



Under the stars

An alternative, unique and unusual wedding venue.

Let your imagination run wild.



Abbey Court, Kenagh, Co. Tipperary

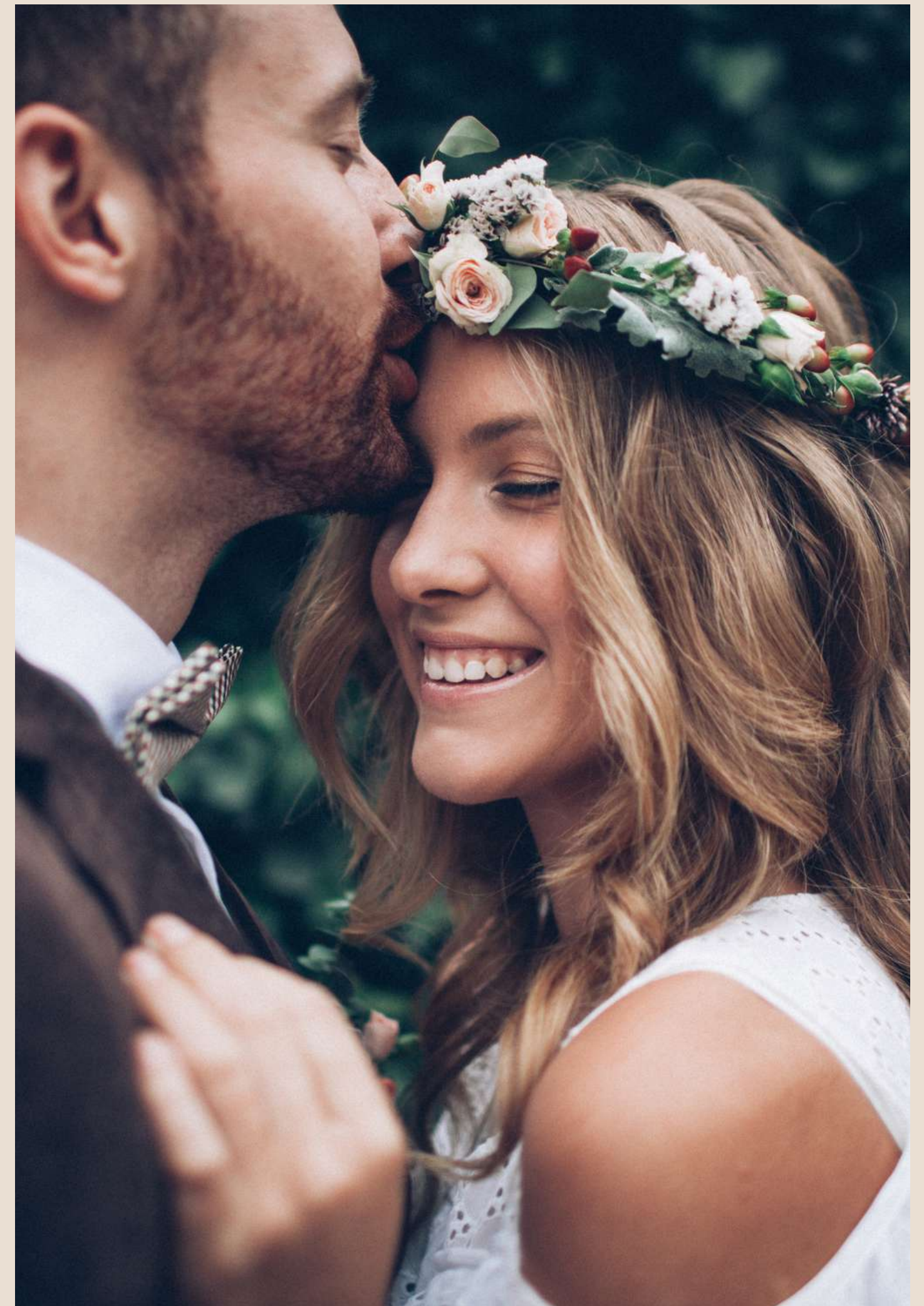
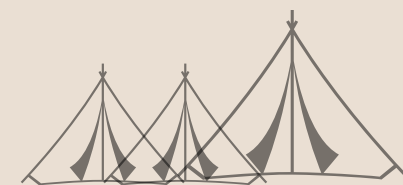
Welcome

Dare to dream because the dream is real.

Our beautiful new outdoor space is the perfect place to say I do. Tucked away in the gardens are our nordic tipis that are wild and romantic, spacious yet intimate, rustic but luxurious.

an alternative, unique and unusual wedding venue for those who wish to step away from the norm.

The ultimate relaxing wedding....just follow the pathway.





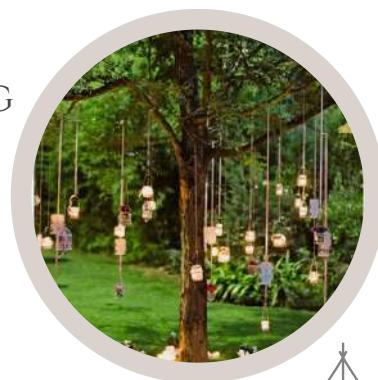
Under the Stars

The Festival Package

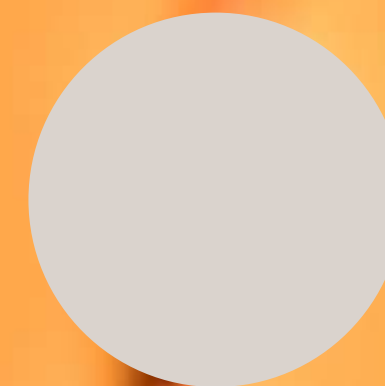
LET YOUR IMAGINATION RUN WILD WITH OUR FESTIVAL PACKAGE. FULL OF COLOUR, FUN AND PERSONALITY, THIS PACKAGE IS ALL ABOUT THE PARTY!

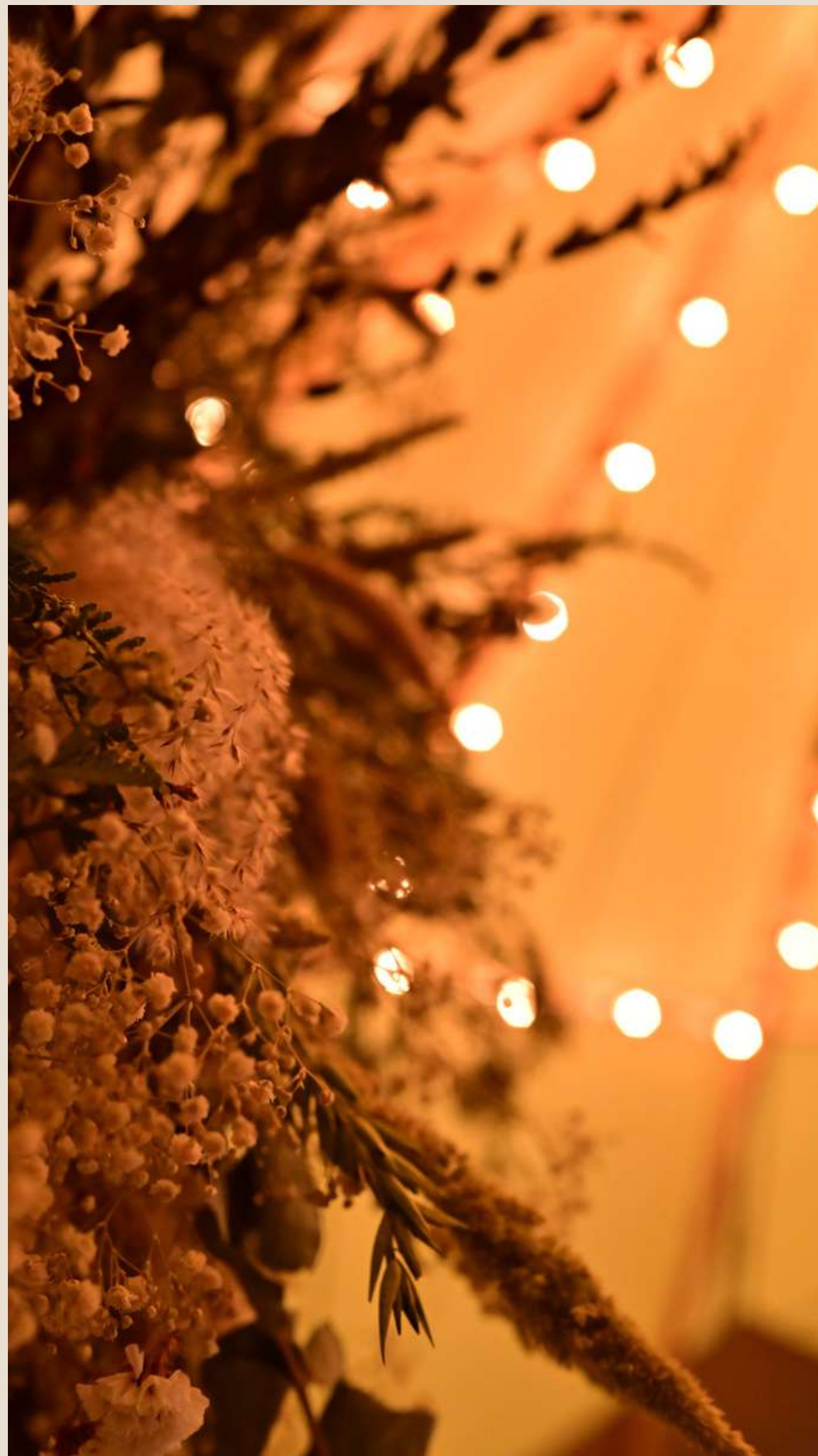
- ARRIVALS & RECEPTION IN TIPIS
- FESTIVAL DECOR
- SIGNATURE COCKTAIL ON ARRIVAL
- OAK BARREL OF CHILLED BOTTLED BEER
- MINI FESTIVAL FAVOURITES SERVING SWEET & SAVORY TREATS
- FESTIVAL BUFFET SERVED IN THE TIPI
- TEA, COFFEE & BISCUITS
- HALF BOTTLE WINE PER GUEST
- LATE NIGHT NIBBLES
- LATE NIGHT BAR EXTENSION IN OUR BALLROOM
- TERRACE AVAILABLE FOR OUTSIDE DINING
- PICNIC BLANKETS FOR RAISED GARDEN

FROM €99 PP



WHAT'S INCLUDED





Under the Stars

The Best of Both

WHEN YOU ARE TORN BETWEEN THE WILD AND ROMANTIC SETTING OF THE TIPIS AND THE THOUGHT OF AN ELEGANT SOIREE IN OUR BALLROOM.....COMBINE THEM, AND GET THE BEST OF BOTH!

WHAT'S INCLUDED

- ARRIVALS & DRINKS RECEPTION IN THE TIPIS
- PROSECCO ON ARRIVAL
- SELECTION OF CHEFS CANAPES
- SHARING CHARCUTERIE BOARD
- OAK BARREL OF CHILLED BOTTLED BEER
- TEA/COFFEE & BISCUITS
- PERSONALISED MENUS
- RUSTIC SEATING PLAN
- 5 COURSE EVENING MEAL SERVED IN THE BALLROOM
- HALF BOTTLE WINE PER GUEST
- LATE NIGHT NIBBLES
- LATE NIGHT BAR EXTENSION

FROM €105 PP





Festival BBQ Menu -day 1

WEDDING MENU SHARING STARTER BOARDS (choose 3)

chicken liver parfait, fig & pear chutney, brioche toast
tempura prawns & spicy miso ponzu dipping sauce.

Malaysian chicken satay & peanut ginger sauce

chicken & goat cheese empanadas

mini steak & mushroom pie

smoked mackerel pate & melba toasts

salami & smoked mozzarella toasts

WEDDING MENU BUFFET TABLE (choose 3)

pepper & rosemary encrusted fillet of beef (supp €)

honey & whiskey glazed limerick ham

crowe's farm turkey breast

Italian porchetta pork

jumbo pink prawns (supp €)

poached side of salmon

o'connor's spiced beef

WEDDING MENU BOWLS (choose 5)

german potato salad

Lebanese tabbouleh

sicilian pasta

asian noodle salad

tomato & roasted red pepper couscous

feta cheese, olive & tomato salad

chorizo, spinach & white bean

rainbow slaw





Festival BBQ Menu - day 2

TO START SHARING PLATES

buffalo chicken wings, blue cheese dip & celery sticks
lamb kofta on a stick, Syrian flat bread, salad, hummus & garlic sauce
grilled mini cocktail chorizo sausages.

FROM THE GRILL (choose 3)

dexter beef burger, brioche bun, salad, pickle, sliced cheddar & house burger sauce.
Moroccan lamb burger, brioche bun, salad, spicy tomato relish
Piri Piri chicken breast
gourmet jumbo sausage
slow roasted BBQ pulled pork.
king prawn Cajun skewer
rib eye steak (supp €)

BBQ SALAD BOWLS (choose 3)

German potato salad
Lebanese tabbouleh
Sicilian pasta
Asian noodle salad
tomato & roasted red pepper couscous.
feta cheese, olive & tomato salad
chorizo, spinach & white bean
rainbow slaw

"One step at a time. You'll get there."



The Best of Both

WEDDING MENU STARTERS

smoked salmon plate, pink prawn marie rose & potted smoked mackerel
duck leg confit, puy lentils & port jus
potato gnocchi gorgonzola & walnut sauce
chicken & oyster mushroom croute, white wine & herb cream sauce
chicken liver parfait, fig & pear chutney, brioche toast

WEDDING MENU SOUPS

carrot, parsnip & herb soup, sourdough croutons
portabello mushroom & roasted garlic soup, chive oil
roasted red pepper, tomato & pesto soup
potato, leek & rosemary soup
cauliflower & broccoli soup, ciabatta toast & blue cheese

Menu

WEDDING MENU MAINS

Crowe's farm turkey & ham, thyme & onion bread stuffing, red wine jus,
cranberry & orange zest relish
organic Irish salmon, pink prawn & lobster sauce
'Vegan Nut Roast' butternut squash, wild mushrooms, spinach, quinoa,
chestnuts, fresh herbs & ciabatta crumb
baked in filo pastry & served with spiced tomato fondue
portabello mushroom, asparagus tips & pea risotto, Parmesan tuile
slow roasted organic pork belly, caramelized apple & red wine jus
prime roast sirloin of beef, yorkshire pudding & roast jus (supplement
€)
pepper & herb crusted roast fillet of beef, wild mushroom sauce
(supplement €)

WEDDING MENU DESSERTS

'Sticky Fig & Date Pudding' toffee & whiskey sauce & boulabawn ice cream
'Lemon Posset' white chocolate & passion fruit cream
'Valrohna Dark Chocolate Tart' fresh raspberries & crème fraiche
'Chocolate Mousse' cream & chocolate flake
'Brioche Bread & Butter Pudding' brandy & vanilla custard sauce

WEDDING MENU ARRIVALS



Canapes

pick three or supp € for each additional choice
malaysian chicken satay & spicy peanut sauce
sausage & white pudding pastry roll
hoisin duck, cucumber & spring roll pancakes
chorizo, spinach & smoked mozzarella empanadas
japanese panko prawns with ponzu miso dipping sauce
steak & mushroom pie
grilled bruschetta, buffalo mozzarella, sun dried tomato & basil pesto

mini scones pick one or supp € for trio selection
golden raisin scone with clotted cream & raspberry jam
vegan wholemeal date & cinnamon scone with cashew nut butter &
fig jam
lemon blueberry fondant iced scone

homemade cookies pick one or supp € for trio selection
chocolate chip cookie
shortbread biscuit
hazelnut biscotti

Sandwiches

pick two or supp € for additional selection
smoked salmon on wheaten loaf
pink prawn marie rose on wheaten loaf
Limerick ham & Hegarty's cheddar on wheaten loaf
curried chicken mayonnaise & baby gem on mini blaa
spiced beef, mossfield gouda & dijon mayonnaise on mini blaa
Crowe's farm turkey, herb mayonnaise & stuffing on mini blaa

WEDDING MENU ON THE TABLE BEFORE STARTERS

bread & crackers & dips

sourdough croutes, Syrian flat breads & crackers, black olive tapenade, sun dried tomato pesto, lemon & basil hummus

artisanal cheese & charcuterie board

selection of irish artisanal cheeses cured meats, olives, dips & sourdough bread

WEDDING MENU LATE NIGHT NIBBLES

chicken goujons, cocktail sausages & skinny fries

panko coated fresh cod goujons & tartar sauce - mini brioche beef burger & spicy marie rose
proper chipper chunky chips

artisanal cheese & charcuterie board

selection of irish artisanal cheeses cured meats, olives, dips & sourdough bread



Just a little bit more.....

Oak Barrel of bottled beers

ICE COLD BEER ON A SUNNY DAY! NEED WE SAY ANYMORE? DELIGHT YOUR GUSTS WITH THIS QUIRKY ADDITION!

Mini Festive Favourites

ADD A PARTY AND FESTIVAL VIBE TO YOUR CELEBRATION WITH OUR MINI FESTIVAL FAVOURITES. THINK FRESH LEMONADE STAND, ICE CREAM DELIGHTS AND HOT BUTTERY POPCORN. GET THE PARTY STARTED!

Candy Cart

ALWAYS A FIRM FAVOURITE AT WEDDINGS, OUR CANDY CART CAN BE CUSTOMISED TO SUIT YOU! OLD FASHIONED SWEETS AND COLOURFUL TREATS ARE NOT JUST FOR THE KIDS! ADD FESTIVAL BUNTING AND PERSONALISED DETAILS FOR A FUN FILLED DAY.





ABBHEY COURT

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