



BUTLER HOUSE

1786

Weddings

2019



Congratulations on your recent Engagement!

Thank you for choosing Butler House and Garden as your bespoke venue for your wedding.

Butler House & Garden is the charming Dower House of Kilkenny Castle since 1786. Nestled in the heart of vibrant medieval Kilkenny. Butler House brings history, charm, romance and a warm welcome to all who visit. Sleep, dine, or celebrate those mile stones in life in timeless and unique surroundings.

Overlooking more than an acre of manicured gardens, maintained in their original, Georgian splendour; Butler House is a jewel of historic luxury within Kilkenny City's vibrant cobble stoned streets.

Butler House is under the management of Deirdre Keating, originally assistant manager of Dromoland Castle Hotel. Deirdre found her love of good food, and even better service, from many years in the Hospitality sector. Coming from The Loop Head Peninsula in West Clare, Deirdre traded in the Wild Atlantic Way for Irelands Ancient East, and Butler House was the beginning of this love story. An old historic house, such as Butler House is "such a fantastic property to manage, and looking after it is such a privilege" in Deirdre's own words.

Butler House kitchen is overseen by our Executive Chef Gerard Dunne. Gerard ensures every dish is perfect and his ethos is that the best meals start with the best ingredients. Wherever possible he will source the finest local, natural, organic and seasonal ingredients, within a 60-km radius of the property. His classic, generous, deeply flavoursome dishes display true technical precision, as well as a close relationship with the source of every ingredient, be it fisherman or gardener.

Our seasonal vegetables are sourced from Riversfield Farm, where weekly our chef gets an update on produce from the cold frames, vegetable plots and seasonal borders.
This is where the weekly menu planning begins.

La Rousse Foods source meats, poultry and game for us from across the county, and our smoked salmon is from Duncannon.

We wish you every happiness,

The Butler House Team

Your Happily Ever After begins with Butler House



The Lady Anne €68

Smoked Duck Salad with Blood Orange, Micro Mesclun, Pickled Ginger, Confit Duck Leg
Spring Roll

Veloute of Celeriac, Pickled Apple with Pistachio Cream

Seabass/Seabream Fillet, Squash Puree, Buttered Samphire, Mini Ratatouille, Razor
Clams, Saffron Beurre Blanc

Glazed Lime and Mango Tart, Poached Pear, Lemon Curd, Coconut

Freshly Brewed Tea and Coffee
(Herbal Tea Available on Request)

Handmade Petit Fours

Please note this is a sample menu and dishes can change seasonally.



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The Lady Grace €85

Pressed Local Crab with Coriander, Orchard Apple Lavender Jelly, Langoustine Marie
Rose

+++++

Roasted Butternut Squash Bisque, Nutmeg Cream

+++++

Passionfruit and Mango

+++++

Killenure Dexter Beef Medallion, Triple Peppercorn Dust, Mustard Gratin Potatoes,
Purple Broccoli, Cabernet

Coastal Hake, Watercress Mash, String Beans, Pickled Chantenay Carrots, Roast Garlic
& Tarragon Cream

+++++

Assiette of Butler House Chef's Dessert Trio

+++++

Freshly Brewed Tea and Coffee
(Herbal Tea Available on Request)

Handmade Petit Fours

Please note this is a sample menu and dishes can change seasonally.



Buffet Option €60

Cold Selection:

Home Cured High Banks Orchard Pink Gin Goat's Bridge Trout with Caviar on Blini
Pancake

Mini Tuna Nicoise Salad in a Jersey Potato Cup with Quail's Egg and Anchovy Dressing

Mary Walsh Duck Rillettes with Hummus Dip on Sourdough Toast Cold

Grilled Baby Asparagus Wrapped with Aged Parma Ham Drizzled with Truffle Oil

Tea Smoked Chicken Mousse with Beetroot Relish in Wonton Crisp

Guinness Scone with Dijon & Watercress Cream with Flaked Smoked Mackerel

Cold Pass Around Canapés @ €15 Per Person (Please Choose 3 of the Above)

FORK Buffet Style Casual Wedding Dinner

Poached organic chicken breast,

Dijon and honey baked Callan ham,

Fillet of Clare island salmon with pencil asparagus.

Selection of Wexford coastal smoked fish

From the Garden:

Broccoli salad with feta cheese, sundried tomatoes, artichoke hearts and toasted almonds

Cos salad, chorizo and focaccia croutons with wholegrain mustard house vinaigrette

Summer coleslaw with pineapple chunks, heirloom carrots and garlic mayonnaise dressing

Rosemary and garlic roasted Baby potato with red onion, olive oil and lemon drizzle

Hot carvery:

28-day dry aged beef carved to order cooked medium, hen's egg béarnaise dressing.

White glove Pass Around Savoury Bowls:

Seafood assortment Bonne Femme, summer veg & Petit Pois, basil mash

Chicken MEDALLION Wild Mushroom, Pearl Onion Red Wine Reduction, pastry texture

Penne Pasta Puttanesca, Nicoise Olives, wild mushrooms, Sundried Tomato, parmigiana shavings

Thai Green Organic Vegetable Curry with Fragrant Basmati Rice

Dessert Buffet Selection

Gateau Opera Delice

Seasonal mascarpone Cheesecake shortcake crumb

Summer berry Meringue Nests baileys cream

Tea & Coffee



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The Next Day Options at Butler House

Lady Eleanor Afternoon Tea day after event €28

Savoury

Honey baked ham, sundried tomato relish on malt harvest

Truffled coronation chicken salad basil wafer basket

Oak smoked salmon and crab with lemon aioli on brioche roll

Free Range Egg, pea shoots and chive mayonnaise on milk pan

Aromatic duck spring roll, sweet chilli mango salsa

Sweet

Handmade buttermilk scones served with clotted cream, lemon curd & raspberry
preserve

Carrot cake with walnuts & cream cheese

Madeleine filled with salted butter caramel

Strawberry macarons

Petit lemon meringue tart

Chocolate fondant

A choice of 16 Bespoke Teas & Coffees

Should you wish for any assistance when selecting your tea, please feel free to ask our tea sommelier for any recommendations.

If you have a food allergy and need advice on our menu, please ask when placing your order. Gluten free option is available upon request and may take additional preparation time.

Butler House Al Fresco BBQ €25

FROM THE GRILL

Butler house homemade Beef burger with jack Daniel's sticky glaze, brioche bun

Teriyaki of fresh lime and coriander marinated seatrout fillet

Cumberland style local pork and herb sausage

Soy honey marinated chicken drumstick with salsa Verde

Corn on the cob with smoked chili butter

Baked potato with chive sour cream

Bowl of mixed cold frame baby leaves

Summer coleslaw

SOMETHING SWEET

Fresh seasonal fruit skewers

Mini pots of summer berry Eton mess

Additional options/ drinks on arrival/homemade lemonade/outdoor bar/craft beer
buckets/music.

(Please note - In the inclination of bad weather food will be served indoors buffet style)



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An Evening in Butler's Pantry

Butlers' Pantry is our eclectic basement restaurant and bar.

Day After Package

€299 (Includes Finger Food for 30 people)



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Bespoke Weddings

2019



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Bespoke Canapé Menu

Served Hot

Marinated Scallops served on a spoon with Salsa Verde and Crisp Pancetta

Castletownbere Crab Spring Roll with Soya Ginger Dipping Sauce

Mini Chorizo Scotch Egg with Tomato Jam

Petit Pulled Pork Sliders with Butler House Relish and Pickled Cucumber

Cauliflower and Cashel Blue Risotto Bon Bons served with Honey Pesto Mayonnaise

Steak and Chips: Miso Glazed Beef Fillet on a Chunky Chip with Béarnaise Sauce

Thai Spiced free range Chicken Skewers with Massaman Curry Dipping Sauce

Pear, Walnut and Lavistown House Cheese Tartelette with Fine Herbs

Served Cold

Home Cured Highbank Orchard Pink Gin Goatsbridge Trout with Caviar on Blini Pancake

Mini Tuna Nicoise Salad in a Jersey Potato Cup with Quail's Egg and Anchovy Dressing

Shot of Spiced Prawn Cocktail Gazpacho with King Prawn cracked Black Pepper and Celery

Confit of Duck Rillettes with Hummus Dip on Sourdough Toast

Grilled Baby Asparagus wrapped with aged Parma Ham drizzled with Truffle Oil

Tea Smoked Chicken Mousse with Beetroot Relish in Wonton Crisp

Guinness Scone with Dijon & Watercress Cream with Flaked Smoked Mackerel

Choose 3 from the above list - €15 per person

Please note this is a sample menu and dishes can change seasonally



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Bespoke Menu

Starters

Smoked Duck Salad with Blood Orange, Micro Mesclun, Pickled Ginger, Confit Duck Leg
Spring Roll

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Pressed Local Crab with Coriander, Orchard Apple Lavender Jelly, Crispy Crab and
Black Pudding Cigar

+++++

Salad of Grilled Asparagus, Poached Hens Egg, Pickled Beetroot, Truffle Mayonnaise,
Pea Shoots,

+++++

Yellow Fin Tuna Carpaccio, Oyster Leaves, Empeltre Olive, Ice Cube Radish, Apple
Blossom, Wasabi

+++++

Lapsang Smoked Chicken, Ham Hock Bon Bon, Brioche Crouton, Caesar Aioli,
Parmigiano Tuile

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Soups & Sorbets

Veloute of Celeriac, Pickled Apple with Pistachio Cream

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Cream of Green Pea & Ham Hock Soup

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Wild Mushroom & Fennel Soup Pistachio Pisto

+++++

Roasted Butternut Squash Bisque, Nutmeg Cream

+++++

Tomato Primavera Minestrone, Pastini and Italian Sauce

+++++

High Banks Orchard Pink Gin and Tonic Sorbets

+++++

Walled Garden Mint Mojito Sorbets

+++++

Cold Frame Rhubarb and Ginger Sorbets

+++++

Passionfruit and Mango Sorbets

+++++

Kir Royal Blackcurrant Sorbet Topped with Champagne

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Main Course

Killenure Dexter Beef, Triple Peppercorn Dust, Mustard Gratin Potatoes, Purple Broccoli, Cabernet

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Kildare Lamb Loin, Parsnip Bark and Puree, Porcini Mushroom Fondant, Douglas Fir and Parsley Cream

+++++

Monkfish, Watercress Mash, String Beans, Pickled Chantenay Carrots, Roast Garlic & Tarragon Cream

+++++

Roast Chicken Supreme, Wild Mushroom & Green Pea Fricassee, Potato Fondant, Confit Garlic Cream

+++++

Seabass/Seabream Fillet, Squash Puree, Buttered samphire, Mini Ratatouille, Razor Clams, Saffron Beurre Blanc

+++++

Wild Mushroom Petit Pois, Asparagus Risotto, Peppered Rocket, Poached Egg, Truffle Drizzle, Parmigano Dust.

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Dessert

Glazed Lime and Mango Tart, Poached Pear, Lemon Curd, Coconut

Deconstructed Wild Berry Eton Mess

Assiette of Butler House Chef's Dessert Trio

Rich Valrhona Chocolate Torte, Grand Marnier & Orange Confit

Tarte Tatin, Salted Caramel, Hazelnut Crunch, Jameson Custard

Freshly Brewed Tea & Coffee

Herbal Tea Available on Request

Handmade Petit Fours.

Children's Menu

Small Bites

Homemade Soup of the day with Bread Roll

Garlic Focaccia Bread Fingers

Golden Fried Mozzarella Sticks with Tomato Dipping Sauce

Bigger Bites

Half Portion of Mum and Dads' Main Meal

Chicken Tenders or Sausages with Chips

Butler House Burger with Sweet Potato Fries

Margarita Pizza

Baked Macaroni Cheese Pasta

Sweet Bites

Warm Chocolate Brownie with Vanilla Ice Cream

Homemade Ice Cream and Fruit Jelly

Fan of Melon with Strawberries

Selection of Homemade Ice Cream and Cookies



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Wine and Drinks Menu

Champagne & Sparkling Wine 150 ml		BOTTLE
NV	Champagne Gremillet, France	82
NV	Coldigiano, Prosecco Spumante, Italy	49
NV	Villa Arafanta, Prosecco, Italy	32
Red Wine Selection 175ml		
2013	Malbec Grande Reserve, Domaine Bousquet, Argentina	70
2013	Domaine Bousquet, Malbec Reserve, Argentina	70
2012	Rioja Crianza, Angles De Amaren, Spain	61
2012	La Clape Grand Vin Red, Chateau D'Angles, France	50
2016	Negroamaro, Lucarelli, Italy	41
2015	Cabernet Sauvignon, Ancla, Chile	34
2013	Crianza Faustino Rivero Ulecia, Spain	28
2017	Valle de la Luna, Malbec, Argentina	29
2016	Paso Del Sol, Cabarnet Sauvignon, Chile	29
White Wine Selection 175 ml		
2015	Crocodile's Lair Chardonnay, Overburg, South Africa	57
2015	Albarino, Pazo San Mauro, Spain	45
2016	Sauvignon, Tindals Vineyard, Australia	39
2015	Colomard/Gros Manseng/Sauvignon Blanc, Haut Marin, France	33
2017	Sole Invicto, Pinot Grigio, Italy	29
2015	Macabeo, Casa Carmela, Spain	28
Rose Selection 175 ml		
2016	Magnolia Rose, Chateau Ste Croix, France	38



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Every Last Detail

Our Wedding Team will take care of every last detail of your Special Day at Butler House and Garden from your Ceremony to Exclusive Hire of the entire property.....

We will make your dreams come true!

We also have a list of recommended suppliers to help with flowers, celebrants, even jewellers to help you choose those the perfect rings.



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Suppliers

Lorimat Jewellers	24 Patrick St, Gardens, Kilkenny 056 7751455 https://www.vintageengagementrings.ie/
Photography By Ben Power	6 Leonard's Ct, Dunnamaggan East, Dunnamaggan, Co. Kilkenny 087 6846095 https://photographybyben.smugmug.com/
Elaine Murphy - Hair	Ballylarkin, Freshford, Ireland Kilkenny 085 751 9701
Karen Maher - Make-up	Paulstown, Kilkenny 0862597777
Lamber De Bie (Florist)	Kilkenny +353 56 7770161 Waterford + 353 51 379440 info@lamberdebie.ie https://www.lamberdebie.ie/
Soah Flowers	Threecastles Demesne, Threecastles, Co. Kilkenny 087 900 1868 info@soahflowers.com http://www.soahflowers.com/
Too Nice to Slice (Cakes)	Curragnadimpaun, Tullahought, Windgap, Co. Kilkenny 085 808 5844 http://www.2nice2slice.ie/
A Slice of Heaven (Cakes)	5-6 Regency Court, Friary St, Gardens, Kilkenny 087 953 3870 mary@asliceofheaven.ie http://asliceofheaven.ie/
Jenny Lorimer (Celebrant)	Jeninstown, Kilkenny 087 145 6450 https://jennylorimer.com/ hello@jennylorimer.com
Little White Chapel (Wedding Décor)	The Discovery Park Castlecomer, co Kilkenny 0861946402 littlewhitechapelkilkenny@gmail.com
Paul Kavanagh Dancefloor	38B Hebron Business Park, Kilkenny, Ireland 056 7777557 086 6004498 info@djsolutions.ie https://www.dj-solutions.ie/
Dynamica Quartet	0860886731 eilis_oshea@yahoo.com
Eddie Hughes DJ	Kilkenny City, Ireland 086 8322291 info@kilkennydjs.ie http://www.kilkennydjs.ie/kilkenny-djs-about.asp
Michelle Treacy Millinery	31 Wolfe Tone Street, Kilkenny, Ireland 086 382 3432
Anne Healy	Good Luck Horse Shoes 086 3451329 goodluckhorseshoes@outlook.com



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FROM THE GARDEN

Broccoli salad with feta cheese, sundried tomatoes, artichoke hearts and toasted almonds
Cos salad, chorizo and focaccia croutons with wholegrain mustard house vinaigrette
Summer coleslaw with pineapple chunks, heirloom carrots and garlic mayonnaise dressing
Rosemary and garlic roasted Baby potato with red onion, olive oil and lemon drizzle

FROM THE GRILL

Butler house homemade Beef burger with jack Daniel's sticky glaze, brioche bun
Teriyaki of fresh lime and coriander marinated salmon fillet
Cumberland style local pork and herb sausage
Soy honey marinated chicken drumstick with salsa Verde
Corn on the cob with smoked chili butter
Baked potato with chive sour cream

€5 supplement applies to the following choice:

Soy ginger marinated 6 oz sirloin steak
King prawn and chorizo skewer

SOMETHING SWEET

Fresh seasonal fruit skewers
Mini pots of summer berry Eton mess

€ 27.00

Additional options/ drinks on arrival/homemade lemonade/outdoor bar/craft beer buckets/music.

Applies to groups of 20 or above.