

Weddings

at

THE BANKING HALL

Suffolk Package

€135.00 per guest

Arrival Drinks Reception

Prosecco Reception

Tea & Coffee

Home-made Scones served with Fruit Conserve & Clotted Cream

Or

Selection of 3 Canapés per guest

Four Course Dinner Menu*

Half Bottle of House Wine per person

Prosecco Toast for Speeches

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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Suffolk Menu

Arrival Reception:

Home-made Scones served with Fruit Conserve & Clotted Cream

Or

Selection of 3 Canapés to include;

Basil wafer basket with goat's cheese, pesto, sweet and sour red onions

Smoked salmon pate on a home-made dill scone with lemon and chive soured cream

Chicken tandoori skewer with raita dipping sauce

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

Parcel of oak smoked Irish salmon with a potato, dill and shrimp mousse, green asparagus spears, lemon and chive soured cream dressing

Choose either a soup or sorbet intermediate

Soups:

Rooster potato and leek soup, herbed croutons

Slow roast plum tomato soup, goat's cheese cream

Roasted butternut squash soup, thyme cream

Celeriac and blue cheese soup

Carrot and parsnip soup, parsley cream

Sorbets:

Strawberry champagne

Passion fruit and mango

Lemon

Apple sorbet

Wild Blackberry

Main course:

Chargrilled fillet of Irish Beef, fondant potato, haricots verts wrapped in Parma ham, seasonal mushrooms, burgundy jus

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

Pan seared fillet of Clare Island organic salmon, fennel and heirloom tomato cream sauce

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Suffolk Menu

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:

Assiette plate, white chocolate and raspberry mousse, opera gateaux, baked vanilla cheesecake

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

Petit Fours

Evening Reception Selection

Tea & Coffee

Home-made Cookies

Sticky Asian cocktail sausages with toasted sesame

Garlic and rosemary flavoured baby potato wedges

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