

*Weddings*  
at  
THE BANKING HALL

**NASSAU PACKAGE**

**€140.00 per guest**

Arrival Reception  
Wine reception  
Westin selection of fine teas and Arabica coffee  
In-house baked biscuits

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 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 one of our stunning suites*

*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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NASSAU 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  
In-house baked biscuits

Starters:

Chicken Caesar salad, dressed gem lettuce, shaved parmesan cheese & toasted croutons with bacon  
Warm tomato, artichoke & goats curd tartlet, sweet onion jam & arugula salad  
Caprese salad, sliced mozzarella & seasoned plum tomatoes, basil & spiced crumbs

Soups:

Creamy leek & potato soup, dried croutons  
Heirloom tomato & basil soup, pesto oil  
Roasted squash soup, toasted pumpkin seeds

Main courses:

Supreme of Irish chicken, fondant potato, steamed asparagus & smoked bacon  
Thyme roasted pork fillet, Portobello mushroom with blue cheese, rooster potato & red wine reduction  
Seared fillet of seabass, vegetable parcel, buttered potato, lemon butter sauce

Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan  
Mushroom risotto, roasted wild mushrooms & shaved Grana Padano  
Grilled aubergine, peppers & courgette ratatouille, vegetable parcel

Desserts:

Poached pear & almond tart, French vanilla ice cream  
Bitter lemon slice, clotted cream & raspberry  
Paris Brest, praline cream & berry compote  
Westin selection of fine teas and Arabica coffee

Evening Reception Selection:

Westin selection of fine teas and Arabica coffee  
In-house baked biscuits  
Selection of sandwiches to include:  
Ham & Dubliner cheddar  
Poached egg salad with peppered water cress  
Tuna mayo salad

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