

*Weddings*  
at  
THE BANKING HALL

**SUFFOLK PACKAGE**

**€179.00 per guest**

Arrival reception;  
Prosecco reception  
House selection of fine teas and Arabica coffee  
Selection of three canapés per guest

Four course dinner menu

Half bottle of House selected house wine per guest

Toast: glass of prosecco per guest

Evening reception

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*

*Room rental (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*

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## SUFFOLK 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:

House selection of fine teas and Arabica coffee

Selection of three canapés to include;  
Mini savoury tart, goat's cheese pearl, basil & pickled onion  
Irish smoked salmon, citrus sour cream on brioche  
Chicken tandoori skewer with raita dipping sauce

### 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

Irish smoked salmon, prawn & citrus potato salad, steamed asparagus

### Choose either a soup or sorbet intermedieate

#### Soups:

Creamy leek & potato soup, dried croutons

Heirloom tomato & basil soup, pesto oil

Roasted squash soup, toasted pumpkin seeds

Carrot & coriander soup

Celeriac & apple soup

#### Sorbets:

Strawberry Champagne

Passion fruit and mango

Lemon

Orange

Raspberry

### Main courses:

Roasted fillet of Irish beef, butter poached potato, seasonal vegetables & red wine reduction

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

Seared salmon, butter poached potato, confit fennel & saffron honey mustard sauce

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**SUFFOLK MENU (continued)**

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:

Mini dessert selection; chocolate opera slice, baked vanilla cheese cake, lemon tartlet with raspberries

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

Petits fours

Evening Reception Selection:

Honey and mustard glazed sausages

Garlic and rosemary baby potato wedges

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