



## **It All Begins Here....**

### **Weddings at the Royal Marine Hotel**

Congratulations on your recent engagement.

We are delighted that you are considering the Royal Marine Hotel as a venue for your special day. Here at the Royal Marine Hotel, we pride ourselves on creating memories that will last a life time. For over a century, we have been rolling out the red carpet for happy couples.

The Royal Marine Hotel provides the perfect location and setting for your elegant day with magnificent views across Dublin Bay from our Carlisle Suite. The hotel is considered one of the most romantic venues in Dublin with a marvellous sense of history and character found in all nooks and crannies. The hotel boasts many of the traditional features of a 19<sup>th</sup> Century building including high ceilings, sophisticated detail on the cornicing and magnificent Victorian staircase.

Your dream day is all about you and we will endeavour to make your dreams come true.

Our dedicated team will guide you every step of the way to ensure your day is as special as you are.

We will be on hand to answer any queries and to meet with you at a time that suits you to call to the hotel. Please contact one of the team to arrange an appointment and we can discuss your special day in further detail.



ROYAL MARINE  
HOTEL

### **With our compliments**

Royal Pre-wedding Pampering Package in sansanaSPA for the Bride & Groom

*Please speak to your Co-Ordinator for full details*

Complimentary overnight stay in one of our Presidential Suites for the couple

Complimentary menu tasting for the couple

Special accommodation rates for your bridal party and wedding guests

Designated wedding co-ordinator

Complimentary car parking for all your guests

Arrivals reception all guests served in our private Pavilion Lounge, Private Martello Lounge or \*manicured lawns \*(weather permitted)

Complimentary overnight with dinner for your 1<sup>st</sup> Wedding Anniversary (date subject to availability)

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We provide the award winning Moposa wedding planning service free of charge to all couples to assist with planning your special day.

Red carpet arrival with a glass of champagne for the Bride & Groom

Choice of centrepieces - Elegant fresh roses with mirror bases and tea lights or candelabras

Complimentary Damask chair covers with a burgundy sash

Personalised table plan & menus

Use of traditional cake stand & knife

Microphone for speeches & toast

Residents have complimentary use of the Pier Health Club

Luxurious surroundings for perfect pictures of your special day

### **Civil Ceremonies**

We are fully registered to host civil ceremonies at the Royal Marine Hotel

Ceremonies can be hosted on the hotels lawns overlooking Dublin Bay (weather permitted)

**Ruby Wedding Package - €76.00 per person**

Arrival Reception of Prosecco, Tea, Coffee & Biscuits

5 Course Dinner Menu with choice on Main Course

Half bottle house wine per person with dinner

Evening Reception for 70% of your guests as follows:

Selection of Sandwiches, Cocktail Sausages,  
Vegetable Spring Rolls with Tea & Coffee

Late Bar until 01:30

\*Minimum numbers apply to all packages

Please see Terms & Conditions

**Ruby Menu**

**Please select one starter, one soup, two main courses and one dessert**

Parma Ham, Glazed Crostin Goats Cheese, Tomato Salsa Salad and a Focaccia Wafer  
Golden Puff Pastry Case with Chicken, Forest Mushroom and Sunblush Tomato Ragout  
Goats Cheese, Caramelised Onion and Pear Tart, with Basil and Artichoke Aioli, Rocket  
Salad

Smoked Irish Salmon Plate, Beetroot Puree, Crème Fraiche and Dill Salad, Pickled Red  
Onion

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Your choice of soup

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Roasted Irish Sirloin of Beef, Bacon Wrapped Green Beans, Chateaux Potato and  
Burgundy Jus

Seared Seabass Fillet with Green Pea Puree, Lemon and Dill Mash, Grilled Asparagus  
and a Scallion Cress Salad

Irish Pork Tenderloin, Wrapped in Parma Ham, Apricot and Vanilla Whipped Potato,  
Carrot Puree, Balsamic Jus

Lemon Sole Fillet and King Scallop, Buttered Asparagus Spears and Baby Carrots,  
Bay Prawn and Chive Bisque

Roasted Irish Fillet of Beef, Dauphinoise Potato, Parma Ham Wrapped Asparagus,  
Maple and Thyme Glazed Baby Carrots, served with a Peppercorn Jus

*(Supplement of €5 per person)*

*Main course served with your choice of one vegetable and one potato*

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Your choice of desserts

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Selection of Fine Teas & Gourmet Coffee

**Royal Wedding Package - €83.00 per person**

The following is included in our Deluxe Royal Wedding for all of your Guests:

Arrival Reception of Prosecco, Tea, Coffee & Scones

Platters of chefs selected Canapés for 70% of your guests (3 per person)

5 Course Menu with choice on main course

Half bottle house wine per person with dinner

Evening Canapés for 70% of your guests as follows:

Selection of Sandwiches, Caramelised onion & Herb infused Sausage Rolls,  
Tiger Prawns in Filo Pastry with Sweet Chili Dressing, Tea & Coffee

Late Bar until 1.30am

\*Minimum numbers apply to all packages

Please see Terms & Conditions

**Royal Menu**

**Please select one starter, one soup, two main courses and one dessert**

Salad of Feta Cheese, Irish Smoked Chicken & Toasted Almond, Sun Dried Tomato  
and a Red Pepper Aioli

Parma Ham, Glazed Crotin Goats Cheese, Tomato Salsa Salad and a Focaccia Wafer

Grilled Vegetable and Cashel Blue Cheese Tart, Lambs Leaf and Rocket Salad,  
Roma Tomato and Oregano Aioli

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Your choice of soup

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Roasted Irish Sirloin of Beef, Bacon Wrapped Green Beans, Chateaux Potato and  
Burgundy Jus

Seared Seabass Fillet with Green Pea Puree, Lemon and Dill Mash, Grilled Asparagus  
and a Scallion Cress Salad

Irish Pork Tenderloin, Wrapped in Parma Ham, Apricot and Vanilla Whipped Potato,  
Carrot Puree, Balsamic Jus

Rack of Irish Lamb, Caramelized Onion Boxy and Baby Fennel, Truffle Jus

Lemon Sole Fillet and King Scallop, Buttered Asparagus Spears and Baby Carrots,  
Bay Prawn and Chive Bisque

Roasted Irish Fillet of Beef, Dauphinoise Potato, Parma Ham Wrapped Asparagus,  
Maple and Thyme Glazed Baby Carrots, served with a Peppercorn Jus

*(supplement of €5 per person)*

*Main course served with your choice of one vegetable and one potato*

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Your choice of dessert

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Selection of Fine Teas & Gourmet Coffee



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## Choice of Soup

Cream of vegetable soup  
Cream of leek & potato soup  
Cream of tomato & basil soup  
Carrot & coriander soup  
Sweet potato & lemon grass soup  
Curried parsnip soup

## Choice of dessert

Passion Fruit Pavlova  
Glazed Apple Tart with Vanilla Anglaise  
Bailey's Cream Cheesecake Coffee Sauce & Chantilly Cream  
William Pear and Almond Tart Chocolate Ice Cream and Anglaise Sauce  
Ferrero Rocher Cheesecake with a Chocolate and Caramel Analgise

Assiette of Desserts:

Banoffee, Raspberry Cheesecake and Chocolate Mousse  
(Supplement of €2.00 per person)

## Cheese Course

International Individual Cheese Plate ~ €45.00 per table

## Choice of Accompaniments

We include 1 choice of potatoes and 1 choice of vegetables with all menus.

Baby Boiled Potatoes	Selection of Vegetables
Mashed Potatoes	Pureed Carrots
Chateaux Potatoes	Red Cabbage
Dauphinoise Potatoes	Honey Roasted Root Vegetables

*Supplement applies should you wish to have additional sides served on the day  
Please speak to your co-ordinator for prices for additional sides*

## Create your own Menu

### Should you wish to create your own menu, please choose from our A La Carte

To create your own menu, please select one starter, one main course and one dessert.  
The menu price is based on the main course option selected.

### Starter Options

Cream of vegetable soup

Smoked Irish salmon with traditional garnish

Tomato and Goats cheese Quiche, Red Onion Marmalade and Basil Pesto Aioli

The Royal Marine Caesar salad crisp baby gem lettuce, Irish back bacon lardons & croutons shaved parmesan cheese

The Royal Marine Caprese salad with Plum Tomato, Buffalo Mozzarella, Aged Balsamic and Rocket

Grilled vegetable & Cashel blue cheese tart lambs leaf & rocket salad, roma tomato & oregano aioli

Parma Ham, Glazed Crostin Goats Cheese Tomato Salsa Salad and a Focaccia Wafer

Smoked Irish Salmon with crushed potato salad, beetroot dressing, black pepper crème fraiche and grilled focaccia croute (€2.00 supplement per person)

Lightly Smoked Duck Breast & Confit with mesclun leaves & honeyed hoi sin dressing (€3.00 supplement per person)

Sliced Terrine of Duck Foie Gras on Brioche Bread, Truffle Aioli and a Redcurrant and Balsamic Glaze (€6.00 supplement per person)



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## Main Course Options

### *Meat Dishes*

Roasted Irish Fillet of Beef with Tiger prawn, Pine Nut Crusted Fondant Potato,  
& a Baked Tomato Morel Sauce **€55.00**

Barbary Duck breast, Grilled Corn & Roasted Garlic Mash,  
Coriander & Orange jus **€55.00**

Roasted Sirloin of Beef with a Burgundy jus and Bacon  
Wrapped Green Beans **€50.00**

Lemon & herb marinated breast of Irish chicken, Spinach & Mushroom Ragout,  
Served with a Smoked Bacon & Sage Cream **€40.00**

Rack of Irish Lamb Baby fennel & Truffle jus **€50.00**

### *Fish Dishes*

Baked Irish Salmon Fillet with Buttered Asparagus & Basil Cream Sauce **€37.00**

Irish cod fillet with Sun Dried Tomato & Lemon Cream **€38.00**

Lemon Sole Fillet & King Scallop, Buttered Asparagus Spears & Baby Carrots,  
Bay Prawn & Chive Bisque **€48.00**

Baked Sea Bass Fillet Green Pea Puree, Asparagus & Fondant Potato,  
Lemon & Scallion Cress Salad **€50.00**

## Dessert Options

Sticky toffee pudding, served with a butterscotch sauce & organic vanilla ice cream

Baked lemon tart, served with a blueberry syrup & Devonshire clotted cream

Bailey's cream cheesecake, served with a coffee sauce & Chantilly cream

Duo of chocolate mousse served with a red berry compote

Irish apple tart served with Vanilla ice cream

William pear & almond tart served with chocolate ice cream & Anglaise sauce

Tiramisu served with a coffee Anglaise

Passion fruit Pavlova

Chefs Assiette of Desserts (€3.00 supplement per person)

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Fine Tea & Gourmet Coffee

**For a Choice on starters: From €3.50 per person.**

**To add a soup course: €6.50 per person**

**For a Choice on Main Course: From €5.00 per person**

**For a Choice on Dessert: €3.50 per person.**



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## Add a tippie to your day...

House Wine	€26.00 per bottle
Prosecco	€39.50 per bottle
Fruit Punch	€6.00 per person
Mulled Wine (seasonal)	€6.00 per person
Bottled Beer	From €5.75 per bottle
Cocktails (Choice of 2)	From €9.00 per person
Pimms	€7.00 per person
Kir Royale	€9.00 per person
Bucks Fizz	€6.50 per person
Hot Whiskey	€5.50 per person
Hot Chocolate with Marshmallows	€5.50 per person

## Sweet Treats

Scones with Cream & Jam	€3.50 per person
Finger Sandwiches	€5.50 per person
Macaroons, Tea Cakes and Sweet Treats	€3.50 per person
Cupcakes	€2.95 per person
Mini Doughnuts and Hazelnut & Salted Caramel Muffins	€3.50 per person
Chocolate Covered Strawberries	€3.00 per person
Chocolate Covered Marshmallows	€3.00 per person
Selection of Hot & Cold Canapés (Please speak to your co-ordinator for full canapé menu)	From €12.00 per platter
Mince pies (seasonal)	€2.50 per person

Afternoon Tea €5.00 per person

Tapenade Platter €25.00 per platter  
(Sun-dried tomato, artichoke, black olive, goat cheese, walnut & apple  
spice hummus, assortment of bread and crackers)

## Nite Bite Options

Fish & Chip Cones <i>with Lemon and Tartar Sauce</i>	€4.50 per person
Popcorn Chicken Cones <i>With Choice of Ranch Dressing, Hot Sauce and BBQ</i>	€3.50 per person
Hardy's Bar Chicken Wings <i>With a Honey and Ginger infused Hot Sauce</i>	€2.50 per person
Mini Cheese Burgers <i>with Pickle and Classic American Mustard</i>	€3.50 per person
Black Pudding Sliders <i>with Apple Jam &amp; Beetroot Aioli</i>	€3.50 per person
Pork and Leek Cocktail Sausages	€2.50 per person