

Wedding Catering

Congratulations on your engagement!

Surrounded by 20 acres of green countryside and natural beauty, Ballyvara House makes an ideal venue for an intimate wedding or family celebration. We are proud to be the catering partner to Ballyvara House and we know how to combine the elements to create the most enjoyable day and beautiful memories..... forever. Our experience and knowledge ensures that service can be tailored to whatever level of formality you require, whilst always being warm and friendly.

Before the Day

In the months and weeks leading up to your wedding, we're on hand to offer advice on and co-ordinate all aspects of the catering. On the week of the wedding, we set the dining room to the required table plan. Meanwhile, back in our main kitchens, our chefs will order in the fresh produce and begin the "mise en place" or preparation of the food for cooking. If you are staying at Ballyvara the night before your wedding and want to have a relaxing family dinner, we can send a personal chef and staff to serve either a buffet or a full evening meal.

On the Day

On the morning of the wedding, our chefs will arrive at the venue with all the fresh foods needed for your day. At the venue, everything will be cooked exactly to plan. When you arrive, you'll be greeted by our experienced front of house team who will hand you and your guests a glass of bubbly and delicious handmade canapés.

Throughout the meal and afters, our team will be on hand to serve your food and wines, clear the tables for the band and serve you a tasty midnight feast.



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Ballyvara House

Drinks Reception

Prawn toastados with avocado & mild chilli jam

Cashel Blue & pear crostini

*Smoked chicken mousse with finely diced mango & fresh chive
in a puff pastry case*

*St. Tola organic crème cheese & red onion marmalade topped
with sun kissed tomato on a pastry shell*

*Burren Smokehouse cold smoked salmon with cucumber & sea-
food mousse on a croute*

Rustic roast vegetable crostini, freshly made basil pesto

*Roasted pork & apple sausage in puff pastry, red onion mar-
malade*

Seared chicken skewers with satay marinade

Freshly baked mini scones with fresh cream or butter and jam

Your canapé reception sets the tone for the entire evening and is an excellent way for guests to unwind after travelling. Canapés are best paired with a champagne or prosecco. We do NOT charge corkage on the drinks that you provide for a wedding.

Canapés €2.50 each
(We recommend 3 canapés per portion)

Finger sandwiches €4.50 each

Tea & Coffee €2.50 each

Champagne glasses are included when you order a canapé reception.
Maximum of 3 types of canapés are provided unless otherwise ordered.



*“The team could not have been more helpful ... and
the food was absolutely delicious with plenty of it “*

Emma & Barry 2012

Set Dinner Menu

Crisp baby gem with garlic and anchovy dressing, topped with aged parmesan and rustic croutons (v optional) (g)

Tian of Atlantic prawn with a coriander & lime yoghurt dressing

Cream of vegetable soup

Roast corn fed chicken supreme stuffed with smoked bacon & Clonakilty black pudding, demi glace

Roasted crown of turkey & honey glazed gammon served with sundried cranberry stuffing & Madeira jus

Caper and feta filo parcel, herb mash and a light Provencal sauce (v)

*Seared fillet of salmon on colcannon, buerre blanc
Served with a selection of seasonal potatoes & vegetables*

Chocolate covered profiteroles, crème Chantilly

Warm apple crumble & ice cream

Desserts served with freshly brewed tea & coffee

The set dinner menu combines great food with excellent value for money. Choose any one starter, any two mains and any one dessert, Tea & coffee are included.

Set Dinner Menu Price

€45 per person



A la Carte Menu

Starters

Crisp baby gem with garlic and anchovy dressing, topped with aged parmesan and rustic croutons (v optional) (g)

Tian of Atlantic prawn with a coriander & lime yoghurt dressing

Warm duck filo parcel, duo of pesto and hoi sin marinade

Lightly toasted brioche topped with goats cheese tossed in toasted sesame seeds, red onion marmalade and a light rata-touille dressing

Pan fried crab & salmon cake, smoked salmon lardons and a summer sauce vierge.

Wild mushroom ragout on a puff pastry chest

Chicken, baby spinach & roast pepper ballontine, red pepper coulais

Paysanne terrine with a prune jus, toasted brioche

Soups & Sorbets

Celeriac and white truffle veloute

Roast courgette & fennel with crème fraiche

Tomato, Roasted Pepper and Chorizo

Roast parsnip and nutmeg with a curried crème

Liscanor Bay Seafood Chowder

Linalla Farm sorbet



A La Carte Menu

Main Course

Chicken supreme, sundried tomato and goats cheese farce, wrapped in smoked bacon, set on champ and drizzled in a light madeira jus

Caper and feta filo parcel, herb mash and a light Provencal sauce

Duo of Kinvara lamb on wholegrain mash, parsnip croquette, tomato and red onion chutney, rosemary jus

28 day aged roast Irish sirloin of beef, red wine jus & Yorkshire pudding

Pan seared fillet of beef on colcannon, smokey bacon lardons and a rich port and red wine jus

Crispy duck breast, fanned on a smoked bacon and wild mushroom rosti served with a thyme jus

Seared monk tail rolled in herbed crumb, ribbons of cajun spiced vegetables, sweet pepper salsa

Baked fillet of seabass on gratin potato, shellfish crème

Roasted crispy skinned darne of salmon, saffron, tomato and shrimp broth

Baked cod fillet, basil herb crust on char grilled vegetables, roast vine tomato & basil sauce



NO SUPPLEMENTS for a choice of two main course dishes.

FREE “Chef’s Special” silent vegetarian option (up to 5% of guest numbers).

Side orders such as potatoes and vegetables are served “family style” to each table.

Seasonal Specials eg: game, fish are always available

A La Carte Menu

Desserts

Chocolate covered profiteroles, crème Chantilly

Baileys and Toblerone cheesecake

Trio of chocolate mousse, butterscotch sauce

Tarte au citron, tangy raspberry coulis

Warm crumble, bourbon vanilla ice cream. Choose either apple & rhubarb (spring & summer) or apple & berry (autumn & winter)

Warm chocolate fondant, pistachio gelato on crushed hazelnuts

Tea & Coffee

Freshly brewed tea & coffee are served after dessert.

Cheeseplate of artisan Irish cheeses, water biscuits, grapes & chutney. (available on request)



What is Included?

NO HIDDEN EXTRAS. We provide as standard;

Service staff and banquet manager

Setup of the marquee

White table linen and tableware included

NO CORKAGE. You can bring your own and we'll serve at no extra cost!!



Anna Carriga set dinner menu €45pp

A la Carte 4 course (starter, mains, dessert, tea & coffee) €59 pp

Add a 5th course (soup or sorbet) €65pp

Second choice of main course included

Second choice (any other course except mains) €4pp

Please Note: If you party is less than 80 guests, a service may apply

Midnight Feast

Fresh cod pieces in beer batter and home fries served in a cone with homemade tartare sauce.

Hot carved honey roast ham served in a floury bap, rocket & goats cheese salad

Hot Philly steak strips with roasted peppers & onions in a stone baked ciabatta

Baskets of roasted pork & leek sausages, homemade chicken gougons mini spring rolls and hand-cut sandwiches

Pork 'n Apple Hot dogs, sautéed onion, English mustard and homemade tomato relish.

Every Midnight Feast includes freshly brewed tea & coffee

Price

€6.50pp

“Everybody was highly complementary about the food and service. We would like to pass on our huge appreciation to your team and yourselves for helping making it a great day”

Caron & Eoin 2012



The Day After

Party BBQ

Homemade 5oz beef burger or Cajun chicken escalope with salsa in a floury bap

Salmon, prawn & cod skewer

Butchers pork and black pudding sausage

Served with...

homemade potato salad, coleslaw, mixed green salads

Price

€19pp



Payment

When you book, please allow €750 booking fee for the catering. This is separate from your deposit for renting the house and is payable at the same time.

The balance of 90% of final invoice is payable 6 weeks before the wedding. Note that in some cases, banks require up to 7 working days to clear funds

The final 10% of your bill can be settled in the days before the wedding but no later than the night of the wedding.

We accept payment by bank transfer, cash or cheque (pre-approved by us).

Contact Us

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What About?

How many guests will Ballyvara take?

The dining room accommodates up to 30 guests. Larger groups can be accommodated by hiring a marquee which we can arrange for you.

What about hire?

Everything for these menus is included. Upgraded tableware, linen, glasses and marquees are available if required. *additional charge applies.*

Event Planning

We provide a full event planning & management service that can be tailored for your individual needs *(please ask).*

Accessories

Fine bone china
Upgraded tableware
Upgraded linens,
Chair covers and runners
Bespoke furniture

