

# BURTOWN WEDDINGS

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boutique & bespoke



*“We love to host weddings at Burtown.*

*We’ll get creative with you, pairing our historic setting with a contemporary twist,*

*beautiful gardens and superb, freshly-picked food straight from the garden.*

*We pride ourselves in always offering an experience that you won’t get anywhere else”*

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James & Joanna Fennell

# Welcome

Thank you for enquiring about holding your wedding at Burtown House and Gardens. We host a limited number of weddings each year and hope that yours will be one of them.

We help every couple who chooses Burtown for their special day create a unique experience that they won't find anywhere else. There are a variety of settings we can offer, whether indoor in The Green Barn Restaurant, or outdoors in one of several inspiring areas amid 12 acres of landscaped gardens.

No wedding at Burtown is the same as the last. We offer truly individual touches like using all our own ingredients from the garden. There's even an option to use our own flowers for your displays or bouquets. The seasons help inform both the location and the menu, as we pride ourselves on providing rich home grown, organic produce. We can comfortably provide for up to 120 guests in The Green Barn for dinner or up to 140 in a more relaxed fashion and welcome additional people for the after party.

We always like to say that anything is possible, so are open to discussion on any ideas and requests you might have. If you are looking for rustic elegance made unique with your own individual style, please come and visit to see how we can. We hope to answer your questions below and to give you a flavour of what we have to offer - but please feel free to ask any questions if there is anything you feel we have missed. We look forward to hearing from you and welcoming you to our special place.







## History of Burtown House

Burtown House was built in 1710 and is an early Georgian villa surrounded by 12 acres of flower, woodland and kitchen gardens and further by 140 acres of parkland, wildflower meadows, forestry and farmland. It's one of the few country houses in Ireland still lived in by the same family that built it.

Burtown is home to James and Joanna Fennell and their children Bella, Mimi and William. They opened the gardens to the public in 2012, when they set up a small cafe in the sunny courtyard. It became so popular that they built the award winning Green Barn in 2016, which is where they now run a busy farm to fork European and Irish inspired restaurant.



# Wedding, Design, Food, Ethos

No wedding at Burtown is ever the same. We host a limited number per year and each one is tailored to suit the couple. We work around the seasons so depending on your chosen day we could host the ceremony on the ancient woodland island, or under the Indian canopy in the courtyard. Some couples opt for a marquee on the back lawn, followed by a drinks reception in the sundial garden. You might decide to take the Yew Walk, or gather friends and family under our giant horse chestnut tree for the ceremony, followed by a gala dinner and party in the amazing Green Barn.

Or you might try something completely different.

The choice is yours. We love attention to detail. The visual feast, the food, great drinks, the music and how it all gels together. Think beyond round tables and white table clothes for design-led, unique and inspiring themes. The outside comes inside, flowers from the gardens, food from the grounds, and super service from the locality.

The Green Barn is a visual feast. A far cry from a hotel, if you are after something unique then you have found your wedding venue.









## When do we host weddings?

We host weddings all year round outside of restaurant peak times. This means Wednesday, Thursday, Friday and the occasional off season Saturday. It's best to discuss your ideal day with us and we can see what might work.

## How does the day run and what time do we close?

Weddings can start at any time of day, but early afternoon is often best, with ceremonies around 2.30pm, drinks and canapés an hour later with dinner call at 5.30pm. Music is welcome throughout, and bands generally start at 9pm or later, with a break for the late night snacks and then dancing till late. Music finishes at 1:15am, last drink at 1:30am and party ends at 2:00am.

## Where can you stay?

We have a stunning stable yard house with 3 bedrooms, 2 doubles and a twin which was designed by James & Joanna and was once their home. There is also a studio apartment which has a double bed in a large light filled space. There is no shortage of beds in our locality we will supply you with a list of country houses, B&B's, hotels and anything we think that you might like your guests to stay in. There are plenty of local taxis and mini buses available. We can supply you with lists of local transport companies for you to organise your guest's transport.

## Music

Music is welcomed throughout the day, at the ceremony, drinks reception and at the party. We can suggest musicians, bands and DJ's if you need any help. Please note there is a volume limit for music late at night. 1:15am is the music cut off time.

## How much does it all cost and whats included?

We do have a fee for the venue of €3250 which ensure that the venue is exclusively yours. Please note that €500 of this amount will be held as a damage deposit and will be refunded to you on inspection after your wedding.

Our venue fee includes exclusive access for wedding couple and their guests to the private gardens that surround Burtown House and our further 12 acres of pleasure grounds. No outside guests will be allowed access to the grounds on your special day.

The venue fee also includes:

- meeting with wedding coordinator to help plan your perfect day
- wedding coordinator onsite, overseeing the smooth running of your big day
- heritage garden walk with James with your guests from your drinks reception to The Green Barn
- personalised wedding menus
- PA system for speeches and late night music
- easel and wood frame for table plan
- garden tent set up for tea and coffee after dinner

We offer a 20% discount on our menus for weddings we host between October and March.

## Ceremonies

We can host ceremonies in our courtyard garden, the natural pool at the back of our house flanked by our lime walk, the woodland garden, the sundial garden, our rustic stream barn or under the pergola in the yew walk. There are many enchanting locations within Burtown for you to choose from.

We charge €650 for onsite ceremonies, this includes use of our wooden arch, rustic benches, tables, table linen, lanterns and vintage milk churns.







*“With a farm-to-fork philosophy our menus reflect what is happening in our gardens, showcasing the best of what has been harvested that day. We only ever use seasonal produce on our menus, utilising the bounty from our walled garden, polytunnels and field scale plots and the surrounding farm”*

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James & Joanna Fennell







## Food and Drinks

Almost all our produce is grown organically in the gardens here at Burtown. We only ever use free range chicken, wild seafood and the finest Irish beef. We are passionate about what you eat and so your menu will be based on our seasonal organic produce. We have a really great wine menu, and can design a bar for your special night. We also serve Guinness and Carlsberg on tap.

Our menu is priced at €105pp, there is a 5% service charge added to your menu price. This service charge goes directly to our front of house and kitchen teams. We are happy to design the perfect menu for you. Each menu includes a glass of prosecco, a summer cocktail or a bottle of beer. We also have a non alcoholic selection.

If you would like to add a half bottle of wine per person with dinner we have gorgeous organic wines from Languedoc, France.

We offer Moulin De Gassac white, red or rosé for €14pp or you can choose Domaine Bergerie de L'Hortus white, red or rosé for €19pp.

We offer corkage at €15 per bottle.

## Pre Wedding Dinner

If you would like to host a dinner the night before in The Green Barn restaurant we offer a €65 three course group menu. Please note the minimum number of guests is 25.

We can also deliver dinner to The Stable Yard House for you to heat and serve from the aga. Minimum number of guests is 8.

## Day Two Events

For day two you can avail of The Green Barn lunch group menus and gather with your loved ones in one of our many semi private spaces within the restaurant and garden tent.

For bespoke private day two events elsewhere on the property there is a surcharge.









# BURTOWN WEDDING MENU

## STARTERS

please choose two

**Pan Seared King Scallops** (€5 supplement)  
vanilla & parsnip pureé, nduja sauce

**Walled Garden Salad**  
selection of our freshest seasonal produce from our walled kitchen garden,  
goat's cheese croute, lemon & extra virgin emulsion

**Chicken Liver Pâté**  
fig & apple chutney, garden pickles, sourdough toast

**Chicken Caesar Salad**  
free-range chicken breast, garden leaves, garlic croutons,  
pickled garden produce, parmigiana reggiano, caesar dressing

**Goats Cheese Mille Feuille**  
roasted and pickled garden beetroot, walnuts, honey,  
garden leaves, aged balsamic glaze

**Beef Carpaccio**  
garden leaves, parmigiana reggiano, organic mushroom, truffle oil

**Pil Pil Prawns**  
garlic, chilli, olive oil, cherry tomatoes, crusty sourdough

**Irish Smoked Salmon**  
horseradish crème fraîche, crispy capers, mango salsa,  
garden leaves, guinness brown bread

€105

## MAINS

please choose two & one vegetarian option

**Irish Prime Striploin Steak** (€5 supplement)  
roast garden vegetables, rosemary potato, pink peppercorn sauce

**Organic Mushroom Risotto** (vegan adaptable)  
parmigiana reggiano, extra virgin olive oil

**Irish Feather Blade Beef**  
roast garden vegetables, chive & scallion mash, red wine jus

**Gremolata Crust Lamb Shoulder**  
rustic potato, rosemary jus, saffron foam

**Pan Seared Irish Sea Bass**  
potato fondant, wilted samphire, lobster bisque

**Chicken & Parma Ham Ballotine**  
wild mushroom & spinach mousse, truffle mash, tarragon sauce

**Pork Fillet Saltimbocca**  
medallions of pork fillet, parma ham, garden sage,  
madeira jus, buffalo mozzarella

**Pan Seared Irish Salmon**  
herb mash, sautéed spinach, citrus beurre blanc

## DESSERT

please choose one

**Vegan Chocolate Ganache**  
berry compote, toasted almonds

**Madagascan Vanilla Pannacotta**  
almond biscotti

**Chocolate & Beetroot Brownie**  
butterscotch sauce, vanilla ice cream

**Seasonal Crumble**  
vanilla ice cream

**Lime & Coconut Cake**  
chantilly cream

**Lightly Whipped Vanilla Cheesecake**

**Lemon Posset**  
citrus shortbread biscuit

**Ice Cream**  
selection of ice cream

Please note our menus are seasonal and are subject to change with the seasons. Unlimited filtered still and sparkling water.







## On the table before starters

**Bread & Butter €3.50pp**  
selection of breads & salted butter

**Bread & Dips €5.50pp**  
sundried tomato pesto, basil pesto,  
lemon & coriander hummus

**Charcuterie Boards €8.50pp**  
selection of irish cheeses, cured meats, olives,  
garden dips, breads

**Shooter of Seasonal Soup or Gazpacho €4.50pp**  
house bread & butter

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## On the table with main course

Our main courses are wholesome and substantial,  
for foodies who want to sample more of Burtown's food  
we can serve a selection of side orders:

**Garden Rosemary Potatoes €3.50pp**  
extra virgin olive oil, rock salt, garden rosemary

**Roast Garden Vegetables €3.50pp**  
extra virgin olive oil, rock salt

**Garden Leaf Salad €3.50pp**  
extra virgin olive oil, aged balsamic

## Canapés

Smoked Salmon Blini, Avocado & Herb Puree  
Bruschetta, Tomato, Garlic & Basil  
Crab Meat, Crème Fraîche on Sourdough Croute  
Goat's Cheese Mouse, Fig & Thyme  
Tomato and Basil Arancini

**Choose 3 options €14.50pp**

Our canapés and drink reception is priced at €14.50pp this cost  
includes the set up of the drinks reception at your chosen location.

Please note that when ordering canapés or late food that the  
full amount will be charged for your guest number.

We are happy to discuss bespoke options.

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## Late Food

**Cheese Board €8.00pp**

**Antipasti Boards €12.50pp**

**Selection of Sandwiches €8.50pp**

**Tea & Coffee €3.50pp**

If you have not already visited us at The Green Barn we recommend booking  
for lunch or dinner and experiencing our super fresh food or  
it is possible to arrange a wedding tasting lunch please note there is a charge for this  
€55 pp inc. tasting house wine.  
Tastings are available on Wednesday or Thursday between the hours of 2:00pm and 4:00pm







# Accommodation

## The Stable Yard House

The Stable Yard House is located in the stable courtyard garden and provides accommodation for up to 8 people seeking a luxury hideaway holiday rental in Kildare. It has an old-world feel and cosy touches like open fires, wood burning stoves and an Aga in the kitchen, but with all you need for contemporary living, such as wifi throughout.

Minimum 2 night stay

€770 per night up to 6 people sharing.

There are two double bedrooms, one with a super king bed and the other with a rustic four poster kings size bed.

There is a twin bedroom with two rustic four poster singles.

Check in 3pm or earlier if there are no guests the night before.

## The Studio Apartment

The Studio has views to the orchard and walled kitchen garden.

It's doors open to the south-facing stable yard garden which is surrounded by walls, giving it a secluded Provencal feel.

Minimum 2 night stay

€225 per night (max 2 people)

There is a large double height room with a rustic four poster king size bed and a mezzanine with open fireplace and chill out area.

All our accommodations come fully kitted out with coffee, teas, milk, Jo's homemade granola and Burtown preserves.

Prices do not include brunch in The Green Barn.

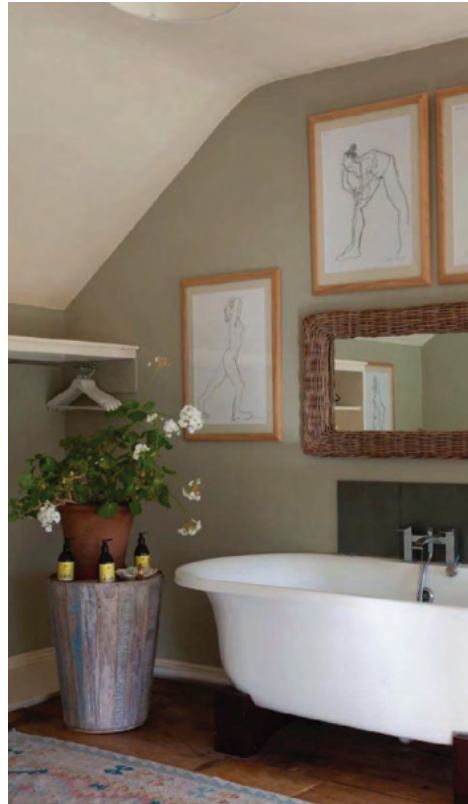
If you would like to have brunch in The Green Barn we will be happy to make the reservation for you.

A special Prosecco breakfast can be organised.

We will supply lists of nearby accommodation of country house, B&B's, castles & hotels, there are over 150 beds in a 10 mile radius.













# Testimonials

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*“Just to say a huge thank you for everything you did for making our wedding so special. You made us feel really comfortable and welcome throughout and all our guests commented on how fantastic they thought the venue looked. The food in particular was a big hit, with a number of people saying it was the best food they have ever had at a wedding. Thank you also for your recommendation of the Suitcase Trio, they were brilliant. A special thanks to Amy for helping with the room decor and Mary and the team for their excellent service and friendly manner. The Green Barn as a venue lived up to all of our expectations and more”*

Susan & Ollie, June 2022

*“From the moment we went to view Burtown House we knew it was the wedding venue for us. Everything felt so relaxed and straightforward from the beginning, and everything went perfectly. Amy and James were extremely helpful and always keen to help with any questions we asked. The gardens are absolutely magnificent and so well kept - the perfect backdrop for photos. Lesley at Burtown House did an amazing job with the flowers, they were picked from the gardens and were exactly the style we wanted. On the day of our reception, there was nothing that was too much trouble for the staff, who were pleasant, friendly & welcoming. All our guests could not stop talking how amazing all the food was and how nice all the staff are. They made us feel at ease, which in turn allowed us to relax and enjoy our day to the fullest. We can't thank you enough”*

Jazz & Patrick, July 2022



