

Weddings
at
THE BANKING HALL

SUFFOLK PACKAGE

€155.00 per guest

Arrival reception
Prosecco reception
Westin selection of fine teas and Arabica coffee
Selection of three canapés per guest

Four course dinner menu

Half bottle of Westin selected house wine per guest

Toast: glass of prosecco 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 centrepieces, 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

Preferential accommodation rates for your guests

Dinner for two to celebrate your first anniversary

Minimum numbers of 100 guests apply to the Banking Hall

Weddings

at
THE BANKING HALL

SUFFOLK 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

Selection of three 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
Buffalo 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 courses:

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

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

Weddings
at
THE BANKING HALL

SUFFOLK MENU (continued)

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

Westin selection of fine teas and Arabica coffee

Petits fours

Evening Reception Selection:

Westin selection of fine teas and Arabica coffee

Home-made cookies

Honey and mustard glazed sausages

Garlic and rosemary 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