

A La Carte Wedding Pricing 2026 / 2027

1st Floor Wedding Venue Hire

€750 plus price per person (based on minimum numbers):

- Sunday - Wednesday €58pp
- Thursday - €63pp
- Friday €68pp
- Saturday, Bank Holiday, Sunday & Peak Dates: €73pp
- Winter Weddings (January - March 2026 / 2027): Prices reduced by €5pp

Childrens Pricing

Children 12 years and under: 3-course children's menu at €25pp

10% service charge applies to the pp price & any additional food items you may wish to add

Price Includes:

- Set up & use of the Collins Room for your ceremony
- Reception room hire of the stunning Phoenix Room, including terrace access
- Tables dressed with crisp white linen, choice of mirrored or rustic center plates, candles, and vases of fresh seasonal flowers
- 3-course menu with choices + Tea/Coffee
- Menu & wine tasting for the couple (6 weeks in advance of the big day)
- Personalized menu & table plan
- Use of mic & PA system for speeches
- Cake stand & knife

Course Selection

- Choose two Starters, Soup of your choice (not a separate course; €6pp supplement to add as a separate course)
- Two Mains, and two Desserts + Tea / Coffee
- Complimentary additional vegan, vegetarian & coeliac-friendly options included
- If a main course carries a supplement, the charge applies to all guests
- Sorbet course available for an additional €6pp



WRIGHTS Anglers Rest

Serving great Irish food since 1865



Sample Menu

Appetisers

Confit duck salad, vanilla poached pear, rocket, walnut dressing
Wrights Oak smoked salmon, baby beet salad, split beetroot dressing
Citrus dressed crab salad with carrot and fennel salad
Clonakilty black pudding, caramelized apple, pickled red onion
Duck liver and foie gras parfait, plum chutney, toasted sourdough bread
Tarragon-scented couscous & mushroom salad with wilted spinach

Soups

Cream of celeriac with truffle oil | Carrot and Coriander | Cream of leek and Potato
Mushroom and tarragon cream

Sorbet Options (6pp)

Champagne | Lemon | Lime & Ginger | Mango | Raspberry

Main Courses

Beef fillet with spring onion mash, baby veg bouquet and red wine jus (€7.50pp supplement)
French trimmed rack of lamb, pomme purée, aubergine purée, and port jus (€7.50pp supplement)
Pan-fried breast of chicken, pomme purée, roast parsnip, smoked bacon, and tarragon jus
Seared organic salmon, basil pomme purée, mixed bean & oven-dried tomato salsa
Cauliflower steak with roasted Provençal vegetables, mozzarella & garlic crumbs (Vegan)
Roast pumpkin risotto, sage and parmesan cheese (Vegetarian)
Roasted Monkfish wrapped in Parma ham, celeriac gratin, and chive beurre blanc (€7.50pp supplement)
Slow-cooked belly of pork, roast butternut squash, cider jus

Note: Beef and lamb dishes are served medium to medium-well.

Desserts

Lemon tart, raspberry sorbet, crème fraîche | Chocolate tart, crème Chantilly, orange caramel
Mixed berry cheesecake, crème Anglaise, Chantilly cream | Granny smith vanilla apple crumble with vanilla ice cream
Passionfruit meringue with chocolate ice cream

(Additional Options) Late Night Snacks (€12pp)

Wrights mini Fish and home-cut Chips | Crispy chicken Goujons and Chips | Selection of Homemade Sandwiches

(Additional Options) Pre-Dinner Canapés (€12 pp selection of 3)

Smoked salmon, pickled cucumber (C) Tomato and buffalo mozzarella brochette (H)
Watermelon, feta, Parma ham, mint (C) Citrus crab, fennel and carrot (C) Rare beef en crouete, horseradish cream, cress (H) Prawns in filo (H) Chicken Satay (H) Lamb Koftas (H) Fish cakes, tartar sauce (H) Duck liver parfait fig chutney (C)

We cater to all dietary requirements. Please inform us of any specific needs in advance.

Note: In the unlikely event of a supply issue, we will notify you and provide a suitable alternative as close as possible. Allergens available on request.