

Luxury... Serenity... Elegance...

Our wedding packages attend to every detail and are designed to offer the best to you... incredible fresh produce cooked with flair and expertise, seamless service and a touch of elegance.

Our Compliments to you...

- ~ Red carpet welcome
- ~ Champagne for the bridal party on arrival
- ~ Tea/Coffee reception on arrival for guests
- ~ Knockranny canapés on arrival
- ~ Frizzante Prosecco Doc Treviso on arrival
- ~ Platters of fruit skewers on arrival
- ~ Selection of homemade sandwiches on arrival
- ~ Fresh flower table centre pieces
- ~ Tall candelabras + crystal globes on the occasional table
- ~ Chair covers + sashes
- ~ Cake stand + cake knife
- ~ Personalised menus + table plans
- ~ Personal management attention throughout your day
- ~ Dinner for two prior to your wedding in The Fern Grill Restaurant for a food tasting
- ~ Overnight accommodation for the Bride and Groom in a Master Suite
- ~ Complimentary stay for your parents on the wedding night (Grand Deluxe Room)
- ~ Complimentary upgrade to Grand Deluxe Rooms for 4 of the bridal party/family
- ~ Special accommodation rates for up to a further 10 rooms for family members and guests

At all times, you will have personal attention from our highly experienced wedding co-ordinator, Claire Concannon who is perfectly positioned to give advice, make arrangements for your wedding day and suggest options you may never have considered!

Our Gift to you...

- ~ Dinner for two in The Fern Grill restaurant once you're newly weds...
- ~ Day package for Bride + Groom to enjoy in Spa Salveo.

Luxury Package

From the sparkle of your Prosecco reception to the artistry of hand-prepared canapes and exquisite dining, every moment of this package is designed to indulge and delight. Luxury is in the details, creating a day as unforgettable as your love story.

This is the ideal starting point to consider your wedding experience with us.

ON ARRIVAL

Frizzante Prosecco Doc Treviso
Tea & Coffee with homemade cookies
Selection of homemade sandwiches
Platters of fruit skewers
10 platters of mixed selection of canapés

THE MAIN EVENT

One starter, followed by a soup course and sorbet, a choice of two main courses, and a handcrafted dessert, served with tea, coffee and Knockranny's petit fours.

Should you wish to add additional menu choices, the following supplements will apply:

Additional starter choice: €3 per person | Third main course option: €4 per person | Additional dessert choice: €3 per person

WINE

Includes three generous pours served throughout your meal, equivalent to half a bottle of house wine per person:
Red: Siegel Hand Picked Reserva Cabernet Sauvignon
White: Cuna del Sol Sauvignon Blanc

EVENING RECEPTION

Selection of sandwiches, homemade chicken goujons, cocktail sausages with tea & coffee

LUXURY PACKAGE PRICE 2026 & 2027

May to September & Christmas Season €95.00 per person

March, April, October & December €90.00 per person

January, February & November €85.00 per person

Package price is valid for 2026 and 2027 dates; however, it may be subject to change under certain circumstances.

Luxury Package

Wedding Menu

Your choice of one starter

Thai style strips of chicken, mixed leaves, homemade chili sauce, shredded vegetables

Tasting of Melon with fruit coulis

Chicken & Mushrooms bouchee with a veloute sauce

Herb crusted goat's cheese with sun dried tomato, mixed leaves, basil pesto

Cream of root vegetables soup

Cream of carrot and coriander soup

served with Knockranny's homemade breads & Irish butter

Lemon & Lime sorbet

Your choice of two main courses

Roast Breast of Irish chicken stuffed with mushrooms & shallots, with a smoked bacon cream

Pan fried sea bass, spiced cauliflower, lemon grass & fennel cream

Mushrooms, spinach & blue cheese orzo pasta

Served with vegetables & potatoes

Knockranny Dessert Tasting Plate:

Chocolate tart, passion fruit cheesecake, strawberry pavlova & vanilla ice cream

Freshly brewed tea / coffee (Bean West Coffee, locally roasted)

Knockranny's homemade petit fours

Serenity Package

Celebrate with ease and grace, beginning with welcome drinks and flowing seamlessly through beautifully presented cuisine. Serenity ensures a relaxed, harmonious wedding day, leaving you free to savour every precious moment together.

ON ARRIVAL

Frizzante Prosecco Doc Treviso
40 x signature cocktails **or** Dingle Gin Bar
Tea & Coffee with homemade cookies
Selection of homemade sandwiches & mini scones with jam & cream
10 platters of mixed selection of canapés

THE MAIN EVENT

One starter, followed by a soup course and sorbet, a choice of two main courses, and a handcrafted dessert, served with tea, coffee and Knockranny's petit fours.

Should you wish to add additional menu choices, the following supplements will apply:
Additional starter choice: €3 per person | Third main course option: €4 per person | Additional dessert choice: €3 per person

WINE

Includes three generous pours served throughout your meal, equivalent to half a bottle of house wine per person:
Red: Siegel Hand Picked Reserva Cabernet Sauvignon
White: Cuna del Sol Sauvignon Blanc

SWEET TABLE

A charming table with sweets to delight all ages

EVENING RECEPTION

Selection of sandwiches, homemade chicken goujons, cocktail sausages with tea & coffee

SERENITY PACKAGE PRICE 2026 & 2027

May to September & Christmas Season €105.00 per person
March, April, October & December €100.00 per person
January, February & November €95.00 per person

Package price is valid for 2026 and 2027 dates; however, it may be subject to change under certain circumstances.

Serenity Package

Wedding Menu

Your choice of one starter

Goat's cheese & Mediterranean vegetables tartlet, pesto, mixed leaves, sun dried tomatoes

Chicken Caesar salad with baby gem lettuce, garlic croutons, parmesan shavings

Slow cooked chicken & root vegetable terrine with fig and apple chutney

Golden crumbled fish & cakes, pickles, tartare sauce, mixed leaves

Cream of root vegetable soup

Potato and leek soup with herb cream swede & smoked bacon soup

Served with Knockranny's homemade breads & Irish butter

Apple & Pear sorbet

Your choice of two main courses

Prime Roast Sirloin of Irish Beef with a choice of sauce:
thyme, shallot & peppercorn jus | wholegrain mustard & thyme cream | whiskey & mushroom cream

Roast breast of Gressingham duck with carrot & ginger puree, five spices & plum jus

Herb crusted fillet of wild Atlantic Cod, shrimp, tomato & coriander sauce

Mushrooms, spinach & blue cheese orzo pasta

Served with vegetables & potatoes

Your choice of one dessert

Warm apple, mixed nut and rosemary crumble tart, sauce anglaise & vanilla ice cream

Knockranny Dessert Tasting Plate: chocolate tart, passion fruit cheesecake, strawberry pavlova & vanilla ice cream

Freshly brewed tea & coffee (Bean West Coffee, locally roasted)

Knockranny's homemade Petit Fours

Elegance Package

From the first toast to the final course, elegance combines refined style with impeccable attention to detail. Every element is carefully curated to create a day that is sophisticated, timeless, and utterly unforgettable.

ON ARRIVAL

Frizzante Prosecco Doc Treviso
Chilled Bottles (Heineken & Coors) x 60 bottles
Choice of two Signature Cocktails x 40 servings
Tea & Coffee with homemade cookies

Selection of homemade sandwiches
Selection of homemade mini scones with jam & cream
Platters of fruit skewers
Fourteen platters of deluxe canapés

THE MAIN EVENT

Choice of two starters, followed by a soup course and sorbet, a choice of two main courses, and a handcrafted dessert, served with tea, coffee, and Knockranny's petit fours.

Should you wish to add additional menu choices, the following supplements will apply:

Additional starter choice: €3 per person | Third main course option: €4 per person | Additional dessert choice: €3 per person

WINE

Includes three generous pours served throughout your meal, equivalent to half a bottle of house wine per person:

Red: Siegel Hand Picked Reserva Cabernet Sauvignon

White: Cuna del Sol Sauvignon Blanc

SWEET TABLE

A charming table with sweets to delight all ages

EVENING RECEPTION

Selection of sandwiches, mini burgers,
Homemade chicken goujons,
Cocktail sausages with tea & coffee

LATE LATE NIBBLES

Sandwiches & Chips

ELEGANCE PACKAGE PRICE 2026 & 2027

May to September & Christmas Season €130.00 per person

March, April, October & December €130.00 per person

January, February & November €125.00 per person

Package price is valid for 2026 and 2027 dates; however, it may be subject to change under certain circumstances.

Elegance Package

Wedding Menu

Your choice of two starters

Herb crusted goat's cheese with sun dried tomato, mixed leaves, basil pesto
Smoked chicken salad with toasted Brazil nuts, feta cheese, balsamic reduction & sun dried tomatoes
Slow cooked chicken & root vegetable terrine with fig and apple chutney
Golden crumbed fish cakes, pickles, tartare sauce, mixed leaves

Potato and leek soup with herb cream Swede & smoked bacon soup
Plum tomato soup, basil cream

Served with Knockranny's homemade breads & Irish butter

Passion Fruit sorbet

Your choice of two main courses

Seared Fillet Steak of Irish Beef, celeriac puree with choice of sauce:
thyme, shallot & peppercorn jus | wholegrain mustard & thyme cream | Whiskey & mushroom cream

Roast breast of Irish chicken stuffed with mushrooms & shallots, with a smoked bacon cream

Pan-seared fillet of organic salmon, ragout of vegetables, fish cream & Knockranny's garden herbs
Slow cooked Mediterranean vegetable tart, Macroom mozzarella, rocket salad, basil pesto, chickpeas,
tomato, coriander, avocado, grilled scallions, charred vegetables

Served with vegetables & potatoes

Your choice of one dessert

Mango & Passion fruit mousseline, mango jelly, orange shortbread, vanilla pannacotta with raspberry &
balsamic coulis, lemon shortbread, vanilla ice cream

Pear & apple parfait, cinnamon custard, nut crumble

Knockranny Dessert Tasting Plate: chocolate tart, passion fruit cheesecake, strawberry pavlova & vanilla ice cream

Freshly brewed tea / coffee (Bean West Coffee, locally roasted)

Knockranny's petit fours