

Weddings

at

THE BANKING HALL

Nassau Package

€115.00 per guest

Arrival Drinks Reception

Wine Reception

Tea & Coffee

Home-made Scones served with Fruit Conserve & Clotted Cream

*Four Course Dinner Menu**

Half Bottle of House Wine per person

Evening Reception Food served with Tea & Coffee

Bar Extension

**Set Menu based on one choice per course – supplements apply for additional choices per course*

Your Package also includes;

Red Carpet arrival via the private College Street Entrance

Champagne for the happy couple on arrival

Crisp white linen

Silver 5-stemmed Candelabras

Wedding Cake Stand & Knife

Room Rental (based on minimum numbers of 100 guests)

Complimentary Menu Tasting for two guests

Overnight stay in the stunning Presidential Suite overlooking Trinity College

Second night stay in a luxury bedroom

Preferential accommodation rates for your guests

Minimum numbers of 100 guests apply to the Banking Hall

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Nassau Menu

Starters:

Classic marinated chicken Caesar salad, herbed croutons, aged parmesan cheese and crisp bacon lardons
Baked warm tart with pearls of Irish goat's cheese, red onion marmalade, overnight tomatoes and a roasted garlic and thyme aioli
Toonsbridge mozzarella salad served with plum tomatoes and fresh basil pesto, crisp focaccia croutons

Soups:

Rooster potato and leek soup, herbed croutons
Slow roast plum tomato soup, goat's cheese cream
Roasted butternut squash soup, thyme cream

Main Course:

Lemon and herb marinated supreme of Irish chicken, fondant potato, buttered green asparagus, shallot, garlic and smoked bacon cream sauce
Rosemary crusted pork tenderloin, gratin potato, fricassee of wild mushrooms and blue cheese, red wine jus
Baked fillet of sea bass, saffron and sorrel cream sauce

Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan
Potato gnocchi, Portobello mushroom, tarragon, crozier blue cheese cream
Red lentil and butternut squash curry, braised basmati rice, natural yoghurt and naan

Dessert:

Warm pear and almond frangipane tart, mascarpone ice cream
Classic lemon curd tart, clotted cream, raspberries and toasted pistachios
Chocolate and praline mousse, amaretto anglaise, Chantilly cream

Tea & Coffee

Evening Reception Selection

Tea & Coffee

Home-made Cookies

Selection of Sandwiches to include; Baked ham, vintage cheddar and pickle; Free range egg and cress mayonnaise;
Tuna, red onion and grain mustard; Turkey, pesto and salad