



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 award-winning Executive Chef John Nagle, 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
€79.00 PER GUEST Friday - Saturday / €66.00 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's arrival drinks
Car parking
Complimentary access to Moposa, the award winning online wedding planning service
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests
Complimentary Bridal 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
€85.00 PER GUEST Friday - Saturday / €71.00 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
Complimentary access to Moposa, the award winning online wedding planning service
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests
Complimentary Bridal 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
€92.00 PER GUEST Friday - Saturday / €77.00 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
Private use of the Library in the Old House for the wedding party's arrival drinks
Car parking
Complimentary access to Moposa, the award winning online wedding planning service
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests
Complimentary Bridal 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





WEDDING MENUS

CREATED ESPECIALLY FOR YOUR SPECIAL DAY

John Nagle, 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 BonBons
- Thai Style Prawns
- Tandoori Chicken Skewer
- Vegetable Samosas
- Mini Lamb Kofta
- Black Pudding & Apple Tartlet
- Mini Pizzas
- 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

- Macarons
 - Sweet Cream Cones
 - Mini Cupcakes
 - Mince Pies
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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, Irish Smoked Salmon,
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 & Smoked Pancetta Mille-Feuille
Basil & Rocket Pesto

Smoked Skeaghanore Duck Breast
Grill Fig Salad, Toasted Hazelnuts, Orange Segments

Confit of Duck Leg Rilette
Toasted Brioche, Red Onion & Port Marmalade

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

Curried Butternut Squash

Forest Mushroom, Tarragon

Red Pepper and Plum Tomato

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

Roast Supreme of Chicken Wrapped in Smokey Bacon
Champ Potatoes, Herb Stuffing, Clonakilty Black Pudding Croquette, Chasseur Sauce

Breast of Barbary Duck
Braised Red Cabbage, Baby Heritage Carrots, Cointreau, Five-Spice & Plum Jus

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

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

Grilled Fillet of Hake
Cassoulet of Mixed Beans & Chorizo Sausage, Light Prosecco Cream

Pan-fried Fillet of Monkfish**
Creamed Leek & Parma Ham, Red Pepper Coulis

Vegetarian Options
Thai Green Vegetable Curry
Basmati Rice & Coriander Bread

Pan-Fried Gnocchi with Sun-Dried Tomato,
Basil, Kalamata Olives & Aged Parmesan

Roast Stuffed Red Pepper with Herb Risotto
Roast Mediterranean Vegetables

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 and Coffee

Dunboyne Mess

Lime Meringue, Chocolate Brownie Crumble, Fresh Berry Compote & Cream,
Toasted Praline, Honeycomb Ice Cream & Vanilla Biscuit

Warm Apple & Raisin Crumble
Vanilla Ice Cream

Warm Chocolate & Walnut Brownie
Salted Butter & Toffee Ice-Cream

Pistachio & Milk Chocolate Delice
White Chocolate Sauce

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

White & Dark Chocolate Mousse

Strawberry Tartlet

Lemon Tart

Strawberry Cheesecake

Lemon Cheesecake

Apple Pie

Fresh Fruit Meringue

Tiramisu

Chocolate Brownie

Baileys Cheesecake

Chocolate Profiterole

Ice Cream in a Chocolate Wafer Basket

Great Irish Cheese Board

Crackers, Grapes, Chutney €30.00 per Board

One per table recommended

Petit Fours - Chef's Smashed Chocolate €2.50 per person

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

Cocktail Sausages
Selection of Gourmet Sandwiches
Bacon Butties
Mini Pizzas
Vegetable Spring Rolls
Fish & Chip Cones
Chicken Goujons
Mini Burgers

EVENING FOOD PACKAGE INCLUSIONS

The Butler Package is inclusive of cocktail sausages and gourmet sandwiches

The Francini Package is inclusive of gourmet sandwiches, cocktail sausages and 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

€1.00 per person supplement per additional choice of canapé

€10.00 per person supplement per additional main course

€5.00 per person supplement per additional dessert

€5.00 per person supplement per additional course (e.g. to offer a soup or a sorbet course)



PRE-DINNER DRINKS RECEPTION

- Freshly Brewed Tea & Coffee - included in package
- Prosecco, one glass per person - included in package
- Homemade Cookies - included in package
- Chef's Selection of Canapés, 3 per person - included in package

SPECIAL DRINKS & MENU OPTIONS

Enhance your drinks reception with a selection of one of our seasonal beverages. Your dedicated Wedding Planner will assist you with your selections and will be happy to discuss any special requests or requirements that you may have.

Arrival Drink Options

- Dressed Pimm's €7.00 per person
- Mulled Wine €6.50 per person
- Champagne Cocktails (Kir Royale, Bellini) €8.00 per person
- Castle Cocktails (Garden Elixir, Elderflower Collins) €9.00 per person
- Castle Summer Punch (contains alcohol) €8.00 per person
- Castle Summer Fruit Punch (non-alcoholic) €6.00 per person
- Drink of choice - on consumption
- Full Bar - on consumption
- Selection of Red & White Wine from €26.00 per bottle
- Champagne from €85.00 per bottle

Wine Selection

- House White Wine - Santa Liana Sauvignon Blanc, Chile - included in package
- House Red Wine - Santa Liana Merlot, Chile - included in package

Upgraded Wine Selections

Upgrade your wine on the day with one of these carefully chosen options.

White Wine

- VistaFlor, Sauvignon - Chenin grape, Argentina - €2.00 per person
- Soave Villa Cornaro, Garganega grape, Italy - €2.00 per person
- Omaka Bay, Sauvignon Blanc grape, New Zealand - €3.00 per person
- Mozares Rueda, Verdejo grape, Spain - €3.50 per person
- Chablis Domaine, Chardonnay grape, France - €8.00 per person

Red Wine

- VistaFlor, Malbec grape, Argentina - €2.00 per person
- Valpolicella Palazzi, Corvina, Molinara, Rondinella grape, Italy - €3.50 per person
- Buchers Block, Shiraz grape, Australia - €4.50 per person
- Valelamilo Reserva Rioja, Tempranillo grape, Spain - €8.00 per person
- Domain Berrod Fleurie, Gamay grape, France - €8.50 per person

Champagne

- Perrier-Jouët Champagne, France - €85.00 per bottle

All wines are subject to availability & may change. A suitable alternative option will be recommended.

