinach & parmesan							
Salmon Teriyake, cucumber, soya, tapioca							
Roasted Pumpkin risotto, pumpkin seeds, comte, guanciale							

Serving Tables

A		B		C		D	
Risotto		Beef cheeks a la bourguignon		Poached Salmon, prawn mousse		Salt baked Bass	
Roasted Squash & Pumpkins, pumpkin seeds, sage & smoked cheddar		Salad of brussel sprouts with horseradish - Honey roasted carrots & turnips - Potato Duchese - wholegrain mustard		Lemon - Tartar sauce - caper & shallot vinaigrette - Asparagus, french bean & cucumber salad - Pickled eggs - Gherkins - Caperberries - Potato yoghurt & dill salad		Salsa Verde - Sauce Vierge - Rucola & red onion salad - Confit tomatoes - Aubergine caviar - grilled fennel - La Ratte potatoes	
Risotto		Carved Turkey, rosemary 'mirepoix'		Leg of Gammon, cloves & honey		Prime roast 'Cote de Boeuf'	
Tomato fondue, calamari & chorizo, basil & chives		Roasting gravy, cranberry sauce, dijon mustard - Classic coleslaw - Rosted parsnips - Chipolata sausages - Chestnut, sage & apricot stuffing		Apple sauce - rosted onion gravy - pear & ginger chutney - Broccoli, almond & spinach salad - Wild rice with figs & sherry vinegar - Sauerkraut with brased bacon, onions & juniper		Yorkshire Pudding sandwich - Horseradish sauce - 'branstion pickle' - English mustard - fried onions - Green bean salad	
Orecchiette		'Porchetta'		Risotto			
Lamb 'ragu', tomato & goats cheese, marjoram		Ftira sandwich - Mustards - Apple sauce - fennel & cabbage slaw - bavarian potato salad		Slow cooked Oxtail, white onion confit, mushrooms, parmesan			
		Salmon - beetroot cured & smoked					
		Blinis - Buttered brown bread - Mollet eggs - Lemons - lilliput capers & pepper - Honey mustard - Creme fraiche - New potatoes					