

*Your
Special Day*

At

The Barn at Belmont

With

Haynes and Colhoun

Welcome

Darryl Haynes and Oran
Colhoun welcome you to
The Barn at Belmont.

We are delighted to bring
you a unique wedding
experience in this idyllic
setting.



Our Team

Chef Patrons and Banqueting Team

Chef Patrons Oran and Darryl, together with their kitchen and banqueting team, have created beautiful, culinary experiences to choose from, ranging from an informal, fun mini-festival vibe, to an intimate candlelit tasting menu. Our food is sourced hyper-locally, guaranteeing you the best of Wicklow's seasonal meat, game and fresh produce, from the farm to your fork.

Wedding Coordinator

Cultivate your dream day with us, but without breaking the bank! Our Wedding Coordinator will work with you throughout the whole process to create your vision and bring it to life.

Our Partners

Our hosts, the owners of Belmont Demesne Farm, along with our partners here onsite and in the local surrounding area, provide us with everything we need to make your day perfect, from flowers to fresh produce to accommodation options. We'll help you to take care of everything.

The Barn

Arthur's Barn, one of the original sets from the movie King Arthur, was relocated to Belmont Demesne and converted into the beautiful, rustic, restaurant and venue it is today. Chefs Haynes and Colhoun have since made it their home, having deemed it the ideal setting to bring their farm-to-table culinary creations to life. We want to be able to offer you an amazing but affordable wedding day, without having to compromise on quality.

The Walled Garden

The Walled Garden surrounding The Barn is ideal, especially in the warmer months, for a barbecue, an outside ceremony, or even a marquee wedding. Our Wedding Coordinator will help you to use the space to fit your needs.



The Venue

The 3 Course Feast

The Chefs and kitchen team are delighted to offer you a 3 course, sit-down meal composed of the finest ingredients from the farm and our local partners. Your guests will be able to choose from two options for each course. Let us know about your vegetarian and vegan preferences in advance so that these can be catered for.

The Barbecue

Your wedding feast is available in multiple formats. If festivals and family style dining are more your vibe, the Barn will provide an elevated barbecue experience, prepared outside on our open flame barbecue pits, to be enjoyed in the garden at our picnic tables, or inside.

The Tasting Menu

We offer a beautiful 6 course tasting menu for those who wish to take full advantage of the range of produce the farm has to offer, elevated into beautiful, artistically plated and exquisite tasting seasonal dishes to be savoured by you and your guests.

The Banquet





*Your
Wedding*

Festival Style Wedding

Venue hire including The Barn and Walled Garden: €6,000

Barbecue Feast: €65 pp

3 Course Feast

Venue hire including The Barn and Walled Garden: €6,000

3 Course Meal, 2 Options per course: €85 pp

6 Course Tasting Menu

Venue hire including The Barn and Walled Garden: €6,000

6 Course Tasting Menu: €105 pp

*Optional
Extras*

Ceremony Space

Ceremony Room*: €500

*NB: For up to 50 guests only. For larger weddings, we can arrange a marquee in the Walled Garden for your ceremony. Please ask our Wedding Coordinator for more details.

Prosecco Reception

Prosecco Reception on arrival:

€8 pp

Prosecco & Canapés

Prosecco and Canapé Reception on arrival:

€14 pp

Wheelbarrow of Drinks

Wheelbarrow with IPAs/Beers/Prosecco:

€8 pp

Fully Stocked Drinks Cart

Drinks Cart with your choice of beers, spirits and mixers with a server to prepare your drink:

€11 pp

Wine

Half Bottle of House Wine:

€15 pp

A couple in wedding attire stands on a rocky cliff overlooking a valley at sunset. The bride is in a white lace gown, and the groom is in a dark suit. The background shows a vast landscape with mountains and a warm, golden light from the setting sun.

*Your
Bespoke
Wedding
Experience*

Other Requirements

Every wedding is unique, and we are dedicated to giving you your dream experience. For any other requirements you may have, please discuss with our Wedding Coordinator and we will do everything in our power to make your dreams come true.

Sample 3 Course Menu



SAMPLE 3 COURSE WEDDING MENU

First

Jerusalem artichoke, hazelnut velouté,
Alsace bacon butter, stout bread

or

Salad of smoked goats curd, heritage tomato, castelfranco,
coriander summer sauce, sourdough crisp

Second

Wild Atlantic turbot, brandade, fennel,
vanilla baby leek, prawn butter sauce

or

Assiette of Belmont farm lamb, minted peas, pommes Anna,
wild garlic salsa verde

Third

Strawberry tart, marjoram, violet ice cream

or

Field rhubarb & white chocolate crumble, ginger, creme anglaise

PETIT FOURS

Sample Barbecue Menu



SAMPLE BARBECUE FEAST

BRAISED LAMB SHOULDER

almond & cranberry couscous, minted
yoghurt

CHARRED SHORT RIB OF BEEF

chimichurri, truffle & parmesan fries

SPATCHCOCK, BUTTER CHICKEN CURRY

squash, pilao rice

PAN ROAST DONEGAL SALMON

asparagus & pancetta risotto

CONFIT DUCK LEG

tenderstem, pomegranate, lentils

FENNEL & THYME PORK BELLY

red pepper cassoulet

6 OZ BACON DOUBLE CHEESE BURGER

pickled onions, burger sauce

LOADED FOOT LONG HOT DOG

BBQ relish, bacon, crispy onion

CHICK PEA & RED PEPPER TAGINE

almond & cranberry couscous
(VG)

CHARRED BUTTERNUT SQUASH CURRY

coconut and squash curry with pilao rice
(VG)

CAULIFLOWER & QUINOA BURGER

pickles, lettuce, tomato, burger sauce
(VG)

SIDES / SALADS

TOMATO, BROCCOLI & HAZELNUT SALAD (VG)

CAESAR SALAD

APPLE, FENNEL & CELERIAC REMOULADE

SUNDRIED TOMATO & WILD GARLIC PASTA (VG)

GOATS CHEESE, BEETROOT & CARROT SALAD

POTATO SALAD

BAKED POTATO, SOUR CREAM, CHIVES (VG AVAIL)

Sample Tasting Menu



SAMPLE SUMMER WEDDING MENU

First

Smoked eel, potato with herring roe, gorse flower
Sourdough, whipped Jersey milk or goats milk

Second

Crozier blue parfait, black mustard, borage
Mead glazed goats cheese, birch spruce, chickweed
Smoked hummingbird, barley, mead, malt

Third

Terrine of wild rabbit
Charred mackerel, smoked avocado, gin and cucumber
Duck egg, white beetroot, nasturtium

Fourth

Pan roasted cod, asparagus, verbena, verjus
Salmon, smoked red pepper, basil butter sauce
Scallop, fennel, crispy chicken

Fifth

Aged beef, watercress, morel mushrooms, tarragon sauce
Braised goat, courgette, broadbeans, wild garlic
Saddle and hay smoked shoulder of Wicklow Lamb

Sixth

Brown butter sponge, elderflower, honey
Strawberry tart, marjoram, violet ice cream
Field Rhubarb, white chocolate, ginger
Glendalough whiskey tart
Cheeseboard, quince, beer crackers

Sample Tasting Menu



SAMPLE WINTER WEDDING MENU

First

Smoked venison Scotch egg
Sourdough, whipped Jersey milk

Second

Carlingford oyster, horseradish, lovage, apple
Clay baked white beetroot, smoked eel, herring roe
Pheasant egg, crispy chicken, winter truffle, celeriac

Third

Aged woodpigeon, lavender cherry vinegar
Wexford crab, kohlrabi, dried seaweed
Scallop, fennel, crispy chicken

Fourth

Monkfish, lardo, leek and Jerusalem artichoke
Ray wing, kale, Irish chorizo, brown shrimp sauce
Turbot, cauliflower, brandade, raisin

Fifth

Aged beef, turnip, malt, onion, bone marrow
Venison loin smoked in peat, sausage, tardivo, vegetables
Pork, heritage carrot, pear, chickweed

Sixth

Doughnuts, celeriac and juniper caramel
Burnt sugar tart, stem ginger ice cream
Chocolate rocks, white chocolate, mint
Heather honey, buffalo milk, bee pollen
Cheeseboard, quince, beer crackers