



KILLRUDDERY

**WEDDINGS AT
KILLRUDDERY**



WELCOME

Lord & Lady Ardee
welcome you to Killruddery. We are delighted to
host unique wedding celebrations
and bring to life your shared dreams.

Your team at Killruddery pride ourselves on
offering unique access to an exceptional heritage
mansion and world-renowned gardens - with
intimate, surprising venues for an
unforgettable party.

Together, we will create memories
to cherish for a lifetime.



Dave McClelland photography

OUR TEAM

WEDDING COORDINATOR

Your Wedding Coordinator will be available to help with any questions that you may have, and will be your guide from the first day of planning until your wedding day.

weddings@killruddery.com

+353 86 041 0360

HEAD CHEF & KITCHEN TEAM

Our Head Chef Niall O'Sullivan works with our Garden + Farm and other local producers to provide you with the very best ingredients, creating exquisite wedding menus that celebrate seasonality, and the pinnacle of what has been grown and reared here at Killruddery.

BANQUETING MANAGER & FLOOR STAFF

Our banqueting team create seamless food and beverage service on your wedding day. Their Manager is available (through your Wedding Coordinator) to answer any questions regarding drink options, estimates and service needs.

KILLRUDDERY CUT FLOWERS

Earth friendly cut flowers grown and arranged at Killruddery. We bring our exquisite wedding flower options to your celebration. We will help you choose a variety of arrangements to suit your wedding.

THE MOST PRESTIGIOUS PRIVATELY-OWNED HISTORIC ESTATE IN IRELAND

At the foot of the Little Sugar Loaf in County Wicklow, Killruddery is still home to the Brabazons, a family whose ancestors have lived in the house since 1618. The approach to the house leads through a French-style 18th century wrought iron gate into an impressive granite forecourt. Here, Killruddery's legendary wyverns stand sentry: our protectors and a symbol of valour, strength and the spirit of adventure.

We are delighted to host bespoke wedding celebrations and bring to life your shared dreams.

We pride ourselves on offering unique access to an exceptional heritage mansion and world-renowned gardens - with intimate, surprising venues around the estate for an unforgettable party.





ICONIC 17TH CENTURY GARDENS IN THE GRAND SIÈCLE TRADITION

Our craft gardeners and grounds staff are dedicated to conserving these 40 acres of biodiverse Formal Gardens as a retreat for generations to come.

Planted by the 4th & 6th Earls of Meath - and now under the careful restoration of the 15th Earl of Meath - Killruddery's gardens feature a historic landscape of lawns, groves, flowering woods, a walled garden & a maze.

ANTIQUE SURROUNDINGS

The Orangery, The Dining Room, The Drawing Room, The Library and The Grain Store all provide unforgettable settings for a wondrous wedding reception or marriage ceremony.

Killruddery's interior style is the epitome of old-world glamour.

Be enthralled by the elegant antiques, striking historic memorabilia and craftsmanship - including elaborate chimney-pieces by Giacinto Micali, crimson silk damask from Spitalfields and stained glass by John Milner.





KILLRUDDERY

**YOUR WEDDING +
HOW IT WORKS**





YOUR CEREMONY

CAPACITY : UP TO 180 GUESTS

The Orangery is a room of flaunting beauty. With a Victorian curvilinear roof, the striking conservatory stone structure takes its inspiration from the Crystal Palace in London.

Also inspired by the Renaissance gardens of Italy, remarkable figurines from our marble statuary lend a classical, sophisticated style. The expansive glass windows frame breathtaking views of Killruddery's formal gardens and valley beyond making The Orangery the most beautiful backdrop for your ceremony.



Simple Tapestry



Livia Figueiredo Photography



YOUR DRINKS RECEPTION

Connected to The Orangery, our formal Dining Room creates the perfect setting from which to toast to the beginning of an unforgettable wedding reception.

The room boasts a stunning stucco ceiling and tall windows that look out to a meditative vista across our Long Ponds to an ornate, sparkling fountain. The ambient lighting combined with a palette of warm white, burnished gold, mahogany and charcoal, creates a striking, period atmosphere.

During your reception in our Dining Room, your guests may spill out onto our Front Lawn and back into The Orangery as they please.







YOUR FEAST + DANCING

CAPACITY : 180 GUESTS

The Grain Store is Killruddery's charming 19th century barn conversion in our Horse Yard, the ultimate rustic-chic venue for your wedding feast and dancing.

After your marriage ceremony, a pathway leads your guests through our formal gardens to a charming courtyard strung with lights. Through double-height barn doors, surprise your close friends and family with The Grain Store's characterful open-plan interior.

Killruddery's long feasting tables offer a simple, bohemian style. We can also hire round top tables with beautiful linen coverings for a romantic, fine-dining extravaganza.




KILLRUDDERY

Welcome to the wedding banquet of
Sarah & Nikolai

Lord and Lady Ardee present you with a taste of Killruddery. Head Chef Niall O'Sullivan works closely with our gardening team to make sure we offer you a decadent farm to fork experience. #lovekillruddery

Starter

Smoked salmon, pickled cucumber, horseradish, apple (F)

Main

Slow cooked short rib of beef, summer salad of fennel & broad beans, madeira jus (SDS,CL)
Or
Roast Cod, garden courgettes, seaweed & caper brown butter sauce. (F,MK,SDS,MOL)

Dessert

Set vanilla cream, Killruddery rhubarb jelly & milk crumb (MK,E,G,SDS)







A KILLRUDDERY WEDDING

Your Ceremony, Drinks Reception, Feast + Dancing

Hire fee - €11,500

Your wedding at Killruddery begins with a ceremony in The Orangery, followed by a drinks reception with your guests spilling out from our Dining Room, onto our Front Lawn and back into The Orangery as they please. In the evening your party will wander through the Gardens to our 19th century rustic Grain Store for your wedding feast and dancing.

Your Ceremony and Drinks Reception

Hire fee - €9,000

Your wedding at Killruddery begins with a ceremony in The Orangery, followed by a drinks reception with your guests spilling out from our Dining Room, onto our Front Lawn and back into The Orangery as they please.

Your Feast + Dancing only - Grain Store

Hire fee - €3,500

A LAVISH ADDITION

To further extend the formality and old world feel of your wedding, there is the option to extend your drinks + canapé reception into the Formal Rooms of the House for an additional hire fee of €5,200.

Our beautiful, bright Drawing Room is a hidden treasure at Killruddery. The lavish neo-classical interior boasts magnificent scagliola pillars, ceiling stucco plaster work and walls lined with gold brocade silk panels. This is a gorgeous room to enjoy champagne and canapés while looking out through sash windows at the light-dappled Long Ponds and pheasants darting into hedges of the flowering rhododendrons.

In the heart of the house, The Library is opulently decorated in the Carolean style with an old Hollywood touch. The rich, teal-green walls complement the lustrous dark wood chimney-piece and over mantel.

This sophisticated room can be arranged to provide ample space for a drinks reception after your ceremony.





Dave McClelland Photography



Dave McClelland Photography

EAST WING DRESSING SUITE

CAPACITY : 12 GUESTS

A lovely option to prepare for your wedding day, the East Wing Dressing Suite is a private guest apartment in Killruddery House available for an additional hire fee of €700.

With views of the landscape from high in the house, the artfully monochromatic decor and treasured antiques offer a timeless and elegant setting. A dressing table is placed beside the long sash windows to offer beautiful, natural light for wedding preparations.





Dave McClelland Photography



Dave McClelland Photography



ADDED EXTRAS

- The Shoot Room - Another secret nook in Killruddery, the Shoot Room is one of our restored stables in the Horse Yard, beside The Grain Store. This room can be a further extension to your celebrations for a hire fee of €500
- Late night wood-fired pizza from our resident Pizza Chef is a wonderful addition for you and your guests to enjoy. Your Wedding Coordinator can work with you and discuss costs
- House tours - Available the day before or day after your wedding, as a treat for your wedding party - €150



KILLRUDDERY

YOUR FEAST





FROM GARDEN TO PLATE

As well as a family home, tourist attraction and private venue for hire, Killruddery is also a working farm. This is part of our heritage and we are proud to bring our food to your table - from farm to fork.

We home-cook at Killruddery. All our beef, lamb and pork are reared, free-range and mindfully, on the Estate. We also grow a wide range of seasonal produce in our Walled Garden.

Our Head Chef Niall O'Sullivan has created exquisite wedding menu options with our fine ingredients for you to choose from.



DRINKS RECEPTION SAMPLE MENU: March - August

Reception drinks - On consumption
Canapé menus - €10 pp - choose two
Canapé menus - €15 pp - choose three

Canapé menu

Cured sea trout, fish roe and citrus (F, G)

Chicken liver parfait and blood orange tartlet (SDS, G, E, MK)

Shitake mushroom, puff pastry and hazelnut (E, M, MST)

Parmesan fondue & hazelnut, rye cracker (E, MK, N, G)

**additional charge of €4 pp for cheese & charcuterie
sharing board*

Please be advised that food prepared in Killruddery may contain these allergens.

G - Gluten, CR - Crustaceans, E - Eggs, F - Fish, P - Peanuts, SB - Soya bean, MK - Dairy, N - Nuts, CL - Celery, MS - Mustard, SS - Sesame Seeds, SDS - Sulphites, L - Lupin, ML - Molluscs



YOUR FEAST MENU

OPTION ONE

A three course, set menu for you and your guests featuring one seasonal starter, one main course and one dessert.

Price - €90 pp

OPTION TWO

A three course menu for you and your guests featuring a seasonal starter, a choice of two main courses and one dessert.

Price - €105 pp

OPTION THREE

A three course menu for you and your guests featuring a choice of two starters, two main courses and one dessert.

Price - €120 pp

Please note that seasonal menus apply.

These are sample menus with guideline prices, final menus and prices will be stated six months before your wedding.



KILLRUDDERY

SAMPLE MENU: MARCH - MAY

Option one - €90 pp - Set menu for guests

Option two - €105 - Choice of two main courses for guests

Starters

New season charred baby leeks, romesco sauce & extra virgin olive oil (P,N)

Smoked salmon, pickled cucumber, horseradish, apple (F)

Salad of Fivemiletown goat's cheese, Killruddery Garden beetroot, apple & togarashi (F,SS,MK)

Burrata & warm black pudding salad, Killruddery Garden herbs (MK,MST)

Main Course

Slow cooked short rib of beef, cavolo nero, Madeira jus (MK,E,G,MST,SDS,CL)

Spring parmesan agnolotti pasta, crème fraiche sauce, spring onion oil, garden greens(E,G,MK,SDS)

Roast cod, killruddery garden spinach, seaweed & caper brown butter sauce. (F,MK,SDS,MOL)

Killruddery Farm lamb shoulder, salsa verde, charred Killruddery Garden broccoli (MK,SDS,MST)

all served with crispy pressed potatoes

Dessert

"Chocolate bar" pressed spelt brownie & chocolate mousse, salted caramel ganache (MK,E,G)

Set vanilla cream, Killruddery rhubarb jelly & milk crumb (MK,E,G,SDS)

French Gariguette strawberry & caramelised white chocolate, crisp meringue (E,MK)

Killruddery chocolate brownie, vanilla ice-cream (G,E,MK)

Irish cheese board - malt & rye crackers (MK,E,G,SS)

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KILLRUDDERY

SAMPLE MENU: MARCH - MAY

Option three - €120 - Choice of two starters and two main courses for guests

Starters

Kilkea crab salad, cucumber and apple, togarashi (CR, MK, SS, E, MST)

New season charred baby leeks, romesco sauce, extra virgin olive oil (P,N)

Smoked salmon, pickled cucumber, horseradish, apple (F)

Killruddery Farm chicken terrine, prune, mustard seed & sourdough (G, MST)

Main Course

Slow-cooked short rib of beef, cavolo nero and Madeira jus (SDS, CL)

Spring parmesan agnolotti pasta, crème fraiche sauce, spring onion oil,

Killruddery Garden greens (G, E, MST, STS)

Roast halibut, spinach, seaweed & caper brown butter sauce (F, MK, SDS, MOL)

Killruddery Farm pork, black pudding, croquette, carrot and

Killruddery Garden greens (G, E, MST, STS)

all served with crispy pressed potatoes

Dessert

"Chocolate bar" pressed spelt brownie & chocolate mousse, salted caramel ganache (MK,E,G)

Set vanilla cream, Killruddery rhubarb jelly & milk crumb (MK,E,G,SDS)

French Gariguette strawberry & caramelised white chocolate, crisp meringue (E,MK)

Killruddery brownie, vanilla ice-cream (G,E,MK)

Irish cheese board- malt & rye crackers (MK,E,G,SS)

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KILLRUDDERY

SAMPLE MENU: JUNE - AUGUST

Option one - €90 pp - Set menu for guests

Option two - €105 - Choice of two main courses for guests

Starters

Salad of Fivemiletown goat's cheese, Killruddery beetroot, apple & togarashi (F,SS,MK)
Smoked salmon, pickled cucumber, horseradish, apple (F)
Pressed Killruddery Farm pork, romesco sauce & extra virgin olive oil (P,N)
Salad of burrata & tomato, tomato dashi dressing, Killruddery Garden herbs (MK,MST)

Main Course

Slow cooked short rib of beef, summer salad of fennel & broad beans, Madeira jus (SDS,CL)
Summer parmesan agnolotti pasta, crème fraiche sauce, spring onion oil, summer garden greens (E,G,MK,SDS)
Roast cod, garden courgettes, seaweed & caper brown butter sauce. (F,MK,SDS,MOL)
Killruddery Farm lamb shoulder, garden salsa verde, charred Killruddery Garden broccoli (MK,SDS,MST)
all served with crispy pressed potato

Dessert

"Chocolate bar" pressed spelt brownie & chocolate mousse, salted caramel ganache (MK,E,G)
Set vanilla cream, Killruddery rhubarb jelly & milk crumb (MK,E,G,SDS)
Confit strawberry & caramelised white chocolate, crisp meringue (E,MK)
Killruddery brownie, vanilla ice-cream (G,E,MK)
Irish cheese board- malt & rye crackers (MK,E,G,SS)

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KILLRUDDERY

SAMPLE MENU: JUNE - AUGUST

Option three - €120 - Choice of two starters and two main courses for guests

Starters

Kilkea crab salad, cucumber and apple, togarashi (CR, MK, SS, E, MST)
Killruddery Garden pea, mint & ricotta salad (MK, P)
Smoked salmon, pickled cucumber, horseradish, apple (F)
Killruddery Farm chicken terrine, prune, mustard seed & sourdough (G, MST)

Main Course

Slow-cooked short rib of beef, cavolo nero and Madeira jus (SDS, CL)
Summer parmesan agnolotti pasta, crème fraiche sauce, spring onion oil, Killruddery summer garden greens (G, E, MST, STS)
Roast cod, Killruddery Garden courgettes, seaweed & caper brown butter sauce (F, MK, SDS, MOL)
Killruddery Farm pork, black pudding, croquette, carrot and Killruddery Garden greens (G, E, MST, STS)
all served with crispy pressed potatoes

Dessert

"Chocolate bar" pressed spelt brownie & chocolate mousse, salted caramel ganache (MK,E,G)
Set vanilla cream, Killruddery elderflower jelly & milk crumb (MK,E,G,SDS)
Wicklow strawberry & caramelised white chocolate, crisp meringue (E,MK)
Killruddery chocolate brownie, vanilla ice-cream (G,E,MK)
Irish cheese board - malt & rye crackers (MK,E,G,SS)

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YOUR WINE/DRINKS MENU

BUBBLES

- La Jara - Prosecco Frizzante - €33
- 3B - Sparkling Rose, NV Filipa Pato - €42

WHITE WINE

- Canforrales - Nature Viognier 2021 - €32
- Emiliana - Eco Sauvignon Blanc 2021 - €32
- Bodega - Eidosela Alberino Rias Baixas 2021 - €32

RED WINE

- Canforrales - Nature Tempranillo 2021 - €32
- Emiliana - Eco Cabernet Sauvignon 2020 - €32
- Cantina Tollo - Montepulciano d'Abruzzo 2020 - €36

ROSÉ WINE

- Saint Andre de Figuiere - Rose Mediterranee 2021 - €33
- Chateau Sainte Croix - Provence Rose 2021 - €42

Please note that these prices are per bottle.



KILLRUDDERY

YOUR FLOWERS



EARTH FRIENDLY FLOWERS, GROWN HERE

At Killruddery, we meet all of your wedding floral needs with seasonal blooms grown in the south facing border of our Victorian Walled Garden by our Head Gardener Daragh Farren and the Garden Team.

Part of our DNA, growing is our passion and we are proud to bring our seasonal flowers to your ceremony and celebration. Lady Fionnuala Ardee (@astonardee), inspired by the structure of our gardens and the wildness of nature, along with our florists, creates exquisite wedding flower options.





YOUR FLOWER MENU

PERSONAL FLOWERS

Bridal bouquet
Bridesmaid bouquet
Buttonhole
Pin on Corsage
Flower crowns

CEREMONY FLOWERS

Ceremony arrangement
Chair backs
Meadow aisle
Pedestal arrangements

FEAST FLOWERS

Dinner table flowers
Foliage garlands

These are sample floral designs that can be created for your celebration by our in-house florist team. Prices to be advised.





KILLRUDDERY

THANK YOU