

# WEDDINGS

## AT THE OLDE POST INN

The Olde Post Inn is the ideal venue for the special day you have always dreamed of. It is a quaint 200-year-old building with cosy intimate surroundings & open fires, coupled with the finest of modern Irish cuisine. A perfect venue nestled in Ireland's Hidden Heartlands.

Located in the charming village of Cloverhill, 12km from Cavan Town, it boasts a local Church that dates back to the mid 1800's. Castle Saunderson just outside the village has been a prominent feature in the area since the early 17th Century. The large grounds offer a fine walk with a lake and woodland areas of beech, pine and Sitka spruce to enjoy.

Wedding Packages at The Olde Post Inn include menus designed by our award winning Head Chef Gearoid Lynch who creates delicious food from locally sourced produce.

With our award winning team at your service to ensure every element of this most important day is seamless, and the picturesque venue perfect for timeless wedding photographs. We would love to help you celebrate the most important day of your life here at The Olde Post Inn.



ALL INCLUSIVE PACKAGE OF  
€95 PER GUEST

Complementary Tea/Coffee and homemade biscuits for all your guests on arrival

Champagne on Arrival for the Bride & Groom

Tailor made Five Course Menu

Evening Buffet of Tea/Coffee for all your guests

Bar Extension



Red Carpet Welcome on Arrival

Personalised menus and table plan

Crisp table linen

Wedding cake stand and knife

Microphone and PA System for speeches

Access to our picturesque grounds



Complimentary Overnight Accommodation for the Bride & Groom\*

One Wedding per day policy, this means that The Olde Post Inn is yours for the day!\*\*

\*Based on a party of 100+ guests

\*\*Based on minimum numbers. See Terms & Conditions for more



## WEDDING MENUS CREATED ESPECIALLY FOR YOUR SPECIAL DAY

Our Head Chef, Gearoid Lynch and his team have created our wedding menu options using the finest locally sourced produce. The menus are expertly crafted by our culinary team's passion for using first class ingredients. All of our dishes are prepared and presented with creativity and flair. Feel free to contact our team at any stage should you have any dietary requirements.

### WEDDING MENUS

Choose two starter, two middle course, two main courses & two dessert

#### STARTERS

Crispy duck wontons with hoi sin sauce & pickled cucumber

Warm bacon & cabbage terrine with a leek cream

Clonakilty black & white pudding terrine with an apple & calvados sauce

Baked goats cheese tartlet with balsamic reduction

Goats cheese in kataffi pastry with beetroot, guacamole & toasted seeds

Dublin bay prawns & avocado salad with rocket leaves<sup>+</sup>

Herb crusted Boile goat's cheese with mango chutney & cranberry dressing

Burren Smokehouse smoked Salmon & citrus crabmeat,  
dill mayonnaise, organic leaves

Turf smoked Chicken salad with organic leaves and a tarragon dressing

Confit Duck leg, potato cake & cherry jus



### Middle Course

Cream of vegetable soup, Chicken & celeriac soup

Tomato & basil soup, Leek & potato soup

Carrot & coriander soup

Mushroom & rosemary soup

Lemon & thyme sorbet

Elderflower sorbet

Mulled wine sorbet with crème fraiche sorbet

Champagne sorbet

Mango & passion fruit Sorbet

### Main Course

Slow cooked short rib of Cavan beef with champ, tempura onion,  
and peppercorn & thyme jus

Sirloin steak with tempura onion & béarnaise sauce

Char grilled Fillet Steak with champ potato and  
peppercorn sauce<sup>+</sup>

Roast half Pekin Duck with celeriac puree, game chip  
& Madeira sauce

Roast loin of Lamb, herb crumb, fondant potato, and mint jus

Free range Chicken breast with croquette potato and  
an Irish whiskey sauce

Pan fried fillet of Seabass with roasted red peppers, chive,  
lime and olive oil dressing

Baked fillet of organic Salmon with roasted red peppers & parmesan, and  
prawn in filo pastry with chive cream sauce

Baked fillet of Cod with branded potato & chive cream sauce

Pan-fried fillet of Hake with tomato & basil risotto

Herb crusted fillet of Hake with lemon cream



## Dessert

Fresh fruit Meringue nests with raspberry coulis & ice cream

Warm Chocolate brownie with chocolate sauce & Vanilla ice cream

Chocolate torte with raspberry sorbet

Mixed berry, white chocolate & almond tart with  
crème anglaise & vanilla ice cream

Tiramisu

Vanilla panna cotta with raspberry jelly & short bread biscuit

Warm apple & mixed berry crumble with  
crème anglaise & vanilla ice cream

Warm apple & cinnamon crumble with  
crème anglaise & vanilla ice cream

Lemon Posset

Vanilla Cheesecake with berry jelly

Tea/Coffee & Petit Fours

(All Main courses are served with a selection of vegetables and potato)  
+ denotes a €5 supplement

Alternative meals can be offered for specific dietary requirements. Please inform our team in advance of any of your guests' allergies or specific dietary requirements.

All our meat & fish is of Irish origin & tracked from farm/sea to plate. Please note that some of the main items or components of a dish are seasonal and therefore may not be available at certain times of the year. We would like to cook with the seasons and we can work with you to put a menu together that are both appealing and balanced.



## Wine Selection

### White

Domaine de Millet, France 2017 Colombard, UgniBlanc - €30

Long Beach, South Africa 2018 Sauvignon Blanc - €28

Clare Valley, Australia, Pikes "Hills and Valleys" 2016 Riesling - €37

Veneto DOC, Antica Vigna 2017 PinotGrigio - €34

South Africa, Newton Johnson, Felicite 2017 Chardonnay - €32

### Red

Preignes le Vieux, French, Cabernet Sauvignon - €28

Casablanca Reserva, Chilean, Merlot - €26

Côtes du Rhône A/C, Domaine Coste Chaude, Florilege, 2017 - €31

Valpolicella Ripasso, Italy, Antica Vigna, 2015 - €47

Rioja DOC, Spain, Vina Bujanda Crianza, 2015 - €33

### Champagne

J. Charpentier Brut Prestige Rose N.V. - €119

Delamotte Brut Prestige N.V. - €105

All wines are subject to availability & may change. A suitable alternative option will be recommended



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The Olde Post Inn

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Client Name

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Date

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Wedding Date

#### Terms & Conditions

Booking deposit of €300.00 is required to secure your wedding date. Our payment policy is as follows; 50% of the approximate wedding cost, is to be paid 4 months in advance of the wedding with the full and remainder of payment on the morning after the wedding.

We are unable to accept personal cheques for the final payment.

The menu selected for your wedding day must be completed two months prior to your date.

We do not have a venue hire charge in place.

All of our six en-suite bedrooms have to be sold in conjunction with a wedding booking.

Final number of guests attending should be given to us 48 hours in advance of your wedding date.

Minimum numbers for a wedding which will be charged are;

Saturday 120 guests

Friday 75 guests

Monday to Thursday (not including a bank holiday) 50 guests.

This means The Olde Post Inn is exclusively yours on your Wedding day.

All prices are inclusive of vat, but are subject to change in the event of a vat increase.

