



*Your
Wedding*

A Unique Wedding Location

We love being a leading Wedding venue renowned for our magnificent and unique location by the sea. Our garden banquet room, the beautiful Brent Suite and our experienced Wedding team all combine to design your perfect Wedding Day.

We will make your day individual to you. To help start the planning we include as standard:

- Invitation to a menu tasting evening
- Red Carpet on Arrival
- Private room for Civil Ceremonies
- Prosecco on arrival for the Wedding Couple
- Crisp chair covers with sashes of your choice
- Printed Table Plans
- Cake Stand and Knife
- PA for Speeches
- Floral arrangements for your top table and guest tables
- Complimentary overnight accommodation in our Wedding Suite

We can explore many different options for your Wedding from guest services, bespoke room decoration and entertainment.

For Civil Ceremonies, we can provide a separate room or weather permitting, an outdoor Ceremony in our beautiful garden setting with the sea as your backdrop.

This brochure is designed to give you some suggestions in the Menu Collections page but anything can be created to suit your personal tastes and requirements.

With our lawn running to the shore of Dublin Bay and our entire team dedicated just to you on the day, the Marine Hotel offers a unique Dublin location for your Wedding. We roll out the red carpet for your arrival and that attention continues throughout your Wedding day.

Let's meet! Share your Wedding dreams with us and we can help and advise on how to make your Wedding a unique celebration that will be long remembered by your guests.



Wedding Menu Collections

Please feel free to design your own bespoke Wedding Menu from any of the items in this brochure. To help, we have also put together some Menu Collections for your consideration below.

The Dollymount Collection

€59 per person midweek and off peak / €65 Friday and Saturday

- All our Standard items
- An Arrival Reception with Marine Wine Punch, Tea/Coffee and homemade Cookies
- Sumptuous four course meal. From the À La Carte Menu choose one item from Starter or Soup or Sorbet, choose one Main Course, choose one Dessert and Tea/Coffee (supplements may apply)
- All guests served a glass and a top up of our selected House Wine with their meal
- All guests attending the main meal served evening Finger food along with Tea and Coffee, choose two items from the selection

The Bailey Collection

€69 per person midweek and off peak / €75 Friday and Saturday

- All our Standard items
- An Arrival Reception with Marine Wine Punch, Homemade mini Scones with Strawberry Jam and Cream, Tea/Coffee
- Sumptuous five course meal. From the À La Carte Menu choose one Starter, choose one Soup or Sorbet, choose two Main Courses, choose one Dessert and Tea/Coffee (supplements may apply)
- All guests served a glass and a top up of our selected House Wine with their meal
- All guests attending the main meal served evening Finger food along with Tea and Coffee, choose three items from the selection

The Marine Collection

€79 per person midweek and off peak / €85 Friday and Saturday

- All our Standard items
- An Arrival Reception with Marine Wine Punch, Chef's selection of hot Canapés, Homemade mini Scones with Strawberry Jam and Cream, Tea/Coffee
- Sumptuous five course meal. From the À La Carte Menu choose one Starter, choose one Soup or Sorbet, choose two Main Courses, choose one Dessert and Tea/Coffee (supplements may apply)
- All guests served a glass and a top up of our selected House Wine with their meal
- All guests served a glass of Prosecco to toast your special day
- All guests attending the main meal served evening Finger food along with Tea and Coffee, choose three items from the selection

All Aboard Package - €9,500.00 midweek and off peak / €9,995.00 Friday and Saturday

Fully inclusive package with nominated service providers for an all in price.

For something different Barbeque menus available for The Marine Collection and All Aboard Package

A La Carte Menu

“With only one wedding a day we can promise our undivided attention to you and your guests. The Marine Hotel has earned its excellent reputation for weddings by serving quality food and by personalising menus to suit your tastes. As a kitchen team, we pride ourselves on providing first class service, flair and fresh produce.”

Daragh McCarthy, Head Chef

With Our Compliments

All our Menus include a selection of Artisan Breads served with Dips and Tapenades on the table.

Starters

Warm Chicken Caesar Salad 1,3,6,4,9,5,11

Baby Gem Leaves, Smoked Crispy Bacon, Focaccia Croutons,
Shaved Parmesan and Classic Caesar Dressing

Poached Pear, Candied Walnut and Goats Cheese Tartine 1,3,6,7,11

Baby Mixed Leaves, Cinnamon Honey Glaze

Smoked Chicken and Mushroom Vol Au Vent 1,3,6,8

Tarragon Cream Sauce, Parsley and Truffle Infusion

Duck Liver Parfait 1,5,6,8,11

Red Onion Marmalade and crisp Ciabatta Toast

Goat's Cheese Tartlet 1,3,6,11

Grilled Goat's Cheese, Brunoise of Mediterranean Vegetables, Mixed Salad, roasted Bell
Pepper Salsa

Tomato, Parma and Mozzarella Salad 6,11

Beefsteak Tomato, Buffalo Mozzarella and Crispy Parma Ham
with Basil Pesto and Balsamic Dressing

Castletownbere Crab and Oak Smoked Salmon 1,2,3,4,6,9,11

Guinness Bread, Capucine Capers, Candied Lemon

Trio of Melon 11

Trio of Melon with Minted Champagne Sorbet

Soups

Seasonal Root Vegetable 6,8
Roasted Sweet Potato and Thyme 8
Roast Red Pepper, Vine Tomato and Basil 8,11
Cream of Mushroom and Thyme 6,8
Cauliflower and White Truffle 6,8
Seafood Chowder 1,2,4,5,6,8,11

Sorbets

Classic Champagne Sorbet 11
Gin Fizz Sorbet and Lemon Zest 11
Mango and Passion fruit Sorbet
Green Apple Sorbet

Main Courses

All Main Courses include a Seasonal selection of Vegetables and Potatoes

Roast Supreme of Chicken 1,6,8
Pancetta crisp and Morel Cream reduction

Roast Sirloin of Beef (add €2 to Menu price) 5,6,8,11
Silver Skin Onions, Flat-Cap Mushrooms and roast Jus

Traditional Roast Turkey and Honey glazed Ham 1,3,5,6,8,11
With Herb stuffing and Cranberry Jus

Honey Roasted Breast of Duck 5,8,11
Crispy Duck Breast served with Asian Spiced Honey, Plum,
Lemon and Chilli Sauce on a bed of Stir-fried Vegetables

Roast Rump of Lamb (add €2 to Menu price) 1,5,6,8
Root Vegetable Puree and roast Red Wine Jus

Herb crusted Fillet of Hake 1,5,6,8,11
Braised Fennel, crispy Prosciutto and a Chablis Cream Sauce

Roast Darne of Salmon 3,4,6,9,11
Pesto Mash and a Chive Hollandaise dressing

Pan-fried Fillet of Seabass (add €3 to Menu price) 3,4,6,8,11
Sautéed baby Spinach and a citrus Beurre Blanc accompaniment

Vegetarian

Wild Mushroom Risotto 6,8,11
Pan-fried Asparagus, white Truffle Oil

Rigatoni Verdi-Verdi 1,3,6
Basil Pesto, Pan-fried Greens, Cherry Tomato, Rocket and shaved Parmesan

Thai Vegetable Curry 4,5,8,11
Thai Red Coconut Curry sauce, Wok-fried Asian Veg and Aromatic Fried Rice

Dessert

Very Berry Meringue 3,6
Meringue Nest, whipped Cream and seasonal Berries

Lattice Apple Pie 1,3,6,11
Baked with a hint of Cinnamon and served with Crème Anglaise

Raspberry and White Chocolate Cheesecake 1,5,6
Light Raspberries and Chocolate filling with a Ginger Biscuit base

Warm Sticky Toffee Pudding 1,3,6
With Butterscotch sauce and Chantilly Cream

Duo of Chocolate Mousse 1,3,5,6,7,14
Dark and White Chocolate Mousse served with Pistachio Ice Cream

Toblerone Cheesecake 1,5,6,7,14
Creamy Cheesecake with Toblerone pieces and Baileys scented Cream

Duo of Miniature desserts (add €1 to Menu price) *May contain any allergen*
Trio of Miniature desserts (add €2 to Menu price) *May contain any allergen*

Evening Finger Food

Selection of Fresh Cut Sandwiches 1,3,5,6,7,9
Roast Beef, Chicken Salad, Ham and Cheddar, Egg Mayo, Ham Salad

Cajun Chicken Goujons 1,3,5,6,9

Chipotle Mayo and BBQ Dip

Selection of Mini Bouchées 1,3,4,6,8,9,11

Mini Quiche, Smoked Salmon, Chicken and Mushroom Vol au Vents

Worcestershire Cocktail Sausages 1,3,4,5,9,11

Garlic Aioli, Spiced Ketchup

Vegetarian Spring Rolls and Samosas 1,3,5,6,9,11

Sweet Chilli Dip, Fajita Mayo

Brent Suite

The Brent Suite is a bright and modern banquet space that opens directly to the terrace and garden. At the end of the garden is the seashore and Dublin Bay which makes a wonderful backdrop for photographs or Civil Ceremonies on the lawn. The Brent Suite is suitable for parties of 60 to 200



All Aboard Package

We offer a fully inclusive package that includes all the essential Wedding Day items.

- The package cost is €9,995 based on 80 guests
- Additional guests above 80 costs €85.00 per person
- The package includes all of the items below from the hotel and our partnered suppliers

From the Hotel

- All our Standard items
- Private room for civil ceremonies
- Arrival Prosecco reception, tea/coffee and homemade Cookies, fresh Orange Juice and a selection of hot Chef's Canapés
- Five course meal selected from our À La Carte Menu
- Two glasses of house wine for your guests with the meal
- Toast drink of sparkling Wine or a glass of house wine
- Evening finger food with Tea and Coffee, choose three items from the menu
- Complimentary overnight accommodation with full Irish Breakfast in our fabulous Bridal suite

From our approved Suppliers

- A choice of Vintage Wedding style cars supplied from AT&T Chauffeur Wedding Cars, complete with period dress chauffeur (www.chauffeuronline.com)
- Photography by Burke Photography will ensure that you have a splendid wedding album for your special day (www.burkephotography.ie)
- A two tier wedding cake from Amazing Cakes. You can choose from a selection of cakes or design your own. Special discounts are also available to upgrade your cake (www.amazingcakes.ie)
- The Flower Factory will provide flowers for the Wedding party (www.theflowerfactory.ie)
- Classic chair cover and bows. Upgrade packages available at a discounted rate (www.gotchacovered.ie)
- Resident DJ - 5th Avenue will co-ordinate your DJ for the evening entertainment. www.5thavenuedjs.ie

From the À La Carte Menu create your All Aboard banquet using the following choices.

Starter	Please choose one
Soup	Please choose one
Main Courses	Please choose two
Dessert	Please choose one
To Finish	Freshly Brewed Tea or Coffee

Terms and Conditions

- A deposit of €1,500 (€2,500 for the All Aboard Package) is required to be paid and accepted to secure a booking. Deposits are non-refundable. However, at the discretion of the Hotel it may be transferred to an alternative date.
- A Contract detailing the agreed services will be issued and will form the agreement between the parties. Alterations should be notified in writing and must be confirmed by a re-issued contract to ensure clarity on the arrangements.
- An estimate of the total bill must be fully paid two weeks in advance of the event and this payment is subject to the same conditions as a deposit.
- Menu selection and set-up details should be finalised four weeks in advance of your event.
- Prices quoted are subject to annual increase, according to rises in the cost of food, labour and VAT. Prices include Government VAT. There is no service charge.
- Sunday and Public holidays are subject to a per person surcharge of €5.00.
- Wedding Menu prices are based on meal service starting no later than 6pm. Unless otherwise agreed, later starts will incur a charge of €1.00 per person if the actual serve time of the meal is 30 minutes after the pre-agreed time of service.
- Food and Beverage: No food and beverage of any kind will be permitted to be brought into the hotel by the Customer or any of the Customers guests unless otherwise agreed. All Beef served is of Irish origin, except where otherwise stated.
- Final numbers are required 72 hours prior to the event. These will be the minimum numbers charged for. Additional meals will be served if space and staff are available but without guarantee or obligation by the hotel.
- Guest Bedrooms: If booked as part of the Wedding, Banquet or agreed event rate, all those bedroom reservations must be confirmed sixty days prior to the arrival date and the hotel reserves the right to release unreserved rooms. Reservations after this will be at prevailing rates and subject to availability.
- Display Items: Any items displayed on Banquet room walls or in other areas must be authorised by the hotel prior to the event date. Any damage caused is charged at full repair cost.
- The Hotel will not accept any responsibility for damage to or loss of any merchandise or articles left in the hotel prior to, during, or following the customer's event.
- All guests must comply with our Fire and Safety policies. You are responsible for ensuring that any outside contractor/s employed by you are fully insured and must liaise with the hotel prior to the event.

Allergens

All our dishes are prepared in an environment where some or all of the following allergens are used:
1=cereals containing gluten 2=crustaceans 3=eggs 4=fish 5=soybean 6=dairy 7=nuts 8=celery
9=mustard 10=sesame seed 11=sulphites 12=lupin 13=molluscs 14=peanuts



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