

# *Weddings*

at

THE BANKING HALL

## Nassau Package

€109.00 per guest

### *Arrival Drinks Reception*

*Wine Reception*

*Tea & Coffee*

*Home-made Scones served with Fruit Conserve & Clotted Cream*

### *Four Course Dinner Menu\**

*Half Bottle of House Wine per person*

*Evening Reception Food served with Tea & Coffee*

*Bar Extension*

*\*Set Menu based on one choice per course – supplements apply for additional choices per course*

### *Your Package also includes;*

*Red Carpet arrival via the private College Street Entrance*

*Champagne for the happy couple on arrival*

*Crisp white linen*

*Silver 5-stemmed Candelabras*

*Wedding Cake Stand & Knife*

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

*Complimentary Menu Tasting for two guests*

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

*Second night stay in a luxury bedroom*

*Preferential accommodation rates for your guests*

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

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### Nassau Menu

#### *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 Course:*

*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*

#### *Dessert:*

*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*

#### *Tea & Coffee*

#### *Evening Reception Selection*

*Tea & 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*