

# Weddings

at

THE BANKING HALL

## **Trinity Package**

€165.00 per guest

**Bagpiper to welcome your guests to the Banking Hall**  
**or**  
**Harpist to serenade your guests during the arrival reception**

### **Arrival reception**

*Champagne reception*

*Westin selection of fine teas and Arabica coffee*

*Home-made scones served with fruit conserve and clotted cream*

*Freshly baked carrot cake and spiced pear sponge*

*&*

*Selection of five canapés per guest*

### **Four course dinner menu**

**Half bottle of Westin selected premium wine per guest**

**Toast: drink of choice per guest**

**Chivari chairs or chair covers**

**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 four guests*

*Overnight stay in the stunning College Suite overlooking Trinity College*

*Second night stay in a luxury Suite*

*Two complimentary Deluxe bedrooms*

*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**

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## Trinity 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

Freshly baked carrot cake and spiced pear sponge

&

Selection of five canapés per guest to include;

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

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

Chicken tandoori skewer with raita dipping sauce

Spiced crab mayonnaise on focaccia croute, roasted Spanish peppers

Fresh coriander and cumin spiced lamb koftas, pomegranate and mint dip

### 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

Golden panko crumbed fresh Kilkeel crab cake served with wilted baby spinach, lemon cream sauce and heirloom tomato salsa

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 Courses:

Rosemary and parmesan crusted rack of Irish lamb, creamed dauphinoise potato, slow roast root vegetables, minted redcurrant jus

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

Crisp Barbary duck breast and confit leg, cassoulet of puy lentils, braised red cabbage, orange jus

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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## Trinity Package 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*

*Desserts:*

*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*

*Assiette plate; chocolate cremeaux & sable biscuit, Sicilian lemon tart, strawberry and cream cheesecake*

*Plated selection of Irish and international cheeses, fruit chutney, water biscuits (€4.00 supplement per person)*

*Westin selection of fine teas and Arabica coffee*

*Petit fours*

*Evening Reception Selection:*

*Westin selection of fine teas and Arabica coffee*

*Home-made cookies*

*Mini Angus beef sliders with vintage cheddar & tomato relish*

*Succulent fish goujons*

*Honey and mustard glazed sausages*

*Garlic and rosemary baby potato wedges*

*Sticky buffalo wings with blue cheese dip*

*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*