

Weddings
at
THE BANKING HALL

Nassau Package

€115.00 per guest

Arrival reception

Wine reception

Westin selection of fine teas and Arabica coffee

Home-made scones served with fruit conserve and clotted cream

Four course dinner menu

Half bottle of Westin selected house wine per guest

Evening reception

Bar extension

Red carpet arrival via the grand private College Street entrance to the Banking Hall

Dedicated Wedding Executive

Champagne for the happy couple on arrival

Crisp white linen, specially commissioned Banking Hall fine china and Waterford Crystal glassware

Silver five-stemmed candelabra centerpieces, mirror bases and votive lighting

Personalised table plan, menus and place cards

Wedding cake stand and knife

Room rental (based on minimum numbers of 100 guests)

Microphone for speeches

Complimentary menu tasting for two guests

Overnight stay in the stunning College Suite overlooking Trinity College

Second night stay in a luxury Suite

Preferential accommodation rates for your guests

Overnight accommodation in a luxury Suite and dinner for two to celebrate your first anniversary

Minimum numbers of 100 guests apply to the Banking Hall

Weddings

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THE BANKING HALL

Nassau Package Menu

Choose one dish from each course to create your menu for the day

Supplements apply for additional options per course

Arrival Reception:

Westin selection of fine teas and Arabica coffee

Home-made scones served with fruit conserve and clotted cream

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 Courses:

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

Desserts:

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

Westin selection of fine teas and Arabica coffee

Evening Reception Selection:

Westin selection of fine teas and Arabica 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