



**RED COW**  
MORAN HOTEL  
D U B L I N

## With our compliments

### **Designated Wedding Coordinator**

*Our Wedding Coordinator will personally guide you through the planning of your Wedding Reception*

### **Bridal Suite**

*Spend your wedding night in our deluxe bridal suite & enjoy a Champagne Breakfast the following morning with our compliments*

### **A Special Keepsake**

*On arrival the Bride & Groom are presented with champagne in personalised crystal glasses*

### **Tailor Made Menu**

*Our wedding package includes a detailed a la carte menu so that you can create a menu to suit your personal preference or particular budget. Buffet menus are also available on request.*

### **Floral displays**

*Tables are decorated with an elegant floral display with the hotels compliments*

### **Banquet Suites made to measure**

*At the Red Cow Moran Hotel our banquet suites can be adapted to suit weddings of all sizes. Winter Garden Restaurant also provides a unique alternative for intimate receptions*

### **No service charge**

*Moran Hotels do not charge for service*

### **Special Accommodation Rates**

*We will provide special accommodation rates for any of your guests wishing to stay overnight*

### **Red Carpet welcome**

### **Complimentary Room Hire**

### **Pre-Reception**

*Complimentary tea/coffee & biscuits for your guests when they arrive*

### **Fixed Room Layout**

*At your request, we can arrange for the dance floor to remain clear of tables so that your guests are not disrupted after dinner while the room is prepared for the evening entertainment*

### **Personalised Menus, Table Plan & Place names**

*We will print your menus and personalize them with a message of your choice*

### **Paper Anniversary**

*Celebrate your first anniversary with an overnight stay in a Moran Hotel; Cork, Dublin or London*



## A la Carte Menu

### Starters

Rosette of Irish Oak Smoked Salmon with Traditional Soda Bread	€14.45
Mediterranean Chicken Terrine with Toasted Brioche and Red Onion Marmalade	€8.15
Seafood Terrine served on a bed of Fennel Confit with a Lime Dressing	€9.95
Spicy Chicken Caesar Salad with Crispy Croutons, Bacon and Parmesan Cheese	€9.95
Fantail of Honeydew Melon with Mandarins, Strawberry & Mango Coulis	€7.15
Fillet of Salmon served on a Chilled Nicoise Salad with an Aniseed Mayonnaise	€8.45
Chicken & Mushroom in a Creamy Sauce and Puff Pastry Case	€8.15

### Soup

Leek and Potato	€6.20
Tomato and Basil	€6.20
Cream of Vegetable	€6.20
Carrot and Orange	€6.20
Mushroom and Fennel	€6.20
Italian Minestrone	€6.20
Traditional Onion Soup au Gratin	€6.20
East Coast Seafood Chowder	€10.00
Bacon, Potato and Fresh Herbs	€6.20
Chilled Refreshing Sorbet	€5.35



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## Main Course

Prime Roast Rib Eye of Irish Beef served with Champ Mash and a Red Wine Jus	€30.95
Roast Sirloin of Irish Beef served with Yorkshire Pudding, Roast Potatoes & Traditional Gravy	€31.95
Roast Fillet of Irish Beef Served with a Wild Mushroom Mash and Brandy Cream Sauce	€34.00
Fillet of Beef Wellington with Chateau Potato and Sauce Perigoudrine	€36.50
Roast Half Duck with a Sage & Onion Potato Stuffing, Red Cabbage and Caramelised Pear	€31.40
Roast Turkey with Herb & Onion Stuffing and Limerick Ham served with Roast Potatoes and a Cranberry Jus	€27.95
Roast Leg of Wicklow Lamb served on a Bed of Mint Mash and Roast Jus	€30.50
Roast Rack of Irish Lamb served with a Selection of Roasted Vegetables, Sauté Potatoes and a Rosemary Sauce	€36.50
Roast Loin of Pork served on a bed of Apple Mash with a Sage and Red Wine Sauce	€23.65
Roast Breast of Chicken served with Savoury Bread and Pine Nut Stuffing Topped with Bacon & Roast Gravy	€24.40

## Fish

Baked Fillet of Salmon served with Courgettes on a bed of Dill Mash with a Lemon Beurre Blanc	€25.25
Poached Fillet of Cod served with Asparagus Tips, Lemon Couscous and a White Wine Sauce	€33.75
Baked Fillet of Sea Trout served on a Bed of Leeks with Orange Beurre Blanc	€27.50
Scallops of Monkfish Accompanied by a Tarragon Mash, Shrimp and Brandy Cream	€28.50

## Vegetarian Options \*

Oriental Stir Fry with Sweet Thai Chilli & Savoury Rice

Vegetable Lasagne Served with Side Salad

Potato & Vegetable Risotto with Roasted Mediterranean Vegetables and Tomato Sauce

*\* Vegetarian dishes can be substituted for main courses according to dietary requirements*



## Desserts

Cream Pavlova Served with Duo of Coulis and a Selection of Fresh Fruit	€9.95
Double Swiss Chocolate Mousse Served with an Anglaise Sauce & Scented Vanilla Cream	€9.95
Irish Baileys Cheese Cake served with a Butterscotch Sauce	€9.95
Strawberry Terrine Served with Vanilla Ice Cream	€9.95
Italian Tiramisu Served with Amaretto Cream	€9.95
Warm Apple Strudle Served with an Anglaise Sauce	€9.95
Fresh Strawberries and Cream	€9.95
Warm Chocolate Fondant with Choc-Chip Ice-Cream and Butterscotch Sauce	€9.95

### **Assiette of Desserts @ €12.40 per person**

Banoffi Mousse
Profiteroles with Chocolate Sauce
Chocolate Mousse with a Caramel Sauce
Fresh Strawberries and Cream

### **Tea/Coffee**

Tea/Coffee and Mints	€4.50
Tea/Coffee and Petit Fours	€7.50

***Chef welcomes the opportunity to customise any menu or prepare items to your personal taste***

## Drinks Reception

Tea & Coffee Reception	€4.00 per person
Sherry Reception	€4.65 per person
Fruit Punch	€5.30 per person
Mulled Wine	€5.30 per person
Sangria	€5.30 per person
Open Toast	Variable Cost
Wine (See Banqueting Wine List)	Variable Cost

### Champagne & Sparkling Reception

Champagne Reception (One glass per Person)	€13.00 per person
Bucks Fizz (Sparkling Wine & Freshly Squeezed Orange Juice per glass)	€14.95 per person
Sparkling Wine & freshly Squeezed Orange Juice	€9.25 per person
Champagne per Bottle	From €80.00
Sparkling Wine per Bottle	From €30.00

### Canapés on Arrival

Pretzels and Olives	€1.50 per person
Selection of Canapés	€4.75 per person

### Corkage Charges

Corkage – Bottle of Wine	€10.00 per bottle
Corkage – Bottle of Champagne	€16.00 per bottle

## Evening Refreshments - €50 per tray

Deep Fried Garlic Mushrooms  
 Spicy Cocktail Sausages  
 Selection of Finger Sandwiches  
 Mushroom Bouchees (vol-au-vents)  
 Savory Quiches  
 Deep Fried Mini Spring Rolls  
 Assorted Canapé  
 Goujons of Lemon Sole  
 Hot Chicken Wings  
 Crispy Prawn Tails wrapped in Filo Pastry  
 Barbecue Chicken Drumsticks  
 Curried Lamb Mimosas  
 Mini Sausage Rolls

## Optional Extras

Champagne Fountain

Ice Sculptures & Dry Ice

Personalized Fruit Displays

Elaborate & additional floral arrangements

Additional courses can be introduced such as Cheese & Port and handmade Cuban Cigars. All optional extras would be priced individually to your requirements.

***We do not include a service charge. Gratuities at your own discretion.***

***We believe it our customer's right to reward service on its own merit. Prices subject to an annual increase***

## Wine List

White Wines	Vintage	Price per Bottle
<b>Deakin Estate Chardonnay</b>	2005	€24.50
Powerful ripe melon flavours, rich, concentrated And exceptionally easy drinking		
<b>Torres Vina Esmeralda</b>	2004	€26.95
This wine is a classic 1. A Muscat based wine full Of floral aromas- passion fruit, rose & jasmine and Finishing with fine zesty acidity		
<b>Pinot Grigio- della Venezie "Sanpietre" – Italy</b>	2004	€29.95
Rich, silky texture with good balance, completed By a crisp & clean finish		
<b>Katnook Foundersblock Chardonnay</b>	2003	€33.95
A brilliant new Chardonnay, straw yellow in colour With inviting ripe peach and melon aromas Underscored with subtle smokey tones		
<b>Santa Rita 120 Sauvignon Blanc – Chile</b>	2004	€27.50
Elegant and long on the palate with flavours of Peaches and apples. Fresh and delightful		



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Red Wines	Vintage	Price per bottle
<b>Deakin Estate Merlot</b>  A ripe, generously fruited Oz red. Aromas Of blackberry, ripe plum and bursting with Ripe black cherry flavours	2003	€24.50
<b>Cabernet Sauvignon Yellow Label-Wolf Bass, Australia</b>  This wine has a lovely purple hue and an aroma of oak and Minty fruit. On taste, a soft full flavour of ripe Blackcurrants and oaky overtones	2003	€24.50
<b>Tyrrells Old Winery Pinot Noir, Australia</b>  Lovely Cherry and raspberry fruit and added spicy Vanilla tones		€28.95
<b>Fairview Goats Do Roam Red, South Africa</b>  A rich, black cherry flavour with ripe tannins makes For a delicious drink	2003/04	€27.95
<b>Fleurie, Mommessin Domaine de la Presle</b>  Elegant, full bodied and velvety smooth. Delightfully Fragrant and fruity, with aromas of violets, roses and iris, Together with a garnet colour. The "Queen" of Beaujolais wines	2004	€39.95
<b>Champagne &amp; Sparkling Wine</b>		
Bollinger Special Cuvee		€95.50
Cordon Negro Frexi		€36.95



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## BAND RECOMMENDATIONS

NAME	CONTACT	PHONE
Neat Beat (4 Piece)	Tony	2843779 / 086 8172689
Shogun (5 Piece)	Billy	8460626
Full Moon	Frank	8387116/8385118
New Generation (3 Piece)	Derek	6269584
The Cubes (4 Piece)	Eugene	4593054 / 087 2491269
Fran Meehan (3 Piece)	Fran	8427381
Streetlife (3 Piece)	Vicki	4576015
Niteshade (2 Piece)	Shay	087 2519238
The Big Chill (3 Piece)	Greg	2892310
Re-Released (3 Piece)	Martin	8013958/ 086-6849170
The Hipsters (4 Piece)	Ken	2953860
Cool Breeze (3 Piece)	Pat	4533117
Streetwise (3 Piece)	Liam	8375697
Mo Jo (3 Piece)	Tony	087 2708810
Still Kickin (5 Piece)	Jay	086 4093286
Steve Martyn (1 Piece)	Steve	087 6647759
Johnnie Be Goode (4 Piece)	John	01 2939949
GoodFellas	Steve Cranley	0868537070



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## Accommodation Booking Form 2008

The Bride & Groom have arranged a preferential rate for accommodation for guests attending their wedding reception. If you wish to avail of this rate, please complete this form and return it to the Red Cow Moran Hotel.

### Booking Details

Wedding Party:	_____
Date of Wedding	_____
Name of Guests:	_____
Address:	_____ _____ _____
Phone:	_____ Fax: _____
Date of Arrival:	_____
No of Nights:	_____
Room Type:	_____
Number of Adults:	_____
Children:	_____ Ages: _____
Wedding Rate:	<b>2008</b> - €70.00 per person sharing per night €20.00 per child sharing - under 12years Inclusive of full Irish breakfast & all taxes
Credit Card No:	_____ Exp Date: _____
Deposit Enclosed:	_____

Please note reservations are not confirmed until written confirmation with booking reference is received from the hotel. The rooms are allocated on a first come first served basis, we recommend that you return this form with a deposit of €100.00 or credit card number to secure your booking at this rate. Rate is subject to limited availability.