



**2027**

# Complimentary Offerings

- Dedicated Wedding Team to Plan your Day
- Experienced Wedding Coordinator on the Day
- Exclusive use of Barnabrow House and its grounds
- Complimentary Bridal/Groomal Suite
- Complimentary 2 Double Rooms
- Many Photo Locations on the Grounds
- Free Parking for all of your Guests
- Personalised Menus
- Decorated Tables with Candles
- Cake Stand and Knife
- Individually Designed Table Plans and Display
- Red Carpet (Indoors)
- Rustic Wooden Arch
- Cordless Microphone

## *A little about Barnabrow*

Rambling old Country Houses, with their sprawling acres, secret passageway, nooks, crannies and generally confusing meanderings – with all of their ramshackle hints of former glory - exude a certain charm. Barnabrow's labyrinths beckon guests to explore and sometimes these curious people are surprised by the occasional fairy that passes them by. Perhaps this is the effect of the Champagne that they are sipping on a rustic deck that catches distant glimpses of Ballycotton Bay. The canapes tantalise the palate and promise of the wedding feast to come.

Your guests are charmed; they wonder at your cleverness to have found such a secret and to have brought them here. They are relaxing now, after the exchange of vows, which happened in the Fairy Grove, beneath tall trees that dappled the sunlight to make the whole ceremony look like an Impressionist painting. Barnabrow means 'Gap in the Fairy Fort' and we aim to keep the essence of the fairies alive to enhance the magic of the moment.

The donkeys help to create this special old world ambiance – they are friendly and often successfully inveigle upon every eager visitor to provide a tasty morsel or two. They have caught the eye of many a wedding photographer – in fact they are probably the most famous donkeys in all of Munster – they are certainly the most photographed. Sometimes they form an appealing backdrop, on other occasions they usurp centre stage. When their shots are taken close up, viewers pay no attention to the bride – the donkey sniffing the proffered bouquet tends to steal the limelight. Beware!

...the tension of the past months begins to melt – your serene visage is momentarily glimpsed by a discreet photographer and is preserved forever. You look beautiful...



## *Our 5 Package Menus*

€145 - 7 Course Tasting Menu - *The Fairy Feast*

€135 - *Food to Share - The Harvest Platter*  
(Sharing Platters for Starters, 1 Main Course, Assiette of Desserts)

€130 - 4 Course - *Buttercup Meadows*  
(Choose 2 Starters, 1 Soup or Sorbet, 2 Mains & 1 Dessert)

€110 - 4 Course - *Truffle in the Forest*  
(Choose 1 Starters, 1 Soup or Sorbet, 1 Mains & 1 Dessert)

*Something Different A- The Party Wedding*  
(4-Course Dinner for Family Group; Light Supper for other Guests )

## *All our Packages Include*

### *Drinks Reception*

Canapes

Glass of Prosecco

Lemonade

Barry's Tea/Bewley's Coffee

(Add-ons are available with an additional cost)

### *Meal Time*

Half a bottle of House Wine per person

(You can upgrade your Wine with an additional cost)

### *Evening Buffet*

Party Wedding Guests & extra Evening guests are an additional cost

Minimum numbers of 80 Adults Friday & Saturday  
If your Wedding is of 40 Guests or less, rooms are not exclusive

# 7 Course - The Fairy Feast

€145 Per Person - 80 Adults Max

## ***Amuse Bouche - Choose One***

Spicy Asian Tuna Ceviche with Mango and Chilli

Ardsallagh Goats cheese Tartlet with a sticky Caramelised Onion Marmalade and Spicy Tomato Dressing

Creamy Seafood Croquette with a White Chocolate and Matcha Hollandaise

Roasted Vegetable Pithivier with Beetroot and Blackberry Gel (Vegan Option)

## ***Starters - Choose One***

Clonakilty Black Pudding with a tangy Red Pepper Sauce and Caramelised Apple

Skeaghanore Duck tasting served with a Blackberry and Jameson Gel and Chestnut Puree

Succulent Pork Belly served with Glazed Barley and Bacon Jam

Vegan Pate with a Spicy Carrot Gel served with Sourdough (Vegan Option)

## ***Sorbet - Choose One***

Dingle Gin and Grapefruit

Champagne and Popping Candy

Mango and Absolute Vodka

## ***Soup - Choose One***

Fragrant Seafood Bisque topped with Crème Fraiche

Creamy Garden Pea and Caherbeg Ham Velouté

Mediterranean Red Pepper and Heirloom Tomato Soup with a hint of Vodka and Basil

## ***Fish - Choose One***

Baked fillet of cod with a Prawn crusted Mousseline with a Rich Beurre Blanc Sauce

Succulent Salmon Wellington with a rich Saffron Sauce

Fresh catch Seafood Ravioli with a light Spinach Cream Sauce

Chef's Mujaddara served with Crispy Onion (Vegan Option)

## ***Main - Choose One***

Roasted Lamb rack on the Bone served with a Port Wine Jus and Chateaux Potato

Tender Beef Fillet seasoned with Rosemary and Garlic served with a Red Wine Jus and Potato Mousseline

Cassoulet served with Quinoa and Sweet Potato (Vegan Option)

## ***Desserts - Choose One***

Creamy Crème Brulée

Chocolate Marquise and Honeycomb

Luscious Baked Cheese Cake with fresh Raspberry Coulis

Coconut and Almond Chocolate Mousse (Vegan Option)

Barry's Tea/Bewley's Coffee

(These Dishes are Subject to Change)

## 4 Course - Truffle in the Forest

€110 Per Person

### *Starter*

Choose One (Add an Extra Starter - €10 per person)

### *Soup or Sorbet*

Choose One (Have both - €10 per person)

### *Mains*

Choose One (Add an Extra Main Course - €15 per person)

### *Dessert*

Choose One (Add an Extra Dessert - €10 per person)

Barry's Tea/Bewley's Coffee



## 4 Course - Buttercup Meadows

€130 per person

### *Starter*

Choose Two

### *Soup or Sorbet*

Choose One

### *Mains*

Choose Two

### *Dessert*

Choose One

(Add an Extra Dessert €10 per person)

Barry's Tea/Bewley's Coffee

## Something Different - Food To Share

€120 per person

### *Food to Share Starter*

Choose Three from the following options

Barnabrow Smoked Duck Breast, Parmesan, Rocket, Balsamic Citrus Cured Salmon, Caper Dressing  
Terrine - Caherbeg Free Range Pork, Pistachio & Cranberry Smoked Mackerel, Caper & Herb Dressing  
Prosciutto Ham, Parmesan, Rocket, Parmesan, Rocket, Balsamic Barnabrow Smoked Chicken, Ballymaloe Relish

Choose Four from the Following options

Grilled Mixed Vegetables  
Mixed Olives, Dried Tomatoes, Persian Feta  
Green Beans in Garlic & Olive Oil  
Rocket & Parmesan Salad  
Whipped Fresh Ardsallagh Goats Cheese, Garden Basil Pesto  
Mixed Green Salad Bowl  
Noodles with Pickled Vegetables, Lime and Coriander  
Garden Beetroot Spicy Tomato Dressing Garden Beetroot and Orange Salad, Watercress, Fennel, Pine Nuts, Buttermilk Dressing

Choose One from the Following Options

Hummus; Ballymaloe Tomato Relish; Garden Basil Pesto; Caesar Dressing;

A Selection of Freshly Baked Breads will accompany the Starter

### *Mains*

Choose One (Add an Extra Main Course €15 per person)

### *Assiette of Desserts*

Barry's Tea/Bewley's Coffee

## Party Wedding

€110 or €125 Menu per person for all day guests

*Finger Food* €6.50 per Choice - choose 5 (Minimum €32.50 Per Person) approx. 7pm/7.30pm

**Evening Buffet for all guests will be required as they are likely to be peckish again €8.50 p/p (excluding all day guests)**

### **Starter**

Choose One (Add an Extra Starter €10 per person)

### **Soup or Sorbet**

Choose One (Have Both €10 per person)

### **Mains**

Choose One (Add an Extra Main €15 per person)

### **Dessert**

Choose One (Add an Extra Dessert €10 per person)

Barry's Tea/Bewley's Coffee

### **'Party Wedding'**

This wedding is designed for those who are planning to have a small family wedding and then hosting a party at a later date.

The idea here is to amalgamate both on the same day.

The family has a four-course dinner at 4pm with the aim to be ready to greet the other guests at 7pm.

The drinks reception is held on their arrival and the buffet of party food is laid out.

This is a much more informal event.

Minimum of 25 for the first dinner and minimum of 50 for the later buffet

(Can be very Informal – No need for cutlery or seating)

Skewered Lemongrass Chicken  
Mini Baked Potatoes with Crème Fraiche  
Tempura of Vegetables  
Ardsallagh Goats' Cheese Tartlets  
Mini Thai Fishcakes  
Semi-Dried Tomato & Blue Cheese Quiche  
Irish Beef, Pepper & Mushroom Skewers (€6 Supplement)  
Tiger Prawn, Baby Gem, Smoked Paprika (€6 Supplement)  
Salmon, Cream Cheese Rilette, Dorito  
Chicken Satay Skewers  
Ardsallagh Goats Cheese, Confit Onion Wraps  
Black Pudding And Tomato Encroute  
Bowl of Salad Leaves



## *Starters*

Oak Smoked Salmon Rilette with Pickled Garden Beetroot, Soft Herb Dressing, Poppy Seed Dorito  
Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing  
Ardsallagh Goats' Cheese and Confit Red Onion Tartlet with Red Pepper Essence and Barnabrow Garden Leaves  
Barnabrow House Smoked Chicken Caesar Salad, Crispy Bacon Bits, Soft-Boiled Egg and Creamy Caesar Dressing  
Ballotine of Chicken and Caherbeg Free Range Ham Hock with Cranberries, Fig Puree, Port Reduction and Winter Leaves  
Warm Salad of Roast Beetroot, Feta, Crispy Potatoes and Red Peppers and Mulled Wine Dressing

## *Soups*

Butternut and Vanilla, Toasted Almonds, Garden Herb Oil  
Seasonal Vegetable and Rosemary, Garden Herb Oil  
Potato and Leek with semi-whipped Cream  
Tomato and Roasted Peppers with Garden Herb Oil

## *Sorbets*

Lemon Sorbet  
Cassis Sorbet  
Gin and Pink Grapefruit Sorbet  
Green Apple Sorbet

## *Mains*

Seared Fillet of Kilmore Quay Hake with a Warm Salad of Cannellini Beans, Chorizo, Scallions, Wilted  
Rocket, Hazelnuts, Sauce Vierge  
Roast Sirloin of Irish Beef with Truffled Potato, Ragu of Forest Mushrooms and Confit Shallot, Red Wine Jus  
Baked Supreme of Chicken with Mousseline Potato, Puy Lentils, Root Vegetables, Smoked Paprika, Chicken Jus  
Braised Shank of Middleton Lamb with Greek Salad, Riesling Reduction  
Turkey, roasted with Caherbeg Free Range Ham, Almondine Potato, Carrot and Swede Puree, Brussel Sprouts,  
Chestnuts and a light Turkey Jus

Potato Option (Choose One)  
Potato Gratin – Roast Potato – Rosemary Roasted – Baby Potatoes with Lemon Butter

## *Desserts*

Lemon Tart with Basil Chantilly and Raspberry Coulis  
Chocolate Marquise with Cherry Puree and Butterscotch Popcorn and Vanilla Ice Cream  
Tahitian Vanilla Crème Brûlée with Shortbread and Raspberries  
Roast Peanut Parfait Shortbread and Raspberry Coulis  
Chocolate and Hazelnut Brownie with Maple Syrup Ice Cream and Seasonal Berry Sauce  
Apple Crumble with a Vanilla Chantilly Cream

## Canapés

Choose 4

Smoked Salmon on Soda Bread with Caper Dressing

Duck Liver Parfait en Croute with Fresh Raspberry

Tomato and Blue Cheese Tartlet

Parma Ham and Figs

Crab and Chorizo Croquette

Ardsallagh Goat's Cheese and Basil Cone

Vegetable Tempura

Tomato Lime and Mint Salsa on Cristini

## Evening Buffet

Mini Pizzas

Bacon Butties

Cocktail Sausages

Party Wedding or Evening Guests will need to be added on for the Evening Buffet €8.50 per person

# *Let's Celebrate*

## *Optional Extras*

Champagne €14.00 per person

Cocktails €13.00 per person

Gin Cocktail Table €10.00 per person

Vat of Beer €6.50 per person

Four Canapes €7.50 per person

Lemonade €24 (Jug for 15) per jug

Non-alcoholic Cocktail €10.00 per person

Mulled Wine €8.50 per person

Mulled Wine and Mince Pies €11.00 per person

Tea and Coffee €3.50 per person

Drink of Choice €8.00 (avg. per person)



# *Barnabrow's Wedding Wine List*

## **White Wine**

### **Semblante Sauvignon Blanc (Chile) €32**

Fragrant floral Springtime aromas together with crisp bright kiwi and. Pineapple fruit flavours and a zingy finish.

### **Pra Dei Pinot Grigio, (Italy) €31**

Made only from sustainably farmed grapes, this is a Pinot Grigio with more depth and richness and flavours of green apple and pear. Pinot Grigios come in all shapes and sizes.

### **Fontareche Viognier, Languedoc (France) €34**

Pale gold in colour with a perfumed bouquet of hawthorn, lychee and apricot and a flavour that develops on the palate into a heady mix of peaches, apricots and scents of wild flowers.

### **Porta da Ria Albarino, Galicia (Spain) €40**

A light gold colour with hints of green, this is a textbook Albarino, bright and crisp with a refreshing lightness and a delicious salty tang.

## **Red Wine**

### **Semblante Cabernet Sauvignon (Chile)€32**

A Summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak.

### **Pra Dei Dogi Merlot (Italy) €31**

Made only from sustainably-farmed grapes this stylish merlot is smooth and velvety on the palate with flavours of raspberry and blueberry

### **Los Andres Malbec, Mendoza (Argentina) €34**

Hand-harvested Malbec grapes from old vines give dense, fruity flavours of blackberries and black cherries, while aging in oak barrels gives overtones of woodsmoke and vanilla

### **El Meson Rioja Crianza (Spain) €40**

Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla.

## **The Fizzy Stuff**

### **Furlan Prosecco Frizzante (Italy) €39**

Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, This is a particularly fresh and aromatic example.

### **De Castelnau Champagne Brut Réserve (France) €99**

40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. A super Champagne.

**Due to Government taxation policies and market fluctuations Barnabrow House reserves the right to make changes to these prices.**

## *Barnabrow Cocktails*

To make your pre-reception drinks a little different choose from our range of Cocktails  
€13 per person. Maximum 2 Choices.

### *Mojito*

White rum, fresh lime juice, mint leaves & soda water

### *Margherita*

Cointreau, lime juice & tequila

### *Martini Nespresso*

Ristretto, vodka

### *Manhattan*

Whiskey, vermouth

### *Apple and Elderflower Collins*

A long, light refreshing Summer Cocktail with Gin, Elderflower and Apple Juice

### *Mulled Wine*

Red wine, cinnamon, lemon and orange slices

### *Cosmopolitan*

Vodka, cranberry juice & Cointreau

### *Hot Whiskey*

Whiskey, honey, lemon juice, cinnamon stick

## *Barnabrow Offers*

- 22 individually designed bedrooms for your exclusive use (rates below)
  - Civil Ceremony Indoors or Outdoors
    - 150-Seated for Dinner
  - Donkeys and Pygmy Goats!

### *Venue Hire Fee*

€1000

### *Ceremony*

#### **Indoor Ceremonies**

Barnabrow House has been approved by the HSE to host Civil Ceremonies. The conservatory seats 75 people, with additional standing room. There is a charge of €500.

#### **Outdoor Ceremonies**

Outdoor Ceremonies are held in 'The Fairy Grove' There is a charge of €500  
No Chair Hire Fee

### *Wedding Accommodation*

Designed for the Bridal Party, your close family and friends, Barnabrow Country House is pleased to offer the following competitively priced accommodation.

€100 per person sharing - Single Supplement €40 - Children under 14 sharing €40 - Prices include Breakfast

### *Children's Prices*

Up to 4 years Complimentary  
4 years to 14 years 25% Package Price  
14 years to 18 years 50% Package Price

## Children's Menu

Under 14 years

Choose 1

### *Starters*

Soup of The Day

### *Mains*

Tomato Pasted Pasta served with Garlic Bread

Chicken Tenders served with Wedges

Chicken Wings

Pizza – Margherita

Side of Wedges

### *Dessert*

A Selection of Ice Cream

# *Celebrating the Wedding*

## *Day 2 - BBQ*

€40.00 per person

Children under 14 years €20

€12.00 Dessert, Tea & Coffee

### *Meat*

O' Flynn's Sausages

Marinated Chicken Kebabs

Homemade Beef Burgers

### *Salads: Choose four*

Green beans in garlic and olive oil

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper served with red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chili

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Mixed Green salad bowl

Roasted Baby Potato with Garlic and Rosemary

### *Dressings: Choose Three*

Hummus

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above



# Binding Agreement

We will provisionally reserve a date for a maximum ten days, at which time it is at the Barnabrow Country House's discretion to release the date unless it has been confirmed to us and the following has been received, confirmation via email with a non-refundable deposit of €1,500

90% of your wedding bill is to be paid 10 days prior to your wedding date

Credit Card details are required to secure a booking.  
This is used as security on the booking and would only be charged in the event of the final bill or rooms not being paid

A full copy of Barnabrow Country House  
Terms & Conditions is available upon request

All room rates are based on per person

Sharing €100 per adult

Single Occupancy Supplement €40

Children under 14years €40 while sharing

Prices include Breakfast

All prices quoted in this brochure are valid for 2026 and are subject to  
Government VAT increases

Barnabrow Country House, Cloyne, Middleton, Co. Cork P25 HH00

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