



BUTLER HOUSE

1786

Weddings

2019/2020



BUTLER HOUSE

1786

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 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



BUTLER HOUSE

1786



Weddings at Butler House and Garden

We offer the following to you with our compliments:

- Chiavari Chairs
- Candelabras
- Personalised Menus
- Champagne Breakfast for Wedding Couple
- Photographic Opportunities in the Butler House Garden
- Personalised Table Plans
- Cake Knife
- Pre- Wedding Tasting for Couple*
- Our Expert Wedding Team, to Guide you Through Every Detail

*Applies to weddings of 40 guests or more



BUTLER HOUSE

1786

The Lady Anne €65

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

+++++

Wild Mushroom & Fennel Soup Pistachio Pisto

+++++

Pork Fillet, Parma Ham Wrap, Savoy Cabbage Champ, Baby Vegetable Panache, Calvados
Jus.

Roast Salmon Escalope, Porcini Mushroom Fondant, Asparagus Tips, Douglas Fir and
Parsley Cream

+++++

Tarte Tatin, Salted Caramel, Hazelnut Crunch, Jameson Custard

+++++

Freshly Brewed Tea and Coffee Handmade petit fours

(Herbal Tea Available on Request)

Handmade Petit Fours

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



BUTLER HOUSE

1786

The Lady Grace €70

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

Veloute of Celeriac, Pickled Apple with Pistachio Cream

Walled Garden Mint Mojito Sorbet

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

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

Freshly Brewed Tea and Coffee

Handmade Petit Fours

(Herbal Tea Available on Request)

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



BUTLER HOUSE

1786

The Lady Eleanor €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.



BUTLER HOUSE

1786

Bespoke Weddings

2019/2020



BUTLER HOUSE

1786

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



BUTLER HOUSE

1786

Chef Ger's Bespoke Menu

Starters

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

+++++

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

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



BUTLER HOUSE

1786

Soups & Sorbets

Veloute of Celeriac, Pickled Apple with Pistachio Cream

+++++

Cream of Green Pea & Ham Hock Soup

+++++

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

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



BUTLER HOUSE

1786

Main Course

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

+++++

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.

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



BUTLER HOUSE

1786

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



BUTLER HOUSE

1786

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	28
2016	Paso Del Sol, Cabarnet Sauvignon, Chile	28
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	28
2015	Macabeo, Casa Carmela, Spain	28
Rose Selection 175 ml		
2016	Magnolia Rose, Chateau Ste Croix, France	38



BUTLER HOUSE

1786

Al Fresco at Butler House Garden

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.



BUTLER HOUSE

1786

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.