



## *Congratulations on your Engagement*

*We hope it was a very Special Occasion for you both and Thank You for considering the Royal Marine Hotel for your Special Day*

*Please peruse through our Wedding Pack at your leisure*

*We would be delighted to meet with you in person to show you our beautiful Hotel and take this opportunity to discuss your Big Day...*

*If you have any questions, please don't hesitate to contact us*

*T: +353 (0) 1 271 2512 / (0) 1 271 2513 / (0) 1 271 2514*

*E: [events@royalmarine.ie](mailto:events@royalmarine.ie)*

*We look forward to the opportunity of welcoming you to the  
Royal Marine Hotel*

*Yours sincerely,*

*The Management & Staff at the Royal Marine Hotel*



*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 rates apply for the Bridal Party & Wedding Guests*

*Residents have complimentary use of the Pier Health Club*

*Complimentary Car Parking*

### ***Also Included...***

*Top table floral arrangement*

*Fresh Cream Roses with Mirror Bases for each table*

*Complimentary Chair Covers*

*Complimentary Room Hire (Minimum numbers apply)*

*Personalised Menus for your tables 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*

*(This is included in the Wedding Packages)*

### ***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 2010/11 €24.50*

*Emiliana Sauvignon Blanc 2010/11 €24.50*

*Croix des Vents Chardonnay, Vin de Pays d'Oc 2010/11 €24.50*

*Croix des Vents Cabernet Sauvignon, Vin de Pays d'Oc 2010/11 €24.50*

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

## ***Our Sparkling Wines***

*Prosecco, Coldigiana €37.50*

## ***Our Champagnes***

*Lanson Black Label €70.00*

*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***



## *Our Wedding Menus*

### *Chaplin Menu - € 49 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 - € 54 per Guest*

*On 14<sup>th</sup> 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 - € 59 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*

*We will take care of the finer details ...*

### *A Regal Wedding - € 67.50 per Guest*

### *Your Own Royal Wedding - € 83 per Guest*



## **Chaplin Menu**

*Arrival Reception - Cocktail, Tea, Coffee & Biscuits*

*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*

**€49 per Guest**



## **Marconi Menu**

**Arrival Reception - Cocktail, Tea, Coffee & Biscuits**

**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*

**€54 per Guest**



## **Sinatra Menu**

*Arrival Reception - Cocktail, Tea, Coffee & Biscuits*

*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*

**€59 per Guest**



## *A Regal Wedding*

*The following is included in our Regal Wedding for all of your Guests:*

### *Arrival Reception*

*Cocktail, Tea, Coffee & Biscuits*

### *5 Course Menu as follows:*

*Shrimp, Cucumber, Tomato & Red Onion Cocktail*

*Dill Marie Rose Dressing*

\*\*\*

*Cream of Vegetable Soup*

\*\*\*

*Roasted Irish sirloin of beef with Burgundy sauce*

*Main course served with vegetables & potatoes*

\*\*\*

*Warm Bramley Apple Pie with Vanilla Ice Cream & Anglaise Sauce*

\*\*\*

*Selection of Fine Teas & Gourmet Coffee*

*Wine for the meal – half bottle per person*

### *Evening Canapés as follows:*

*Selection of Sandwiches*

*Cocktail Sausages*

*Tea & Coffee*

*Late Bar until 01.30*

*€67.50 per Guest*



## ***Your Own Royal Wedding***

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

### ***Arrival Reception***

*Kir Royal, Tea, Coffee & Biscuits*

*Platters of Canapés (3 per person)*

### ***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***

### ***Evening Canapés as follows:***

*Selection of Sandwiches*

*Cocktail Sausages*

*Tea & Coffee*

***Late Bar until 01.30***

***€83 per Guest***



# *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



## 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 with 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 & Potato, Roma Tomato,*  
*Minestrone, Roasted Celeriac, Carrot &*  
*Orange, Broccoli & 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 & Herb marinated breast of Irish Chicken, fondant potato, spinach & selected forest mushrooms smoked bacon & sage cream*  
€31.00

*Baked Irish Salmon supreme choucroute, roasted fennel sauce, Artichoke heart & dill cake*  
€32.00

*Baked fillets of Sea Bass, pickled ginger & brown crab soufflé potato buttered baby spinach and savoy cabbage clam & tomato veloute*  
€33.50

*Barbary duck breast and leg confit, braised puy lentil cassoulet, coriander & orange jus*  
€33.50

*Seared fillet of Irish beef duxelle of stilton, tarragon and Portobello mushroom Rooster potato and shallot roesti Bourguignon butter sauce*  
€38.50

*Goats cheese, forest mushroom and spinach Wellington Mange Tout, green beans & asparagus spears butternut sauce*  
€29.50

*Rosemary and parmesan crusted rack of Wicklow lamb grilled courgette & roma tomato with aubergine caviar Dauphinoise potatoes and mint jus*  
€37.50

*Baked lemon sole fillets Warm baby potato, red onion and chick pea salad salsa verde dressing*  
€33.50

*Spinach and ricotta cheese tortellini sunblush tomato, spinach and oyster mushroom sauce*  
€27.50

*Fillet of Irish haddock sautéed baby potato, red onion and pak choi apple cider cream sauce*  
€32.50

## 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*

### **Canapé Menu I**

*Selection of Sandwiches*

*Freshly Brewed Tea & Coffee*

*Price: €7.50 per person*

### **Canapé Menu II**

*Selection of Sandwiches*

*Cocktail Sausages with BBQ Sauce*

*Freshly Brewed Tea & Coffee*

*Price: €12.00 per person*

### **Canapé 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. 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.
  8. 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.
  9. All prices are subject to annual review, please allow approximately 7% increase year on year.



10. 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.
11. 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.
12. 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.
13. 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.
14. Minimum numbers are required to apply for the full Wedding Package as outlined above.
15. 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.
16. Final details for your big day must be confirmed 6 weeks in advance of your wedding.
17. The Royal Marine Hotel will not accept any responsibility for any goods, damaged or stolen while on the hotel premises/grounds.
18. 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.....

Date of function.....

Numbers.....