



IVEAGH

GARDEN HOTEL

*Wedding Brochure*



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## YOUR WEDDING DAY

Here at the Iveagh Garden Hotel, we know that your Wedding Day is as unique as you are. That's why we commit time to each of our couples to ensure we create a day that celebrates your personalities and design flair. Our flexible packages and wedding suites will help you in creating your individual vision to celebrate your love.

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## THE IVEAGH SUITE

Step back in time to the roaring 1920s with the Gatsby inspired Iveagh Suite. Featuring bespoke furnishings, our gold leaf bar and black & white marble floor, the suite creates an air of glamour and sophistication for every event. This elaborate space is ideal for hosting banquet receptions for up to 80 guests in opulent luxury. Or for more relaxed celebrations, invite up to 150 of your nearest and dearest to party the night away with our delicious cocktails and signature sharing boards.



# WEEKEND WEDDING PACKAGE

Minimum numbers of 60, Maximum number of 80 adult guests apply

€189 PER GUEST

FRIDAY & SATURDAY

## ROOM HIRE

## YOUR ARRIVAL RECEPTION

## YOUR WEDDING BANQUET

## PACKAGE INCLUDES

A Complimentary Night in  
the Presidential Suite

Prosecco Reception

Freshly Baked Breads

Your Evening Reception

Two Complimentary

Choice of Canapes  
(3 Choice)

5-Course Banquet Menu

Signature Sharing  
Platters/Sandwich Platters  
(4 Choice)

Bedrooms for your Guests

Freshly Brewed Tea &  
Filtered Coffee

Half Bottle of Selected  
House Wine per Guest

Personalised Menus and  
Table Plan

Room Hire of the Iveagh  
Suite

Prosecco Toast

Cake Stand & Cake Knife



# CANAPES

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PLEASE CHOOSE 3 FROM THE BELOW LIST

BALLYCOTTON OAK SMOKED SALMON ON BROWN SODA BREAD WITH A WASABI &  
TROUT CAVIAR

(Gluten, Fish, Milk, Eggs, Mustard)

DUCK LIVER MOUSSE WITH POACHED PEAR RELISH

(Gluten, Sulphites, Milk, Eggs)

GOAT CHEESE WITH PICKLED BEETROOT & CANDIED WALNUTS

(Gluten, Milk, Sulphites, Walnuts)

ASIAN BEEF WITH TOASTED SESAME SEED, SOYA & CORIANDER

(Gluten, Soya, Sesame, Sulphites)

DRESSED CRAB

(Crustaceans, Gluten, Egg, Mustard)

TANDOORI CHICKEN WITH MANGO CHUTNEY & YOGURT

(Milk)

MEDITERRANEAN VEGETABLE TARTAR WITH PESTO & SOURDOUGH CROUTON

(Gluten, Nuts, Milk)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA & DONEGAL RAPESEED OIL

(Milk, Nuts, Gluten)

PRAWN SPRING ROLL WITH THAI BASIL

(Gluten, Eggs, Crustaceans, Sulphites)

GRILLED CHICKEN CAESAR

(Gluten, Egg, Milk, Mustard, Fish, Sulphites)

# WEDDING MENU SELECTOR

## SOUP

HOMEMADE SOUP WITH ARTISAN BREAD

(Gluten, Celery, Bread May Contain Nuts)

## STARTERS

(CHOOSE 2)

### DUCK RILLETTE

Confit Duck Rillettes Leg, Mango Puree  
Watercress, Black Pudding & Hamhock  
Croquette, Toasted Almonds

(Tree nuts, Celery, Soya, Gluten, Milk, Egg,  
Sulphites)

### CRAYFISH BOWL

North Atlantic Crayfish Tail, Baby Gem, Irish  
Whiskey, Mary Rose Sauce, Irish Soda Bread  
(Milk, Crustacean, Egg, Mustard, Gluten)

### GOATS CHEESE

Fivemiletown Goat Cheese Mousse, Texture  
of Beetroot, Candied, Walnuts, Sourdough  
Croutons

(Milk, Nuts, Gluten, Sulphites)

## MAIN COURSE

(CHOOSE 2)

### O'MAHONY'S SIRLOIN OF BEEF

Cooked Medium, Cep Puree, Horseradish Mash, Red  
Wine Jus

(Sulphites, Milk, Celery)

### ROAST FILLET OF HAKE

Chargrilled Baby Potatoes, Asparagus, Mild Curry  
Cream

(Sulphites, Celery, Milk, Fish)

### BREAST OF IRISH CHICKEN

Cream Mash, Butternut Squash Puree, Wild  
Mushroom Sauce

(Milk)

### RUMP OF LAMB

Crushed Sweet Potatoes & Turnips, Garlic Puree,  
Sherry Jus

(Milk, Sulphites, Celery)

(All Main Courses served with Roasted Root  
Vegetables and Baby Potatoes)

## DESSERT

(CHOOSE 2)

### WARM APPLE CRUMBLE

Crème Anglaise, Strawberry, Vanilla Ice Cream  
(Gluten, Milk, Eggs, Sulphites)

### LEMON TART

Raspberries & Clotted Cream  
(Gluten, Egg, Milk)

### DECONSTRUCTED MIXED BERRY CHEESECAKE

(Gluten, Milk, Eggs)

### IVEAGH GARDEN HOTEL DESSERT ASSIETTE

Lemon Meringue (Gluten, Milk, Egg)

Chocolate Marquise (Gluten, Milk, Egg, Nuts)

Strawberry Cheesecake (Gluten, Milk, Eggs,  
Sesame)

Freshly Brewed Tea or Filtered Coffee  
Petit Fours

# SIGNATURE SHARING PLATTERS

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PLEASE CHOOSE 4 FROM THE BELOW LIST  
(SERVED UP UNTIL 10PM)

**WORCESTER GLAZED COCKTAIL SAUSAGES**  
(Gluten, Fish)

**SPICY CHICKEN WINGS**  
(Milk)

**VEGETABLE SPRING ROLLS**  
(Soya, Peanut, Gluten, Sulphites, Sesame)

**SWEET POTATO FRIES**

**MINI ANGUS SLIDERS**  
(Gluten, Egg, Mustard, Milk, Sulphites)

**CHICKEN GOUJONS**  
(Gluten, Egg, Milk)

WE CATER FOR ALL DIETARY REQUIREMENTS AS LONG AS THIS IS COMMUNICATED IN ADVANCE

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**ALL PLATTERS ARE SERVED WITH:**

**Garlic Mayo**  
(Eggs, Milk, Mustard)

**Blue Cheese Dip**  
(Eggs, Milk, Mustard)

**Sweet Chilli Aioli**  
(Eggs, Milk, Mustard)

# SANDWICH PLATTERS

PLEASE CHOOSE 4 FROM THE BELOW LIST

(SERVED AFTER 10PM)

EGG & CUCUMBER CRESS

(GLUTEN, EGG, MILK, MUSTARD)

BEEF, HORSERADISH & RED ONION MARMALADE

(GLUTEN, SULPHITES, MILK, MUSTARD)

CHICKEN CAESAR

(GLUTEN, EGG, MUSTARD, FISH, MILK)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA, PESTO

& MIX LEAF

(GLUTEN, MILK, NUTS)

PASTRAMI WITH WHOLEGRAIN MUSTARD

MAYONNAISE

(GLUTEN, EGG, MUSTARD, MILK)

HAM & CHEESE WITH BRANSTON PICKLE

(MILK, GLUTEN, SULPHITES)

OPEN SANDWICHES

SMOKED SALMON

(GLUTEN, MILK, FISH)

CRAB & CRAYFISH

(GLUTEN, EGG, CRUSTACEANS, FISH, MUSTARD)

FIVE MILE TOWN GOAT CHEESE

(GLUTEN, MILK, NUTS, SULPHITES)

CORONATION CHICKEN

(GLUTEN, EGG, MILK, MUSTARD, CELERY)

AVOCADO, HEIRLOOM TOMATO, PESTO &

BUFFALO MOZZARELLA

(GLUTEN, MILK, NUTS)

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# WEDDING SOIRÉE PACKAGE

MINIMUM NUMBERS OF 80, MAXIMUM NUMBER OF 150 ADULT GUESTS APPLY.

€99 PER GUEST  
FRIDAY & SATURDAY

## PACKAGE INCLUDES

A Complimentary Night in  
the Hotel

Room Hire of The Iveagh  
Suite

Cake Stand & Cake Knife

## YOUR RECEPTION

Prosecco Reception

Choice of Canapes (3 Choice)

Freshly Brewed Tea & Filtered Coffee

## EVENING DINING

Miniature Bowls  
(3 Choice, 3 Bowls per person)

Dessert Canapes



# CANAPES

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BALLYCOTTON OAK SMOKED SALMON ON BROWN SODA BREAD WITH A WASABI &  
TROUT CAVIAR

(Gluten, Fish, Milk, Eggs, Mustard)

DUCK LIVER MOUSSE WITH POACHED PEAR RELISH

(Gluten, Sulphites, Milk, Eggs)

GOAT CHEESE WITH PICKLED BEETROOT & CANDIED WALNUTS

(Gluten, Milk, Sulphites, Walnuts)

ASIAN BEEF WITH TOASTED SESAME SEED, SOYA & CORIANDER

(Gluten, Soya, Sesame, Sulphites)

DRESSED CRAB

(Crustaceans, Gluten, Egg, Mustard)

TANDOORI CHICKEN WITH MANGO CHUTNEY & YOGURT

(Milk)

MEDITERRANEAN VEGETABLE TARTAR WITH PESTO & SOURDOUGH CROUTON

(Gluten, Nuts, Milk)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA & DONEGAL RAPESEED OIL

(Milk, Gluten, Nuts)

PRAWN SPRING ROLL WITH THAI BASIL

(Gluten, Crustaceans, Eggs, Sulphites)

GRILLED CHICKEN CAESAR

(Gluten, Egg, Milk, Mustard, Fish, Sulphites)

# MINI BOWLS

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CHOOSE 3, 3 BOWLS PER PERSON

BRAISED BEEF STROGANOFF WITH PILAF RICE & CAPER BERRY  
*(Sulphites, Milk, Mustard, Celery)*

CHICKEN SERVED WITH CHORIZO & HERB CREAM & SAFFRON RICE  
*(Milk)*

CRISPY SKINNED SALMON WITH CHARGRILLED NEW POTATO & SALSA VERDE  
*(Fish)*

SEAFOOD PIE WITH CREAMY MASH POTATO & PEA SHOOTS  
*(Fish, Crustaceans, Milk, Molluscs, Celery)*

CHICKEN CURRY  
*(Celery, Sulphites)*

PRAWN THAI GREEN CURRY WITH LEMON RICE  
*(Crustaceans, Celery, Sulphites)*

PENNE PASTA WITH WILD MUSHROOM, PARMESAN CHEESE & TRUFFLE OIL  
*(Gluten, Milk, Egg)*

TRADITIONAL IRISH STEW WITH FRESH PARSLEY  
*(Sulphites, Celery)*

SHEPHERDS PIE WITH ROOT VEGETABLES  
*(Sulphites, Milk, Celery)*

