

Weddings

at

THE BANKING HALL

TRINITY PACKAGE

€185.00 per guest

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 & spiced pear sponge
&
Selection of five canapés per guest

Four course dinner menu to include a choice of two main courses

Half bottle of Westin selected premium wine per guest

Toast: drink of choice 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 four guests

Overnight stay in the stunning College Suite overlooking Trinity College

Two complimentary Deluxe bedrooms

Preferential accommodation rates for your guests

Dinner for two to celebrate your first anniversary

Minimum numbers of 100 guests apply to the Banking Hall

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TRINITY 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 to include;
Basil wafer basket with goats 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
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
Golden panko crumbed fresh Kilkeel crab cake served with wilted baby spinach, lemon cream sauce and heirloom tomato salsa
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:

(Please choose two main course dishes)

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 lentil, 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

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

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TRINITY 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

Assiette plate; chocolate cremeaux & sable biscuit, Sicilian lemon tart, strawberry & 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 chicken 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