

DRINKS MENU

WELCOME TO THE PARK TERRACE WINE BAR

We hope you enjoy your experience. We invite you to sit back, browse through the menu and indulge in your choice of **wines, whiskeys, gins, craft beers, non-alcoholic beverages** and **light bites**.

Park Terrace is an ideal venue for hosting **events** and **functions**.
If you would like to host an event please talk to us.

LUNCH

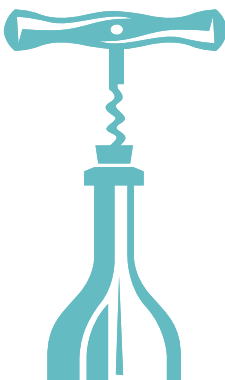
12pm – 5pm daily

EVENING MENU

from 5pm daily

WEEKEND BRUNCH

10.30am to 3pm





WHITE WINES

Bin		Glass	Half	Bottle
105	Los Tilos, Chile 2015 Sauvignon Blanc. This is pale yellow in colour with a greenish highlight; it possesses strong aromas of tropical fruits such as lemon, grapefruit and orange blossom.	€6.50		€22.00
333	Domaine La Prade, France  2015 Sauvignon Blanc. Vibrant, crisp and fresh with well defined zesty gooseberry and tropical fruits and a clean citrus finish. <i>"Best House White in Ireland" - Tom Doorley</i>	€6.50	€12.50	€24.50
337	Les Granges, France 2015 Piquepoule/Vermentino. Aromas of white flowers and fruits, with a fresh zingy finish.			Bottle €26.00
334	Pecile, Italy 2015 Pinot Grigio. A dry, medium-bodied Pinot Grigio wine.	€6.75		€27.00
335	Domaine Félines Jourdan, France 2015 Chardonnay/Roussane. <i>"Very approachable, the blend works beautifully-apples and pears chopped up and soured with lemon zester cream. Lots of flavours"</i> Jancis Robinson	€6.75		€27.00
338	Chateau Haut-Garriga, France 2015 Semillon. <i>"A wonderful fresh, crisp, dry white, made entirely from Semillon with zesty lemon, green apple and melon fruits, finishing bone dry. It is low in alcohol and would make a perfect partner for seafood or as a mouth-watering aperitif."</i> John Wilson, Irish Times			€27.00
339	Domaine de Cabrol, France 2015 Picpoule. Imagine Sauvignon Blanc with a twist. This is one of France's oldest grape varieties enjoying a huge revival and a wonderful match for seafood. A vibrant dry white with zingy citrus fruit, displaying both grapefruit and lemon, with attractive floral scents.			€28.00
336	Ciu Ciu Oris, Italy 2015 Passerina/Trebbiano. Great-value wine with good concentration and intriguing notes of mandarin and pear. A pity more restaurants don't offer wine this unusual. Note: Organic/Vegan Friendly			€29.00
340	Philipp Wittmann, Germany 2015 Reisling. Organic. Lovely floral nose and stylish fruit on the palate. Delicious. Decanter "Five Star" award winner. One of Germany's top producers.			€30.00



www.wyatthotel.com



WHITE WINES

Bin		Bottle
122	Four Sisters, Australia 2015 Sauvignon Blanc. (Carbon Zero) <i>"It's sun-drenched and super-ripe, luscious, brazen, and quintessentially Australian and I love it."</i> Irish Times Magazine	€33.00
341	Ana, New Zealand 2015 Sauvignon Blanc. This is a top class sauvignon blanc, seamlessly integrating ripe fresh fruit with intense, grassy green notes.	€36.00
342	Pascal Henry Chablis, France 2015 Chardonnay. The palate is even more appealing: crisp, but with concise ripe flavours of apple, lemon and lime with a nervy acidity and lively finish.	€37.00
343	Paddy Borthwick, New Zealand 2015 Riesling. Completely different style to Alsace or German Riesling, young, vibrant, fruity and very refreshing.	€37.00



SPARKLING WINES

		Glass	Bottle
344	Prosecco Tutela Frizzente, Italy Prosecco Organic NV. This is a lively apple- and pear-scented Prosecco which holds its fizz better than most Frizzante and has a fine tangy apple finish.	€6.50	€25.00
345	Charpentier, France Champagne AOC. Clean & dry with an appealing mouth filling richness.		€49.00
	Bollinger Special, France Cuvée Brut NV. Aroma of green apples and elegant, creamy citrus fruits.		€95.00
347	Domaine Horgelus, France  Cotes de Gascogne IGP. Round & refreshing with dominant red fruit flavours.	€6.50	€24.50



ROSE



www.wyatthotel.com


RED WINES

Bin		Glass	Half	Bottle
104	Los Tilos, Chile	€6.50		€22.50
	2014 Cabernet Sauvignon. It hits the nose with outstanding aromas of blackcurrants, plums, black cherries blended with hints of vanilla and toast.			
348	Domaine La Prade, France 	€6.50	€12.50	€24.50
	2014 Merlot. Soft rich plummy fruits with some smoke and spices. Well integrated tannins with a nice balance and smooth finish.			
351	Terres Cortal, France			Bottle €26.00
	2014 Cabernet Sauvignon. Plump, elegant blueberry fruits on the nose, hints of raspberries and spices and excellent balance.			
349	Santa María, Spain	€6.75		€27.00
	2015 Tempranillo. Powerful red fruit and blackberry aromas.			
350	Ciu Ciu Bacchus, Italy	€6.75		€27.00
	2015 Montepulciano/Sangiovese. This is a typical blend of Sangiovese and Montepulciano and has juicy fruit a pleasing ripeness on the palate. Organic and vegan friendly.			
352	Campotino Montepulciano, Italy			€28.00
	2014 Montepulciano. Bursting, juicy mouthful of savoury cherry and blackberry notes complimented by smooth, soft tannins.			
311	Domaine Grauzan, France			€28.00
	2014 Pinot Noir. Scents of ripe red fruit, dark chocolate, cinnamon and a touch of black pepper on the nose. Lush, rich and fruit forward, with silky, soft tannins. Without doubt one of the best quality and value Pinots around.			
353	Chateau de Gaugou Exception, France			€28.00
	2014 Malbec. Malbec has made quite a name for itself in South America, now try them at home in France's south west.			


 PARK TERRACE
WINE BAR

www.wyaththotel.com

RED WINES

Bin		Bottle
356	La Ferme Du Mont, France	€29.00
	2014 Syrah/Grenache. Flavours of blueberries and redcurrant. Natural and elegant tannins.	
358	Altos de la Hoya, Spain	€30.00
	2014 Monastrell. Deep ruby, ripe, powerful scents of red and dark fruits, mineral and spices.	
357	Four Sisters, Australia	€33.00
	2014 Shiraz. Ample, dark fruit flavours are lifted by a refreshing tang and a pepper-dusted finish. It'll suit all sorts of foods.	
359	Le Vigne di Sammarco, Italy	€33.00
	2015 Primitivo. Hearty and rich with loganberry and dark cherry fruit.	
354	Crios, Argentina	€35.00
	2015 Malbec. "Dense currant and cassis on the nose. Characteristic and interesting." Gold Medal, Argentina Wine Awards.	
361	Bodegas Arzuaga "La Planta", Spain	€35.00
	2014 Tempranillo. Six months in American and French oak bring ripe, smooth tannins and lush, rich fruit. Excellent.	
362	Paper Road, New Zealand	€37.00
	2014 Pinot Noir. A very pleasant nose of juicy plum and berry fruit with a touch of smokiness.	
355	Chataeu Guillebot Plaisance, France	€37.00
	2013 Merlot/Cabernet Sauvignon. Fruit driven and refreshing with a long pleasant finish.	
360	Moric Blaufränkisch, Germany	€42.00
	2013 Burgenland. Fresh and cherryish with good structure - lovely wine. "Red Wines of the Year" - Irish Times	


 PARK TERRACE
WINE BAR

www.wyaththotel.com



COCKTAILS

Espresso Martini €8.50
Vodka, Kahlua, Shot of Espresso with Sugar Syrup

Mojito €8.00
Bacardi, Sugar, Lime, Mint Leaves, topped up with Soda

Cosmopolitan €8.50
Vodka, Cointreau, Lime & Cranberry Juice

Old Fashioned Whiskey €8.50
Whiskey, Sugar Syrup & Angostura Bitters

Manhattan €8.50
Bourbon Whiskey, Sweet Martini & Angostura Bitters

Martinis Gin/Vodka €8.50
Gin/Vodka, dry Martini

Woo Woo €8.00
Vodka, Peach Schnapps & Cranberry Juice

Bloody Mary €8.50
Vodka, Tomato Juice, Tabasco Sauce, Salt, Black Pepper & a Lemon Wedge



NON ALCOHOLIC COCKTAILS

Homemade Lemonade €3.50
Lemon Juice, Sugar Syrup topped up with Soda Water

Shirley Temple €3.50
Ginger Ale and Grenadine

Orange Lemonade €3.50
Orange Juice, Lemon Juice, Sugar Syrup topped up with Soda Water



WHISKEY OR GIN TASTER TRAYS

Each taster is 20ml of Whiskey or Gin

Classic Whiskeys €8.50
Jameson, Crested Ten and Jameson Caskmates
Served with a jug of water & glass of ice

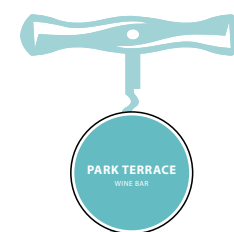
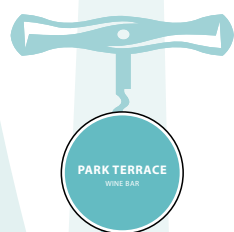
Power's Tray €10.50
Power's Gold Label, Power's Three Swallow and Power's 12 year old Special Reserve
Served with a jug of water & glass of ice

Coloured Tray €14.50
Green Spot, Green Spot Chateau Leoville Barton and Yellow Spot
Served with a jug of water & glass of ice

Please see our extensive Whiskey Menu for more information.

Best of Irish Gin €13.00
Cork Dry Gin, Dingle Gin and Drumshanbo Gunpowder Gin served with Fever Tree Tonic or Elderflower Tonic

Gin Taster Tray €13.00
Bombay Sapphire London Dry Gin, Tanqueray Gin and Hendrick's Gin with Fever Tree Tonic or Elderflower Tonic





CRAFT BEERS

BOTTLED CRAFT BEERS

Range	Type	Brewed	Price	MI.
Mescan	Blonde	Westport	€5.00	300ml.
	Stout	Westport	€5.00	300ml.
	White	Westport	€5.00	300ml.
	Red Tripel	Westport	€5.00	300ml.
Donegal Brewing Co.	Blonde	Donegal	€6.00	500ml.
Jack the Lad	Pale Ale	Crossmolina	€6.00	500ml.
Kinnegar	Limeburner	Donegal	€6.00	500ml.
	Scraggy Bay	Donegal	€6.00	500ml.
	Rustbucket	Donegal	€6.00	500ml.
	Devil's Backbone	Donegal	€6.00	500ml.
	Crossroads	Donegal	€6.00	500ml.

BOTTLED CRAFT CIDERS

Range	Type	Brewed	Price	MI.
Dan Kelly	Hand Pressed	Louth	€6.00	500ml.
Kopparberg	Strawberry & Lime	Sweden	€6.00	500ml.

DRAFT CRAFT BEERS

Range	Brewed	Glass	Pint
Clew Bay Sunset	Westport	€3.00	€4.00
Clifford's Connacht Champion	Westport	€3.00	€4.00
Bluemoon	USA	€3.50	€5.50



HOT DRINKS

Regular Coffee	€2.30	Tea	€2.00
Cappuccino	€2.40	Herbal Tea	€2.20
Latte	€2.40	Hot Chocolate	€3.50
Espresso	€2.30		



LIQUEUR COFFEES

Irish Coffee	€6.50	Baileys Coffee	€6.50
French Coffee	€6.50	Calypso Coffee	€6.50



DESSERT & PORT WINE

Complete your dessert experience with a good glass of dessert wine.

363 Château Haut Rian, France	€6.25
Semillon. 125ml	
364 Quinta do Crasto, Portugal	€4.50
Finest Ruby Reserve Port. 70ml	
365 Niepoort Late, Portugal	€5.00
Bottled Vintage Port. 70ml	

THE WYATT HOTEL

IDEAL FOR
SMALL
WEDDINGS

Boutique WEDDING VENUE RESTAURANT & BAR STYLE RECEPTIONS

DARE TO DO SOMETHING DIFFERENT

We are delighted to offer a unique take on an Irish Wedding Reception with our exclusive **Boutique Restaurant and Bar** style receptions.

Dare to do something different with a non-function room style wedding. Give your guests a relaxed day in our upmarket surroundings, which is sure to create a lasting impression and fond memories forever.

On your wedding day, all of your guests will be greeted by **Red Carpet** on arrival. Guests will be guided to our **Park Terrace Wine Bar** for their Canapés and Prosecco drinks reception. A nice touch we suggest to our couples is to cut your cake and host your speeches at this time. You can choose how to entertain your guests in this space, we can provide our piano for use or suitable backing music. For some guests, this is the best part of the day!

Dinner will be served at **The Lane Suite**, which is our brand new fine dining restaurant with fabulous mood lighting. The Lane Suite is an impressive, intimate space with the capacity to host up to 110 guests. We can cater for larger weddings up to 200. For receptions of 150 to 200 we host guests for dinner between JW's Brasserie and The Lane Suite. This works really well often with friends dining in JW's Brasserie and family dining in The Lane Suite. You can choose how to seat your guests.

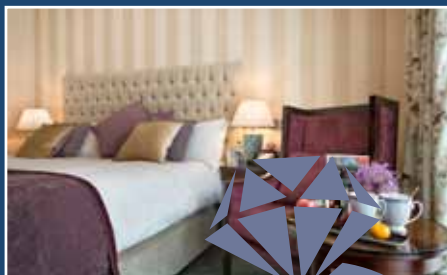
We offer a range of table arrangements to suit you. Seating plans are tailor made to suit your needs. Each table will be **beautifully decorated** with the option for burlap table runners, trendy decorated jars with candles and beautiful floral centre pieces, at no extra charge.

We also offer a fabulous tweed backed table plan for use.

After dinner, you can choose one of our three locations to entertain your guests. Bands are welcomed to perform in either the Lane Suite or in the Red Room of JW's Brasserie. You can also choose to do the evening aspect of your wedding in the popular Cobbler's Bar. Our couples often choose not to have a 'big wedding band' and opt for a series of smaller scale entertainers such as trad musicians, two man bands, entertainers, DJs, casino games and comedians. We will be delighted to discuss these various options with you.

Wherever you decide to host your evening party we will serve the night buffet. This will include a series of finger foods and sandwiches plus tea and coffee. The night buffet is an ideal opportunity to serve your wedding cake. We also offer **Tayto Sandwich Kits** for people to make their own sandwich throughout the night. The kit includes two slices of white bread, a pack of crisps, butter and a knife.

If you choose to book your wedding with The Wyatt Hotel, we can assure you won't regret it.



★★★

THE WYATT HOTEL

HOTEL | BAR | BRASSERIE

TALK TO US...

✉ info@wyatthotel.com ☎ + 353 98 25027

THE OCTAGON • WESTPORT • CO. MAYO • IRELAND