

YPC

E V E N T S





Wedding Menus

BREAKFAST MENUS

Champagne Breakfast
American Brunch

SPANISH MENUS

Tapas Menu
Spanish BBQ
Galician Menu
Spanish Dinner Menu

BBQ MENUS

Luxury BBQ
Gourmet BBQ
Asian BBQ
Indian BBQ

DINNER MENUS

3 Course Dinner
Classic Dinner
Luxury Dinner
Galician Menu
Mexican Menu
Italian Menu
Thai Menu
Japanese Menu

Minimum Booking Fees Start From €1,000

All prices exclusive of 10% iva



CHAMPAGNE BREAKFAST MENU

Unlimited Mimosa Cocktails

Danish Bacon

English Butchers Sausages

Fresh Eggs

Mushrooms

Baked Beans

Smoked Salmon

Three Egg Omelette with a choice of Fillings

Toasted Bread with a selection of Jams

Croissants & Muffins

Fresh Fruit

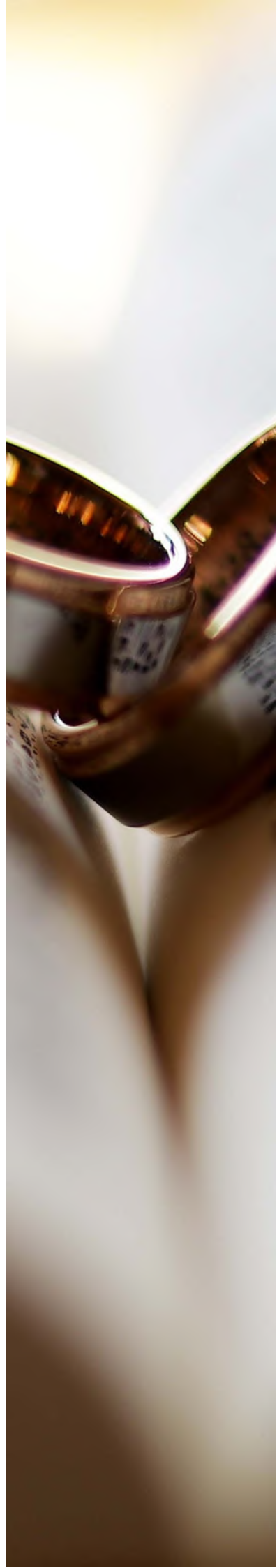
Muesli & Yogurt

Tea & Coffee

Orange Juice

€45p/p

Includes waiting-on staff
(minimum booking fees apply)



American Brunch Menu

Freshly Made Bloody Mary's

Mimosa Cocktail

Fresh Orange Juice

Coffee

Steak 'n' Eggs

Strips of Beef Sirloin with Fresh Eggs & Mini Roasted Potatoes

Bagels

Bagels with Smoked salmon & Cream Cheese

Bagels with Avocado & Crispy Bacon

American Pancakes

Warm Pancakes with Bacon & Maple Syrup

Warm Pancakes with Chocolate & Banana

Fresh Fruit

€60p/p

Includes waiting-on staff
(minimum booking fees apply)



SPANISH MENUS



TAPAS MENU

Fresh 'n' Fruity Sangria

Selection of Homemade Canapes

Albondigas (Meatballs)

Chicken Pinchitos

Pork Chops with Rosemary & Garlic

Gambas Pil Pil

Anchovies in Garlic

Patatas Brava

Melon & Serrano Ham

Dates Stuffed with Blue Cheese wrapped in Pancetta

Padron Peppers

Chicken Wings

Costillas (Spanish Style Pork Ribs)

Queso Manchego and Iberico Chorizo

€58p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



SPANISH BBQ MENU

Fresh 'n' Fruity Sangria

Selection of Homemade Canapes

Marinated Beef Kebabs with Red Pepper & Onion

Chicken Skewers with Lemon, Garlic & Parsley

Chorizo Sausages

King Prawns in Garlic Butter

Marinated BBQ Pork Ribs

Potatas Alioli

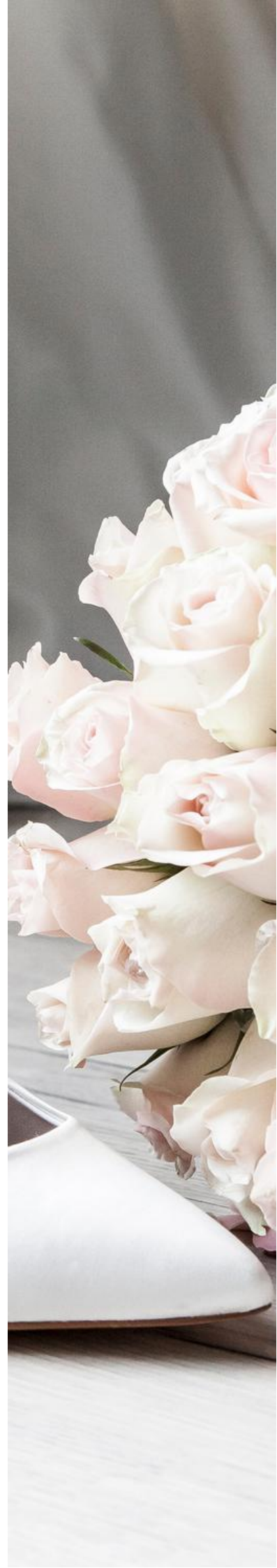
Tomato & Basil Salad

Moroccan Spiced Cous Cous

Selection of Fresh Bread

€58p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



GALICIAN MENU

Spanish Dry Sherry
Galician Tetilla Cheese
Iberico Ham

Pulpo a la Gallega
(Grilled Octopus with Potatoes)

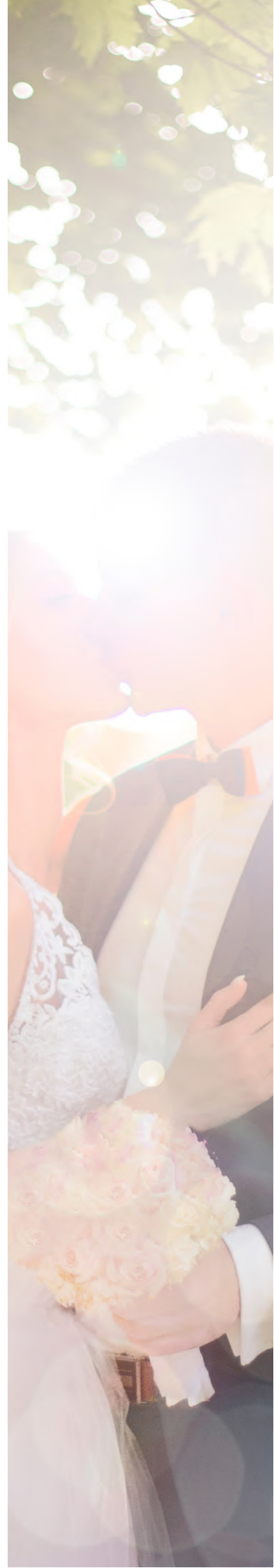
Galician Grass-Fed Chuleton Beef
Served with Baby Roast Potatoes with Rosemary & Garlic,
Fresh Asparagus & Roasted Cherry Tomato

Wine Served with Dinner
Ribera del Duero

Chocolate Fondant

€85p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



SPANISH DINNER MENU

Fresh 'n' Fruity Sangria

Selection of Homemade Canapes

Costillas (Spanish Style Pork Ribs)

Manchego Cheese and Iberico Chorizo

Gambas Pil Pil

Paella with a Selection of Fresh Seafood,

Chicken Pieces, Chorizo & Saffron Rice

Pear Poached In Rioja Wine & Vanilla Ice Cream

€60p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)





BBQ MENUS

LUXURY BBQ MENU

Freshly Made Mojito's
Selection of Luxury Canapes

Rib of Galician Beef
Marinated Lamb Leg with Rosemary & Garlic
King Prawns in Garlic Butter
Chicken with Lemon, Parsley & Garlic
Fresh British Sausages

Roasted Potatoes with Truffle Oil & Parmesan
Fresh Asparagus & French Beans
Tomato & Garlic Salad
Fresh Bread & Alioli

Selection of Mini Desserts

€75p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



GOURMET BBQ MENU

Freshly Made Mojito's
Selection of Luxury Canapes

Salmon Tartare with Avocado
Mushroom, Parmesan & Truffle Bruschetta

Galician Beef Chuleton
Marinated Lamb Leg with Rosemary & Garlic
King Prawns in Garlic Butter
Roasted Potatoes with Truffle Oil & Parmesan
Fresh Asparagus & French Beans
Focaccia Bread & Alioli

Chocolate Fondant

Wine Served with Dinner
Ribera del Duero

€84 per person

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



ASIAN BBQ MENU

Freshly Made Mojito's
Selection of Canapes

Salt & Pepper Chicken Wings
Chinese Spiced Spare Ribs
Chilli & Garlic Prawns with Lime Dressing
Satay Chicken with Peanut Sauce
Beef in Black Bean & Pepper Kebabs

Thai Noodle Salad
Coriander & Cucumber Salad
Asian Tomato Salsa
Prawn Crackers & Sweet Chilli Sauce

Mango Sorbet with Fresh Raspberries & Mint

€65p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



INDIAN BBQ MENU

Freshly Made Mojito's

Selection of Canapes

Lamb Chop Tikka

Tandoori Chicken

Beef Seekh Kebabs (Curried Minced Beef)

Tandoori Prawns

Chickpea Salsa

Saag Aloo

Tomato & Corriander Salad

Pilaf Basmati Rice

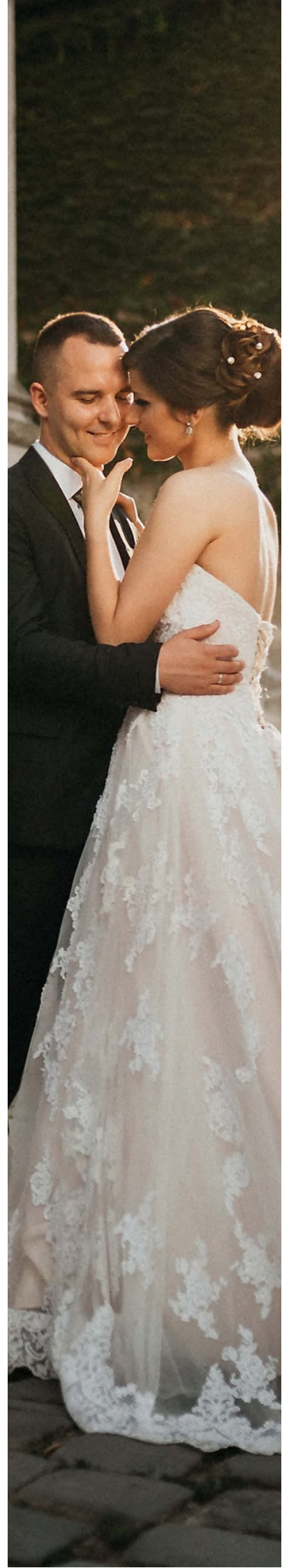
Nann Bread

Mango Chutney & Mint Raita

Mini Mango Cheesecakes

€65p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



A romantic couple in wedding attire embracing at sunset. The bride is wearing a white lace dress with a low back, and the groom is in a dark suit. They are standing in a field of tall grass, with the warm light of the setting sun creating a soft, golden glow around them. The text "DINNER MENUS" is overlaid in the center in a white, serif font.

DINNER MENUS

3 COURSE DINNER MENU

Mojito's & Canapes

Homemade Pate with Caramelised Onion and Mini Toasts

Avocado, Mozzarella and Tomato with Basil Dressing

Gambas Pil Pil

Baby Leg of Lamb with Garlic & Rosemary

Fillet of Salmon with Dill & Lemon Butter

Chicken Breast with a Creamy Mushroom Sauce

All mains are served with Roasted Potatoes,
Fresh Asparagus and Roasted Cherry Tomatoes

Selection of Mini Desserts

Wine Served with Dinner

€78p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



CLASSIC DINNER MENU

Mojitos & Canapes

Salmon & Avocado Tartar

Luxury Prawn Cocktail

Mushroom & Parmesan Bruschetta

Moroccan Spiced Leg of Lamb with Harrissa, Mint & Lemon Yogurt

Fillet of Pork with Wild Mushroom Sauce

Prime Beef Sirloin with Tarragon Butter

Salmon Fillet with King Prawns

All mains are served with Roasted Baby Potato's,
Fresh Asparagus & Roasted On-Vine Tomato

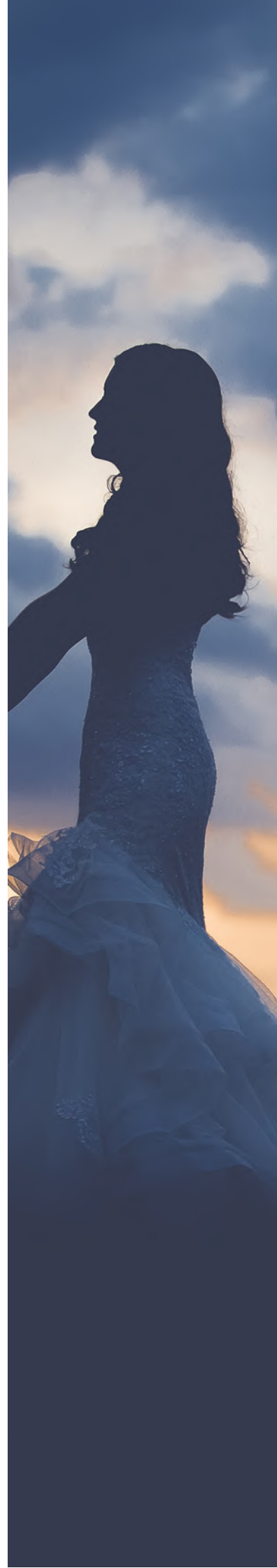
Lemon Vodka Sorbet

Chocolate Fondant with Vanilla Ice Cream

Wine Served with Dinner

€85p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



LUXURY DINNER MENU

Glass of Champagne & Fresh Galician Oysters

Salmon Tartar

Fillet of Irish Beef with half a Fresh Lobster
Bearnaise, Brandy & Peppercorn Sauces

Served with Roasted Baby Potato's, Fresh Asparagus
& Roasted On-Vine Tomato

Lemon Sorbet & Vodka Shot

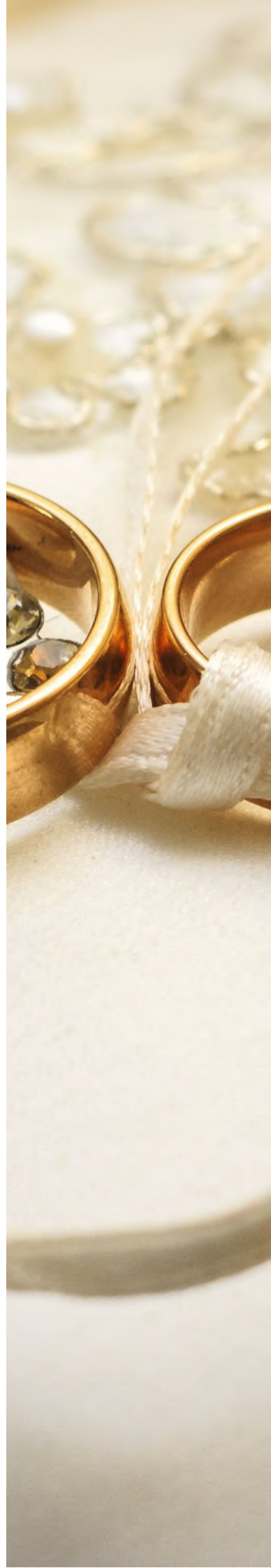
Chocolate Fondant served with Vanilla Ice Cream

Selection of Cheese's with Homemade Chutneys & Mini Toasts

Quality Red & White Wine served with Dinner

€160p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



GALICIAN MENU

Spanish Dry Sherry
Galician Tetilla Cheese
Iberico Ham

Pulpo a la Gallega
(Grilled Octopus with Potatoes)

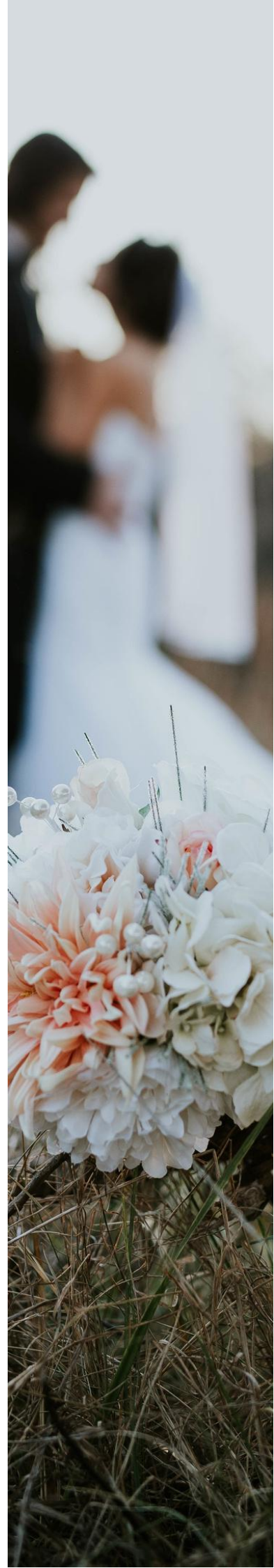
Galician Grass-Fed Chuleton Beef
Served with Baby Roast Potatoes with Rosemary & Garlic,
Fresh Asparagus & Roasted Cherry Tomato

Wine Served with Dinner
Ribera del Duero

Chocolate Fondant

€85p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



MEXICAN STREET FOOD MENU

Mexican Beers & Tequila Shots

Selection of Canapes

Fully Loaded Chilli Nachos

Smokey Roasted Wings with Lime & Coriander Butter

Mexican Bruschetta

Sizzling Chicken Fajitas

Soft Tacos with Beef Chilli & Cajun Prawns

Served with Guacamole, Pico de Gallo, Pickled Red Cabbage, Sour Cream

Mini Margarita Cheesecakes

€68p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



ITALIAN DINNER MENU

Freshly Made Mojito's
Selection of Canapes

Garlic Bread Pizza
Tomato, Mozzarella & Basil Salad
Beef Carpaccio with Rocket & Parmesan

Mushroom, Parmesan & Truffle Risotto

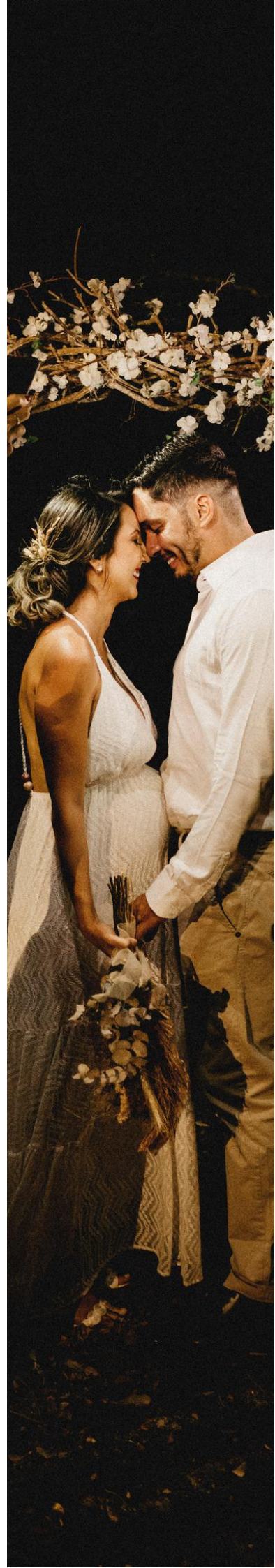
Seafood Spaghetti

Limoncello Shot

Tiramisu

€68p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



THAI DINNER MENU

Freshly Made Mojito's
Selections of Canapes

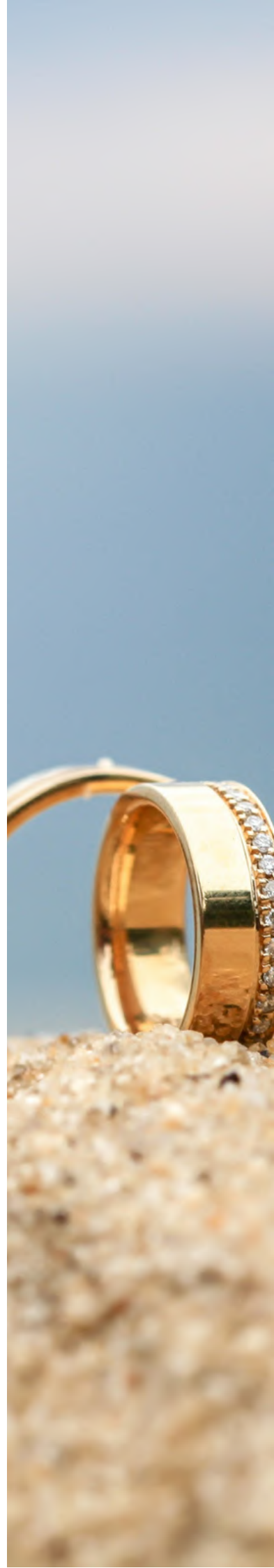
Prawn Crackers & Sweet Chilli Dip
Chicken Satay with Coconut & Peanut sauce
Teriyaki Beef in Lettuce Cup
Glazed Mini Thai Pork Ribs

Thai Green Chicken Curry
Butterflied King Prawns in Chilli & Garlic
Thai Rice with Pineapple

Mango Cheesecake

€68p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)



JAPANESE DINNER MENU

Sake

Prawn Crackers

Miso Soup

Edamame Beans

Salmon Sashimi

Tuna Tataki

Selection of Sushi

Maki

California Roll

Nagiri

Uramaki

Miso Beef Steak

Tereyaki Salmon

Rice Bowl

€78p/p

Includes waiting-on staff, pre-dinner drinks & canapes
(minimum booking fees apply)

