



# RAVENPORT

RESORT







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Warmest congratulations on your engagement!

We are honoured that you are considering Ravenport Resort as the backdrop for your special day. You both are embarking on a very exciting journey together one that we are honoured to have the chance to work with you to create that special day from the moment you both say "I do"

It warms our hearts to think about the love story that could unfold within our walls and the memories that you will cherish forever.

Ravenport Resort is nestled amongst acres of Wexford countryside and within walking distance of the famous Curracloe Beach, an ideal location to capture the images that last a lifetime. With impeccable service and attention to detail, Ravenport Resort provides the ideal setting for your special day, and we are delighted to be part of the celebration and contribute to the magic of your wedding day.

Once again, we would like to congratulate you both on your engagement and thank you for considering Ravenport Resort.

It would be our pleasure to arrange an appointment for you both at your convenience to plan out your Perfect Day.

To arrange your appointment with the Team

Contact us at [events@ravenportresort.ie](mailto:events@ravenportresort.ie)

Or call +353 53 91 89909

Best Regards,

David Ryan

General Manager







## OUR GIFTS TO YOU



Stunning Bridal Wedding Suite for the night of your wedding

10 Guest rooms at a reduced rate

Elegantly Appointed Wedding Chairs

Personalised souvenir menus and table plans

Wedding cake stand and knife

Built-in audio-visual system

Table centre pieces of silver candelabra

Top table floral arrangement

Bar extension until 1.30am

Complimentary car park

Wedding menu and wine consultation for wedding couple

1st Anniversary overnight midweek stay with dinner at Ravenport Resort

Use of PA system for speeches & background music during meal

Private section of the Terrace for your arrival reception (Weather permitting)





# THE MONTEREY WEDDING PACKAGE

MINIMUM NUMBERS APPLY



Red or Cream carpet arrival

Prosecco for the Bridal party

Arrival reception to include freshly brewed coffee, a selection of teas, homemade chocolate chip cookies and dressed mini scones.

Choice of one of the following arrival drinks: Bubbly - Mojitos – Non-Alcoholic Fruit Punch - Spiced Mulled Wine (seasonal)

5 course menu to include one starter, one soup or one sorbet, choice of two main courses, one dessert, freshly brewed tea and coffee Half bottle of red or white house wine per person served during dinner

Evening buffet food to include a selection of freshly cut sandwiches, cocktail sausages, crispy chicken goujons, bacon baps and freshly brewed tea or coffee

## 2025

**€59.00 per guest**

Sunday to Thursday year-round  
Fridays and Saturdays - Sept to  
May (Excluding 26th Dec – 1st  
Jan)

**€70.00 per guest**  
Fridays and Saturdays  
Jun/Jul/Aug

## 2026

**€59.00 per guest**

Sunday to Thursday year-  
round Fridays and Saturdays -  
Sept to May (Excluding 26th  
Dec – 1st Jan)

**€70.00 per guest**  
Fridays and Saturdays  
Jun/Jul/Aug

## 2027

**€61.00 per guest**

Sunday to Thursday year-  
round Fridays and Saturdays -  
Sept to May (Excluding 26th  
Dec – 1st Jan)

**€72.00 per guest**  
Fridays and Saturdays  
Jun/Jul/Aug









## ARRIVAL RECEPTION

### Your Arrival Reception

Canapés €4.00pp

Irish Cheese Board served with Chutney & Crackers €12.00 pp

### Your Arrival Drinks

Bottles of Beer (Charged as per bar pricing & as per consumption)

Gin Station €10.00 per glass

Kir Royale €12.00 per glass

Bubbly €8.00 per glass

### Your Toast Drink

Open round of drinks (Charged as per bar pricing)

Glass of bubbly for all your guests €8.00 per glass

### Your Evening Buffet

Mini Beef Sliders

Cod Goujons

(Choose one extra item in addition to your included evening buffet €5.00pp)

### Residents Bar Roll

Buttered Bread Roll with Bacon and Sausage €5.00pp







## CIVIL CEREMONIES

We are delighted to offer you exclusivity for your wedding day with venue space hire for all Marriages, Ceremonies, Blessings and Partnerships.

Our Civil Ceremony Package includes:

Exclusive hire of our Monterey Suite or the beautiful grounds of the Resort for outdoor ceremonies

Floral arrangements for the ceremony

Artificial floral arch

Red or Cream carpet aisle with lanterns

Comfortable seating

Use of the P.A system

**€250.00**

The contact details for the Wexford

Registrar are the following:

Noeleen Long, Registrar

Ely Hospital, Ferrybank, Wexford,

Wexford, Y35 HP78

053 92 43721







## STARTER SELECTION

### **CREOLE CHICKEN CEASAR SALAD**

Baby Cos, Crispy Bacon, Parmesan Shavings, Ciabatta Croutons, Caesar Dressing

### **CAPRESE SALAD**

Toonsbridge Buffalo Mozzarella, Ripe Plum Tomato, Genovese Basil Pesto, Organic Wexford Leaves, Aged Balsamic Syrup

### **VOL AU VENT**

Chicken, O'Neill's Bacon, Crossabeg Mushrooms, Tarragon, Cream, Puff Pastry Case

### **SPRING ROLL OF DUCK CONFIT**

Hoi Sin Syrup, Light Kimchi Salad

### **PORK BELLY AND O'NEILL'S BLACK PUDDING CROQUETTE**

Granny Smith Puree, Pink Lady Micro Leaf Salad, Homemade Honey Mustard Dressing

### **BAKED BRIE TARTLET**

Caramelized Shallot, Green Onion, Sundried Tomato Tartare, Wild Rocket Salad, Balsamic Modena Reduction

### **TIMBALE OF BALLYHACK SMOKED SALMON**

Killowen Cream Cheese, Crisp Fennel, Candied Lemon Dressing, Watercress

### **CITRUS CRUMBED WEXFORD SEAFOOD FISH CAKES**

Smoked Paprika Pickled Lime Aioli, Mizuna Salad, Champagne Salsa

## SOUP SELECTION

Roast Fresh Wexford Vegetable Soup, Homemade Crème Fraiche

Roast Plum Tomato, Orange Pepper and Purple Basil

Baby Carrot and Coriander Soup, Toasted Cumin Croutons

Potato, Leek and Crème Fraiche Soup, With Chive Oil

Sweet Potato and Lemongrass Soup, Pickled Ginger Syrup

(All Soups Served with Brown Soda Bread, Irish Butter and Rolls)

## SORBET SELECTION

Raspberry And Elderflower

Sicilian Lemon

Wexford Strawberry

Gin And Tonic

Champagne







## MAIN COURSE SELECTION

### **ROAST SIRLOIN OF PRIME IRISH BEEF**

Melting Leeks, Horseradish Cream, Thyme Jus

### **SLOW COOKED BEEF FEATHER BLADE**

Champ Mashed Potato, Sweet Potato Crisps, Rosemary Jus

### **ROAST TURKEY CROWN AND HONEY BAKED HAM**

Purple Sage and Green Onion Stuffing, Champ Mashed Potato, Rich Roast Gravy

### **BAKED FILLET OF FRESH ROAST SALMON**

Chive Pomme Puree, Irish Sea Salt Pesto, Bitter Lemon Beurre Blanc

### **PAN ROASTED KILMORE COD STEAK**

Fine Herb Potato Cake, Rainbow Carrots, Citrus Dill Crème Fraiche

### **GRILLED FILLETS OF MARINATED BASS**

Herb Fondant Potato, Champagne Salsa, Pea Shoots

### **CHICKEN ROULADE**

Screen Potato, Tarragon and Bacon Stuffing, Glazed Baby Vegetables, Bearnaise Glaze

### **ROAST SUPREME OF CHICKEN**

Mild Chorizo Butter, Caramelised Shallots, Crisp Colcannon Potato Cake,  
Red Wine Reduction

### **STUFFED ROAST PORK FILLET**

Apricot, Cashew, Coriander, Smoked Bacon, Dried Port and Plum Sauce

ALL MAINCOURSES SERVED WITH SEASONAL VEGETABLES AND POTATOES









## DESSERTS

### **CRISP PROFITEROLES**

Indulgent Crème Patisserie, Chocolate Fudge Ganache

### **WARMED BELGIAN CHOCOLATE AND WALNUT BROWNIE**

Cookie Ice Cream

### **WILD BERRY AND CRISP APPLE CRUMBLE**

Oats And Brown Sugar, Raspberry Ripple Ice Cream

### **BAILEYS AND HONEYCOMB CHEESECAKE**

Chocolate Biscuit Crumb

### **LIGHT LEMON MERINGUE ROULADE**

Wexford Strawberries, Chantilly Cream

### **WARM STICKY TOFFEE PUDDING**

Salt Caramel Sauce, Vanilla Bean Ice Cream

### **ASSIETTE OF RAVENPORT DESSERTS**

Crisp Profiterole, Baileys and Honeycomb Cheesecake, Vanilla Bean Ice Cream,  
Strawberry Meringue



#### Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide,  
10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats)  
*Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14  
allergens are used in the Kitchen*





## YOUR NEXT DAY CELEBRATIONS

Should you wish to continue your celebrations and relive the amazing memories of the day before with family and friends in a relaxed and informal environment; then why not enjoy our popular BBQ on the terrace (subject to availability) or hot buffet options the day after your wedding?

Our Terrace is the most perfect setting for a BBQ or buffet, situated to the front of the resort with magnificent views.

### DINING OPTIONS

Our Terrace BBQ includes 3 hot options and 2 salads  
from €35.00 per person

Hot buffet to include a choice of 2 main courses and a selection of salads  
from €32.50 per person

Finger food menus  
from €15.00 per person

### WITH OUR COMPLIMENTS

Reserved area in the bar or the Terrace (Weather Permitting)

### CONTACT DETAILS

Please contact the Events team at 053 91 29956  
or email [events@ravenportresort.ie](mailto:events@ravenportresort.ie)



