

Weddings
at
THE BANKING HALL

NASSAU PACKAGE

€155.00 per guest

Arrival Reception;
House Wine

House selection of fine teas and Arabica coffee
In-house baked biscuits

Four course dinner

Half bottle of House selected house wine per guest

Evening reception; sandwich platters, tea, coffee & home baked cookies

Bar extension

Red carpet arrival via the grand private College Street entrance to the Banking Hall

Dedicated Wedding Executive

Champagne for the happy couple on arrival

Crisp white linen, specially commissioned Banking Hall fine China and Waterford crystal glassware

Silver five-stemmed candelabra centrepieces, mirror bases and votive lighting

Personalised table plan & menus

Wedding cake stand & knife

Venue hire (based on minimum numbers)

Microphone for speeches

Complimentary menu tasting for two guests

Overnight stay in one of our stunning suites

Preferential accommodation rates for your guests

Dinner for two to celebrate your first anniversary

Weddings

at

THE BANKING HALL

NASSAU MENU

Choose one dish from each course to create your menu for the day

Supplements from €7.00 per person for additional options per course

Arrival Reception:

Glass of house wine

House selection of fine teas and Arabica coffee

In-house baked biscuits

Starters:

Chicken Caesar salad, dressed gem lettuce, shaved parmesan cheese & toasted croutons with bacon

Warm tomato, artichoke & goats curd tartlet, sweet onion jam & arugula salad

Caprese salad, sliced mozzarella & seasoned plum tomatoes, basil & spiced crumbs

Soups:

Creamy leek & potato soup, dried croutons

Heirloom tomato & basil soup, pesto oil

Roasted squash soup, toasted pumpkin seeds

Main courses:

Supreme of Irish chicken, fondant potato, steamed asparagus & smoked bacon

Thyme roasted pork fillet, Portobello mushroom with blue cheese, rooster potato & red wine reduction

Seared fillet of seabass, vegetable parcel, buttered potato & lemon butter sauce

Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan

Mushroom risotto, roasted wild mushrooms & shaved Grana Padano

Grilled aubergine, peppers & courgette ratatouille, vegetable parcel

Desserts:

Poached pear & almond tart, French vanilla ice cream

Bitter lemon tart, Chantilly cream & raspberry

Paris Brest, praline cream & berry compote

House selection of fine teas and Arabica coffee

Evening Reception Selection:

Selection of sandwiches to include;

Ham & Dubliner cheddar

Poached egg salad with peppered water cress

Tuna mayo salad

House selection of fine teas and Arabica coffee

In-house baked biscuits

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