DRENAGH

PRIVATELY, EXCLUSIVELY,
FOR YOUR WEDDING



Welcome

Welcome to the beautiful Drenagh Estate.

A hidden gem in the lush and fertile land of the Roe. Drenagh offers you elegance, tranquillity and pure romance. A home from home, Drenagh provides the most perfect setting for your special day, an experience you will both cherish forever.

We would like to extend a very warm welcome from the team at Drenagh and wish to thank you for considering us as a potential venue for your wedding.

In our brochure you will find all the information you need in terms of menus and pricing.

All images kindly supplied by
Kris Dickson Photography
www.krisdickson.co.uk

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About Drenagh

Described by a recent couple as "the ultimate home from home experience", Drenagh Estate has been a family home since 1836 and that special family feel still lives on today through our weddings

It's really important to us that our couples don't feel like their big day is just another one in our diary, but we want them to know that when they choose to have their wedding at Drenagh, they become part of the Drenagh family. We will welcome you with open arms.

A popular feature of Drenagh that entices many of our couples is that they can have their entire day in one place.

EXCLUSIVITY

Our one wedding per day policy, is one of the many reasons our couples choose Drenagh. Meaning our team are only focused on you and your guests on your wedding day. We pride ourselves in providing a standard like no other.

Like most venues, we will help you with planning, set your tables, serve your drinks and cook your food; but we are so much more than that!

We are the lipstick checkers, the buttonhole fixers, the veil fluffers and the tissue providers. We are the sparkler lighters, the dress fixers and everything else in between. When we say we are here every step of the way we really do mean it.



Ceremonies

Moon Garden Ceremony

Your guests will be captivated in the unique and breathtaking environment, as music gently plays, you and your wedding party will be seen from a distance moving in graceful, quiet procession along the ancient yew trees, finally to arrive through the moon circle; a symbol of love and eternity to exchange your vows. The warming flicker of dozens of candles amidst the ivy, wisteria and honeysuckle. The serenity and magic of the Moon Garden is something to behold. It will leave a lasting impression on your guests and a lifetime of memories for you.





House Ceremony

Consider the grand staircase for your ceremony – as you gracefully descend to join with your soul mate. When your vows have been exchanged you both ascend the steps as newly-weds. This will allow you both a moment of privacy together before being formally announced down the staircase by our professional Drenagh Master of Ceremonies. Naturally followed by cheers and rapturous applause from your guests as you enter your drinks reception together. Alternatively our Morning Room can be setup for your ceremony ensuring picturesque views of Drenagh's grounds.



Drinks & Reception

The drinks reception is where the celebrations begin.

Welcomed into our beautiful Georgian house, guests can enjoy complimentary tea, coffee and shortbread, with the option to add canapés, welcome drinks or a cocktail station.

There's time to relax by the fire, explore the house and grounds, or enjoy the gardens with lawn games and drinks in the sunshine during summer.

A highlight of the reception is your introduction down the Drenagh staircase, where you'll be greeted by your guests. Many couples choose this special moment to cut their cake using our antique sword and take in the joy of celebrating with everyone they love.

From the drinks to the room settings, every detail is tailored to make your reception uniquely yours



Drinks Reception Menu

Homemade Scones
Served with Jam and Cream

Finger Sandwiches

Afternoon Tea

(Includes a selection of homemade scones, finger sandwiches, pastries, sausage rolls, soup, tea & coffee)

CANAPE SELECTION
(5 Handmade Canapes Per Portion)

Smoked Salmon Blinis / Chive & Caviar Creme Fraiche

Selection of Homemade Pates and Chutneys

Cured Ham Bruschetta

Mini Quiche Vegetable or Cheese & Bacon

Sweet and Spicy Chipolatas

Baked Goats Cheese Tartlet / Caramelised Red Onion / Balsamic Glaze

Chicken Madras Marinated Skewers with Coriander

Asparagus Wraps / Broighter Gold Lemon Oil / Mustard Vinaigrette

Mini Demi Tasse of Soup

Crab Cakes / Broighter Gold Lemon Mayonnaise

Salt & Chill Squid / Coriander & Lime Mayo

Roast Beef & Mash Potato Bonbons

Mini Roast Beef Stuffed Yorkshire Puddings

Vegetable Pakoras / Raita

Arancini

Onion Bhajis / Mango Chutney

Tempura King Prawns / Sweet Chilli Dip

Mini Jacket Potatoes / Cheese & Onion or Cheese & Bacon

Haggis, Neeps & Tatties Bonbons / Scotch Whisky Mayo

DRINKS

Moon Garden Punch

Non Alcoholic Moon Garden Punch

Dressed Pimms

Mulled Wine

Bottled Beer Selection

Gin / Vodka / Whiskey Bar

Bottles of House Prosecco

Wedding Reception

MARQUEE RECEPTION

Following your ceremony and drinks reception move into our expansive 19th century walled garden, home to our luxurious glass fronted marquee. With a high spec finish, heating system and bi-folding doors, our permanently fixed marquee can host your wedding no matter the season or the weather. A capacity of 270 means the marquee gives you and your guests ample space to dine in comfort. After dinner enjoy a gentle stroll in our extensive grounds before dancing the night away under the soft twinkle of the fairy lights.

INCLUDED IN MARQUEE

- Full Fairy Lit Ceiling and Backdrop
- Master of Ceremonies
- White Linen Table Cloths and Napkins, Chiavari Chairs, Crockery, Cutlery and Glassware
- Mirror & Easel for Table Plan
- Fire Pit Supplied with Wood
- Quality PA System in Marquee for Speeches and Background Music
- Outdoor Terrace with Soft Seating

DINING ROOM RECEPTION

Our dining room is the perfect space for hosting a more intimate dining experience. The dining room seats up to 60 people.









Wedding Menu

STARTERS
(Or A Choice Of Soup)

Prawn Cocktail Salad / Broighter Gold Lemon Oil / Wheaten Bread

Oak Smoked Salmon / Salsa Verde Dressing / Wheaten Bread

Crispy Chinese Duck Salad / Hoi Sin Reduction / Asian Salad / Soya Sesame Dressing

Confit Female Duck Leg / Whipped Honey & Parsnip Potato / Thyme Jus

Braised Pork Belly / Black Pudding Croquettes / Sweet Onion Jus / Matchstick Apple

Cajun Coated Chicken Escalope's / Baby Caesar

Choice of Soup / Wheaten Bread

Crispy Chilli Chicken / Baby Caesar / Cress

Hickory Smoked Chicken / Vine Tomato Salad / Pesto

Seafood Chowder – Cod / Salmon / Smoked Haddock / King Prawn

VEGETARIAN / VEGAN STARTERS

Confit Beetroot Salad / Whipped Feta / Rocket / Pickled Beetroot (Suitable for Vegans)

Seared Asparagus Salad / Rocket / Parmesan Shavings

Baked Goats Cheese Tartlet / Caramelised Red Onions / Rocket / Balsamic Glaze

Carpaccio of Melon / Raspberry Sorbet (Suitable for Vegans)

Panko Crumbed Brie / Cinnamon Poached Pear Salad / Raspberry Vinaigrette

Wedding Menu

MAINS

Slow Roasted Beef / Yorkshire Pudding / Roast Gravy

Roast Turkey & Baked Gammon / Herb Stuffing / Roast Gravy

Leg of Irish Lamb Roasted in Broighter Gold Rosemary and Garlic Oil / Minted Butter Beans & Greek Cress

Chicken Supreme with Choice of Sauce

Seared Barbary Duck Breast / Cherry Jus / Duck Rillette

Medallion of Monkfish / Chorizo & Chickpea Cassoulet & Fresh Herb Tomato Stew

Pan Fried Salmon in Broighter Gold Lemon Oil / King Prawn & Chive Cream Pickled Fennel

Roasted Loin of Cod with Smoked Pancetta / Leek / Petit Pois / Fricassé / Caviar / Chive & Lemon Oil

Seared Sea Bass Fillet / Pak Choi / Ginger & Spring Onion Sauce

Pan Seared Hake / Ratatouille / Citrus Pesto

8oz Fillet Steak / 10oz Dry Aged Gold Star Sirloin / 10oz Ribeye Steak

Served with Roast Shallots & Portobello Mushrooms (Supplementary Charge)

VEGETARIAN / VEGAN MAINS

Thai Curry / Basmati Rice / Broighter Gold Thai Oil

Baked Stuffed Mushroom / Ratatouille Paella / Port Reduction / Rocket

Baked Goats Cheese Tartlet / Caramelised Red Onions / Rocket / Balsamic Glaze

Katsu Curry: Sweet and Spicy Japanese Curry Sauce / Sticky Jasmine Rice / Roti Bread

Spiced Cauliflower Steak / Cheesy Crispy Leeks / Pine Nuts / Tomato / Capers / Soft Herb Salsa

Spinach Gnocchi / Wild Mushroom Fricassee / Chilli Oil

Goats Cheese and Mixed Vegetable Mille-Feuille / Red Wine Reduction

Vegan Nut Loaf / Lyonnaise Potatoes / Chasseur Sauce

Risotto Primavera

SAUCE CHOICES

Maple Bacon, Leek & Cashel Blue Cream

Chive Cream

Chorizo Cream

Pepper Sauce

Bushmills Whiskey Sauce

Mushroom Sauce

Chasseur Sauce

FOR YOUR 'LITTLE GUESTS'

Chicken Goujons / Sausages / Fish Fingers & Chips or Half Portion of Adult's Main Meal

Ice Cream For Dessert

SELECTION OF VEGETABLES
(Choose One)

Honey Roasted Root Vegetables

Steamed Greens

Cauliflower Mornay

Cider Braised Red Cabbage

Cabbage and Smoked Bacon

Medley of Steamed Vegetables

SELECTION OF POTATOES
(Choose One)

Baby Potatoes / Sea Salt & Chive Oil

Creamy Mash

Buttery Champ

Colcannon

Dauphinoise

Lyonnaise



Wedding Menu

DESSERTS

Raspberry & Champagne Trifle / Custard & Chantilly Cream

Berry Pavlova / Fresh Coulis / Vanilla Cream

Sticky Toffee Pudding / Whiskey Butterscotch Sauce / Salted Caramel or Vanilla Ice Cream

Raspberry Ruffle Eton Mess

Apple & Cinnamon Crumble / Custard / Ice Cream

Banoffee Pie / Toffee Banana / Fresh Cream

Chocolate Orange Torte / Orange / Chocolate Sauce / Fresh Cream

Warm Chocolate Brownie / Hot Chocolate Sauce / Ice Cream

Vanilla Panna Cotta / Strawberry Coulis / Fresh Berries

Raspberry Creme Brulee / Shortbread & Raspberry Coulis

ASSIETTES (TRIO):

Profiterole

Banoffee Pie

Strawberry Meringue

Raspberry & White Chocolate Cheesecake

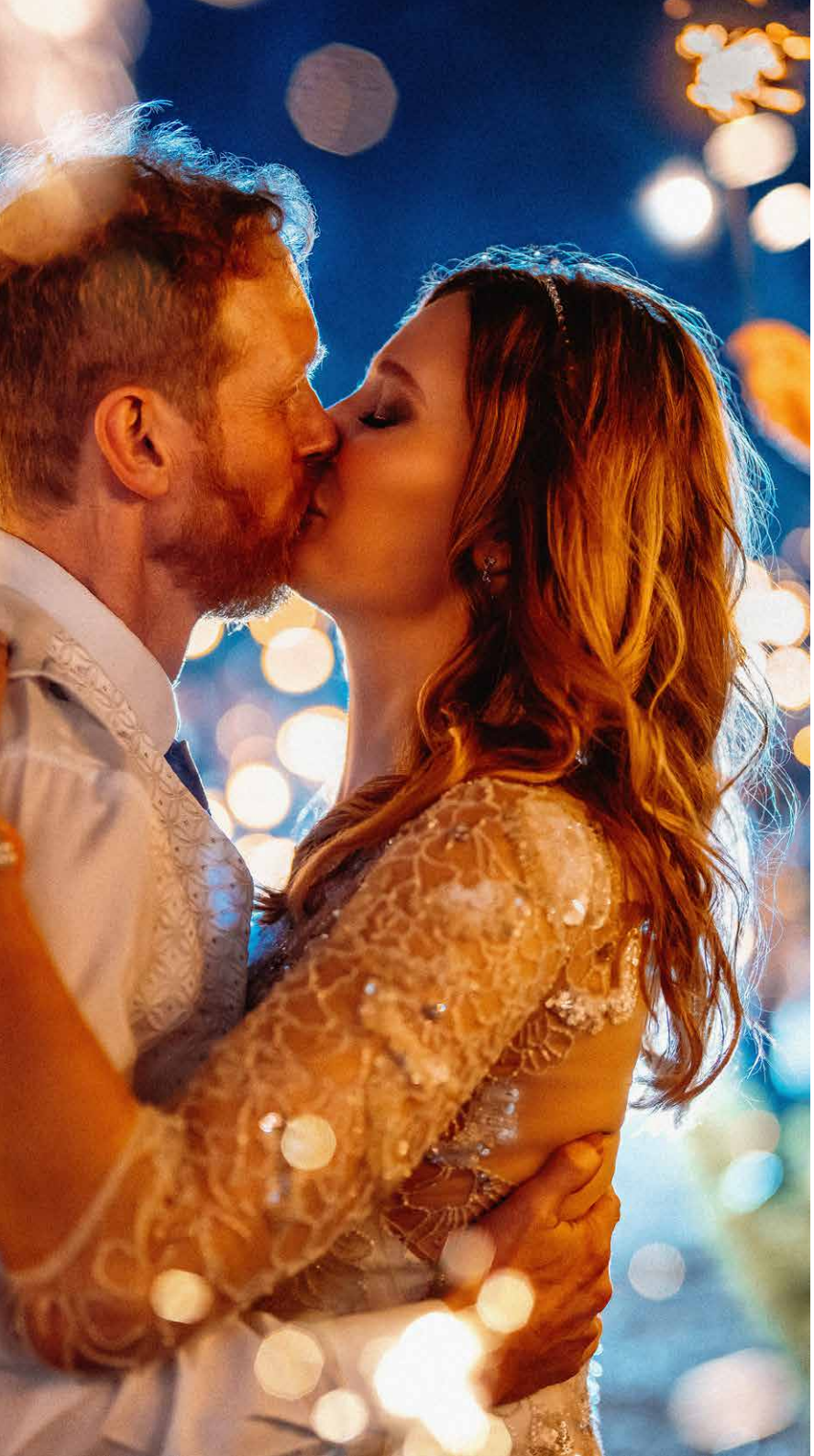
Lemon Posset

Chocolate Brownie with Mousse

Crème Brulee

Rhubarb and Ginger Crème Brulee





Late Night Bites

Southern Fried Chicken or
Fish & Chip Pokes

Bacon & Tomato Ciabattas

Vegetable Skewers

Grilled Burgers

Pulled Pork Sliders /
Apple Sauce / Chipotle

Vegetable Pakora Burger /
Brioche Slider / Raita

Dirty Fries – Salt / Chilli / Pancetta /
Peppers / Onions / Cheese /
BBQ Sauce

Hot Dogs / Crispy onions /
Saurkraut / Mustard Mayo

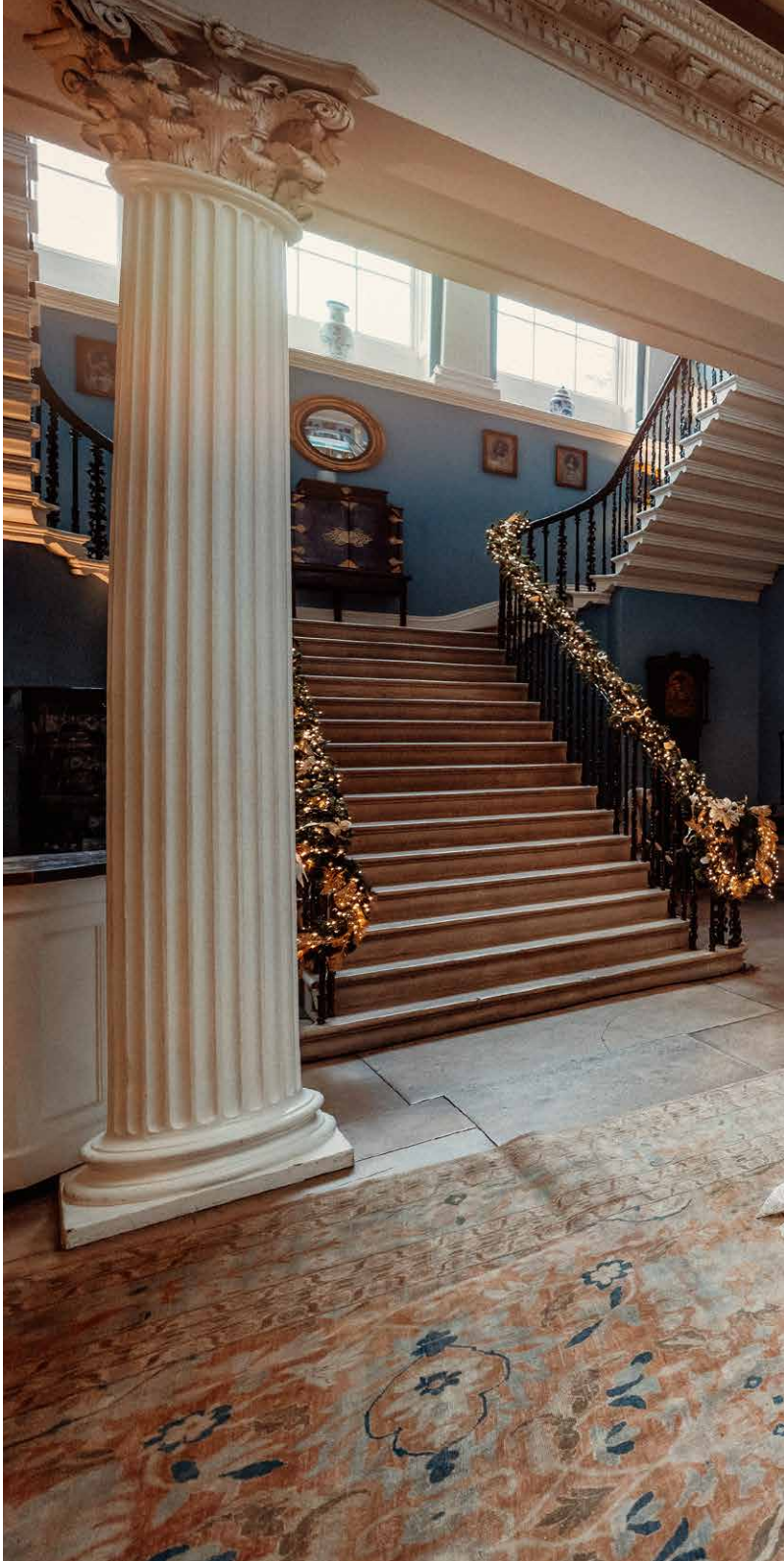
Chip Pokes

Winter Weddings

Winter weddings at Drenagh Estate are a unique occasion. Seasonal decoration within the house and grounds will transport your guests to the fairy tale of a Georgian Christmas.

Outside, our sandstone pillars and balcony are elegantly decorated with garlands and fairy lights, creating a magical first impression. Guests are then welcomed inside where they can cosy up by one of our many log fires.

Our 20ft Christmas tree takes centre stage, beautifully adorned with timeless ornaments and decorations, while each mantel piece has its own unique decoration in keeping with the Georgian style. Our grand staircase, twinkles as you descend to greet your guests.







Package Pricing

100 guests or more? Our inclusive package makes it simple. One price, everything covered – including your estate hire.

THURSDAY – SATURDAY

£159pp for first 100 Guests

Additional Guests £99pp

SUNDAY – WEDNESDAY

£140pp for first 100 Guests

Additional Guests £99pp

Minimum of 100 Guests Required

INCLUDES

- Welcome Drinks for Wedding Party
- Use of Bridal Suite for finishing touches
- Accommodation with 12 bedrooms sleeping 24 guests with cooked breakfast
- Candle Lit ceremony Space of your choice
- Moon Garden Punch / Prosecco / Beers on Arrival
- Tea / Coffee & Shortbread
- Selection of Canapes
- Prosecco Toast
- 5 Course Evening Meal
- Up to half a bottle of Wine per person during dinner
- Vendor Meals
- Evening supper
- Centrepieces
- Master of Ceremonies

Bespoke Pricing

Less than 100 guests? No problem, our bespoke pricing will allow you to create a custom day. Simply tailor your day to suit your requirements. Drinks and meal prices are per person unless stated otherwise.

ESTATE HIRE

£6000

12 Bedrooms Sleeping 24 Guests Bed and Breakfast

Gardens for Photographs

Pre Wedding-Consultation with one of our Wedding Planners

Master of Ceremonies

Cake Table and Sword for Cake Cutting

CEREMONY

MOON GARDEN

£700

HOUSE CEREMONIES

£300

DRINKS RECEPTION

Homemade Scones served with Jam & Cream	£3.00
Finger Sandwiches	£5.00
Afternoon Tea	£16.95
Canape Selection	£9.50

WEDDING MEAL

Includes a choice of main course. Any additional meal choices charged at £1.50 per person per course.

Thursday – Saturday	£72.50
Monday – Wednesday	£67.50

LATE NIGHT BITES

Late Night Bites	£8.50

ADDITIONAL SIGNATURE DRINKS

Moon Garden Punch	£4.50
Non Alcoholic Moon Garden Punch	£2.50
Bottles of House Prosecco	£25.00
Bottled beer	from £4.50
Gin/Vodka/Whiskey Bar (per bottle) includes header	from £150.00
Dressed Pimms	£5.00
Mulled Wine	£5.00
Signature arrival & evening cocktails (Mojitos, Brambles, Margaritas)	£12.50
Arrival Spritz (Aperol, Hugo, Sarti, Limoncello)	£11.50



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