



The Love Notes...

"Just a wee review to sing your praises about our wedding on Thursday. It couldn't have went any better and every single one of our guests complimented on how well the service was and how well everything went so smooth! We can't thank you enough for all the planning and help you have given us from we booked our date. Would recommend the Four Seasons to everyone! So gutted it's all over but it was the best day of our lives! Thanks everyone xx"

Mr & Mrs McGrail

"We always knew we would want to get married locally and once engaged we booked our wedding with the Four Seasons Hotel Monaghan. We are so happy with our choice, it was the best day & the girls in the hotel really helped plan what we wanted and more importantly delivered it, one example being a particular table plan we wanted and it was so perfect! Food was beautiful, we still have guests telling us how nice it was. Thanks again to Nicola, Laura, Barbara and team."

Mrs Erin McAleer

"From the first time we visited the Four Seasons Monaghan. All of the hotel staff were so friendly and welcoming. It definitely influenced our decision to have our wedding here! Our wedding day went so smoothly with not a single thing out of place, everything was exactly as I had asked for it to be. Everyone knew us by name which made it feel so personal. I can't thank Laura and Nicola enough for their patience, attentiveness, advice and kindness throughout the planning of our wedding and Barbara for looking after us so well on the day. From the bottom of our hearts thank you for making our day so special!"

Mr & Mrs Gallagher

"To all of the staff within the four seasons especially Nicola, Laura, Orla and Barbara. You have all been so helpful over the past 18 months in the lead up to our special day. The day itself was all we ever imagined. The service was second to none, the food was outstanding and everything was just perfect. The four seasons will always hold a special place in our hearts."

Mrs Larissa Totten



The Feast

All of our menu options are made up of fresh and where possible locally sourced Irish produce.

To add a bubbly toast an additional €6 per guest applies

Starters

Vol au vent filled with chicken & mushroom in a creamy white wine sauce ^(1, 2, 8 & 11)

Warm salad of Cajun chicken with garlic dressing ^(1, 2, 8 & 11)

Salad of cos lettuce, bacon lardons, crispy croutons parmesan shavings with Caesar dressing ^(1, 2, 3, 8 & 11)

Melon fruit platter drizzled with fruit coulis

Brie & caramelised red onion tartlet with dressed leaves and balsamic vinegar ^(1, 2, 8, 10 & 11)

Goat's cheese arancini with rocket salad & tomato sauce ^(1, 2, 10, 11, 12 & 13)

Thai inspired fish cake alongside crispy green leaves & sweet chilli dip ^(1, 2, 5 & 11)

Smoked salmon & prawn salad with a chilli & crème fraîche sauce (€2 Supplement) ^(1, 2, 4 & 5)

To add a second choice of starter an additional €3 per guest applies

Soups

Traditional cream of vegetable soup ^(2 & 12)

Cream of potato & leek soup ⁽²⁾

Carrot & coriander soup ^(2, 10, 11, & 12)

Oven roasted tomato & basil soup ^(2 & 12)

Cream of mushroom soup ^(2, 8 & 12)

To add a second choice of soup an additional €2 per guest applies

Sorbets

Cleanse your guest's palate before the main course with an option of homemade sorbet

Mixed berry topped with fresh mint

Zesty lemon & blood orange garnished with fresh mint

Remove your starter or soup course and include a sorbet at no additional charge;

To add a sorbet course an additional €5 per guest applies



Mains

Traditional oven roasted turkey & baked gammon with herb stuffing & rustic jus ^(1, 2, 8 & 11)

Roast sirloin of beef carved on a bed of mustard grain mash, finished with Yorkshire pudding & bordelaise jus ^(1, 2, 8, 11 & 13)

Grilled fillet of seabass on a bed of sun-dried tomato mash, with lemon butter sauce ^(2, 5, 12 & 13)

Baked fillet of salmon on a bed of buttered leeks, drizzled with tarragon-scented white wine sauce ^(2, 5, 11 & 12)

Pan-fried supreme of chicken stuffed with feta cheese & spinach, wrapped in Parma ham
on a bed of chive mash, with a dill sauce ^(2 & 12)

Honey roasted duckling resting on champ potato, with orange cardamom sauce (€7 Supplement) ^(2 & 8)

Succulent 10oz sirloin steak accompanied by herb roasted potato, grilled tomato & peppercorn sauce (€10 Supplement) ^(2 & 8)

All of our mains are served alongside a seasonal vegetable parcel, roasties & buttered mash

To add a third choice of main an additional €5 per guest applies

Add two bowls of creamy garlic potatoes for only €20 per table ^(2 & 11)

All of the hotel's gravies are gluten free and some dishes can be amended to cater for dietary requirements

Dietary Friendly Mains

Oriental inspired noodle bowl ^(8 & 11) *Vegan option available*

Mediterranean sautéed mixed vegetables over penne pasta finished with tomato
& basil sauce, with garlic bread ^(1, 2, 11 & 12) *Vegan option available*

Wild mushroom & thyme risotto with Parmesan shaving & truffle oil ^(2 & 11)

Warm goat's cheese & red onion tart with a balsamic vinegar reduction ^(1, 2, 9 & 11)

Vegan yellow Malaysian curry with sauté vegetables in a fragrant Malaysian inspired curry sauce
with basmati rice ^(11 & 12)

Vegan mixed nut roast on a bed of sautéed mixed vegetables ^(10 & 12)



Desserts

Chilled Desserts

- Meringue nest topped** with seasonal fruits & surrounded with fruit coulis ^(1 & 2)
- Cheesecake** Choose from strawberry, lemon, Mint Aero or Baileys, served with fresh cream ^(1, 2, 10 & 11)
- Banoffee tartlet** with fresh cream ^(1, 2 & 11)
- Lemon meringue tartlet** with fresh cream ^(1, 2 & 11)
- Raspberry & white chocolate roulade** with fresh cream ^(1, 2 & 11)
- Vegan chocolate & coconut pie** with vanilla ice cream ^(10 & 11)

Warm Desserts

- Traditional apple tartlet** with crème anglaise & fresh cream ^(1, 2, 8, 9 & 11)
- Bramley apple & berry crumble** served with vanilla ice cream ^(1, 2, 8, 9 & 11)
- Chocolate brownie** with chocolate sauce & vanilla ice cream ^(1, 2, 6, 8, 10 & 11)
- Vegan caramel & apple tart** with vanilla ice cream ^(10 & 11)
- Assiette of Four Season's desserts** Choose 3 (one warm & two chilled) from:
Warm chocolate brownie, warm apple tart, meringue nest, cheesecake, profiterole (€2 Supplement)
- Swap your choice of 2 desserts for the assiette at no additional charge
- Please note that when selecting two desserts, one option must be chilled & the other warm

For the Little Ones

Soup

Melon fruit platter drizzled with fruit coulis



Breaded chicken goujons with home-cut chips ^(1, 2, 11, 12 & 13)

Pork sausages with home-cut chips ^(2 & 11)

A half portion of the main meal



Trio of ice cream topped with fruit coulis ⁽²⁾

Fruit flavoured jelly & ice cream ⁽²⁾

Dessert of main meal

Baby bowls are complimentary | Children are classified as aged 12 years & under | €30 per guest

The 14 Allergies to be aware of:

1. Eggs
2. Milk
3. Shellfish
4. Molluscs
5. Fish
6. Peanuts
7. Sesame
8. Soya
9. Sulphur Dioxide
10. Nuts
11. Cereals Containing Gluten
12. Celery
13. Mustard
14. Lupin



Select from the Options Below:

Four Season's Spring & Summer Sensation

Pimms **€8 per guest**

Summer fruit punch **€8 per guest**

Buck's fizz **€9 per guest**

Four Season's Autumnal & Winter Wonderland

Cuppa soup & breadstick ^(11 & 12) **€4 per guest**

Hot cocoa bar with mini marshmallows **€4 per guest**

Hot port or whiskey **€7 per guest**

Mulled wine **€8 per guest**

Any Season Suits

Crunchy Tayto crisp sandwiches ^(2, & 11) **€4 per guest**

Mini burgers layered with
assorted toppings ^(1, 2, 7, 8, 9, 11 & 12) **€7 per guest**

Personalised chocolate plates ⁽²⁾ **€10 per table**

5 pizzas with assorted toppings ^(2, 8, 9, 11 & 12) **€80**

Doughnut wall ^(1, 2 & 11) **€200**

Take a shot, take a seat **€6 per guest**

Bottled beer reception **€6 per bottle**

Signature cocktails from **€10 per guest**

Pimp our Prosecco **€200**

Open toast drink **Charged as consumed**

Grazing Platters

Platters are based on 30 guests sharing

Sandwich board **€60 per platter**

A selection of sandwiches on both white & brown bread, stuffed with an array of traditional fillings

Sweet board **€100 per platter**

The taste of sweetness cannot be left out and that's why we offer our sweet platter with mini meringues, cupcakes, cookies, marshmallows & popcorn

Cheese board **€150 per platter**

An assortment of cheese allowing for a mixture of textures and flavours, accompanied by chutneys, crunchy bread sticks & crackers and dressed with fresh fruit

Mini Bites:

Choice of 3 canapés for €7 per guest

or 4 canapés for €8 per guest

For the Peckish

Smoked salmon roulade with cream cheese & chive blini ^(1, 2, 5 & 11)

Bruschetta brushed with pesto and topped with
tomato salsa ^(2, 10 & 11)

Cajun spiced chicken tartlet ^(1, 2 & 11)

Savoury mini quiche ^(1 & 2)

Mini vegetable spring rolls with sweet chilli dip ^(1, 7, 8 & 11)

Cocktail sausages coated in honey & mustard ^(1, 9, 11 & 13)

Marinated spicy chicken skewers ^(7, 8, 9, 11 & 13)

Indian curried samosas ^(2, 6, 7, 8, 10 & 11)

Mini burgers layered with assorted toppings

(€3 Supplement) ^(1, 2, 7, 8, 9, 11 & 12)

For the Sweet Tooth

Homemade fresh mini scones with cream and jam ^(1, 2, 8 & 11)

Assortment of tray bakes: Carrot cake, rocky road,
caramel square, chocolate or lemon muffin ^(1, 2, 8, 10 & 11)



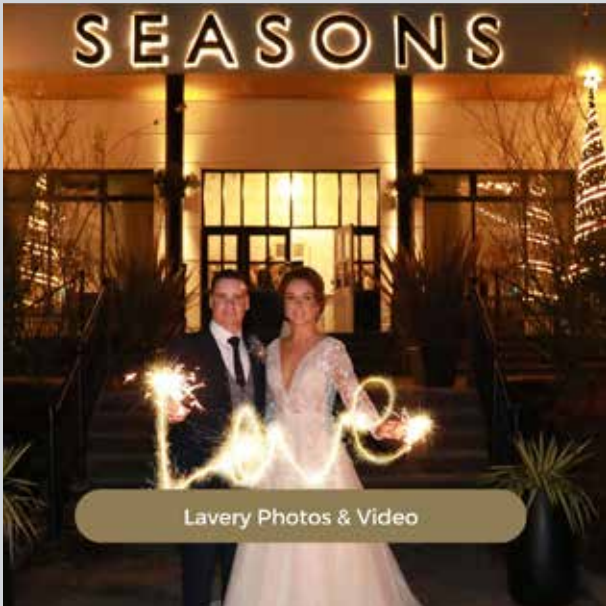
Sam Mawhinney Photography



Karen Crattan Photography



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