



WEDDINGS

AT DUNBOYNE CASTLE HOTEL & SPA

Celebrate the special day you've always dreamed of at Dunboyne Castle Hotel & Spa, a charming restored Georgian house and new contemporary wings, blended to create a modern classic. An impeccable venue for elegant weddings in the historic heart of Meath.

Nestled on 21 lush green acres, yet just 20 minutes from Dublin city Centre, Dunboyne Castle Hotel has a gorgeous range of spaces for weddings of all sizes and styles. The hotel's main ballroom, Tara Suite, with its classic glamour, caters for weddings up to 220 guests.

For more intimate celebrations the imposing original three-storey, Georgian house, has a selection of fine spaces at entrance hall level, each with pretty stucco plasterwork cornices, creating a magical backdrop to an exclusive occasion. These beautiful spaces are also an option for a memorable pre wedding drinks reception.

While offering a choice of rooms for ceremonies and blessings, Dunboyne Castle Hotel & Spa is also situated close to a number of picturesque churches including St. Peter & Paul Church in Dunboyne Village, St. Mochta's in Porterstown & Kilbride Church amongst others.

Wedding packages at Dunboyne Castle Hotel & Spa include menus designed by our Executive Chef who creates innovative and delicious food from the abundance of excellent local produce. There are also plenty of options to choose from when planning celebrations and gatherings before and after your special day, from rehearsal dinners to BBQs.

With our dedicated wedding coordinator at your service to ensure every element of this most important day is absolutely seamless, and the picturesque gardens and grounds perfect for timeless wedding photographs.

We would love to help you celebrate the most important day of your life here at Dunboyne Castle Hotel & Spa.



THE BUTLER PACKAGE

ALL INCLUSIVE PACKAGE OF
€ 85.00 per guest Friday - Saturday / € 72.00 per guest Sunday to Thursday

Arrival Drinks Reception of prosecco
(based on 1 glass of prosecco per person)
Champagne on arrival for the wedding couple
Freshly Brewed Tea & Coffee served with Chef's Choice Canapés and Homemade Cookies on arrival
Four Course Dinner Menu with choice of main course
Half Bottle of House Wine per Person
Evening Reception Food (selection of sandwiches, cocktail sausages, tea & coffee)
Bar Extension (until 2am Friday & Saturday, 1am midweek)



Red Carpet Welcome on Arrival to the Historic Old House
Dedicated Wedding Planner
Personalised menus and table plan
Sterling Silver Candelabras with tealights and mirror bases on all tables
Crisp table linen and chair covers
Wedding Cake stand and knife
Microphone and PA System for Speeches
Private use of the Library in the Old House for the wedding party arrival drinks
Car Parking
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests
Complimentary overnight stay in the Synolda Suite for the Wedding Couple
on their Wedding Night
Complimentary Deluxe Rooms for Parents of the Couple on the Wedding Night
Preferred accommodation rates for Wedding Guests
One wedding per day policy

Based on minimum numbers of 130 in The Tara Suite on Friday & Saturday
100 guests on Thursdays and 80 guests Sunday to Wednesday
Minimum numbers increase to 150 on Bank Holidays and from December 27th to 31st



THE FRANCINI PACKAGE

ALL INCLUSIVE PACKAGE OF
€ 90.00 per guest Friday - Saturday / € 78.00 per guest Sunday to Thursday

Arrival Drinks Reception of prosecco
(based on 2 glasses of prosecco per person)
Champagne on arrival for the wedding couple
Freshly Brewed Tea & Coffee served with Chef's Choice Canapés and Homemade Cookies on arrival
Four Course Dinner Menu with choice of main course
Half Bottle of House Wine per Person
Evening Reception Food
(selection of sandwiches, cocktail sausages and bacon butties served with tea & coffee)
Prosecco toast
Bar Extension (until 2am Friday & Saturday, 1am midweek)



Red Carpet Welcome on Arrival to the Historic Old House
Dedicated Wedding Planner
Personalised menus and table plan
Sterling Silver Candelabras with tealights and mirror bases on all tables
Crisp table linen and chair covers
Fairylight back drop
Wedding Cake stand and knife
Microphone and PA System for Speeches
Private use of the Library in the Old House for the wedding party's arrival drinks
Car parking
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests
Complimentary overnight stay in the Synolda Suite for the Wedding Couple
on their Wedding Night
Complimentary Deluxe Rooms for Parents of the Couple on
the Wedding Night Preferred accommodation rates for Wedding Guests
Complimentary Anniversary Stay of One Night's Bed & Breakfast
One wedding per day policy

Based on minimum numbers of 130 in The Tara Suite on Friday & Saturday
100 guests on Thursdays and 80 guests Sunday to Wednesday
Minimum numbers increase to 150 on Bank Holidays and from December 27th to 31st



THE SYNOLDA PACKAGE

ALL INCLUSIVE PACKAGE OF
€ 100.00 per guest Friday - Saturday / € 88.00 per guest Sunday to Thursday

Arrival Drinks Reception of prosecco
(based on 2 glasses of prosecco per person)
Champagne on arrival for the wedding couple
Freshly Brewed Tea & Coffee served with a choice of 3 Canapés and Homemade Scones on arrival
Four Course Dinner Menu with choice of main course, to include Fillet of Beef, Rack of Lamb or Sea Bass
Half Bottle of House Wine per Person
Evening Reception Food
(Choice of 3 items served with tea & coffee)
Toast Drink of Choice
Bar Extension (until 2am Friday & Saturday, 1am midweek)



Red Carpet Welcome on Arrival to the Historic Old House
Dedicated Wedding Planner
Personalised menus and table plan
Sterling Silver Candelabras with tealights and mirror bases on all tables
Crisp table linen and chair covers
Fairylight back drop
Wedding Cake stand and knife
Microphone and PA System for Speeches
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Complimentary Menu Tasting for Two Guests
Complimentary overnight stay in the Synolda Suite for the Wedding Couple
on their Wedding Night
Complimentary Deluxe Rooms for Parents of the Couple on
the Wedding Night Preferred accommodation rates for Wedding Guests
Complimentary Anniversary Stay of One Night's Bed & Breakfast
One wedding per day policy

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100 guests on Thursdays and 80 guests Sunday to Wednesday
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WEDDING MENUS

CREATED ESPECIALLY FOR YOUR SPECIAL DAY

John Burke, our Executive Chef, and his culinary team have created our wedding menus utilising the finest seasonal products. The menus are strongly influenced by our culinary team's shared passion for using first class ingredients. All of our dishes are prepared and presented with creativity and flair. In the lead up to your wedding, your wedding planner will discuss menu options with you and assist with choosing the menu for your special day. We offer a menu tasting where you can sample your chosen menu before your wedding celebration.

SELECTION OF CANAPÉS

HOT SELECTION

Goat's Cheese Bon Bons
Thai Style Prawns
Tandoori Chicken Skewer
Vegetable Samosas
Mini Lamb Kofta
Curried Sausage Roll Bites
Grilled Feta Cheese & Green Olive Crostini

COLD SELECTION

Angus Roast Beef & Horseradish, Irish Treacle Brown Bread
Irish Smoked Salmon & Cream Cheese, Guinness Brown Bread
Roulade Blue Cheese & Grape Crostini
Chicken Liver Parfait, Red Onion Marmalade
Mozzarella & Parma Ham Bite
Irish Brie & Pickle Croute

SWEET SELECTION

Macaroons
Mini Cupcakes
Mini Doughnuts



WEDDING MENUS

Choose One Starter, One Soup or Sorbet, Two Main Courses & One Dessert

STARTERS

Warm St. Tola Goat's Cheese Salad, Red Onion Salsa,
Candied Beetroot, Crumbled Hazelnuts, Toasted Crouton, Hazelnut & Cherry Dressing

Slow Cooked Pork Belly, Celeriac Purée,
Shredded Apple & Walnut Salad

Tian of Crab & Avocado Purée,
Lemon & Chive Cream, Fresh Garden Leaves

Chicken Caesar Salad
Warm Grilled Chicken Breast, Crispy Bacon, Baby Gem Lettuce, Parmesan,
Croutons & Caesar Dressing

Prawn Cocktail
Baby Gem Lettuce, Marie Rose Sauce

Chicken & Mushroom Fricassée
Served in a Warm Puff Pastry Shell with Crushed Basil Pesto

Warm Smoked Chicken & Salted Pistachio Nut Salad
Semi Sundried Tomato Tapenade & Raspberry Vinaigrette

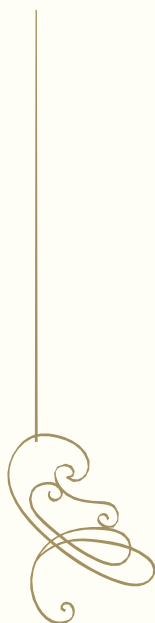
Confit of Duck Leg
Braised Red Cabbage, Honey & Thyme Jus

Thai Fish Cake Flavoured with Lemon Grass
Julienne of Asian Vegetables, Mango & Coriander Salsa

SOUPS

Cream of Vegetable, Parsley Cream
Roasted Mediterranean Vegetable
Sweet Potato, Smoked Bacon Roast
Butternut Squash with Hazelnut Oil
Forest Mushroom, Tarragon
Roasted Pepper with Chorizo
Leek and Potato
Cauliflower, Parmesan Croutons
Garden Pea & Mint

All soups are gluten free





SORBETS

Lemon, Thyme
Green Apple
Raspberry, Gin
Passion Fruit, Mango
Lime, Ginger

MAIN COURSES

Roast Prime Sirloin of Irish Beef
Braised Shallot, Red Wine & Thyme Jus

Roast Rack of Herb Crusted Irish Lamb**
Basil Infused Ratatouille Vegetables, Roasted Garlic Jus

Grilled 8oz Fillet of Irish Angus Beef**
Gratin Potatoes, Shallot & Butter Spinach, Jameson Whiskey & Wild Mushroom Sauce

Corn Fed Chicken Supreme
Apricot & Goats Cheese Stuffing, Champ Mashed Potato, Chicken Jus

Breast of Barbary Duck
Braised Red Cabbage, Five-Spice & Plum Jus

Oven Roasted Breast of Turkey & Limerick Baked Ham
Sage Stuffing, Cranberry Sauce

Seared Fillet of Atlantic Salmon
Wilted Bok Choi, Lime & Chive Butter Sauce

Grilled Fillet of Hake
Pancetta Crust, Parsnip Purée, Spring Onion & Verjus Sauce

Pan Seared Fillet of Seabass Creamed
Sautéed New Potato, Smoked Bacon Lardons, Buttered Greens, Lobster & Vanilla Jus


Vegetarian Options

Thai Green Vegetable Curry
Basmati Rice & Coriander Bread

Vegetable Puff Pastry Pithivier
Celeriac, Mushroom, Leek, Blue Cheese Sauce

Baked Goats Cheese Tartlet
Roast Mediterranean Vegetables

Asparagus Risotto
Dressed Greens & Parmesan Shavings



All main courses are served with Fresh Market Vegetables and Roast Potatoes

**Denotes main courses included in the Synolda Wedding Package only





DESSERTS

Served with Freshly Brewed Tea & Coffee

Dunboyne Profiterole Pyramid
Warm Belgian Chocolate Sauce & Vanilla Cream

Warm Apple & Raisin Crumble
Vanilla Ice Cream

Warm Chocolate & Walnut Brownie
Toffee Ice-Cream

Banana & Peanut Butter Delice
White Chocolate Ice Cream

Tiramisu with Tia Maria & Café Reduction
Praline Ice Cream

Salted Caramel Cheesecake
Caramel Sauce & Honeycomb Shards

Individual Meringue
Chantilly Cream, Fresh Seasonal Fruits

Assiette Plate

Choose 3 Miniature Desserts from the following:

White Chocolate & Raspberry Mousse

Strawberry Cheesecake

Lemon Cheesecake

Apple Pie

Fresh Fruit Meringue

Chocolate Brownie

Chocolate Profiterole

Ice Cream in a Chocolate Wafer Basket

Boyne Valley Cheese Board
Crackers, Grapes, Chutney □32.00 per Board
One per table recommended

Alternative meals can be offered for specific dietary requirements. Please inform your wedding planner in advance of any of your guests' allergies or specific dietary requirements.

All our meat & fish is of Irish origin & tracked from farm/sea to plate.





EVENING FOOD

Served with Freshly Brewed Tea and Coffee

Honey & Mustard Glazed Cocktail Sausages

Selection of Gourmet Sandwiches

Bacon Butties

Vegetable Spring Rolls

Fish & Chip Cones Chicken

Goujons & Chip Cones

Beef Sliders

EVENING FOOD PACKAGE INCLUSIONS

The Butler Package is inclusive of Cocktail Sausages & Gourmet Sandwiches

The Francini Package is inclusive of Gourmet Sandwiches, Cocktail Sausages & Bacon Butties

The Synolda Package is inclusive of a choice of three evening food items

Additional evening food items may be added to each package and are priced individually

ADDITIONAL CHOICES & SUPPLEMENTS

€ 2.50 per person supplement per additional choice of canapé

€ 12.00 per person supplement per additional main course

€ 6.00 per person supplement per additional dessert



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