

Weddings

at

THE BANKING HALL

Trinity Package

€165.00 per guest

Bagpiper to welcome your guests to the Banking Hall

or

Harpist to serenade your guests during the arrival reception

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 and spiced pear sponge

&

Selection of five canapés per guest

Four course dinner menu

Half bottle of Westin selected premium wine per guest

Toast: drink of choice per guest

Chivari chairs or chair covers

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 four guests

Overnight stay in the stunning College Suite overlooking Trinity College

Second night stay in a luxury Suite

Two complimentary Deluxe bedrooms

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

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Trinity 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

Freshly baked carrot cake and spiced pear sponge

&

Selection of five canapés per guest to include;

Basil wafer basket with goat's cheese, pesto, sweet and sour red onions

Smoked salmon pâté 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

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

Parcel of oak smoked Irish salmon with a potato, dill and shrimp mousse, green asparagus spears, lemon and chive soured cream dressing

Golden panko crumbed fresh Kilkeel crab cake served with wilted baby spinach, lemon cream sauce and heirloom tomato salsa

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 cheesesoup

Carrot and parsnip soup, parsley cream

Sorbets:

Strawberry Champagne

Passion fruit and mango

Lemon

Apple sorbet

Wild blackberry

Main Courses:

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 lentils, 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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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 and 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 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