



SILVERBIRCH
HOTEL • OMAGH

White Birch PACKAGE

2026

£77.50 per guest

2027

£80 per guest

ARRIVAL RECEPTION

Prosecco & Strawberries for Your Guests
Freshly Brewed Tea & Coffee Served with
Home-made Shortbread

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5 COURSE GOURMET BANQUET

Choice of two Starters - One Soup -
Choice of two Main Courses
Choice of one Dessert
Served with Tea & Coffee

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Two poured Glasses of Speciality
House Red or White Wine for each guest

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EVENING BUFFET

Chicken Goujons, Cocktail Sausages & Chips served in a cone for Guests

Exclusive Bridal Party Access to the
Ulster American Folk Park for Photographs.

Complimentary Bridal Suite on the night of your Wedding with Breakfast
served to your room the next morning.

Wedding BANQUET

SOUP

- Silverbirch Vegetable Soup
 - Leek & Potato Soup
- Carrot & Coriander Soup

TO START

- Chicken & Ham Hock Vol-Au-Vent
 - Chicken & Bacon Caesar Salad
 - Classic Prawn Cocktail
- Fan of Melon with Seasonal Berries & Coulis
 - Smoked Duck Salad with Orange Drizzle
 - Goats Cheese Tartlet

THE MAIN EVENT

- Roast Sirloin of Beef, Prime Dry Aged, Yorkshire Pudding & Roasting Gravy
 - Roast Turkey & Ham, Herb Stuffing, Chipolatas, Roasting Gravy & Cranberry Sauce
 - Supreme of Chicken, Bed of Champ Served with Smoked Bacon & Leek Sauce
 - Irish Salmon with Lemon & White Wine Dill Sauce

VEGETARIAN

- Cajun Spiced Sweet Potato Roulade

All Served with Chef's Choice of Seasonal Vegetables & Potatoes

DESSERT

- Brambly Apple or Rhubarb Crumble, Ice Cream & Creme Anglaise
 - Fresh Fruit Pavlova
- Profiterole, Warm Chocolate Sauce & Dairy Cream
 - Lemon Posset, Fruit Compote & Shortbread
 - Baileys & Malteser Cheesecake with Fresh Cream
 - Chef's Assiette of Dessert