



CATERING BROCHURE

SAMPLE MENU

This sample menu is based on 2025 catering prices.

Prices are listed per person.

Children aged 2–10 are charged at 50% of the adult rate.

Menus can be adapted to accommodate allergies or dietary intolerances with advance notice.

***Please note: Menu options and prices are subject to change.**



STAYING GUESTS

Breakfast

Choose one of the following options. Add a breakfast mimosa +€3

Continental

Freshly baked croissants and pain au chocolat, granola berry yogurt pots, seasonal fresh fruit, cured meats, smoked salmon, French cheeses, assortment of breads, jams and butter, tea, coffee, and juice

Hot Breakfast

Scrambled eggs, sausages, hash browns, sautéed mushrooms, ham & cheese croissants, assorted pastries, fresh fruit, breads, jams and butter and tea, coffee, juice

Breakfast Grazing Table

Smoked salmon and cream cheese croissants, ham and cheese croissants, scrambled eggs, smashed avocado with peach and honey, hash browns, cured meats, French cheeses, assortment of pastries (waffles, mini cinnamon swirls, pain au chocolat) blueberry muffins, Nutella and banana on toast, strawberry & blueberry yogurt pots, fresh fruit platter, tea, coffee, juice.

Grab & Go (Check-out day only) €10

Croissants, pastries, fresh fruit to go with tea, coffee and juice available.

Light Lunch

Choose one of the following three options (for all staying guests available on the wedding day only)

Pasta & Salad Lunch

Served with a Mediterranean Olive and Parmesan rocket salad and focaccia bread. Options such as;
Basil and pistachio pesto pasta with fresh tomatoes.

Caramelized onion, sun-dried tomato and parmesan pasta.

Tortellini stuffed pasta with either beef, mozzarella or 3 cheese +€4

French Baguette Lunch

Includes a variety of options such as;

Duck orange pate, cucumber & balsamic baguette

Pistachio prosciutto and sun dried tomato baguette

Brie and cranberry chutney baguette

Honey roasted ham and Charente cheese sandwich

Pastrami, gherkin and French mustard baguette

Side of Salmon Lunch +€5

Served with a mixed leaf salad topped with crumbled feta, beetroot and toasted walnuts, dressed in a balsamic vinaigrette, alongside 'Herbes de Provence' seasoned new potatoes.



ARRIVAL SOIREE - DAY ONE

To Begin

Welcome Drink & Amuse-bouche **Coming soon*

A selection of canapes and welcome drink of your choice

Optional to upgrade to 2 hrs of unlimited drinks inclusive of the above

The Main Event

Grazing Table €40

Homemade pastries & deli selection, featuring savory bites including mini calzones, sausage rolls, a selection of quiches, samosas, spring rolls, charcuterie of French cheeses, deli meats and pâté, French breads and selection of dips

Live Pizza Station €40

Freshly baked pizzas with French fries, served unlimited for 1.5 hours. Premium toppings including prosciutto, Parma ham, salami, pepperoni, roast chicken, burrata, Parmesan, mozzarella, Gorgonzola, goats cheese, ricotta, roasted peppers, sun-dried tomatoes, and mushrooms

Burrito Bar €40

A choice of two meats: beef chili, chimichurri chicken, or chipotle-spiced shredded pork. Served with tortilla chips, wraps, wild rice, refried beans, grilled vegetables, guacamole, sour cream, and assorted toppings

To Finish

Dessert Canapes **Coming soon*

A selection of bite size desserts including, example include; citron tart, pistachio almond triangle, tiramisu, coconut sponge, chocolate caramel krispie, apricot pecan candy, hazelnut currant cake, chocolate coconut fondant. (approx 3 pieces pp) **(optional)*

Macaroons* €5

An assortment of flavours/colors: pistachio, vanilla, café, strawberry, chocolate, citron. (approx 3 pieces pp) **(optional)*

THE WEDDING DAY

Canapes and drinks package for €50
Three course meal with table wine starting from €130

One common choice for all guests, second option vegan/vegetarian only (cannot mix and match)



DRINKS RECEPTION

Canapes & Drinks Package €50

Variety of canapés and 2 hours of unlimited wine, beer, bubbles, a signature spritz & choice of 2 spirits with mixers

Choose six cold canapés

Pincé duck breast, gorgonzola, tomato

Penne stuffed with truffle cream (v)

Almond shortbread, goat cheese bavaois, and fig jam (v)

Mille Feuille of vegetables and Manslois cheese on walnut bread (v)

Vegetable shortbread, beetroot mousse (v)

Vegetable wrap (v)

Serrano ham panna cotta

Moist olive cake, mushroom cream, and sun-dried tomato (v)

Pita bread with carrot, cabbage, and arugula (v)

Zucchini roll with pear, mint, and arugula (v)

Salmon gravlax skewer with sesame seeds

Pea tartlet with feta (v)

Goat cheese wrap with sun-dried tomato, walnut shards, and duck breast

Savory garlic and parsley cheesecake style with a sun-dried tomato cream (v)

Blini with smoked salmon and creme fraiche

Choose two hot canapés

Potato & cheddar sticks (v)

Mini pressed pizza (v)

Mini hot dog

Chicken and vegetable fritter

Vegetable samosa (v)

Shrimp in crust

Mini burger

Mini truffled croque-monsieur

Live Food Station* €16.50

Add an oyster bar or live charcuterie station **(in addition to the above, not in replacement)*



FINS BOIS MENU €110

Aperitif* €8

Begin with a refreshing Aperitivo Cocktail, served at the table upon guest arrival

Starters

Accompanied by a fresh bread bun to begin.

Duo of smoked salmon and gravlax rosace, pesto & pine nut coulis

Poultry medallion with foie gras bits, exotic marmalade

Goats cheese & cured ham shavings on toasted country bread, rocket & balsamic

Serrano ham chiffonade, mozzarella balls and melon duo

Shrimp cocktail salad with rocket, avocado and orange

Mains

Farm chicken supreme stuffed with mushrooms in manslois cream

Pan seared salmon fillet with a creamy white butter sauce

Prime veal steak with choice of sauce: veal jus, peppercorn, marchand de vin or creamy mushroom

Sides

All mains accompanied by French glazed vichy carrots and a choice of one additional side:

Mashed potatoes with truffle oil in a camembert box or Potato Rösti or Sautéed vegetables

Flute* €6

Add a glass of bubbles for speeches or upgrade to Champagne for €10

Cheese* €8

A selection of aged cheeses (Emmental, Brie, and Cheddar) with red grapes and fig presented on a shared platter

Desserts

Summer red berry cheesecake with a red berry coulis

Choux au Craquelin pastry filled with a vanilla mousse and creamy chocolate

Gourmand coffee with 5 sweet bites including: Bourbon vanilla crème brûlée, dark chocolate mousse, macaron, breton shortbread, lemon mousse, and strawberry-mint dome

Coffee* €2.50

Upgrade to coffee with Cognac, Whisky, Baileys or Port €5.50



BORDERIES MENU €135

Aperitif* €8

Begin with a refreshing Aperitivo Cocktail, served at the table upon guest arrival

Starters

Accompanied by a fresh bread bun to begin.

Focaccia with truffle cream, 24-month aged Serrano ham and baby greens, served club-style.

Foie gras terrine (IGP Southwest) with caramelized onion confit & toasted dried fruit bread.

Roasted La Côtinière langoustine with Madagascar vanilla, apple mélange, fennel velouté & ginger carrot coulis.

Mains

IGP Southwest duck breast, delicately glazed with a choice of sauce: soy reduction, porcini mushroom, marchand de vin, or peppercorn

Tender cod loin with a classic beurre blanc sauce or a rich chorizo emulsion

Beef tournedos served with a creamy porcini mushroom sauce

Slow-cooked monkfish, infused with subtle flavors, complemented by a lemon caramel sauce or a shellfish reduction

Sides

All mains accompanied by French glazed vichy carrots and one choice of one side:

Anna potatoes with forest mushrooms sauté or Creamy wild mushroom risotto or Truffled mashed potatoes

Flute* €6

Add a glass of bubbles for speeches or upgrade to Champagne for €10

Cheese* €8

A selection of aged cheeses (Emmental, Brie, and Cheddar) with red grapes and fig presented on a shared platter

Deserts

Cluizel chocolate piece filled with vanilla-infused cream, garnished with fresh raspberries and a red berry glaze

Reimagined strawberry shortcake with mascarpone cream and fresh strawberries

Lemon in Trompe-l'Œil: A playful lemon-shaped dessert with citrus mousse and zest

Coffee* €2.50

Upgrade to coffee with Cognac, Whisky, Baileys or Port €5.50



VEGETARIAN MENU €110

Aperitif* €8

Begin with a refreshing Aperitivo Cocktail, served at the table upon guest arrival

Starters

Accompanied by a fresh bread bun to begin.

Eggplant caviar, slightly chilled avocado mousse, asparagus tips, raspberry vinaigrette (vegan)

Tomato and cucumber tian with soy vinaigrette, sesame seeds, a drizzle of maple syrup and mixed greens (vegan)

Melon-watermelon millefeuille, glazed with maple syrup and lime (vegan)

Mains

Anna potatoes and forest mushroom sauté, Provencal tomato, and vegetable tian (vegan)

Seasonal vegetable sauté, green bean bundle, and potato rösti (vegan)

Vegetable lasagna with plant-based cream with green salad and chantenay carrots (vegan)

Flute* €6

Add a glass of bubbles for speeches or upgrade to Champagne for €10

Cheese* €8

A selection of aged cheeses (Emmental, Brie, and Cheddar) with red grapes and fig presented on a shared platter *(v)

Desserts

Coconut mousse, exotic fruit bits, and banana chips (vegan)

Strawberry and mint tartare, lime sorbet (vegan)

Fresh fruit tartare (vegan)

Coffee* €2.50

Upgrade to coffee with Cognac, Whisky, Baileys or Port €5.50

CHILDREN'S MENU €55

Starters: Cheese puff pastry or Mini quiche with bacon

Mains: Chicken nuggets or Spaghetti Bolognese with dauphinoise potatoes or potato rösti

Dessert: Chocolate mousse with Smarties or Apple tartlet



EVENING MUNCHIES

Cheese Board €15

French Cheeses, cured meats, French bread, grapes, chutneys, dried fruits and nuts
or

Hot Baps €15

Choose one of the following options:

Crispy streaky bacon in seeded buns with choice of sauces

Frankfurt sausage in a brioche roll with a choice of sauces

Barbeque slow pulled pork sandwiches (slow cooked) +€3

Pulled pork bap with stuffing and Bramley apple sauce +€3

or

Fancy Fast Food €15

A choice of two options (add extra selections for +€3 each)

Southern Fried Chicken

Chicken Wings

French Fries

Mini Cheeseburgers

Chicken Nuggets

Mini Hot Dogs

Samosa

Spring Rolls

Mozzarella Sticks

Camembert Bites

Cheese Nuggets

Hash Browns

Onion Rings

Sweetie Station* €7

Add a pick 'n' mix station featuring a variety of childhood favorites displayed in glass candy jars with sweetie bags (in addition, not in replacement of the above)

Dance Floor Shots* €3

Limoncello, Fireball, Tequila, Tequila Rose +€1 or Baby Guinness +€1



PROVIDER MEALS €40

A hot meal with a desert, includes one beer or glass of wine

WEDDING DINNERWARE

Dinnerware plays a key role in wedding styling, reflecting personal taste and overall aesthetic. Château de la Couronne provides classic dinnerware complimentary, as detailed below. If you prefer a customised style to match your vision, your wedding planner can help source alternatives. Please note that this option incurs an additional cost, payable directly to the hire company.

Glassware

Classic style glassware is included (wine glasses, flutes and lowball glasses)

Plates

Classic white round dinnerware is included.

Crockery

Silver crockery is included, with the option to upgrade to pale gold (+€3 per person).

Linens

White napkins and tablecloths are complimentary (Tablecloths to be pre-arranged upon request).

Serving Trays

White serving trays with speckled gold accents are provided for canapés.

CHAMPAGNE TOWER

For a Champagne tower, cut-glass coupes are provided, along with the use of the château's saber (sword) for a dramatic toast. While it is called a Champagne tower, it is filled with Crémant—the French equivalent of Prosecco.

4 tier (30 glasses of Crémant) €300

5 tier (55 glasses of Crémant) €400

6 tier (80 glasses of Crémant) €550

Upgrade your final bottle to Moët +€80



BY THE POOLSIDE - DAY THREE

Drinks Package*

Welcome Drink €8

Add a welcome drink of a Mimosa , Aperol Spritz or Limoncello Spritz.

Poolside Bites

Choose one of the following options:

Gourmet Hot Dogs €20

Traditional French Toulouse sausage in a soft brioche bun, served with crispy French fries.

Crispy Fried Chicken €20

Southern-style fried chicken strips, paired with golden potato wedges.

Creamy Macaroni and Cheese €20

Macaroni pasta in a creamy cheese sauce with bacon bits, chives. Served in individual portions.

Artisan Pizza Station €25

A live pizza station serving unlimited slices for 1 hour 30 minutes, featuring classic toppings like pepperoni, Parmesan, mozzarella, roasted corn, bell peppers, sun-dried tomatoes, fresh rocket, basil, and garlic-infused olive oil.

Refreshments*

Ice Creams & Lollies €3

A choice two served by the poolside: ice cream lollies, fruity ice lollies, ice pops, fresh watermelon slices.

Häagen-Dazs Mini Cups €4

Example include: strawberries and Cream, Blueberries & Cream, Mango & Raspberry, Summer Berries & Cream, Macadamia Nut Brittle, Salted Caramel, Caramel & Cream, Caramel Vanilla Brownie.



AFTERNOON SOIREE - DAY THREE

Barbeque €50

Choose 3 meats & 4 salads served with charcoal brioche, focaccia breads, variety of dips & sauces.

Meat & Fish

Thick cumberland sausages, steak hash burgers, barbecue pulled pork, sweet chilli chicken skewers, teriyaki chicken skewers. garlic king prawns +€10 or teriyaki salmon skewers +€10.

Pesto & Pine Nut Pasta Salad

Penne pasta with basil pesto, sun-dried tomatoes, toasted pine nuts, and Parmesan shavings.

Summer Watermelon Salad

Crumbled feta, fresh watermelon, cucumber and mint salad with a zesty vinaigrette..

Honeydew & Mozzarella Salad

Honeydew melon, mozzarella, shaved Parmesan and arugula salad

Mango & Halloumi Salad

Mango, halloumi, cherry tomatoes, almond flakes, mixed leaf salad with a light maple syrup dressing.

Greek Salad

Romaine lettuce with feta, cucumber, cherry tomatoes, red onions, black olives, oregano, & lemon-olive oil dressing.

Caprese Salad

Buffalo mozzarella, heirloom tomatoes, balsamic glaze, and fresh basil.

Mediterranean Couscous

Fluffy couscous with roasted peppers, cucumber, dates, raisins, macadamia nuts, almonds, and fresh herbs.

Tex-Mex Salad

Sweet potato, avocado, kidney beans, cucumber, red onion, sweetcorn, green peppers, coriander, and lime dressing.

Summer Potato Salad

Baby potatoes with shallots, celery, parsley, dill, and chives in a classic mayonnaise or Dijonnaise sauce.

Dessert Bar* €10

Add a desert bar after the barbeque. Examples include:

Custard lemon tart, summer fruits double chocolate brownie, strawberry creme patisserie, meringue pie, caramel almond Daim cake (GF), oreo cake, berry crumble.



BAR AND DRINKS PACKAGES

Château Bars

The Chateau features the Chandelier Bar which is fully stocked and open for the Arrival Soirée and the After Party on the wedding day. Outdoor pop-up bars will be stocked with preferred drinks for the Reception and Pool Party day.

Bar Tab

Choose a pre-paid bar tab with flexible limits for any part of your stay (e.g €30 typically covers 4-5 drinks per person). Any unused funds will be refunded upon check-out.

Welcome Drinks

Available throughout the three days of events and is not limited to the wedding day. All drinks on the menu are offered at a reduced price of 20% or more when ordered in advance. (Excludes premium wines and Champagnes).

Drinks Packages

Unlimited for 2 hours;

Package 1: Wine €20

Package 2: Wine, Beer, Bubbles, 1 Spritz Cocktail & 2 Spirits with mixers €25 (add a cocktail or second spritz for +€2).

Pantry Package

Stock the pantry and Coach House kitchen with a beer and wine package for staying guests to enjoy between bar opening hours and events;

Beer: Available in quantities of 25 bottles for €100.

Wine: Available in quantities of 5 bottles for €100.

Water

Bottled water in bedrooms €3 per 1L bottle.

Crystal water dispensers topped up during meals €80 per day.

Complimentary carafes of water during the wedding meal.

Mixologist & Specialty Cocktails

If a desired cocktail is not on the Château's menu, the planner can source a mixologist separately. The mixologist is paid for their time, skill, and garnishes, while all alcohol must be charged by the Château. Pre-approval is required.

SPRITZ COCKTAILS

Hugo Spritz	
Elderflower liqueur, Prosecco & soda water	€10
Aperol Spritz	
Aperol botanical liquor, Prosecco & soda water	€10
Limoncello Spritz	
Limoncello liquor, Prosecco & soda water	€10
Mimosa	
Cremant with orange, passionfruit or cranberry juice	€10
Kir Royale	
Blackcurrant liqueur with Prosecco	€10

COCKTAILS

Peach Tea	
Cognac, peach tea, peach syrup, soda water	€10
Sangria	
Red wine, Cointreau, brandy, orange juice, fruits	€10
Dark and Stormy	
Rum and ginger beer	€10
Moscow Mule	
Vodka, ginger beer and mint	€10

SHOTS

Limoncello Fireball Sambuca Tequila	€4
Baby Guinness Tequila Rose	€5

SOFT DRINKS

Coca Cola Sprite Red Bull Ginger Ale Capri Sun	€3
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BEER

Peroni Moretti Poretti	€5
Peroni 0%	€4

WINE

White - Chardonnay Sauvignon Blanc	€7 €24
Rosé - Bordeaux Provence	€7 €24
Rosé - Whispering Angel, Provence	€10 €45
Red - Bordeaux	€7 €24

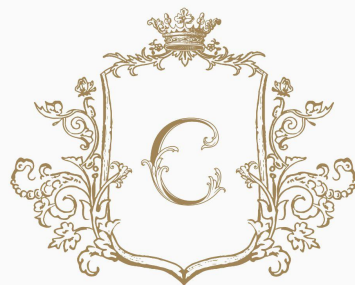
SPARKLING

Cremant	€8 €28
Prosecco Pink	€8 €28
Prosecco 0%	€4 €15
Moet Imperial	€85
Moet Imperial Blush	€90

SPIRITS

Vodka	
Couronne House Vodka	€5
Absolut Vodka	€7
Whisky	
Couronne House Whisky	€5
Jack Daniels	€7
Rum	
Couronne House Spiced Rum	€5
Captain Morgans	€7
Gin	
Couronne House Gin	€5
Gordons Pink	€6
Tanqueray	€7
Slingsby Rhubarb	€10

Add a mixer of your choice +€2



CHÂTEAU DE LA COURONNE