

*Weddings*  
at  
**THE BANKING HALL**

***Nassau Package***

*€115.00 per guest*

***Arrival reception***

*Wine reception*

*Westin selection of fine teas and Arabica coffee*

*Home-made scones served with fruit conserve and clotted cream*

***Four course dinner menu***

***Half bottle of Westin selected house wine 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 centerpieces, 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 two guests*

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

*Second night stay in a luxury Suite*

*Preferential accommodation rates for your guests*

*Overnight accommodation in a luxury Suite and dinner for two to celebrate your first anniversary*

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

# Weddings

at  
THE BANKING HALL

## Nassau Package 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*

### *Starters:*

*Classic marinated chicken Caesar salad, herbed croutons, aged parmesan cheese and crisp bacon lardons*

*Baked warm tart with pearls of Irish goat's cheese, red onion marmalade, overnight tomatoes and a roasted garlic and thyme aioli  
Toonsbridge mozzarella salad served with plum tomatoes and fresh basil pesto, crisp focaccia croutons*

### *Soups:*

*Rooster potato and leek soup, herbed croutons*

*Slow roast plum tomato soup, goat's cheese cream*

*Roasted butternut squash soup, thyme cream*

### *Main Courses:*

*Lemon and herb marinated supreme of Irish chicken, fondant potato, buttered green asparagus, shallot, garlic and smoked bacon cream sauce*

*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*

### *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:*

*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*

*Westin selection of fine teas and Arabica coffee*

### *Evening Reception Selection:*

*Westin selection of fine teas and Arabica coffee*

*Home-made cookies*

*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*