

*Weddings*  
at  
THE BANKING HALL

**TRINITY PACKAGE**

**€185.00 per guest**

Arrival reception  
Champagne reception  
Westin 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 Westin 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 and place cards*

*Wedding cake stand and knife*

*Room rental (based on minimum numbers of 100 guests)*

*Microphone for speeches*

*Complimentary menu tasting for four guests*

*Overnight stay in the stunning College Suite overlooking Trinity College*

*Two complimentary Deluxe bedrooms*

*Preferential accommodation rates for your guests*

*Dinner for two to celebrate your first anniversary*

***Minimum numbers of 100 guests apply to the Banking Hall***

# Weddings

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THE BANKING HALL

## TRINITY MENU

*Choose one dish from each course to create your menu for the day  
Supplements apply for additional options per course*

### Arrival reception:

Westin selection of fine teas and Arabica coffee

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

&

Selection of five canapés to include;  
Basil wafer basket with goats cheese, pesto, sweet and sour red onions  
Smoked salmon pate on a home-made dill scone with lemon and chive soured cream  
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:

Classic marinated chicken Caesar salad, herbed croutons, aged parmesan cheese and crisp bacon lardons  
Golden panko crumbed fresh Kilkeel crab cake served with wilted baby spinach, lemon cream sauce and heirloom tomato salsa  
Baked warm tart with pearls of Irish goat's cheese, red onion marmalade, overnight tomatoes and a roasted garlic and thyme aioli  
Buffalo mozzarella salad served with plum tomatoes and fresh basil pesto, crisp focaccia croutons  
Parcel of oak smoked Irish salmon with a potato, dill and shrimp mousse, green asparagus spears, lemon and chive soured cream dressing

### Choose either a soup or sorbet intermediate

#### Soups:

Rooster potato and leek soup, herbed croutons  
Slow roast plum tomato soup, goat's cheese cream  
Roasted butternut squash soup, thyme cream  
Celeriac and blue cheese soup  
Carrot and parsnip soup, parsley cream

#### Sorbets:

Strawberry Champagne  
Passion fruit and mango  
Lemon  
Apple sorbet  
Wild blackberry

### Main courses:

*(Please choose two main course dishes)*

Rosemary and parmesan crusted rack of Irish Lamb, creamed dauphinoise potato, slow roast root vegetables, minted redcurrant jus  
Chargrilled fillet of Irish Beef, fondant potato, haricots verts wrapped in Parma ham, seasonal mushrooms, burgundy jus  
Lemon and herb marinated supreme of Irish chicken, fondant potato, buttered green asparagus, shallot, garlic and smoked bacon cream sauce  
Crisp Barbary duck breast and confit leg, cassoulet of puy lentil, braised red cabbage, orange jus  
Rosemary crusted pork tenderloin, gratin potato, fricassee of wild mushrooms and blue cheese, red wine jus  
Baked fillet of sea bass, saffron and sorrel cream sauce  
Pan seared fillet of Clare Island organic salmon, fennel and heirloom tomato cream sauce

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**TRINITY MENU (continued)**

Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan

Potato gnocchi, Portobello mushroom, tarragon, crozier blue cheese cream

Red lentil and butternut squash curry, braised basmati rice, natural yoghurt and naan

Desserts:

Assiette plate; white chocolate and raspberry mousse, opera gateaux, baked vanilla cheesecake

Warm pear and almond frangipane tart, mascarpone ice cream

Classic lemon curd tart, clotted cream, raspberries and toasted pistachios

Chocolate and praline mousse, amaretto anglaise, Chantilly cream

Assiette plate; chocolate cremeaux & sable biscuit, Sicilian lemon tart, strawberry & cream cheesecake

Plated selection of Irish and International cheeses, fruit chutney, water biscuits (€4.00 supplement per person)

Westin selection of fine teas and Arabica coffee

Petit fours

Evening reception selection:

Westin selection of fine teas and Arabica coffee

Home-made cookies

Mini Angus beef sliders with vintage cheddar & tomato relish

Succulent fish goujons

Honey and mustard glazed sausages

Garlic and rosemary baby potato wedges

Sticky buffalo chicken wings with blue cheese dip

Selection of sandwiches to include;

Baked ham, vintage cheddar and pickle

Free range egg and cress mayonnaise

Tuna, red onion and grain mustard

Turkey, pesto and salad