



— YOUR —
UNIQUE WEDDING
— STORY —





**LOVINGLY RESTORED TO BLEND ITS HISTORIC PAST
WITH A DASH OF CONTEMPORARY ELEGANCE.**

A stunning period house set on its own 16 acres of gardens and woodland on the outskirts of Wexford Town and within 2 hours from Dublin.

Once through the doors it shares its elegant character and friendly hospitable atmosphere that combines informality with quality.

WEDDINGS

**NEWBAY HOUSE WEXFORD IS THE
IDYLIC VENUE FOR YOUR WEDDING**

Our accomplished management team will be with you every step of the way, ensuring every detail of your special day is taken care of to perfection.

We will work with you to create a bespoke Wedding Package that suits your specific needs. We can cater for Weddings from 40-200 guests.

www.newbayhouse.ie

— START YOUR —
UNIQUE WEDDING
— STORY —



UNDER THE WILLOW TREE

Tea / Coffee & Biscuits on arrival
Prosecco for the Bridal Party on arrival

DINNER MENU

Choice of 2 Starters
Choice of 2 Main Courses
Choice of 1 Dessert

Tea / Coffee

€70 PER GUEST

(A supplement would apply for premium dishes)





EXTRAS

WELCOME DRINKS RECEPTION

Prosecco	€7 per glass/ €38 per bottle
House Gin	€150 per bottle
House Tonic	€3 per bottle
Gin & Tonic	€8 per glass
Beer	€6 per bottle
Prosecco Corkage	€9 per bottle
Canapés	€4 per portion

MUSIC

Reception music available upon request.

CANAPÉ SELECTION

(3 canapés per portion)

Chicken Liver Pate, Toasted Crouste
& Garden Apple Chutney

Cured Smoked Salmon in Gin & Star Anise

Classic Shrimp Cocktail

Ardsallagh Goats Cheese & Basil Tartlets

Mushroom, Tarragon & Sun-Dried Tomato Arancini

Beef Pastrami, Celeriac & Apple
served on Rye Crackers

Skewered Compressed Watermelon & Feta Cheese

O'Neills Black Pudding Bon Bons

Glazed Fig & Parma Ham Crostini

Coronation Chicken with
Coriander and Sesame Seed

Prawn, Chilli, Tomato & Mango Salsa
in a Chinese Spoon

Caesar, Aged Parmesan & Olive Tapenade Tortilla

Roast Vegetable Tartlet

Mustard & Honey Glazed Wexford Ham,
with a Mini Waterford Blaa

Wexford Strawberries dipped in Chocolate
(In season from May-September)



EXTRAS

MENU SELECTION

Additional Choice of Starter	€5 per person
Additional Soup or Sorbet Course	€6 per person
Additional Choice of Dessert	€5 per person

KIDS MENU

3 Course Menu	€25 per child
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WINE MENU

Priced per bottle (wine list available)

EVENING BITES

€4 per person per option
(Homemade Chicken Goujons, Cocktail Sausages,
Beef Sliders, Selection of Sandwiches)

€5 per person per option
(Cheeseboards, Fish & Chip Cones)

Tea / Coffee
€2.50 per person

NEXT DAY OPTIONS

BBQ Menu from €40 per person
House Hire Charge applies





RATES

OVERNIGHT VENUE HIRE RATES

January / February / March	€2,000
April / May / June / September	€2,500
July / August	€3,000
October / November / December	€2,000
Bank Holidays	€2,750
Post-Christmas dates	€2,750

Included in our Venue Hire Rates are the following:

Luxury Accommodation in all 11 bedrooms for up to 24 adults.

Exclusive use of the beautifully landscaped,
Celtic Inspired Gardens

Freshly prepared Continental and
Full Irish Breakfast served in the Drawing Room

Civil Ceremony Set Up in our Willow Suite,
should you wish to be married at Newbay House

Tables, chairs, linens, cutlery and delph,
All dining requirements can be catered for

Choice of Table Décor to include a
Single Stem Flower or Candelabras

Use of our Cake knife and stand, complimentary
Table Plan and personalised menus

Use of our internal toast master
equipment should you require it

Drinks Available at the Bar from Check-in
until 1.30am, Residents bar until 3am

Food and Wine Menu Tasting for the Wedding Couple

FINER DETAILS

Minimum numbers of 100 adult guests
apply in peak months.

A provisional date may be held for 2 weeks,
after which a non-refundable deposit
of €2,000 is required.

Once confirmed, a Wedding Contract will be
issued to confirm the date.

PAYMENT

Numbers - Anticipated numbers must be given
14 days prior to your Wedding Day. Final numbers
are to be confirmed 48 hours in advance, this is
the number of guests you will be charged for.

Bar Extension is included in the price quoted.
This extends the drinking time by one hour.
All entertainment must cease by 2.00am Friday
and Saturday and 1.00am Sunday to Thursday.

Guest Rooms - Check out 11am, Check in 4pm.



SAMPLE MENU - SPRING/SUMMER

STARTERS

Dressed Tomato, Kalamata Olive & Basil Terrine,
Ricotta Cheese & Avocado Mousse, with a Virgin
Olive Oil Dressing

Tian of Kilmore Quay Crab-Meat, Apple,
Chive, Paprika & Watermelon
(€5 supplement)

Chicken Liver & Cognac Pâté, Garden Apple
Chutney, Watercress Salad & Toasted Brioche

Warm Basil and Lemon Chicken Salad,
Asparagus, Walnut Pesto and
Oven Roast Tomato

Confit Duck, Hispi Cabbage, Smoked Bacon,
Burnt Orange & Thyme Jus

Cured Irish Salmon with Orange and Dill,
Pickled Vegetables, White Radish
and a Cream Cheese & Basil Mousse

Slow Cooked Pork Belly, Celeriac Remoulade,
Newbay Apple Puree and a BBQ Glaze

Summer Salad, Baby Leaves, Shaved Fennel,
Orange, Avocado, Roasted Red Pepper with a
Wexford Honey Vinaigrette

SOUPS

Cream of Tomato & Basil Soup

Cream of Potato, Leek & Thyme Soup

Cream of Pea & Mint Soup

Cream of Seasonal Vegetable Soup

Smoked Haddock & Cauliflower Soup

Carrot & Cumin Soup with Fresh Coriander

White Bean & Chorizo Soup

Sweet Potato & Coconut Soup

Chilled Soup

(Watermelon, Ginger & Sparkling Champagne, Tomato & Cucumber Gazpacho)

Served with a selection of Home Baked Gourmet Breads

SORBETS

Champagne Kir Royal Sorbet

Elderflower & Raspberry Sorbet

Mango & Basil Sorbet

Lime & Ginger Sorbet

Lemon & Thyme Sorbet

Wexford Strawberry Sorbet



SAMPLE MENU - SPRING/SUMMER

MAIN COURSE

Roast Sirloin of Irish Hereford Beef, Honey Glazed Shallot and Marinated Wild Forest Mushrooms and a Red Wine & Thyme Jus
(€4 supplement)

Pan Roasted Irish Free-range Chicken Supreme, Sundried Tomato Stuffing, Chorizo & Red Onion Potato Tian with a Lemon & Thyme Cream

Herb Crusted Loin of Slaney Valley Lamb, Vegetable Provençale & Rosemary Jus

Pork Saltimbocca, Sage & Parma Ham, Sweetcorn, Parmesan Mash and Madeira Jus

Braised Irish Feather Blade Steak with Crispy Onions, Mushroom Duxelle & Rosemary Café au lait

Kilmore Quay Monkfish Medallions with Rosti Potato, Pancetta and Pearl Onions & Petit Pois à la Française

Steamed Salmon & Sole with Pink Peppercorns & Seaweed, Creamed Leeks, and a Dublin Bay Prawn Bisque

Duck Breast with a Honey & Thyme Glaze, Squash Purée, Caramelised Plum & Brandy Jus

DESSERTS

Tropical Fruit Panna Cotta, with Honeycomb and Shaved Coconut

Belgian Chocolate & Peanut Tart with Toffee Popcorn and Salted Caramel Ice Cream

Wexford Strawberries, glazed with Prosecco & Honey Sabayon

Peach and White Chocolate Cheesecake with a Raspberry Jelly and a Mango & Passionfruit Sorbet

Hazelnut & Chocolate Mousse filled Choux Bun with a Roast Banana Ice Cream

Newbay Dessert Assiette

&

Freshly Brewed Tea or Coffee

Assiette consists of a choice of 3 desserts and an ice-cream or sorbet



SAMPLE MENU - AUTUMN/WINTER

STARTERS

Cornfed Chicken Celeriac and Forest Mushroom
Ballotine with a Granny Smith & Truffle Salsa
and Caramelised Roasted Hazelnuts

Cured Irish Salmon in Beetroot & Star Anise,
Pickled Vegetables, White Radish
and a Cream Cheese & Basil Mousse

O'Neill's Black Pudding & Maple Smoked
Bacon Croquette, Apple & Celeriac Slaw with a
Red Pepper & Aioli Dressing

Confit of Duck with Braised Red Cabbage,
and Plum & Cassis Jus

Wicklow Blue Cheese Salad with Pear,
Fennel, Orange, Toasted Quinoa
and an Almond Dressing

Warm Marinated Trout Fillet with Verbena
& Thyme, Tomato Salsa and Micro Herb Salad

Wexford Marbled Seafood Terrine,
Confit of Lemon, Pickled Cucumber
& Saffron Mayonnaise

SOUPS

Cream of Celeriac & Apple Soup,
Drizzled with a Truffle Oil

Cream of Seasonal Vegetable Soup

Butternut Squash & Sage Soup
with an Orange Crème Fraiche

Potato, Spinach & Kale Soup

Curried Parsnip Soup

Pumpkin & Ginger Soup

Turnip, Scallion & Smoked Bacon Soup

Balsamic Roast Tomato & Fennel Soup

Served with a selection of Home Baked Gourmet Breads

SORBETS

Champagne Kir Royal Sorbet
Elderflower & Raspberry Sorbet

Mango & Basil Sorbet

Lime & Ginger Sorbet

Lemon & Thyme Sorbet

Wexford Strawberry Sorbet



SAMPLE MENU - AUTUMN/WINTER

MAIN COURSE

Roast Sirloin of Irish Hereford Beef, Honey Glazed Shallot and Marinated Wild Forest Mushrooms and a Red Wine & Thyme Jus

(€4 supplement)

Pan-Roasted Free-Range Chicken with a Smoked Bacon & Thyme Stuffing, Pearl Onions, Creamed Leeks and Roast Gravy Jus

Moroccan Style Slow Cooked Lamb Shank with Preserved Lemon & Herb Couscous

Skeaghore Duck Breast, Carrot & Star Anise Purée, Glazed Pineapple & Coconut Game Chips

Baked Fillet of Kilmore Quay Cod, Smoked Haddock Rissole, Mussels, Clams and a White Wine Beurre Blanc

Poached Fillet of Salmon in a Seaweed Broth, Buttered Heart Cabbage and a Vegetable & Lime Pernod Cream Sauce

Stuffed Roast Pork Fillet with Black Pudding & Apricot, Wild Mushroom & Sage Jus

Braised Irish Feather Blade Steak with Crispy Onions, Mushroom Duxelle & Rosemary Café au lait

DESSERTS

Orange Chocolate Tartlet, Madagascan Vanilla Bean Chiboust and Poached Kumquat

Newbay Garden Apple Crumble, Blackberry Compote and Bourbon Vanilla Ice-Cream

Bartlett Pear & Wild Honey Ice-Cream Parfait, Cinnamon Sugared Almonds and Dark Chocolate

Coconut and Lemongrass Panna Cotta, with Meringue Pieces, Pineapple and Black Pepper

Citrus Curd Tart with Torched Marshmallow and Minted Fresh Mixed Berries

Newbay Dessert Assiette

&

Freshly Brewed Tea or Coffee

Assiette consists of a choice 3 desserts and an ice-cream or sorbet



ACCOMMODATION

Newbay House has 11 luxury bedrooms for up to 24 adults included in your overnight venue hire rate.

In addition to these 11 rooms, we have additional accommodation available in our sister properties, the Talbot Hotel Wexford and Talbot Suites at Stonebridge.

Located just 10 minutes drive from Newbay House, you can avail of 10 guestrooms at a reduced overnight rate at the Talbot Hotel, and a 20% Discount on 5 of our luxury apartments at Talbot Suites at Stonebridge.



YOUR UNIQUE WEDDING STORY



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