



The Royal Marine Hotel is delighted to offer you the following with our compliments:

For the Bride & Groom

Bridal Suite on the night of your wedding

Complimentary Three Month Pier Health Club Membership

Bridal Party will be welcomed at the hotel entrance with a glass of champagne

Dinner & overnight on your 1st Wedding Anniversary in Dún Steak & Seafood Restaurant

Complimentary Menu Tasting of your chosen menu before your wedding (for Bride & Groom)

Please call the office minimum 14days prior to make your reservation.

Monday – Thursday, at a time best suited to you, subject to the Hotels Business levels on the day chosen.

For the Guests

Upon Arrival, Complimentary Cocktail, Tea & Coffee

Special Accommodation rate € 55 per person sharing B&B € 95 per single B&B

Residents have complimentary use of the Pier Health Club

Complimentary Car Parking

Additional Extras

Top table floral arrangement

Fresh Cream Roses with Mirrors for each table

Complimentary Room Hire (Minimum numbers apply)

Personalised menus which may be taken by your guests as a memento

Use of traditional Cake Stand & Knife

Special dietary requirements catered for

Microphone for Speeches

Red Carpet upon Arrival

Children's menus at €15

Bar extension can be booked at an extra cost

Civil Ceremonies

We are delighted to announce that we have recently been approved for Civil Ceremonies



Our Banqueting Suites

The Carlisle Suite

The largest of our rooms, the Carlisle Suite can accommodate up to 480 guests. The Carlisle Suite can be divided in to two, the Carlisle East & the Carlisle West. The East can accommodate up to 240 with the West catering for up to 110 guests.

The Martello Suite

The Martello Suite can accommodate up to 120 guests. The Martello Suite can also be divided in 2 the Martello 1 Suite & the Martello 2 Suite, each able to cater for up to 50 guests.

All of the Banqueting Suites have their own private bar & dance floor.

Our Wines

Emiliana Merlot 2007 €24.50

Emiliana Sauvignon Blanc 2008 €24.50

Croix des Vents Chardonnay, Vin de Pays d'Oc 2008 €24.50

Croix des Vents Cabernet Sauvignon, Vin de Pays d'Oc 2008 €24.50

We recommend that you provide a half bottle of wine per person for your meal

Our Sparkling Wines

Prosecco, Coldigiana €37.50

Rosa Regale, Brachetto d'Acqui DOGG, Castello Banfi €48.00

Curvee No. 1, No.1 Family Estate, New Zealand €49.50

Our Champagnes

Lanson Black Label €70.00

Gosset, Grande Reserve €88.00

Krug €240.00

As a guide you can allow for 6 glasses per bottle of Champagne or Sparkling Wine

Our Full cellar wine list is available upon request



Arrival Receptions

Arrival Drinks:

We are delighted to offer Complimentary Tea/Coffee & Cocktail for all your guests on arrival

*Treat your guests to some delicious arrival Canapés,
We recommend that you cater for 70% of your guests*

Arrival Canapé Selection

Lamb Skewer with Mint Yoghurt
€4.50

Smoked Salmon Rosette on a Dill Scone with Crème Fraiche
€3.50

Smoked Ham & Mascarpone Roll
€3.50

Warm Tartlet of Blue Cheese & Onion Marmalade
€3.00

Cocktail Sausages with BBQ Sauce
€4.50

Prawns in Filo Pastry with Spicy Cocktail Sauce
€5.00

Vegetarian Samosas with Sweet Chilli Sauce
€4.00

Breaded Mushrooms with Garlic Sauce
€4.00

Cajun Spiced Chicken Kebabs
€4.50

Mini Meatballs with Horseradish Cream
€5.00

Oysters Baked with Smoked Salmon Hollandaise
€8.00

Selection of Sandwiches
€4.50



Our Wedding Menus

Chaplin Menu - € 50 per guest

“The building is a special place because of its architecture ... But it's people who make it special by participating in it.”

Quote: Charlie Chaplin - a former guest of the Royal Marine Hotel

Marconi Menu - € 55 per guest

On 14th August 1923, Marconi's Wireless Company made the first radio broadcast from the Royal Marine Hotel, Dun Laoghaire

Guglielmo Marconi - a former guest of the Royal Marine Hotel

Sinatra Menu - € 60 per guest

“I would like to be remembered as a man who had a wonderful time living life, a man who had good friends, fine family - and I don't think I could ask for anything more than that, actually”

Quote: Frank Sinatra - a former guest of the Royal Marine Hotel, who made full use of the bar and entertained guests on the piano

Royal Wedding Package - € 85 per guest

We will take care of the finer details ...



Royal Wedding Package

The following is included in our Royal Wedding Package for all of your guests:

Arrival Reception - Cocktail, Tea, Coffee & Biscuits

Menus for your tables

Fresh Cream Roses for all tables

5 Course Menu as follows:

Salad of feta cheese, Irish smoked chicken & toasted pine nuts,

mache, baby spinach & frisse leaves,

Royal Marine Dressing

Cream of Vegetable Soup

Roasted Irish sirloin of beef with Burgundy sauce

Or

Baked Irish salmon fillet with dill & caper cream sauce

Main course served with vegetables & potatoes

White chocolate & raspberry mousse with bitter chocolate sauce

Selection of Fine Teas & Gourmet Coffee

Wine for the meal – half bottle per person

Toast drink of Sparkling Wine with your speeches - 1 glass per person

Evening Canapés as follows:

Selection of Sandwiches

Cocktail Sausages

Tea & Coffee

Late Bar until 01.30

Price €85 per guest



Chaplin Menu - € 50 per guest

To form your menu please choose 1 starter, 1 soup, 1 main course & 1 dessert

Starters

The Royal Marine Caesar salad with herb croutons, parmesan cheese & bacon lardons

Shrimp, tuna & scallion cocktail tart with lemon & chive dressing

Soups

Cream of vegetable soup

Cream of leek & potato soup

Main courses

Baked breast of Irish chicken with a tarragon and roasted garlic sauce

Irish salmon fillet with a grain mustard & tomato cream

The above served with a selection of vegetables and potatoes

Desserts

Duo of chocolate mousse with strawberry sauce

Coffee profiteroles with butterscotch cream

Freshly Brewed Tea or Coffee



Marconi Menu - € 55 per guest

To form your menu please choose 1 starter, 1 soup, 1 main course & 1 dessert

Starters

Cajun chicken salad with herb croutons, parmesan flakes and house dressing

Smoked Irish Salmon with traditional garnish

Tartlet of tomato salsa salad with parma ham and pesto dressing

Soups

Mediterranean vegetable soup

Cream of tomato and basil soup

Carrot & coriander soup

Main courses

Roasted Irish sirloin of beef with burgundy sauce

Baked fillet of Irish sea trout with a white wine basil sauce

Medallions of Irish pork fillet with a sage and apple butter jus

The above Served with a Selection of Vegetables and Potatoes

Desserts

Chocolate fudge cake with berry compote

Bailey's cheesecake with anglaise sauce

Pear & almond tart with cinnamon ice cream & milk chocolate sauce

Freshly Brewed Tea or Coffee



Sinatra Menu - € 60 per guest

To form your menu please choose 1 starter, 1 soup, 1 main course & 1 dessert

Starters

Lightly smoked breast of Greshingham duck confit, red chard & mustard cress salad with an orange and ginger dressing

Tomato and Cashel blue cheese tart with red onion marmalade, seasonal lettuce leaves, forest mushroom and semi dried tomato vinaigrette

Terrine of duck foie gras on a toasted brioche with fig and date chutney - €5 supplement

Smoked Irish salmon on blinis with crème fraiche and dill dressing

Soups

Broccoli & blue cheese soup with roasted almonds

Sweet potato & lemon grass soup

Cream of asparagus soup

Roasted tomato with basil & parmesan soup

Main courses

Fillet of Irish beef with chianti peppercorn sauce

Rack of Wicklow lamb with minted jus

Seabass fillet with a crab bisque sauce

The above Served with a Selection of Vegetables and Roast Potatoes

Desserts

White chocolate & raspberry mousse with bitter chocolate & sauce

Passion fruit pavlova

Tiramisu with coffee anglaise sauce

International individual cheese plate - €5.00 Supplement

Freshly Brewed Tea or Coffee



Banqueting Selector Menu

Starters

*The Royal Marine Caesar salad
Crisp baby gem lettuce
Irish back bacon lardons and croutons
Shaved parmesan cheese
€10.50*

*Grilled vegetable and Cashel blue cheese tart
Lambs leaf and rocket salad
Roma tomato and oregano aioli
€11.50*

*Smoked Irish salmon on blinis
Salad leaves and a dill & crème fraiche
dressing
€14.00*

*Terrine of duck foie gras
Toasted brioche and date and fig chutney
Port and redcurrant dressing
€18.00*

*Parma ham, glazed Crotin goats cheese
Tomato salsa salad and a foccacia wafer
€13.00*

*Smoked breast and confit of duck
Mango, cucumber and red onion salsa
Frisse leaves and bean sprout salad
€15.00*

*Galway bay brown crab and potato cake
Wilted baby spinach and tomato fondue
Grain mustard sauce
€14.00*

*Seared Scallops
Malted Corn Cake
Coriander and Lime Coulis
€16.00*

Soup or Sorbet

*Your own choice of soup from the following
options;*

*Vegetable, leek and potato, Roma tomato,
minestrone, roasted celeriac, carrot and orange,
broccoli and Cashel blue cheese or curried
parsnip
€8.00*

or

*Your own choice of flavour sorbet,
alternatively ask the chef's for their
recommendation
€6.00*



Main Courses

Lemon and herb marinated breast of Irish Chicken, fondant potato, spinach & selected forest mushrooms smoked bacon & sage cream
€31.50

Baked Irish salmon supreme choucroute, roasted fennel sauce Artichoke heart & dill cake
€32.50

Baked fillets of sea bass pickled ginger & brown crab soufflé potato buttered baby spinach and savoy cabbage clam & tomato veloute
€34.00

Barbary duck breast and leg confit braised puy lentil cassoulet Coriander and orange jus
€34.00

Seared fillet of Irish beef duxelle of stilton, tarragon and Portobello mushroom Rooster potato and shallot roesti Bourguignon butter sauce
€39.00

Goats cheese, forest mushroom and spinach Wellington Mange tout, green beans & asparagus spears butternut sauce
€30.00

Rosemary and parmesan crusted rack of Wicklow lamb grilled courgette & roma tomato with aubergine caviar Dauphinoise potatoes and mint jus
€38.00

Baked lemon sole fillets Warm baby potato, red onion and chick pea salad salsa verde dressing
€34.00

Spinach and ricotta cheese tortellini sunblush tomato, spinach and oyster mushroom sauce
€28.00

Fillet of Irish haddock, sautéed baby potato, red onion and pak choi apple cider cream sauce
€33.00

Desserts

Sticky toffee pudding butterscotch sauce Organic vanilla ice cream
€11.50

Baked lemon tart blueberry syrup Devonshire clotted cream
€11.50

Chocolate profiteroles
€11.50

Bailey's cream cheesecake Coffee sauce & Chantilly cream
€11.50

Duo of chocolate mousses red berry compote
€11.50

Irish apple tart honeycomb ice cream
€11.50

Assiette of desserts banoffee, raspberry Cheesecake and chocolate mousse
€13.00

William pear and almond tart Chocolate ice cream and anglaise sauce
€11.50

Assorted ice cream and sorbet Brandy snap basket
€10.00

Selection of international cheeses Apple and pear chutney Water biscuits
€15.00



Canapé Menus

Ideal for your Pre Wedding Drinks Reception & Evening Reception

We advise that a minimum of 70% of your overall guests are catered for the Evening Reception

Menu I

Selection of Sandwiches

Freshly Brewed Tea & Coffee

Price: €7.50 per person

Menu II

Selection of Sandwiches

Cocktail Sausages with BBQ Sauce

Freshly Brewed Tea & Coffee

Price: €12.00 per person

Menu III

Selection of Sandwiches

Cocktail Sausages with BBQ Sauce

Cajun Spiced Chicken Kebabs

Freshly Brewed Tea & Coffee

Price: € 16.50 per person

*A wider selection of
Canapés is available upon request*



Terms & Conditions

1. Within 1 week of placing your provisional booking we require a first deposit of €2000, which is non refundable along with a letter of confirmation and a signed copy of the Terms & Conditions. The booking will not be confirmed until all of the above has been received.
2. A second deposit of €25 per person based on your numbers will be required 6 months prior to the date of your wedding.
3. Final Payment is required 7 working days prior to your wedding by Bankers Draft.
4. The minimum numbers for the banqueting suites are as follows:
 - a. * Carlisle Suite 120
 - b. * Carlisle East Suite 80
 - c. * Martello Suite 70
 - d. * Martello 1 Suite 50
 - e. * Martello 2 Suite 50

These final numbers are based on guests sitting for the full meal.
A room hire charge will apply if final numbers are not met.

5. Final numbers must be submitted to the Hotel 72 hours prior to the date of the wedding. This is the number that will be charged for (refer to 6). If your numbers increase this will be charged accordingly.
6. A reduction of 10% of the original numbers booked, as per the signed Terms & Conditions, is permitted without a cancellation fee, provided this keeps your numbers above the minimum number. Reductions in excess of this will be charged as per the contracted price per person.
7. Corkage is not catered for in the Royal Marine Hotel.
8. We advise that a minimum of 70% of your overall guests are catered for the Evening Reception i.e. 100 guests at the full meal with 50 to the evening reception – we advise that 105 guests should be catered for.
9. If the Royal Marine Hotel is prevented from carrying out all its obligations by circumstances beyond its reasonable control, including government intervention, strikes, labour disputes, accidents, acts of God, national or local disasters or war or any event causing the whole or a substantial part of the hotel to be closed to the public, the Company liability will be limited to the amount already paid by the Client to the Company in respect of the booking.



10. All prices are subject to annual review, please allow approximately 7% increase year on year.
11. If you need to cancel your Wedding the following applies:
 - All deposits are forfeited in full.
 - If you cancel within 4 months of your Wedding date all items will be charged in full.
12. If you need to postpone your wedding, the first deposit may be transferred within 6 months of the original date booked. This transfer only applies to the original booked facilities & numbers. A second postponement is not permitted.
13. All entertainment must provide their own equipment and accept full responsibility of this. The Hotel will not accept responsibility for any entertainment not booked by a member of the team. All entertainment booked by a client must be cleared by a member of the Hotel.
14. The Royal Marine Hotel reserves the right to refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective clients must always meet with a member of the sales office or management by appointment prior to acceptance of first deposit.
15. Minimum numbers are required to apply for the full Wedding Package as outlined above.
16. No food or beverage is permitted to be served or consumed on the premises unless provided by the hotel; this clause does not apply to the wedding cake.
17. Final details for your big day must be confirmed 6 weeks in advance of your wedding.
18. The Royal Marine Hotel will not accept any responsibility for any goods, damaged or stolen while on the hotel premises/grounds.
19. The Royal Marine Hotel reserves the right to amend charges/costs of the product being supplied to the client in the event of introduction of any government levy, or as a result of unforeseen supplier increases due to market demand and/or lack of supply of the product supplied, changes in the rate of tax.

Signed (by client)
Date of function.....

Date.....
Numbers.....