

# 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 & Spa 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 and 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 planner at your service, to ensure every element of this most important day is absolutely seamless, and the picturesque gardens and grounds are 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 and Coffee served with Chef's Choice of 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 and  
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  
Complimentary Car Parking  
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests  
Complimentary stay in the Synolda Suite on your Wedding Night  
Complimentary stay for both sets of Parents on the Wedding Night Preferred  
Accommodation Rates for your 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 and Coffee served with Chef's Choice of 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 and 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  
Fairy light Back Drop  
Wedding Cake stand and knife  
Microphone and PA System for Speeches  
Private use of the Library for the Wedding Part/s Arrival Drinks  
Complimentary Car Parking  
Access to stunning photographic locations within the hotel grounds



Complimentary Menu Tasting for Two Guests  
Complimentary stay in the Synolda Suite on your Wedding Night  
Complimentary stay for both sets of Parents on the Wedding Night  
Preferred Accommodation Rates for your Wedding Guests  
One Wedding per day policy  
Complimentary Anniversary Stay of One Night's B&B  
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 and 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 and 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  
Crisp Table Linen and Chair Covers  
Fairy light Back Drop  
Wedding Cake Stand and Knife  
Microphone and PA System for Speeches  
Private use of the Library for the Wedding Party's Arrival Drinks  
Complimentary Car parking  
Access to stunning photographic locations within the hotelgrounds



Complimentary Menu Tasting for Two Guests  
Complimentary stay in the Synolda Suite on your Wedding Night  
Complimentary stay for both sets of Parents 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

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 teams 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 Skewers  
Vegetable Samosas  
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 Goats 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 Choy, 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





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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



