



*Your
Wedding*

2025

A Unique Wedding Location

We love being a leading Wedding venue renowned for our magnificent and unique location by the sea. Whether you're dreaming of a grand fairy-tale or a more intimate style wedding, we have a range of suites and offers to suit.

To help start the planning we include as standard:

- Red Carpet on Arrival
- Prosecco on arrival for the Wedding Couple
- Printed Table Plans
- Cake Stand and Knife
- PA for Speeches
- Floral arrangements for your top table and guest tables

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

For civil ceremonies we offer both indoor and outdoor locations. Weather permitting, our gardens provide the perfect setting for your ceremony 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 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 Collections for your consideration below.

The Marine Collection

Midweek package €88.00 per guest | Weekend package €98.00 per guest

Package includes

- All our Standard items
- An Arrival Reception with Marine Fruit Punch, Tea/Coffee and Homemade Cookies
- Sumptuous Four Course Meal
- All guests attending the main meal served Evening Buffet with Tea and Coffee, Selection of Sandwiches, Cocktail Sausages with Dips
- Crisp Chair Covers with Sashes of your choice
- Complimentary overnight accommodation in our Wedding Suite

Menu

Caesar Salad

Baby gem leaves, crispy bacon, garlic croutons, aged parmesan and caesar dressing



Grilled Chicken Supreme

Fondant potatoes, seasonal vegetables and morel mushroom cream sauce



Wexford Strawberry Pavlova

Baked meringue, topped with fresh cream and wild berry coulis



Freshly Brewed Tea or Coffee

Intimate Weddings

Our Rathlin & Boardroom Suites are perfectly suited to today's more intimate style weddings. The Boardroom Suite is perfect for celebrations up to 30 guests, elegantly decorated with marble fireplace, chandelier and large sash window offering great natural daylight. While the Rathlin Suite with classical decorative panelling, ceiling roses and chandeliers, is ideal for intimate gathering, seating up to 60 guests

The Sutton Collection

Midweek package €95.00 per guest | Weekend package €105.00 per guest

Package includes

- All our Standard items
- An Arrival Reception with Marine Fruit Punch, Tea/Coffee and Homemade Cookies
- Sumptuous Four Course Meal with Choice on Main Course
- All guests served a glass and a top up of our selected House Wine with their meal

Menu

Ardsallagh Goats Cheese Tartlet

Pastry tartlet, filled with Mediterranean vegetables, topped with goats cheese, balsamic reduction



Homemade Seasonal Vegetable Soup



Roast Striploin of Irish Beef

Red wine jus

Or

Grilled Fillet of Sea Bass

Steamed samphire, mussel cream sauce

Main courses served with seasonal vegetables and potatoes



Lemon Tart

Topped with flamed meringue and mint syrup



Freshly Brewed Tea and Coffee

Continue the celebrations with an After Wedding Party in our Brent Suite
After Party Package €29.00 per guest

Package includes

- Brent Suite with private bar and dance floor
- In House DJ & Mood Lighting
- Evening Finger Food Reception

Informal Buffet / BBQ

If you're looking for a more relaxed, party style vibe for your special day why not consider a buffet or make the most of our unique location with lawns running to the shore of Dublin Bay with a BBQ.

The Bay Collection

Midweek package €75.00 per guest | Weekend package €85.00 per guest

Package includes

- All our Standard items
- An Arrival Reception with Marine Fruit Punch and Chef's Canapes
- Sumptuous Buffet or BBQ Menu
- All guests served a glass of Prosecco for Toast

Salad Buffet

(Choose two from the following)

Chicken Caesar Salad

Crispy baby gem leaves, smoked bacon, herb croutons, Caesar dressing and aged Parmesan



Greek Salad with Feta Cheese

Cucumber, bell peppers, red onion, kalamata olives and balsamic dressing



Italian Pasta Salad with Fresh Basil Pesto

Sun-dried tomatoes and grilled artichokes

Buffet Main Course

(Choose two from the following)

Beef Bourguignon

Slow cooked beef in red wine sauce with root vegetables, pearl onions and mushrooms



Chicken Roulade

Filled with herb stuffing, wrapped in smoked streaky bacon with rosemary cream



Grilled Seabass

With steamed samphire and mussels cream sauce



Stuffed Baked Peppers

Filled with vegetable ragout, topped with Ardsallagh Goat's Cheese



Creamy Mash Potatoes and Seasonal Vegetables

BBQ Main Course

(Choose two from the following)

6oz Gourmet Irish Beef Burger



Cajun Spiced Chicken Skewers



Grilled Toulouse Sausage



Halloumi and Griddle Vegetable Skewers



Corn on the Cob and Marinated Potato Skewers with Selection of Dips

Desserts

Marine Selection of Desserts



Freshly Brewed Tea and Coffee

All Aboard Package

This fully inclusive package includes all of the items below from the hotel and our partnered suppliers.

Midweek package €13,500.00 based on 80 guests and €120.00 per guest above 80
Weekend package €14,500.00 based on 80 guests and €135.00 per guest above 80

From the Hotel, package includes

- All our Standard items
- Private room for civil ceremonies
- Arrival Prosecco Reception, Tea and Coffee with Mini Homemade Scones, Fresh Orange Juice
- Five course meal selected – choose from All Aboard menu selection
- Two glasses of house wine for your guests with the meal
- All guests served a glass of Prosecco to toast your special day
- Evening buffet with Tea and Coffee, Selection of Sandwiches and Cocktail Sausages
- Complimentary overnight accommodation with full Irish Breakfast in our fabulous Wedding suite

From our approved Suppliers

- A choice of Vintage Wedding style cars supplied from AT&T Chauffeur Wedding Cars, complete with period dress chauffeur (visit chauffeuronline.ie)
- Photography by Frank Gavin Photography will capture the memories of your special day (visit frankgavinphotography.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 (visit amazingcakes.ie)
- The Flower Factory will provide flowers for the Wedding party (visit theflowerfactory.ie)
- Classic chair cover and bows. Upgrade packages available at a discounted rate (visit wow-weddings.ie)
- Resident DJ – Pro DJ's will co-ordinate your DJ for the evening entertainment (visit prodjs.ie)

All Aboard Package Menu

Starters
(Choose one from the following)

Ardsallagh Goats Cheese Tartlet

Pastry tartlet, filled with Mediterranean vegetables, topped with goats cheese, balsamic reduction

Burren Smoked Salmon

Pickled cucumber, dill cream cheese, avocado puree and Guinness bread

Caesar Salad

Baby gem leaves, crispy bacon, garlic croutons, aged parmesan and caesar dressing



Homemade Seasonal Vegetable Soup



Main Courses
(Choose two from the following)

Roast Striploin of Irish Beef

Red wine jus

Herb Crumbed Rack of Wicklow Lamb

Rosemary jus

Grilled Chicken Supreme

Morel mushroom cream sauce

Grilled Fillet of Sea Bass

Samphire, mussels cream sauce

Baked Atlantic Salmon

Lightly spiced salmon fillet with chipotle hollandaise

All Main Courses include a Selection of Seasonal Vegetables and Potatoes



Dessert

Marine Selection of Desserts

Mini Berry Pavlova, Belgian Chocolate Tart, Apple and Cinnamon Crumble



Freshly Brewed Tea or Coffee

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."

Our Head Chef

ARRIVAL RECEPTION PER PERSON

Mulled Wine/Hot Punch (Choice of one) €6.50	Champagne €15.00
Fruit Punch €6.50	Tea/Coffee €4.70
Sparkling Wine €7.50	Tea/Coffee and Biscuits €5.75
Sparkling Wine Kir Royale €8.00	Tea/Coffee and Homemade Cookies €7.50

WINES AND CORKAGE PER BOTTLE

House Wines From €29.00
Wine Corkage €15.00
Champagne Corkage €22.00

Starters

<i>Caesar Salad</i> €14.00 Baby gem leaves, smoked crispy bacon, focaccia croutons, shaved parmesan, classic caesar dressing
<i>Chicken and Wild Mushroom Vol au Vent</i> €12.50 Tarragon cream sauce, parsley and truffle infusion
<i>Ardsallagh Goats Cheese Tartlet</i> €13.00 Pastry tartlet, filled with Mediterranean vegetables, topped with goats cheese, balsamic reduction
<i>Burren Smoked Salmon</i> €14.50 Pickled cucumber, dill cream cheese, avocado puree and Guinness bread
<i>Caprese Salad</i> €12.50 Macroom buffalo mozzarella, heirloom tomatoes, balsamic reduction and fresh basil
<i>Trio of Melon</i> €12.50 Trio of water, odgen and canteloupe melon, Champagne sorbet and fresh mint
<i>Duck Liver Pate</i> €15.90 Spiced apple chutney and brioche bread

Soups €9.50

<i>Cream of Seasonal Vegetable</i> With herb croutons
<i>Butternut Squash & Sweet Carrot</i> With coriander cream
<i>Cream of Wild Mushroom</i> With truffle cream
<i>Sweet Potato & Lemon Grass</i> Topped with lemon oil

Sorbets €7.00

<i>Champagne Sorbet</i>
<i>Raspberry Sorbet</i>
<i>Lemon Sorbet</i>

Main Courses

<i>Fillet of Irish Beef</i> €46.50 Celeriac puree & thyme and port jus
<i>Roast Striploin of Irish Beef</i> €42.50 Yorkshire pudding and red wine jus
<i>Roast Rib of Beef</i> €38.50 Caramelised onion, red wine jus
<i>Herb Crusted Rack of Wicklow Lamb</i> €43.50 Rosemary jus
<i>Roast Supreme of Chicken</i> €35.00 Wild mushroom and tarragon cream sauce
<i>Roast Turkey and Honey Glazed Ham</i> €38.00 Onion and herb stuffing, cranberry jus
<i>Grilled Fillet of Sea Bass</i> €38.00 Samphire, mussels cream sauce
<i>Baked Atlantic Salmon</i> €38.00 Lightly spiced, grilled salmon fillet with chipotle hollandaise

Vegetarian Main Courses (silent option)

Wild Mushroom Tagliatelle
With truffle cream

Parmesan Potato Cake
With wilted spinach and oyster mushrooms

Baked Aubergine
Topped with goats cheese

Dessert

Wexford Strawberry Pavlova €9.90
Baked meringue, topped with fresh cream and wild berry coulis

Lemon Tart €9.90
Topped with flamed meringue and mint syrup

Double Chocolate Pudding €10.50
With lime mascarpone and raspberry crumbs

Marine Selection of Desserts €11.50
Mini berry pavlova, belgian chocolate tart, apple and cinnamon crumble

Irish Cheese Plate €14.00
With sweet tomato chutney and crackers

Freshly Brewed Tea and Coffee €5.00

A choice can be offered on each course at an additional cost as follows
Choice of Starter €5.00 per person
Choice of Main Course €6.50 per person
Choice of Dessert €5.00 per person

Evening Finger Food

Selection of Sandwiches €9.50

Honey Glazed Cocktail Sausages €4.50

Spicy Chicken Skewers €4.50

Southern Fried Chicken Goujons €4.50

Asian Style Vegetable Spring Rolls €4.50

Deep Fried Prawns in Filo €6.00

Terms and Conditions

- A deposit of €2,000 (€3,000 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 proportionate increases 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 3 working days 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.
- All wedding packages are based on minimum guest numbers.

Marine Hotel
Sutton
Dublin 13
D13 P3Y8
Ireland

Tel +353 1 839 0000
Web marinehotel.ie
Email sales@marinehotel.ie

