

Weddings
at
THE BANKING HALL

TRINITY PACKAGE

€215.00 per guest

Arrival reception
Champagne reception
House selection of fine teas and Arabica coffee
Home-made scones served with fruit conserve and clotted cream
Freshly baked carrot cake & spiced pear sponge
&
Selection of five canapés per guest

Four course dinner menu to include a choice of two main courses

Half bottle of House selected premium wine per guest

Toast: drink of choice 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 four guests

Overnight stay in one of our stunning suites

Two complimentary Deluxe bedrooms

Preferential accommodation rates for your guests

Dinner for two to celebrate your first anniversary

The College Green Hotel Dublin
College Green, Westmoreland Street, Dublin, D02 HR67, Ireland
T: +353 1 6451000 E: weddings@thecollegegreenhotel.com

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TRINITY 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

Home-made scones served with fruit conserve and clotted cream
Freshly baked carrot cake and pear tart

&

Selection of five 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
Spiced crab mayonnaise on focaccia croute, roasted Spanish peppers
Fresh coriander and cumin spiced lamb koftas, pomegranate and mint dip

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

Panko crusted picked crab cake, peppered spinach & shallot lemon sauce

Choose either a soup or sorbet intermediate

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:

(Please choose two main course dishes)

Roasted rack of Irish lamb, aubergine caponata, steamed root vegetables & lamb jus

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

Roasted duck breast, braised red cabbage, poached potato, orange jus

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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TRINITY 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 ; banoffee choux, Sicilian lemon, strawberry & cream cheesecake
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
Plated selection of Irish cheeses, quince jelly, grapes & crackers (€4.00 supplement per person)
House selection of fine teas and Arabica coffee
Petit fours

Evening reception selection:

Southern fried chicken tenders
Atlantic cod fish bites
BBQ marinated chicken wings
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