



**KILKENNY
DESIGN
CENTRE**

Wedding Celebrations



Your Dream Wedding Evening in Kilkenny's most romantic room...

Aocht restaurant, directly opposite Kilkenny Castle, is rich in history and full of character. Built in the 1760s as grain stores for the Earl of Ormonde's horses, the Kilkenny Design Centre was originally part of a large complex of buildings attached to the castle that housed a dairy, stables, coach houses and accommodation for grooms.

Cartwheel windows overlook the castle and courtyard while original overhead wooden beams with hanging, linen drops create a unique & sumptuous atmosphere.

Aocht, with its award-winning food, full bar license and first class, friendly service can host intimate weddings for 30 guests right up to a luxuriant wedding banquet for 180 guests, all year round. Our promise to you is a dedicated, professional and committed team to assist you in planning all aspects of your day and offer a personal guarantee of bespoke service.

*Your Day With
A Difference'...*

T: +353 56 77 22118 E: info@kilkennydesign.com
www.kilkennydesign.com   



Wedding Packages

All packages can be tailor made to suit your own requirements

Castle Superior Package

€42.00 per guest

Your Drinks Reception

Freshly Brewed Tea and Coffee with Homemade Biscuits

Pre-dinner drinks reception to include Sparkling or Mulled Wine (seasonal)

Your Menu

Sumptuous four course meal (with two choices of main course)

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Parade Luxury Package

€48.50 per guest

Your Drinks Reception

Freshly Brewed Tea and Coffee with Homemade Biscuits

Pre-dinner drinks reception to include Sparkling or Mulled Wine (seasonal)

Selection of 3 gourmet canapés per guest

Your Menu

Sumptuous four course meal (with a choice of soup or sorbet and two choices of main course)



Butler Package

€55 per guest

Your Drinks Reception in Butler House

Freshly Filtered Tea and Coffee with Mini Scones and Homemade Biscuits

Pre-dinner drinks reception to include Sparkling Wine with Crème de Cassis or Mulled Wine (seasonal)

Selection of gourmet canapés

Your Menu

Sumptuous five course meal (with two choices of starter and two choice of main)

Your Wine

Selection from our wine list



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Menu

Our main local suppliers: Paddy White butchers, Thos Farrell greengrocer, Fishman's Market. Our menu has been inspired by a wealth of local artisan producers such as Mileeven honey, Second Nature Oils, Taste the View, Slaney Valley, Inistioge preserves and Highbank Orchards.

We will endeavour to accommodate all dietary and allergen requirements where possible.

Starters

Prawn and crabmeat with lime and pecan salad, Highbank syrup and sourdough toast

Gin cured salmon with radish, sour cream, rye cracker, avocado & pickled cucumber

Homemade black pudding with crushed celeriac and pickled apple and hollandaise

Confit duck spring roll with spring onion and ginger crispy vegetable

Grilled asparagus with mushroom duxelle, balsamic & parmesan glaze

Chicken Liver & foie gras terrine with plum chutney and toasted brioche.

Poached pear salad, with pecans feta cheese yogurt dressing and leaf salad.

Knockdrianna goats cheese terrine with pickled apple, candied walnuts & organic leaf salad.

Grilled warm goats cheese with red onion marmalade candied walnuts, beetroot & rocket.

Sorbets

Champagne sorbet

Peach and pin noir

Elderflower sorbet

Mango & passionfruit sorbet



Soups

Cream of potato & leek soup with chive cream

Roast tomato and red pepper with basil pesto

Cream of celeriac & apple soup

Fresh onion soup with cheese croutons

Pea & ham soup

Wild mushroom and truffle oil

Roast organic vegetable soup with herb cream & croutons

Cauliflower, thyme, parmesan & bacon

Broccoli & blue cheese soup

Seafood chowder



Main Courses

Crispy confit of pork belly, black pudding and champ mash , creamed savoy cabbage
apple puree

Pan-fried wild monkfish tail, saffron risotto, chorizo buttered greens and salsa verde.

Pan-fried seabass with sautéed potato, roast fennel with tomato and crab vinaigrette.

Cornfed supreme of chicken, creamed leeks, smoked bacon, roast onion and chicken wing
jus.

12hr slow cooked shoulder of lamb, potato gratin, asparagus and peas with rosemary jus

Ricotta & spinach ravioli with hazelnuts spinach & basil dressing. (V)

Beef short rib, with treacle glaze, smoked mash creamed cabbage, onion rings & stout jus.

Honey roasted duck leg spiced red cabbage and fondant potato with blood orange sauce

Pan-fried salmon with horseradish and spring onion crushed potatoes with kale beetroot &
herb dressing

Desserts

Lemon tart with lime meringue & raspberry sorbet

Chocolate delice with cocoa tuille & mint chocolate chip ice cream

Chocolate cremeux and homemade nougat ice-cream with peanut tuille and salted caramel

vanilla & coffee bean crème brulee with homemade shortbread biscuits

Lemon meringue pie, raspberry coulis & pistachio.

Lemon drizzle baked Alaska with popping candy anglaise

Crème brule, mini passionfruit pavlova, chocolate delice.

Lemon curd cheesecake, toffee cheesecake, chocolate madeleines, macaroons (chocolate,
passionfruit, basil, strawberry)

Banoffi pie, mini apple/rhubarb crumble



Canapés

Oak smoked salmon, cream cheese on dill blinis

Spicy chicken satay skewers with peanut sauce

Castletown crab, with avocado lime coriander

Gin cured salmon, citrus mayonnaise, treacle bread & dill

Focaccia with parma ham, mozzarella & basil pesto

Roast pepper, goats cheese tartlets (v)

Chicken liver & foie gras parfait mousse on toasted brioche with date jam

Lamb kofta with mint raita

Goat Cheese & Beetroot Tartlet

Rare beef, green bean & horseradish on miniature Yorkshire pudding

Selection of luxury finger cut sandwiches

Tuna cappuccino with avocado lime & coriander

Butterfly king prawn & sweet chilli on crispy wonton micro coriander

Shredded duck on wholemeal pancake with cucumber and hoisin dressing

Duck spring rolls with hoisin sauce

Mini cheese burger with tomato relish

Spinach, soft cheese & garlic filo parcels (v)

Mozzarella, tomato tapenade with asparagus on basil toast

Mini scones with fresh cream & strawberry jam

Mini chocolate brownie with walnut crumble

Fresh cream mini meringue with mixed berries

Fresh cream profiteroles with milk chocolate or custard



A small gift from us to you...

- ~ Before your Wedding Day dine in our Award Winning restaurant and experience your sumptuous Wedding Taster Menu.
- ~ Fresh floral centrepieces & top table arrangement provided by our florist for all tables
 - ~ Personalized souvenir menus & customised table plan
- ~ Enjoy the magical backdrop and unparalleled views of Kilkenny Castle ideal for your wedding day photo opportunities capturing memories that will last a lifetime.
 - ~ A customised Wedding Gift List service from Kilkenny Design Centre Shop
 - ~ A promise of an enthusiastic team and sumptuous banqueting options
 - ~ Enjoy a drinks reception with a complimentary bar extension
- ~ Relax in the idyllic surroundings of the manicured and colourful gardens of Butler House and Kilkenny Castle.

