



THE BROOKHALL

MACREDDIN VILLAGE

ALL FOR YOU ...



*The Perfect Venue,
Whatever the Season...*

Congratulations!

Many thanks for considering Macreddin Village as a venue for your wedding.

Included is our full Wedding Package which gives our seasonal Menus and prices, accommodation rates, our terms and conditions and contacts for the solemnisation of your marriage.

With our compliments

We are delighted to provide all of our couples with access to Moposa, our award winning, online service.

Weddings are entitled to all of the following complimentary:

- Red Carpet on arrival
- Champagne on arrival for the couple
- Complimentary chair covers
- Full use of Macreddin Village & Gardens for your photos
- Candles and floral decorations on all tables in the River Room & fresh flowers in the River Bar
- Personalised printed menus & tables plans
- Vegetarian & other special dietary requirements
- Use of cake stand and cake knife
- Use of microphone, pa system and projector if required
- Complimentary bar extension until 1am in the function room – then your own private residents bar until 4am
- A Suite Complimentary on the night of your wedding
- Discounted room rates on wedding night and any other nights your guests are staying as part of the same booking.
- Free ample parking
- Complimentary dinner in The Strawberry Tree Restaurant for the couple prior to the wedding. This meal can be booked on a Sunday – Thursday night as an opportunity to experience the standard, style and quality of the food you will be receiving on your wedding day. You can also meet with one of our chefs and discuss your individual wedding menu with him or her.
- A 15% discount on all spa treatments for all your guests staying in the hotel at the time of your wedding.
- Our wedding team to assist with other details when required (e.g. bands, photographers etc.) and will also be at your disposal from the minute you arrive to BrookLodge & Macreddin Village.



Your Private Wedding Celebrations

Macreddin Village brings the privacy of your wedding to an extent that no other destination in Ireland can offer. Since we first opened our doors, we have placed the intimate social value of family occasions such as this to the higher end of what we like to do here.

This was primarily secured with the professionalism that could only be brought to the table by insisting that all weddings were attended by full time Management and Crew of Macreddin Village.

To this day, this promise has not changed, our award-winning Strawberry Tree Restaurant Chefs prepare and cook your dinner with the same enthusiasm that they always do, and our Village Front of House Crew provide attention to your food and drink service that has twice earned us Ireland's Hotel of The Year!

The Chapel in Macreddin Village sets this mark also. The Chapel has always been there for religious ceremonies of all denominations. However in recent years and with the change in Irish law, it now also includes very private and romantic civil ceremonies.

In 2003 we decided to take the concept of a Private Wedding even further when we set about building the unique and private BrookHall Hotel. Facing south with Macreddin River running alongside, The BrookHall Hotel offers unparalleled privacy for you, your family and your friends with its stunning Irish Neo-Gothic design. From The BrookHall Reception, through to your private Lounge, to the stunning River Room itself and from these, right through to your dedicated Kitchens, your private Garden and your covered Boardwalk... all these facilities are yours and yours only for your special day.

Here in Macreddin Village, we understand that Celebrations like this come only once in a lifetime and that the intimacy and privacy of one day...the one day when your family and your friends all come together, need that extra sense of Occasion, and it's Occasions like this, that we do best.



Arrival Drinks

Reception



	€
The BrookHall Fruit Punch	7.00
Macreddin Village Mulled Wine	7.00
Glass of House Wine	8.00
Kir	8.50
Pimms	8.00
Sparkling wine	9.50
Champagne	18.00
Kir Royal with Sparkling Wine	12.00
Cosmopolitan	12.00
Macreddin Village, Wild Elderflower Kir Royal	13.00
Fresh Strawberry Bellini	13.00
Pimms with Wild Hedgerow Berry Lemonade	13.00
The Bloody Mary	9.00
Traditional Irish Craft Beers	6.50

Pre-Reception Drinks available at The Apple Orchard as an alternative venue

Arrival Canapés

Reception



Afternoon Tea; Finger Sandwiches, Petit Fours, Scones	16.50
Selection of Macreddin Village Canapés	12.00
Irish Oysters, Lemon & Tabasco / Glass of Guinness	8.50
Irish Strawberries & Cream	4.50
Homemade Scones, Jam, Cream	3.50
Tea, Coffee and Homemade Biscuits	3.50
Macreddin Village Organic Ice-Cream (Ice-Cream Cart available)	5.00



Spring



*... and the land awakens to
longer evenings. Meadows of
frolicking lambs, first greens
and bursting buds.
The birds home from
abroad fill the vales with song
and somewhere, along a
deep slow river, the first
salmon leaps...*

STARTERS

	€
Crab, Scallion Spring Roll	16.50
Warm Black Pudding, Apple Crostini	11.50
Beef Carpaccio, Shaved Parmesan, Rocket Salad	14.00
Smoked Salmon Tartare, Lemon Chive, Crème Fraiche	14.00
Slow Cooked Tomato, Mozzarella, Basil Bruschetta	11.50
Smoked Fish Cake, Lime Dill Aioli	12.00
Duck Rilette, Homemade Preserves	12.50
Grilled Courgette, Brie Crostini, Red Onion Jam	13.50

SOUPS

Tomato, Roast Pepper, Crème Fraiche	8.50
Wild Nettle, Nutmeg	7.50
Wild Sorrel, Mussel Chowder,	9.50
Leek, Baby Spinach	7.50
Seafood Chowder, Fennel, Pernod	10.50
Broccoli, Blue Cheese Croutons	8.50
Baby Leek, Potato	7.50

SORBET

Poitín, Chilli	6.50
Lime, Coconut	6.00
Lemon, Orange	6.00
Yoghurt, Black Pepper	6.00

MAIN COURSES

Pan Seared Duck Breast	39.00
Gingered Potato Cake, Onion Marmalade	
Roast Rack of Irish Lamb	44.00
Herb Crust, Rosemary Jus	
Stuffed Corn-fed Chicken Breast	37.50
Chive Cream Cheese, Shiraz Gravy	
Prawns, Wild Garlic, Spinach	45.50
Panfried Aubergine	
Pan-fried Wild Hake	41.50
Wild Crab, Herb Crust, Chive Cream	
Grilled Irish Beef Fillet	45.00
Wild Garlic Pesto, Sautéed Leeks	



Summer



*... strawberries and full
blooming flowers, lush
meadows and carefree picnics,
blue skies and warm waters,
swallows, ladybirds and
those balmy summer nights
filled with the heady scent of
honeysuckle...*

STARTERS

	€
Wild Crab Fish Cake, Lemongrass Coconut Dip	17.50
Chargrilled Vegetable Pizza	13.00
Spinach, Sundried Tomato, Hazelnut Tart	12.00
Prosciutto, Melon, Raspberry, Orange Dressing	12.50
Wild Prawn, Crab Salad, Avocado Cream	19.00
Smoked Chicken, Baby Leaf, Cherry Tomato, Honey Mustard Dressing	12.00
Warm Goats Cheese, Nutty Crust, Balsamic Walnut Dressing	12.00
Smoked Irish Salmon, Avocado, Horseradish Cream	14.00

SOUPS

Roast Tomato, Basil Pesto	7.50
Gazpacho	7.00
Lettuce, Lovage	8.50
Baby Carrot, Lime, Ginger	8.50
Celery, Lemon Vichyssoise, Prawns	13.00
Wild Sorrell, Oyster, Mussel Chowder	12.00
Pea, Mint	7.50

SORBET

Elderflower	6.00
Raspberry	6.00
Strawberry	6.00
Yoghurt, Black Pepper	6.00

MAIN COURSES

Roast Rack Irish Lamb	44.00
Wholegrain Mustard Crust, Wild Garlic Sauce	
Chargrilled Corn-fed Chicken Breast	37.50
Wild Mushroom, Potato Cake, Chive Gravy	
Roast Guinea Fowl	36.50
Butternut Squash, Caramelised Shallot Gravy	
Grilled Irish Beef Fillet	45.00
Herbed Potato Cake, Chanterelle Sauce	
Seared Salmon	39.00
Lemon and Dillisk Sauce	
Stuffed Sole, Crab Mousse, Saffron Cream	44.00
Pan Seared Duck Breast	
Roast Sweet Potato, Honey Cider Sauce	39.00



Autumn



... crisp evenings and nights closing. Autumnal berries and those earthy flavours of wild mushroom and nuts. The land all hay and russet coloured, alive with busy harvest for Halloween and other feasts...

STARTERS

	€
Smoked Mushroom Salad, Hazelnut Dressing	11.50
Carmelised Onion Cheese Tart	12.50
Corned Beef, Scallion, Cabbage Roll	12.00
Warm Lambs Kidney Salad, Butter Beans, Nine Year Old Balsamic	12.00
Smoked Chicken, Red Pepper Roll, Chilli Coriander Dressing	13.00
Gravadlax, Orange Vodka Dressing	14.50
Seafood Boxty, Lime Tartar	13.50

SOUPS

Broccoli, Gnocchi, Toasted Walnuts	10.00
Wild Mushroom, Port, Tarragon	8.50
Roasted Squash, Garlic Croutons	7.50
Smoked Haddock Chowder	11.00
Sweet Potato, Chilli, Coconut	7.50
Oyster, Mussel Chowder	12.00
Carrot, Apricot, Toasted Sesame Seeds	8.50

SORBET

Wild Berry	6.00
Poitin, Chilli	6.50
Bellini	6.50
Yoghurt, Black Pepper	6.00

MAIN COURSES

Roast Guinea Fowl	36.50
Raisin Apricot Stuffing, Elderflower Wine Sauce	
Grilled Irish Beef Fillet	45.00
Oyster Stuffing, Smoked Shallot Sauce	
Pan Seared Duck Breast	39.00
Roast Sweet Potato, Wild Cep Sauce	
Roast Pheasant	40.00
Smoked Bacon, Butternut Squash, Wild Chanterelle Sauce	
Blackened Salmon	39.00
Citrus Yoghurt	
Pan Fried Sea Bass	43.00
Braised Fennel, Tomato Salsa	
Roast Wild Sika Venison Loin	45.50
Baby Leeks, Wild Elderberry Gravy	



Winter



*... crisp snow on sleeping
land, and the fires that
welcome and those heart-
warming drinks - the mulled
wine, and the hot toddy.
Wild foods of the game
season culminating in the
biggest feast of the year ...*

STARTERS

	€
Smoked Fish Cake, Chilli Lime Aioli	11.50
Wild Game Terrine, Homemade Preserves	12.50
Chicken Liver, Port Parfait, Cranberry, Orange Chutney	12.00
Smoked Turkey, Chorizo and Chestnut Salad	11.00
Leek, Nutty Cheddar, Blue Cheese Tart	11.50
Wild Mushroom Risotto, Crispy Coppa	13.50
Smoked Salmon Boxy, Horseradish Sauce	14.00

SOUPS

Roast Swede, Garlic	7.50
Pumpkin, Mustard Seed	7.50
Roasted Parsnip, Parmesan	8.50
Celeriac, Gorgonzola Croutons	7.50
Sweet Potato, Seafood Chowder	11.00
Minestrone	9.00
Smoked Potato, Crispy Bacon	7.50

SORBET

Orange, Port	6.50
Poifin, Chilli	6.50
Yogurt, Black Pepper	6.00
Wild Bilberry, Sloe Gin	6.50

MAIN COURSES

Grilled Irish Beef Fillet Portobello Mushroom, Shiraz Gravy	45.00
Roast Wild Pheasant Pumpkin, Bacon Stuffing, Port, Elderflower Gravy	40.00
Roast Wild Sika Venison Loin Bitter Chocolate, Blackberry Sauce	45.50
Roast Wild Hake Champ Potato Cake, Chablis Cream	39.50
Skewered Shark Wild Rice Paella, Salsa Verde	39.50
Chargrilled Wild Scallops Bacon Mushroom Duxelle, Black Pudding	45.50



Wedding Barbecue

Choose any four of the Main Courses, any five of the Salads and any four of the Sauces or Dressings



MAIN COURSES

Spit Roast Pig
Irish Pork, Beef Kebabs
Wild Venison Sausages
Chorizo and Potato Kebabs
Blackened Salmon
Swordfish Skewers
Chargrilled Shark
Cornfed Chicken Breast
Irish Lamb Cutlets
Irish Wild Venison
Tuna Brochettes
Striploin of Irish Beef
Portobello Mushrooms, Basil Oil
Halloumi Cheese
Grilled Seasonal Vegetables

SALADS

Baked Cheesy Scallion Potatoes
Baby Potato, Smoked Bacon Salad
Tomato, Feta, Cucumber, Black Olive, Wild Garlic Salad
Roast Root Vegetables
Smoked Mushrooms, Toasted Cashew Nuts
Cucumber, Radish, Sugar Snap Salad
Rocket, French Bean, Red Onion, Crouton Salad
Pasta, Cherry Tomato, Basil Salad
Bulgur Salad, Pepper, Courgette, Olive

SALSAS AND DRESSINGS

Tomato, Avocado Salsa
Mango, Chilli, Mint Salsa
Spiced Black Eye Bean, Tomato Salsa
Hummous
Tzaziki
Sesame Dressing
Balsamic Dressing
Caesar Dressing
Basil Pesto
Sundried Tomato Pesto
Tapenade
Peanut Sauce

Our Barbecues are served with Mixed Leaves, a selection of Breads from The Macreddin Bakery and includes The Macreddin Dessert Pot and Tea & Coffee

€95.00



Dessert Menu & Cheeses



€

SOMETHING SWEET

15.00

Bread and Butter Pudding, Caramel Brownie Ice Cream
Honeycomb Parfait, Chocolate Nut Biscuit
White Chocolate, Mango Panna Cotta, Berry Compote
Chocolate, Roulade, Toffee Sauce
Sticky Toffee Pudding, Vanilla Ice Cream
Marmalade Pudding, Crème Anglaise
Summer Organic Irish Strawberry Plate
Pear, Almond Tart, Chocolate Fudge Sauce
Lemon Tart, Berry Sorbet

The above desserts are some of those available. Where possible we would like to oblige you, so maybe you have a special dessert you would like us to make for you. Why not make a request to our Wedding Team and we will investigate for you.

Macreddin Dessert Pot

14.00

Tea, Coffee and Petit Fours

5.00

CHEESES

Organic & Raw Milk Cheeses, Preserves, Crackers

7.50

Glass of Port

7.00

Glass of Late Vintage Port

9.00



Toast Drinks & Evening Supper



TOAST DRINKS

	€
Glass of House Wine	8.00
Kir	8.50
Pimms	8.00
Sparkling wine	9.50
Champagne	18.00
Kir Royal with Sparkling Wine	12.00
Macreddin Village, Wild Elderflower Kir Royal	13.00
Our Own Chocolate Vodka Shot	6.00
Our Own Wild Hedgerow Berry Vodka Shot	6.00
Wild Macreddin Liqueurs	9.00
(Beech Bark Booze, Gorse Flower, Meadowsweet, Blackberry, Damson, Sloe Berry and many more)	

EVENING SUPPER

In addition to your Selection of Open & Closed Sandwiches at €10pp you can add the following:

Mini Sausages	2.00
Chicken Goujons	2.50
Vegetable Samosas	2.50
Deep Fried Breaded Rabbit Legs	3.50
Wood Fired Stone Oven Pizza Slices	5.50

FOR THAT EXTRA SPECIAL EVENING SUPPER

Spit Roast Pig, Lamb or Kid Goat served with Freshly Baked Baps, Baby leaves, Roast Potato Salad and our own Macreddin Relish

Seafood Buffet served with our own Brown Bread and Citrus Mayonnaise



Private Pre Wedding Celebrations

The day before your wedding is also a private time when family and friends come together, to break bread over dinner or supper, and enjoy simple conviviality.



"The Big Table" in the Strawberry Tree Restaurant does this perfectly. No other restaurant in Ireland can sit up to 44 people at one table, provide the formality of an award winning restaurant and yet the total relaxed nature that we provide with The Big Table experience and style of service.

Mommas Table from La Taverna Armento follows on with the same successful experience that we introduced with the original Strawberry Tree Big Table way back in 2002. The informal Italian style of Armento, lends totally to family come-togethers and ticks the pre-wedding night requirements perfectly.

The night before is really about Private Family gatherings, both The Strawberry Tree and Armento provide such...but you can also have a Private Snug in Acton's Pub for Food and Drink or the Game Bar for a Light Supper

Private Post Wedding Celebrations



The day after your wedding is so different...this is where you can totally relax and really enjoy every encounter, enjoy every banter and enjoy every morsel. We do this really well in The Village...and we totally realise, that this is a time to let the hair down, not just with family...but also with friends! Our Private Village Barbeques and real Spit-Roasts provide the perfect 'day after the night before, comfort foods'... foods that tick perfectly all the boxes required for such a roll-over.

If it's in The Orchard, we'll have candles hanging off the apple trees, if it's at Macreddin Chapel, we'll have your white wine chilling in the river...for this is what we love to do, all you have to do is tell us your wishes and we'll make them come true.

There are six other locations in Macreddin Village, where we can provide 'the perfect roll over' complete with private Eats, private Bar, private Music and DJ's and a very private Party to wrap up your occasion... Not to mention 'A totally Private Wells Spa Experience' complete with Bubbly, Nibbles and Treatments...where we can close off The Spa just for you, your friends and your family. Or 'A Totally Private Golf Course', complete with Food and Refreshments at The 9th...

you decide and we'll provide...now that's, just so simple!

BALLYCREEN...

The first of our all-inclusive packages, which as well as our complimentary items includes the following:

- Tea or coffee and homemade biscuits reception for all your guests
- A five course meal
- A half bottle of house wine per person
- Evening supper of homemade sandwiches and tea or coffee

Sample Menu

Smoked Fish Cake, Chilli Lime Aioli

Potato and Leek Soup

Cornfed Chicken Breast, Wild Mushroom, Potato Stuffing

Macreddin Dessert Pot

Tea & Coffee and Petit Fours

Choose your menu from a selection of four starters, four soups and four main courses.

Cost: €97 per person





THREE WELLS...

Our next all-inclusive package, which as well as our complimentary items includes the following:

- Macreddin fruit punch or mulled wine for all your guests
- A five course meal
- Tea or coffee and homemade biscuits reception for all your guests
- A half bottle of house wine per person
- Evening supper of homemade sandwiches with cocktail sausages and tea or coffee

Sample Menu

Warm Black Pudding, Apple Crostini

Wild Mushroom, Port & Tarragon Soup

Irish Beef Fillet, Herbed Potato Cake, Shiraz Gravy

Macreddin Dessert Pot

Tea & Coffee and Petit Fours

Choose your menu from a selection of four starters, four soups and four main courses.

Cost: €115 per person

CUSHBAWN...

The last of our all-inclusive packages, which as well as our complimentary items includes the following:

- Bubbly on arrival for all your guests
- Canapés on arrival for all your guests
- Tea or coffee and homemade biscuits reception for all your guests
- A five course meal chosen from any of the items on our Seasonal Menus
- A half bottle of house wine per person
- Evening supper of homemade sandwiches with cocktail sausages and tea or coffee
- A bed and breakfast voucher for you to return on your first anniversary
- An Organic hamper to take away with you on check out

Sample Menu

Smoked Salmon, Chive Boxyty with Horseradish Sauce

—♦—

Sweet Potato Seafood Chowder

—♦—

Irish Beef Fillet, Portobello Mushroom, Wild Chanterelle Sauce

—♦—

Macreddin Dessert Pot

—♦—

Tea & Coffee and Petit Fours

Couples can choose any dish from our Seasonal Wedding Menus

Cost: €125 per person



THE BROOKHALL
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