

*Weddings*  
at  
THE BANKING HALL

**WESTMORELAND PACKAGE**

*€145.00 – 50 guest & wedding couple*

*€165.00 – 25 guests & wedding couple*

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

Five course dinner menu

Half bottle of Westin selected house wine per guest

Toast: glass of prosecco per guest

Evening reception

*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, 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*

*Microphone for speeches*

*Overnight stay in one of our stunning suites*

*Preferential accommodation rates for your guests*

*Dinner for two to celebrate your first anniversary*

**A supplementary room hire charge will apply for private use of our reception rooms**

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## WESTMORELAND 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

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**WESTMORELAND 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