



## *Our Gift to You*

***Our team of professionals pride themselves on our reputation and expertise in hosting wedding receptions and we are honoured to be considered as your venue for your special day.***

Designated Wedding Co-ordinator

An experienced Co-ordinator will personally guide you through the planning of your wedding reception

Red Carpet Welcome

Champagne welcome reception for the Bride & Groom in engraved crystal glasses

Complimentary Tea/Coffee, Biscuits & Mineral Water reception for all guests

Landscaped Gardens for Photographs

The hotel is set in sylvan terraced grounds making it ideal for wedding photographs

Fixed Room Layout

We prefer not to place tables on the dance floor so that our guests are not disrupted

Fresh Floral Displays, decorative mirror centre pieces, candles & white linen  
A choice of 4 floral displays to choose from, colour co-ordinated to compliment the bridal party

Personalised Souvenir Menus, Table Plan & Place Cards

Use of Cake Stand and Knife

Complimentary evening refreshments for the number of guests which sat to your meal.

Roving Microphone for speeches

Reduced accommodation rates on up to 20 bedrooms for your guests  
Including Full Irish Breakfast & use of Leisure Centre

Luxury Bridal Suite

Spend your wedding night in the lap of luxury with a champagne breakfast the following morning

Paper Anniversary

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

## *One Special Day & Price Promotion*

We recently launched our complete wedding day package at €5000 for 100 guests  
This promotion also applies to larger numbers.

Please see enclosed flyer for full details and ask member of our team  
for more information.



# Wedding Menus

**Please select your menu options from the selection on the following pages.  
Prices listed for the main courses are the total menu price based on a 5 course meal.**

For that price the following may be included:  
*1 Starter, 1 Soup, 1 Main Course, 2 Vegetables and 1 Potato, 1 Dessert, Tea Coffee &  
After Dinner Mints*

(All prices are inclusive of V.A.T at the current rate)

## *Appetiser*

Smoked chicken with Italian olives tossed in a pesto dressing served on rocket leaves

Baked goats cheese, rosemary flavoured focaccia bread, red pesto & wild rucola

Roulade of Irish Salmon, Mixed Leaves, Wholegrain Mustard Dressing

Fantail of Galia Melon, seasonal Fresh Fruit Compote

West Cork Seafood Platter; consisting of Tiger Prawns, Bantry Bay Mussels, Crab Toes & Salmon

Chicken & Mushroom Fricassee, served in a Puff Pastry Case

*If required a choice of starter costs €2.00 to the menu price*

## *Soups & Sorbets*

Cream of Forest Mushroom & Fennel

Cream of Tomato & Basil

Cream of Vegetable Soup

Cream of Potato, Leek & chive soup

Champagne Sorbet

Citrus Sorbet

*If required a choice of soup /sorbet costs €2.00 to the menu price*

# Wedding Menus

## Meat Courses

**All our Beef & Lamb are from Irish Produce**

|  |        |
|--|--------|
| Prime Roast Sirloin of Beef, Bordelaise jus  | €36.50 |
| Roast Crown of Turkey, honey glazed Ham, Herb Stuffing, Cranberry Relish                                 | €31.00 |
| Roast Fillet of Beef, roast shallot and wild mushroom jus  | €45.00 |
| Slow Roast Leg of Lamb, Rosemary & Red Wine Gravy  | €34.00 |
| Sauté Supreme of Chicken stuffed with a Herb Stuffing, wrapped in Bacon, Cream Mushroom and tarragon jus | €31.00 |
| Roast Stuffed Loin of Pork, Apple Compote, Cider glaze   | €31.50 |

## Fish Dishes

|   |        |
|---|--------|
| Baked Delice of Salmon, Leek & White Wine Cream               | €31.00 |
| Due of Salmon & Codling, Mussel Cream Sauce                   | €34.00 |
| Stuffed Paupiettes of Sole, Prawn Mousse, citrus & dill sauce | €36.00 |
| Baked fillet of Monkfish, basil and red pepper coulis         | €45.00 |
| Pan seared fillets of Seabass, citrus cream with baby fennel  | €44.00 |

Alternative fish options available on request, market prices apply

Add €3.50 for a choice of Main Course to the more expensive item

ALL MAIN COURSES WILL BE SERVED WITH A SELECTION OF SEASONAL ROAST VEGETABLES. PLEASE CHOOSE 1 POTATO OF YOUR CHOICE FROM THE SELECTION BELOW.

### Potatoes

Creamed Potatoes,  
Dauphinoise,  
Baby Boiled Potatoes,  
Champ Potatoes



**SILVER SPRINGS**

MORAN HOTEL  
C O R K

# *Wedding Menus*

## *Vegetarian Options*

Penne Pasta with Spicy Tomato & Shallot Sauce scented with Chili

Tagliatelle a la Crème cooked with Sundried Tomatoes & Mixed Peppers finished with a Rich Cream Sauce

Vegetable Wellington in puff pastry filled with layers of sliced vegetables enhanced with a tomato basil sauce

## *Children's Menu*

Special Children's Menu is available, €11.95

You may also choose to have ½ portions of the main meal, €15.00 .



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# *Wedding Menus*

## *Desserts*

Irish Baileys Cheesecake, Butterscotch Sauce, Fresh Cream

Rich Chocolate Fudge Gateaux, Toffee Sauce

Warm Pear & Almond Tart, Vanilla Ice cream

Triple chocolate mousse, baileys anglaise & fresh raspberries

Mouthwatering Fresh Fruit Pavlova, whipped Cream, Strawberry Coulis

Chef's House Medley of Desserts

Traditional bramley apple pie, cream anglaise

All desserts include complimentary freshly brewed Tea & Coffee  
served with After Dinner chocolate mints

Add €2.00 to the menu price for a choice of dessert

**Wedding cakes will not be permitted to be served as an alternative to dessert**

**All dietary requirements can be catered for with prior notice  
Please inform your wedding co-ordinator of your needs**

**Please note: Prices are subject to variances due to economic factors outside our control**

*The listed dishes have been created with you in mind, however, should you wish to have an alternative course or dish our Executive chef, Ciaran Brosnan is more than happy to accommodate you.*



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# *Wedding Menus*

## *Arrival*

### *Canapés*

Selection of Canapés (per portion) €5.00

Smoked Salmon & Dill Cream Cheese Roulade  
Prawn Mousse Tartlet  
Duck Liver Parfait en Croute  
Cajun Chicken Brochette

Fresh Strawberries/Chocolate dipped Strawberries (per portion) €2.50

### *Drinks Reception*

|   |        |
|---|--------|
| Mulled Wine (Hot)   | € 4.50 |
| Summer Berry Punch  | € 3.50 |
| Pimms (Pimms & Lemonade, Cucumber, Mint, Lemon & Orange slices) | € 6.00 |
| Sparkling Wine  | € 9.00 |
| Bucks Fizz (Champagne & freshly squeezed orange juice)          | € 9.00 |
| Champagne Reception   | €10.80 |
| Red/White Wine Reception  | € 6.50 |
| Kir Royale Reception (Champagne & Crème de Cassis)              | € 9.00 |
| Bellini (Champagne & Peach Cocktail)                            | € 9.00 |

**Complimentary Tea/Coffee and Mineral Water included in all the above drinks receptions**

### *Corkage Charges*

|           |                   |        |
|-----------|-------------------|--------|
| Wine      | (per 75cl bottle) | €9.00  |
| Champagne | (per 75cl bottle) | €12.00 |

An extensive wine list is available; please ask your co-ordinator for details.



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# *Wedding Menus*

## *Finale*

**The hotel will provide Tea, Coffee, Sandwiches & Cocktail Sausages complimentary for the number of guests which sat for your meal.**

Additional numbers can be catered for and charged per person.

### **Menu (1) €6.00 per person**

Selection of Sandwiches  
Tea & Coffee

### **Menu (2) €11.50 per person**

Selection of Sandwiches  
Spicy Cocktail Sausages  
Chicken Goujons  
Mini Quiche Lorraine  
Tea & Coffee

### **Menu (3) €13.50 per person**

Selection of Sandwiches  
Golden Fried Mushrooms with Garlic Mayonnaise  
Fish Goujons with Tartare Sauce  
Chicken Kebabs  
Seafood in a Pastry Shell  
Tea & Coffee

### **Menu (4) €16.50 per person**

Selection of Sandwiches  
Sausages Rolls  
Barbeque Spare Ribs  
Chicken & Mushroom Vol au Vents  
Spicy Chicken Wings  
Fish Goujons with Tartare Sauce  
Tea & Coffee



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## *Drink Packages*

### *Menu A*

Pimms Cocktail on arrival  
(Pimms & Lemonade, Cucumber, Mint, Lemon & Orange slices)  
Two glasses of house wine with the main meal  
One glass of Champagne for the Toast  
80 -100 guests           €16.50 per person  
Over 100 guests           €14.50 per person

### *Menu B*

Mulled Wine (Hot)  
One glass of house wine with two top ups during the main meal  
One Brandy or Port for the Toast  
80-100 guests           €13.00 per person  
Over 100 guests           €11.50 per person

### *Menu C*

Summer Fruit Punch  
One glass of house wine with two top ups during the meal  
One glass of Champagne for the toast  
80-100 guests           €14.00 per person  
Over 100 guests           €12.50 per person

## *Optional Extras*

Make your wedding reception extra special. Ask your wedding co-ordinator who will be more than happy to help you organise those little extras.

|   |                  |
|---|------------------|
| Chair Covers & Bows                                       | Price on request |
| Elaborate Floral Arrangements                             | Price on request |
| Hand carved Ice Sculptures                                | Price on request |
| Chocolate Fountains with Marshmallows, Selection of Fruit | Price on request |
| Pre/Post Wedding Barbeque Options                         | Price on request |
| Black & White Dance Floor                                 | €800             |