



ROYAL MARINE  
HOTEL

## *Weddings at the Royal Marine Hotel*

*Congratulations on your recent engagement*

*It All Begins Here....*



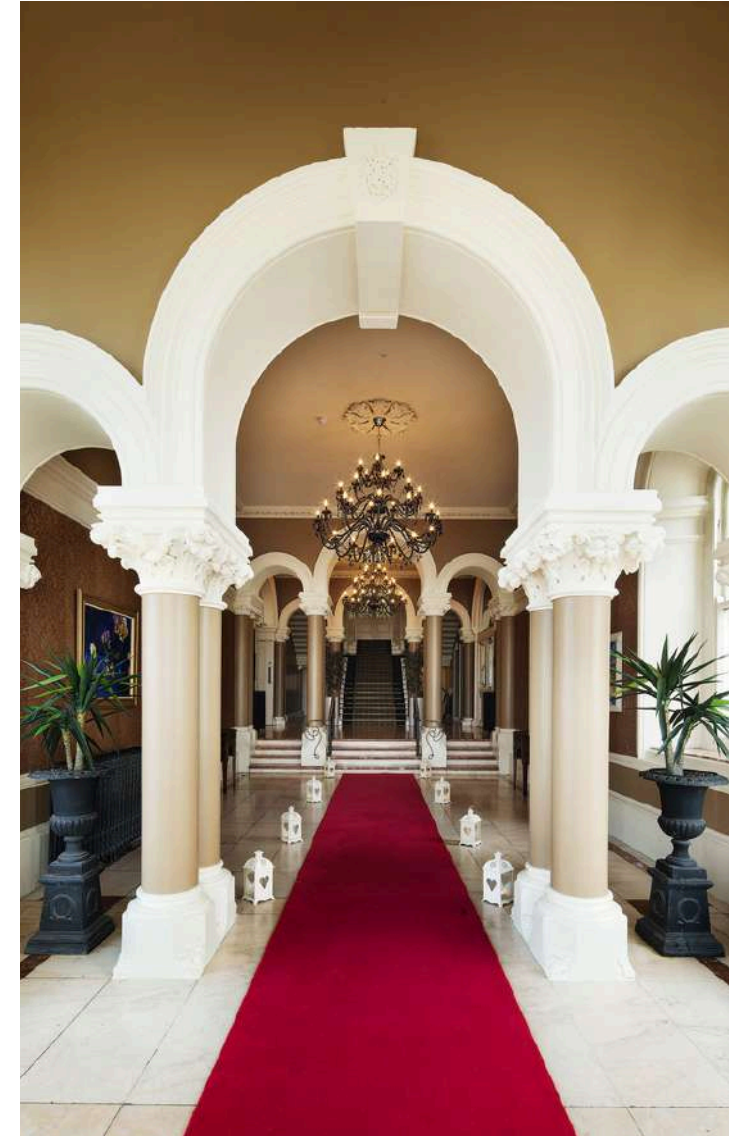
## *A Royal Wedding...*

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



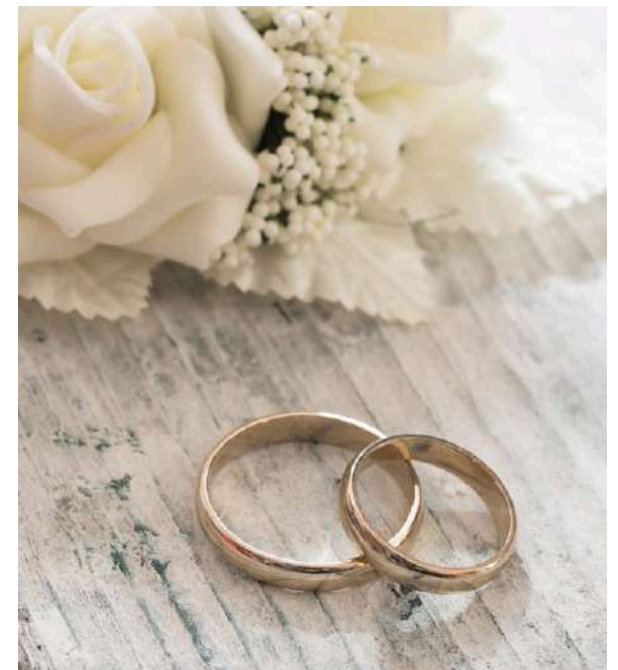
### **On the day**

Red carpet arrival with  
a glass of champagne for the wedding couple  
Silver candelabras  
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 wedding  
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  
Cherry Blossoms Tree\*\*

\*\*Upgrade option available

### **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

€99 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 and *Chocolate Petit Fours*

Half bottle house wine per person with dinner

Evening Canapés for your guests:  
Selection of Sandwiches, Hot Honey Chicken Bites, Spicy Potato  
Wedges, Cocktail Sausages, Tea & Coffee

Late Bar until 01:30

€112 per person

\*Minimum numbers of 100 apply



## *Sample Menu....*

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

Golden Puff Pastry Case, Chicken, Forest Mushroom and Sundried Tomato, Light Grain Mustard Cream Sauce

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

Grilled Asparagus, Honey Glazed Goats Cheese, Frisée and Grape And Cherry Tomato Salad, Honey Lemon and Thyme Dressing

Brie Cheese and Brandy Poached Pear Tart, with Brioche Crumb, Caramelised Red Onion, Basil Aioli

Smoked Chicken and Orange Salad with Mango Aioli, Frisee Lettuce, Almond And Roasted Red Pepper Citrus Salad

Vegan Roasted Beet and Citrus Salad with Asparagus Tips and Toasted Seeds, Balsamic Dressing

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

7oz Centre Cut Beef Fillet, on Roasted Parmesan and Celeriac Mash, Baby Carrot, Confit Garlic Clove, Thyme Jus and Basil Cress

Lemon and Olive Oil Roasted Seabass Fillet, Tender Stem Broccoli, Kale Mash, Smoked Bacon and Chive White Wine Cream Sauce

Slow Cooked Pork Belly, Champ Potato, Carrot Puree, Baby Leek, and Balsamic Apple Jus

Rack of Irish Lamb with Potato Dauphinois, Red Onion Confit and Roasted Baby Fennel, Rosemary Jus

Herb Marinated Salmon Darne, Crab Tomato and Whiskey Bisque, Whipped Potato, Buttered Baby Vegetables, Micro Fennel and Scallion Salad

Main course served with your Chef's choice of vegetables and potatoes

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

Selection of Fine Teas & Gourmet Coffee

## *Sample Vegetarian and Vegan....*

Grilled Cajun Cauli Steak, on Beetroot Hummus, Coriander Cress Salad  
Tagliatelle Verde, with Chive and Spinach Pesto , Char Grilled Red Onion  
and Tenderstem Broccoli

Grilled Aubergine on Cranberry and Almond Tabouleh, Chilli Rayu



## *Choices....*

### **Choice of Soup**

Cream of Vegetable

Cream of Leek and Potato

Sweet Potato and Lemon Grass

Curried Parsnip

Celeriac and Apple

Carrot and Coriander

### **Choice of dessert**

White Chocolate and Raspberry Crème Brulee, Bourbon Ice Cream

Baileys Cream Filled Choux Buns with Chocolate Sauce

Fresh Fruit Pavlova with Passionfruit and Vanilla Bean Anglaise

Baked Cheesecake, White Chocolate Soil, Hazelnut Ice Cream

## Optional extras....

### Sweet Treats

Scones with Cream & Jam	€3.50 per person
Finger Sandwiches	€5.65 per person
Macaroons, Tea Cakes and Sweet Treats	€3.65 per person
Cupcakes	€3.50 per person
Mini Doughnuts and Hazelnut & Salted Caramel Muffins	€3.25 per person
Chocolate Covered Strawberries	€3.50 per person
Chocolate Covered Marshmallows	€3.50 per person



### Selection of Hot & Cold Canapés

From €18.00 per person

(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

### **Mains**

Chicken Goujons & Chips  
Pork Sausages & Chips  
Cod Goujons & Chips

### **Dessert**

Chocolate Brownie with Vanilla Ice Cream  
Selection of Ice-Cream

Or half portion of adult meal

€17.50 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

Chiavari chairs

Red carpet

Prosecco Toast for wedding couple after ceremony

€400 ceremony package





## *Testimonials....*

*Myself and my wife celebrated our wedding in the Royal Marine hotel. It was a magnificent and magical day that we will both remember always. We always knew that we would be in good hands with the Royal Marine but they far exceeded our expectations.*  
*Victoria & Micheal*

*Our wedding reception at the Royal Marine Hotel was more than we could have hoped for. We were extremely grateful for their help. We would have no hesitation in recommending the Royal Marine Hotel to any couple looking for a venue for their celebration. It was a wonderful day and our guests have all told us how much they enjoyed it.*  
*Paloma & Kieran*

*We were so happy that we chose Royal Marine Hotel for our wedding. We were treated like royals and we got almost everything that we had requested. Staff always made sure that we were looked after and the guests and ourselves were very impressed with the hospitality and attentiveness of the staff.*  
*Ina & You*

