

# *The Millhouse Wedding brochure 2011/2012*



*A beautiful Georgian Manor in a peaceful setting on the banks of the River Boyne Valley.*

The Millhouse specialises in beautiful, bespoke original weddings.

Offering a truly magical setting for your wedding, the Millhouse is a romantic haven in a wonderful garden location, which couples can really make their own exclusive country house for the day.

Lying on the banks of the stunning River Boyne Valley in the heart of Ireland's richest historical county, The Millhouse provides a peaceful, indulgent escape.

A hip combination of country house and quirky modern hotel, The Millhouse has eleven ensuite bedrooms, two large drawing room bars & the Pavilion bar. With their south facing aspect the Pavilion courtyard overlook the stunning river valley and hills.

The dramatic setting of the old mill on one side and cliffs on the other offer a dramatic backdrop for photographs.

We are licensed to host official wedding ceremonies at The Millhouse, so you can plan your whole day around our idyllic riverside setting.

Imagine a grand pavilion draped in translucent silks; an Indian yurt marquee complete with colourful floor cushions; or a small gathering at dusk where distant lights twinkle in the orchard and towers of paper lanterns illuminate pathways through the lawn. No party is too lavish or beautiful.

From a barbeque by the river, to an elegant dinner in The Pavilion - The Millhouse has a wedding package to suit you.

We cater for wedding parties of 70 to 300 guests. Our Pavilion restaurant seats up to 120 guests. For larger weddings, we can help you arrange a marquee to be added onto the Pavilion or placed separately on the front lawn beside the river or in the courtyard.

The Millhouse team are passionate about beautiful food, committed to creativity and perfection through our quality fresh produce, perfect cooking and elegant presentation. We pride ourselves on our high standards and commitment to giving you the best dining experience. Whether it is a barbeaque or a lavish four course dinner. The Millhouse will exceed your expectations.

Our wedding co-ordinator and hospitality team are dedicated to making you, your family's and your guests feel utterly at home and utterly pampered. Whether it is a small intimate wedding or a huge wedding celebration The Millhouse team will be sure to impress you all personally. Our wedding co-ordinators are available every day, so please contact us to schedule a private viewing of our facilities.

*A romantic haven  
in a wonderful  
garden setting...*

# Four wedding day at The Millhouse

## Your Ceremony

Slane village is surrounded by many beautiful and historical churches, please see our wedding directory for a list.

Otherwise, there are many locations onsite at The Millhouse which are perfect for hosting your civil ceremony or blessing.

The drawing room by the French doors to the courtyard has been approved by the HSE, so your guests can witness your ceremony from either the drawing room or outdoor courtyard area.

You may prefer to host your blessing in the orchard, under the aubury or on the front lawn beside the river.

## Decoration

Our events team love to help and inspire your wedding decorations - from flowers to scented canes to piñatas to photographers, entertainment, car hire to cakes. We have compiled an extensive directory on decorating and theming your day. Whether it is flowers, leaves or pumpkins you require it can all be found on our wedding directory. We do provide tea lights, hurricane lanterns and a large easel and we are happy to help you bring your theming ideas to life.

We have also included a list of alternative accommodation in the local area.

The directory is available on our website and is updated frequently.

*Please let our warm attentive staff greet you with drinks & canapés before your celebration dinner.*

## Your Reception

Whether you are arriving by open top sports car, helicopter or vintage car, please let our warm and attentive staff greet you in the orchard, drawing room or courtyard area with drinks and canapés before your celebration dinner.

## Reception Drinks

These drinks can be:

- served to your guests with trays
- placed in iced baths on picnic tables, or
- served from a buffet table in the orchard.

## The day after

Let us make you a picnic, prepare you a buffet or cook you a barbecue. Or perhaps you might like to reserve some tables in the Pavilion restaurant for a relaxed lunch and long goodbye. Informal buffet or barbecues, including two mains and four salads start at €25.00 per person for a minimum of 40 guests.

## Suggestions for Reception Drinks

Alcoholic drinks

- Champagne cocktails
- Bellini's - Peach or Strawberry
- Pimm's
- Sangria
- Chilled organic cider in iced baths
- Chilled selection of beer in iced baths
- Alcoholic fruit punch
- A personal bar selection of wines and/or spirits
- Mulled wine

Non-alcoholic drinks

- Elderflower cordial
- Non-alcoholic cocktails
- Non-alcoholic fruit punch

Prices available on request.



## Pre-Wedding Dinner or Breakfast

Enjoy an intimate pre-wedding dinner in our restaurant with your close family and friends.

See [www.themillhouse.ie/foodanddrink.php](http://www.themillhouse.ie/foodanddrink.php) for a sample menu and price list.

You may like to organise for your family to attend a big breakfast at The Millhouse on the day. And, as The Millhouse is exclusively yours, you can keep your slippers on! A continental breakfast or full Irish Breakfast from 8:30am.

## Beauty

Make the most of our loft and arrange for your make-up artist and hairdresser to come to you to work their magic on you and your bridal party before your wedding.

Perhaps you and your bridal party would like to book into our spa for some pre-wedding pampering. Our masseuse is available for a relaxing massage. Please prebook with your wedding co-ordinator. See <http://www.themillhouse.ie/relax.php> for our current treatments and price list.



# Four wedding day at The Millhouse

## The Orchard

Stunning in spring, it is filled with beautiful pink apple blossoms, which give way to apples and plums in August through to September. The Orchard is beautiful all year round. The Summer House has toilets which are convenient for marquee receptions.

## Drawing Room Bars

The drawing room bars are three interconnecting comfortable rooms with beautiful river and orchard views. The bars are ideal for your drinks reception after the ceremony or for your party after the meal. Please feel free to bring your own iPod or music collection!



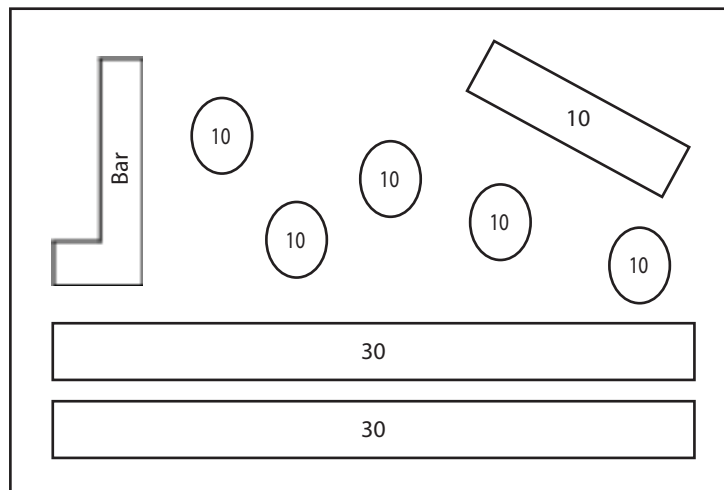
## The Pavilion

The Pavilion is a beautiful light filled mirrored room which can accommodate up to 120 people. Please see floor layout options below.

All glazing at the front of The Pavilion can be opened out to join up with the garden or marquee should you require more space. The Pavilion has the most beautiful views of the orchard and garden right down to the river. The orchard is beautifully lit at night with multi-coloured lights and fairy-lights creating a beautiful magical atmosphere.

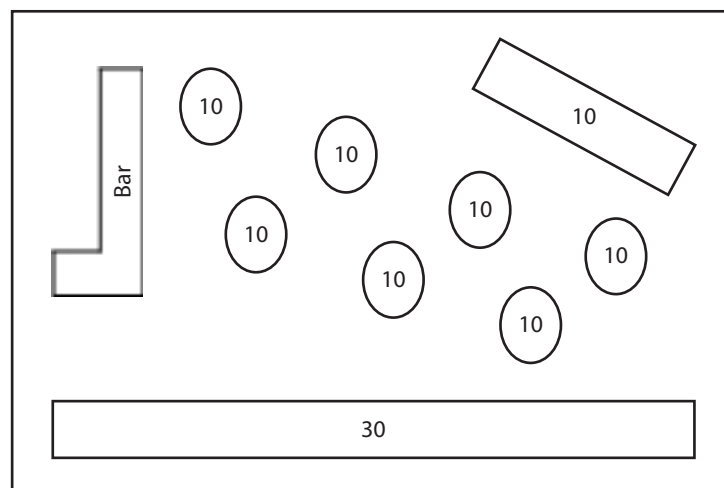
## Dining room layout for the Pavilion

### Option A



A table plan of 8 tables:  
One top table seating 10.  
Five oval tables seating 10 each.  
Two large trestle tables seating 30 each.  
One large trestle is on the lower deck.  
Total 120.

### Option B



A table plan of 9 tables:  
One top table seating 10.  
Seven oval tables seating 10 each.  
One large trestle tables seating 30.  
The large trestle table of 30 is on the lower deck.  
Total 110.

*The Pavilion has beautiful views of the orchard and garden right down to the river.*



# Food and wine

## Food

Local produce is a priority at The Millhouse, and organic meat is available on request.

Please do let us know if you or our guests have any special dietary requirements and we will happily draw up a personalised menu for them. When selecting a menu, remember to include options for vegetarians, vegans and allergy sufferers who are catered for at no extra charge. Exact numbers of guests with special dietary requirements should be provided in advance. All prices are inclusive of VAT.

## Refreshments on arrival

### Menu A - €7

Selection of freshly cut sandwiches  
Assortment of biscuits  
Caramelised onion tartlets with goats cheese  
Minature soup shot  
Sheridans mixed olive selection  
Freshly brewed tea & coffee

### Menu D - €16

Carpaccio of beef fillet on garlic & dijon  
bruschetta with horseradish cream  
Irish oak smoked salmon roulade  
with ginger crème fraiche  
Butterfly tiger prawns with  
lime & chilli guacamole  
Strawberry shortbread sandwiches  
Selection of stacked minature  
finger sandwiches  
Freshly brewed tea & coffee

### Soup - €6

Cauliflower with toasted cumin seed  
Carrot & ginger  
Potato & spring onion  
Butternut squash with harissa cream  
Sweet potato with chilli & crème fraiche  
Broccoli & feta cheese  
Cream of vegetable  
Millhouse seafood broth  
with noodles (€2 supplement)

### Menu B - €10

Chilli infused sausages drizzled in soy  
Irish oak smoked salmon on brown  
bread with caper & dill crème fraiche  
Cheese red pepper & grape sticks  
Freshly baked dressed scones with  
fresh cream & preserves  
Brushetta with fresh  
tomato & creme fraiche  
Crispy duck with  
cucumber & hoison sauce  
Sheridans cheese selection with  
Freshly brewed tea & coffee

### Menu C - €13

Chicken fillet satay with sesame & ginger  
Seared tuna on wonton crisps with wasabi  
Tartar of fresh salmon with  
lavender cream & caviar  
Miniature muffin selection with  
strawberries & cream.  
Includes banana & walnut, blueberry  
& chocolate & strawberry  
Freshly brewed tea & coffee



# Food and wine

## Buffet or picnic menu

This menu includes two main courses, four salads & a dessert of your choice from the table service menu A. All menus can be served to your table or self served from a buffet table. A starter can be added to these menus at €6 per person.

### Menu A - €40

Choose any two main course options:

Gourmet seafood pie with puff pastry

Corn fed chicken fillet with creamed baby leek & tarragon sauce

Braised beef with guinness, caramelised shallots & horseradish

Roasted silverside of beef, horseradish cream & yorkshire pudding

Honey baked gammon, with cloves and a pineapple & chilli chutney

Roasted leg of cracked pork in apple and cider

Roast lamb with garlic & rosemary minted jus

### Menu B - €50

Choose any two main course options:

Braised lamb shank with rosemary, thyme, barley & pearl onions

Whiting wrapped in smoked bacon with lemon mayonnaise & asparagus

Grilled irish salmon with herb and caper crème fraiche

Medley of shellfish in saffron cream over noodles

Pork escalope stuffed with peaches & a sweet chilli glaze

Chicken fillet with cream cheese & chives in puff pastry & soubise jus

Roast sirloin of beef, yorkshire pudding, creamy peppercorn sauce & horseradish tart

See buffet or barbeque salad selection.

Dessert options from €7.

## Barbeque

This includes two main courses, four salads & a dessert of your choice from the table service menu A. All menus can be served to your table or self served from a buffet table.

### Menu A - €40

Gourmet Italian Style Hamburger with salsa & jalepenos

Cumberland Sausages with Dijon Mustard Sauce

Louisiana Marinated Spiced Chicken, Sauce Diablo

Glazed Pork Loin Chops, Apple Chutney

Minute Steak, Tossed Red Onions, Pepper Cream

Lemon, Herb & Garlic Marinated Chicken with Pesto Rosso

Grilled Salmon Steak with a Cherry Tomato & Green Bean Ragout

### Menu B - €50

Fillet of salmon marinated in chilli, lime, coriander and herbs

Rosemary Infused Lamb Cutlets with Tomato Salsa

8oz Sirloin Steak, Seared Shallots, Sauce Chasseur

Chicken & King Prawn Brochette, Sweet Chilli Jam

Garlic Studded Pork Gigot Chops Provencale

Marinated Yellow fin Tuna, & tomato salsa

Steak Burger, Monterey Jack Cheese & Jalapeno Relish

Skewer of Tiger Prawns with Bell Peppers & Red Onion

See buffet or barbeque salad selection

Dessert options from €7.



# Food and wine

## Three course menus

All three course menus include one starter, one main and one dessert. All main courses are served with champ potato & individual Vegetable bundles. The starter may be substituted for a soup course. A choice of starter or dessert is available at a supplemental charge of €4 Per person. A choice of main course options is available from €6 per person.

### Menu A - €60.00 per person

#### Appetizers

- Watermelon & feta cheese with minted beetroot salad
- Baked smoked salmon tartlet with leek & asparagus salad & balsamic reduction
- Crispy duck salad with plum, soy & ginger dressing
- White onion tart with gruyere cheese & petite salad
- Pate of chicken liver, with truffle oil, plum chutney & melba toast
- Thai fishcakes with a tomato & chilli chutney
- Beef tomato & buffalo mozzarella, basil pesto
- Onion tart with gruyere cheese & petite salad

#### Mains

- Rump of tender Wicklow mountain lamb, rosemary & sage stuffing, mint jus
- Pan fried fillet beef with caramelised onions horseradish cream or peppercorn sauce.
- Oceanic chicken, stuffed with smoked salmon & tiger prawns with spring onion & red pepper cream
- Fresh irish salmon, marinated in red chillies, coriander & lime with crème fraiche
- Honey glazed pork loin stuffed with amaretto scented peaches, organic cider sauce
- Oven baked cod fillet with herb crust, sweet potato & mint raita
- Crispy barbery duck breast with redcurrant & blood orange sauce

#### To Finish

- Decadent chocolate fondant, vanilla ice cream, raspberry coulis eton mess, fresh strawberries, meringue & fresh cream
- Irish cream liquor chocolate cheesecake
- Traditional millhouse apple pie with sauce anglaise & fresh cream
- Glazed lemon tart with mixed berries & raspberry sorbet
- Seasonal fruit crumble, with crème fraiche vanilla
- Chocolate & amaretto mousse with fresh cream
- Baked chocolate tart with peach sorbet & vanilla ice cream

### Menu B - €80.00 per person

#### Appetizers

- Gratinated flat cap mushroom rubbed with garlic, thyme & chillies and filled with creamy mozzarella
- Stylish crayfish cocktail, sauce gribiche
- Quenelle of crab imperial, red pepper gazpacho, salted cucumber
- Gazpacho with creme fraiche & pesto
- Crab claws tossed in garlic butter with rustic crusty bread
- Galia melon with westphalia ham & baileys
- Fresh fig, buffalo mozzarella, parma ham & rocket
- Thinly sliced asian marinated chicken with mesclun salad

#### Main

- Monkfish & tiger prawns with lemon dill butter
- Fillet of beef with roasted shallots, wild mushrooms & barola jus
- Rack of Wicklow mountain lamb, black olive & shallot crust, butternut squash & pea puree
- Loin of lamb with crushed garlic & herb potato, red onion jam
- Grilled swordfish, aubergine caviar, red pepper relish & balsamic reduction
- Medallions of pork fillet, wilted spinach, chanterelle cream
- Surf 'n' turf, beef fillet medallions with chilli prawns, garlic butter & pont neuf potatoes

#### To Finish

- Coffee & amaretto cheesecake
- Fresh strawberries & cream
- Chilled chocolate & espresso mousse with vanilla ice cream
- Seasonal fruit pavlova
- Raspberry mousse with fresh cream
- Elderflower jelly, boozy strawberries & honeycomb ice cream
- Vanilla pod & mixed berry pannacotta

## Menu flexibility

We are happy to work with all budgets and all sizes of weddings. Please call us to discuss your preferred budget and tailor made menu options.



# Food and wine

## Vegetarian Options & Special Dietary Requirements

Please do let us know if you or our guests have any special dietary requirements and we will happily draw up a personalised menu for them.

### To Start

Beetroot, st tola cheese & herb salad  
Warm new potato & asparagus salad  
Tomato, garlic & mozzarella bruschetta  
Mushroom ragu on brioche  
Buffalo tomato & mozzarella salad

### Main

Carmelised sweet onion tart  
with goats cheese  
Spinach & cream cheese lasagne  
Baked butternut squash filled with  
creamed forrest mushrooms  
Vegetable stroganoff with mustard  
& chive mash  
Creamy watercress & blue  
cheese over tagliatelle  
Artichoke & avocado salad  
with mint & fennel  
Pesto & goats cheese linguine

### To Finish

Desert from menu A

## Children's Menu - €25.00 pp

Children's meals can be selected from the options below, or a half portion of an adults meal can be provided on request.

### To Start

Same as rest of party  
Fresh fish goujons with garlic mayo  
Crudités - a selection of carrot,  
celery & cucumber sticks  
with cucumber raita.  
Vegetable soup

### Main

Same as rest of party  
Roast chicken with seasonal  
vegetables & potatoes  
Spaghetti bolognaise  
Bangers & mash with gravy

Please advise us of any children attending  
and their dietary requirements.

## Barbeque & Buffet Salad Choices

Mixed bean salad with tomato salsa  
Vine tomato, cucumber, feta & black olives  
with mint & olive oil  
Mixed baby leaf salad with balsamic  
Cucumber salad with dill raita  
Roasted Mediterranean vegetables with  
basil & balsamic dressing  
Mixed bean salad  
Curried rice with raisins & grated carrot

Lemon & coriander couscous with herbs  
Minted baby tomatoes  
Watermelon & feta cheese salad  
Strawberry & beetroot jelly  
Sweet spicy potato wedges  
Homemade coleslaw  
Italian pesto pasta salad with pine nuts

Pea & mint salad with feta cheese  
Crispy bacon & pear salad with avocado  
& Stilton-honey & mustard dressing  
Fresh beetroot & goats cheese  
salad with green beans  
Rocket with pesto, red onion,  
parmesan & cannellini beans  
New potato salad with  
mayonnaise & scallions



# Food and wine

## Wine

We have a beautiful wine list with fantastic quality wines at great value prices. Please let us advise you on your individual menus. Tasting notes are available on request. Should you wish to bring your own wines, corkage is charged at €10.00 per bottle on wine and €15.00 per bottle on sparkling wine, champagne or prosecco.

### Red

#### France

Dom st Marthe Syrah 04/05 - €22.00

Chateaux du le mothe - €25.00

Cotes de Rhone Terre Vitis 05 - €26.00

Ch Aumieres Clos des Aumieres 04 -  
€29.00

Dom Pochon Crozes Hermitage - €36.00

Dom. Parent Pinot Noir 03/04 - €36.00

Coteaux du Languedoc Dominique Morel  
Fleurie 05 - €38.00

Dom De Grand Tinel Chateaufneuf  
du pape - €46.00

#### Spain

Almudes Merlot 05 - €22.00

Castello Di Almansa Reserva 04 - €28.00

#### Chile

La Manda Cabernet Sauvignon 04/05 -  
€25.29

#### Argentina

Pascal Toso Malbec 05 - €25.29

#### Australia

Waterwheel Shiraz - €26.00

### White

#### France

Dommont Auriol Sauvignon Blanc -  
€22.00

Le Clou Sauvignon Blanc 05 - €22.00

Avigne Macon Soulutre - €30.00

Dom Talmard Macon Uchizy 05 - €30.00

Dom Virigneaud Chablis 05 - €34.00

Dom Dagneau Pouilly Fume 05 - €36.00

Dom Delaporte Sancerre - €36.00

#### Italy

Castello Di Arcani Pinot Grigio 06 -  
€28.00

#### Spain

Almudes Macebo 05 - €22.00

#### Chile

La Manda Sauvignon Blanc 05/06 -  
€25.29

### Champagne & Sparkling

Prosecco - €30.00

Champagne Baron Fuente NV - €60.00

Champagne Baron Fuente 1999 - €72.00

## Late refreshments

Guests often hungry from all the dancing are delighted to receive some late night refreshments, which are available until 11pm. This is also a great chance for guests to sample the wedding cake! Children can be sent to bed with hot chocolate and cookies and your guests can be bolstered up for more dancing with some steaming coffee. Late refreshments are served in the cottage bar giving the band a chance to pack up and make way for your DJ. Prices are per person.

### Menu A - €5

Hot Chocolate with Marshmallows  
& Homemade Cookies

### Menu D - €15

Selection of Toasted Sandwiches

Cocktail Sausages

Homemade Burgers

Spicy Wedges

Freshly Brewed Tea & Coffee

### Menu B - €8

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Freshly Brewed Tea or Coffee

### Menu C - €12

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Homemade Burgers with Cheese & Mayo

Spicy potato wedges

Freshly Brewed Tea & Coffee



# Wedding packages & alternative accommodation

## Wedding packages

Remove the trouble and decision making from your big day and choose one of our set wedding packages. Marquee packages are available for an additional €30.00 pp.

### Riversuite - €75.00 pp

Canapés on arrival (from menu A)

Prosecco on arrival

Buffet or Barbeque (from menu A)

1/2 bottle of house wine per person

Late food selection at 10.30pm

Tea & coffee with late food



### Silvermoon - €85.00 pp

Canapés on arrival (from menu A)

Prosecco on arrival

3 course meal (from menu A)

1/2 bottle of house wine per person

Late food selection at 10.30pm

Tea & coffee with late food

### Snowdrift - €110.00 pp

Canapés on arrival (from menu A)

Prosecco on arrival

4 course meal (from menu A)

Extra main course choice

2/3 bottle of house wine per person

Late food at 10.30pm

Tea & coffee with late food

### Softwinter - €125.00 pp

Canapés on arrival (from any option)

Prosecco on arrival

4 course meal (from menu B)

Extra main course choice

2/3 bottle of house wine per person

Late food at 10.30pm

Tea & coffee with late food

## 2011 Specials

Off peak wedding discount available from November to April.

Further discount of 10% is available on Monday to Thursday weddings.

## Tents & Marquees

Please feel free to bring your own tent or marquee or we can arrange one for you at only €30.00 per person from the Bohemia Tent Company: [www.lpmbohemia.com](http://www.lpmbohemia.com)

## Alternative accommodation

### Slane area

5 – 10 minutes from The Millhouse

Rossnaree Guest House

[www.rossnaree.ie](http://www.rossnaree.ie)

Phone: 041-9820975

Balrath House & Courtyard

[www.balrathcourtyard.com](http://www.balrathcourtyard.com)

Phone: 041 982 5749

The Old Post Office B&B

[www.theoldpostoffice.ie](http://www.theoldpostoffice.ie)

Phone: 041 982 4090

Slane Farm Cottages B&B

[www.slanefarmcottages.com](http://www.slanefarmcottages.com)

Phone: 041 988 4985

### Navan area

15 – 20 minutes from The Millhouse

Bellinter House Hotel

[www.bellinterhouse.com](http://www.bellinterhouse.com)

Phone: 046 903 0900

The Newgrange Hotel

[www.newgrangehotel.ie](http://www.newgrangehotel.ie)

Phone: 046 907 4100

Newgrange Lodge Hotel

[www.newgrangelodge.com](http://www.newgrangelodge.com)

Phone: 041 988 2478

### Ashbourne area

20 minutes from The Millhouse

Ashbourne Marriott Hotel

[www.marriottashbourne.com](http://www.marriottashbourne.com)

Phone: 01 835 0800

### Drogheda area

20 minutes from The Millhouse

Scholars Townhouse Hotel

[www.scholarshotel.com](http://www.scholarshotel.com)

Phone: 041 9835410

The d Hotel

[www.thedhotel.com](http://www.thedhotel.com)

Phone: 041 987 7700

Will arrange bus transfers for group



# Details

## All prices include:

Exclusive use of The Millhouse for you and your guests only on your wedding day.

Complimentary Bridal Spuete for your wedding night.

Microphone, amplifier cake stand, knife and server.

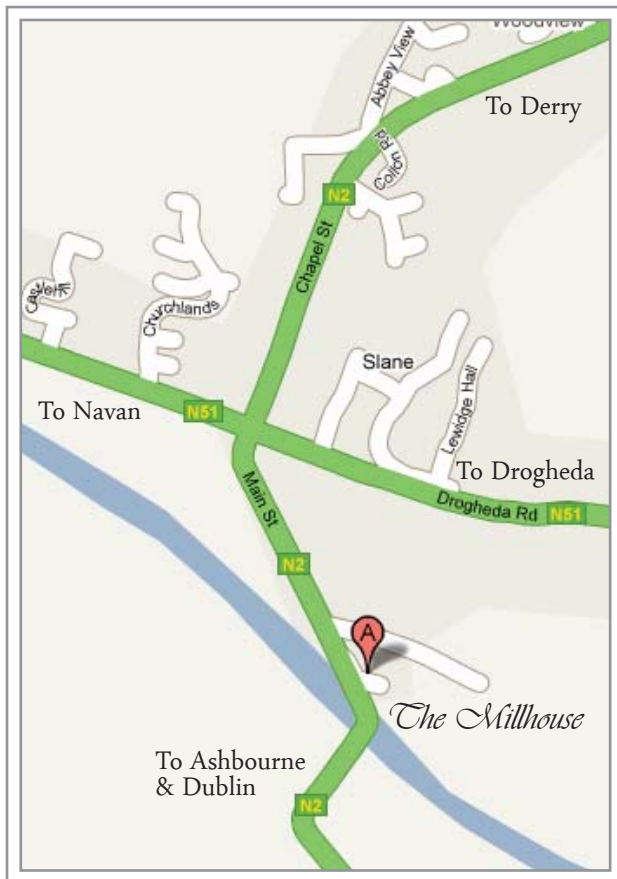
Personalised table layout, tea lights, table linen and napkins.

Special accommodation rates for all your wedding guests.

Free car parking.

Free bar extension.

## Contact The Millhouse



The Millhouse  
The Old Mill  
Slane  
Co Meath  
phone: 00-353-41-9820723  
fax: 00-353-41-9820723  
email: [info@themillhouse.ie](mailto:info@themillhouse.ie)  
website: [www.themillhouse.ie](http://www.themillhouse.ie)

The Millhouse is located on the N2 at the bridge in Slane. It lies along the river bank and can be seen from the road behind a big old mill and chimney.

Coming from Dublin on the N2  
Cross the bridge in Slane and turn right immediately.

Coming from Slane on the N2  
Turn left at the bottom of the steep hill.

Wedding viewings are by appointment only. To schedule a viewing with our events team please call 00-353-41-9820723 or email [weddings@themillhouse.ie](mailto:weddings@themillhouse.ie).

*The Millhouse*  
w: [www.themillhouse.ie](http://www.themillhouse.ie)  
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p: 00-353-41-9820723



The Old Mill, Slane, Co Meath, Ireland