



ROYAL MARINE
HOTEL

Weddings at the Royal Marine Hotel

Congratulations on your recent engagement

It All Begins Here....



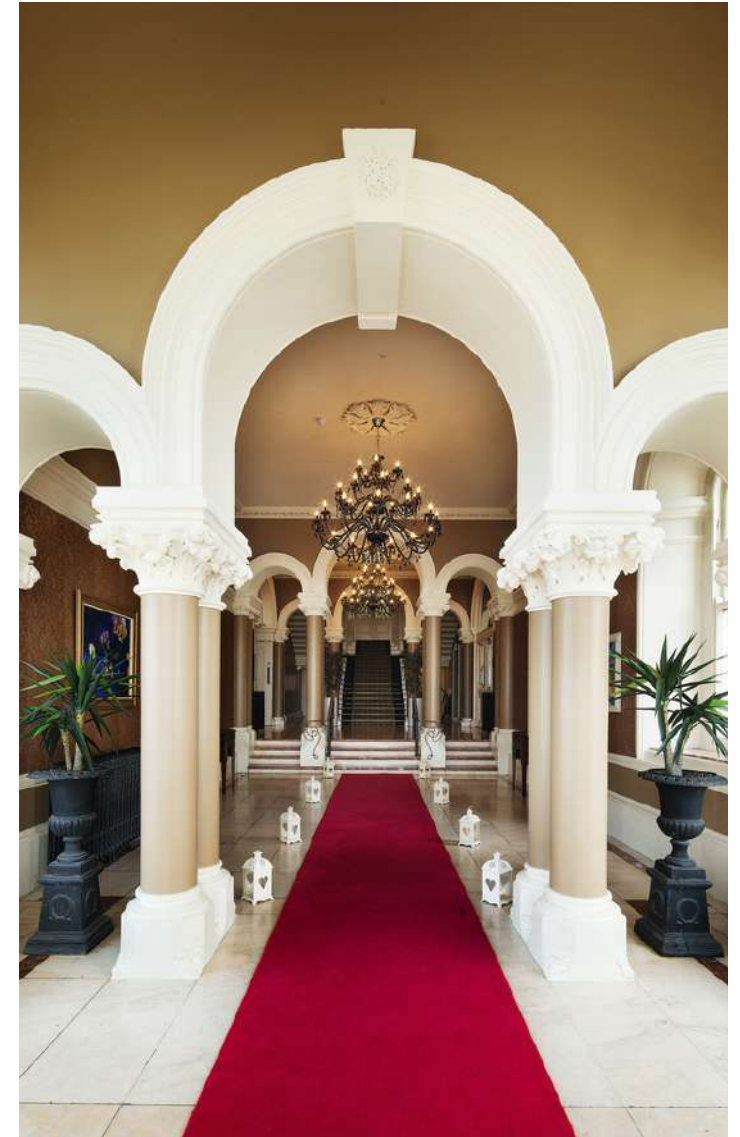
A Royal Wedding...

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 19th 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.



With our compliments....

Pre wedding, for you

Royal Pre-wedding Pampering Package in
sansanaSPA
Complimentary menu tasting
Complimentary 6 month membership to
Pier Health Club
Designated wedding co-ordinator



On the day

Red carpet arrival with a glass of champagne for the
Bride & Groom
Candelabras with mirror bases and tea lights
Complimentary chiavari chairs
Personalised table plan & menus
Use of traditional cake stand & knife
Microphone for speeches & toast
Luxurious surroundings for perfect pictures of your
special day
Special accommodation rates for your bridal party and
wedding guests
Residents have complimentary use of the Pier Health
Club
Complimentary car parking for all your guests
Arrivals reception all guests served in our private
Pavilion Lounge, Private Martello Lounge
Complimentary overnight stay in one of our Presidential
Suites for the couple

Post wedding

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



Packages....

Ruby Package

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 your guests:

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

Late Bar until 01:30

€82 per person

*Minimum numbers of 100 apply





Royal Package

Arrival Reception of Prosecco, Tea, Coffee & Scones

Platters of chefs selected Canapés for your guests

(3 per person)

5 Course Menu with choice on main course

Half bottle house wine per person with dinner

Evening Canapés for your guests:

Selection of Sandwiches, Caramelised onion & Herb infused

Sausage Rolls, Tiger Prawns in Filo Pastry with Sweet Chili

Dressing, Tea & Coffee

Late Bar until 01:30

€92 per person

*Minimum numbers of 100 apply



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

***** Your choice of soup *****

Roasted Irish Fillet of Beef, Bacon Wrapped Green Beans, Rosemary Roasted Potatoes 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

***** Your choice of desserts *****

Selection of Fine Teas & Gourmet Coffee



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 Crostin 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

***** Your choice of soup *****

Roasted Irish Fillet of Beef, Bacon Wrapped Green Beans 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

***** Your choice of dessert*****

Selection of Fine Teas & Gourmet Coffee

Choices....

Choice of Soup

- Cream of Vegetable
- Cream of Leek & Potato
- Cream of Tomato & Basil
- Carrot & Coriander
- Sweet Potato & Lemon Grass
- Curried Parsnip

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 Anglaise

Assiette of Desserts:

- Banoffee, Raspberry Cheesecake and Chocolate Mousse
(Supplement of €2.20 per person)

Cheese Course

- International Individual Cheese Plate - €47.00 per table



Optional extras....

Sweet Treats

Scones with Cream & Jam	€3.65 per person
Finger Sandwiches	€5.65 per person
Macaroons, Tea Cakes and Sweet Treats	€3.65 per person
Cupcakes	€3.15 per person
Mini Doughnuts and Hazelnut & Salted Caramel Muffins	€3.65 per person
Chocolate Covered Strawberries	€3.15 per person
Chocolate Covered Marshmallows	€3.15 per person

Selection of Hot & Cold Canapés

From €12.50 per platter

(Please speak to your co-ordinator for full canapé menu)

Mince Pies (seasonal)	€2.60 per person
Tapenade Platter (Sun-dried tomato, artichoke, black olive, goat cheese, walnut & apple spice hummus, assortment of bread and crackers)	€26.00 per platter



Little ones....

Starter

Fresh Fruit Skewer
Chefs Soup of the Day
Mini Caesar Salad

Mains

Chicken Goujons & Chips
Sausage & Chips
Cod Goujons & Chips
Pasta Bolognese

Dessert

Chocolate Brownie with Vanilla Ice Cream
Selection of Ice-Cream

Or half portion of adult meal

€15.75 per child



Nite Bite Options....

Fish & Chip Cones €4.75 per person
with Lemon and Tartar Sauce

Popcorn Chicken Cones €3.65 per person
with Choice of Ranch Dressing, Hot Sauce and BBQ

Hardy's Bar Chicken Wings €2.60 per person
with a Honey and Ginger infused Hot Sauce

Mini Cheese Burgers €3.65 per person
with Pickle and Classic American Mustard

Black Pudding Sliders €3.65 per person
with Apple Jam & Beetroot Aioli
Pork and Leek Cocktail Sausages €2.60 per person



Civil ceremonies....

The Royal Marine Hotel is fully registered and certified as a venue for Civil Ceremonies.

Plan your civil ceremony accordingly with a range of options and suites of various sizes that can accommodate large civil ceremonies or more intimate civil ceremonies.

We would be delighted to assist you in anyway with holding your Civil Ceremony here in the hotel followed by your wedding celebration.

Ceremony table floral arrangement

Choice of ceremony rooms depending on numbers

Chair covers

Red carpet

Prosecco Toast for B&G after ceremony

€400 ceremony package



Testimonials....

We had an amazing day. Everything was perfect from start to finish. The staff were incredible - particularly Prem, Roy and yourself! The food was also incredible - everybody was commenting on it and the room looked spectacular.

Cliona & Kevin

We had the best day! The staff at the Royal Marine were just amazing and put us at ease from the first meeting with them. They really worked hard to make our day feel individual and put so much effort into discussing things and making sure it all came together so well

Julianne & Nicholas

As for the day itself, it was better than I think we had both anticipated, and the staff were brilliant throughout the whole day. We could not have been happier, and the 3 nights we spent afterwards staying in the hotel were magic.

Eileen & Brian

