

Weddings

made special at

DUNBOYNE CASTLE

HOTEL & SPA



Welcome...

to Dunboyne Castle Hotel & Spa

Celebrate your special day at Dunboyne Castle Hotel & Spa, a charming restored Georgian house with 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, our commitment is to make your wedding day as magical and stress-free as possible. Our dedicated team is here to assist with every detail, ensuring that your vision is realised, from personalised décor, to food and attentive service.



Elegant Spaces...

both inside and out

Dunboyne Castle Hotel & Spa offers a variety of spaces that can be tailored to suit your plans, each with its own unique charm. Our **Drawing Room**, located in the Manor House, features ornate high ceilings and a breathtaking chandelier. With a seating capacity of 50 it is the ideal choice for more intimate ceremonies. Our main ballroom, the **Tara Suite** with a private terrace and floor to ceiling windows offering views of the gardens and grounds, can accommodate up to 250 guests. Both rooms are also perfect for civil ceremonies.

In the Manor House our **Library** is a unique space reserved exclusively for the wedding couple and their bridal party. This is a secluded haven where you can unwind on arrival, celebrate after the ceremony or savour some private moments together. Our magnificent **landscaped gardens** with stunning seasonal colour and a beautiful gazebo, mean that every one of those timeless wedding photographs will have the backdrop you deserve.

Speak to our wedding team about private access to our **Cellar Bar** for your post wedding celebrations and our newly refurbished **Restaurant** is ideal for family rehearsal dinners.







Spend the day with us

from ceremony to first dance

We are fully licensed for civil ceremonies so your day can begin as you walk down 'the aisle' in either our sophisticated Drawing Room or our elegant Tara Suite. Afterwards escape to The Library for a glass of prosecco and to catch your breath. Your guests will mingle in our gardens and our dedicated pre-reception area. More intimate weddings can dine in the Drawing Room but for larger weddings your guests will be welcomed into the timeless glamour of our beautiful Tara Suite. Featuring elegantly dressed tables with candelabras, this beautiful space will be the backdrop for your wedding banquet. With bar and spacious dance floor, you can relax and dance the night away in your own private space.



Luxury Accommodation

for both you and your guests

After the last dance is over make your way upstairs to one of our beautiful suites which will be reserved for you on the night of your wedding, along with two additional deluxe bedrooms. In addition, we will hold an agreed allocation of bedrooms at a discounted rate for your guests, who will be able to relax in comfort and style and enjoy complimentary access to the gym and thermal suite area of the Spa.







The Little Extras *your package includes...*

- Red Carpet welcome on arrival to the historic Manor House
- Dedicated wedding specialist
- Personalised menus, table plan and table names if required
- Sterling silver candelabras with tealights and mirror bases
- Crisp white linen and chair covers
- Fairylight backdrop
- Wedding cake stand and knife
- Microphone and roving microphone for speeches
- Private use of the Library for the wedding party arrival drinks
- Access to stunning photographic locations within the hotel grounds
- Complimentary menu tasting for two guests
- Complimentary stay in one of our suites on your wedding night
- Two complimentary deluxe bedrooms on your wedding night
- Preferred accommodation rates for wedding guests
- Complimentary Bed & Breakfast on your first anniversary
- Complimentary car parking

Based on minimum numbers. Please consult your chosen wedding package for full details.

Wedding Packages

plan your big day



DUNBOYNE CASTLE
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We have designed three bespoke Wedding Packages to suit all budgets and tastes, along with a carefully chosen Wedding Banquet Menu Selector. Choose the package that suits you and see our menu selector for details on our food choices for each package

The Butler Package

ARRIVAL

Prosecco Reception based on 1 glass of prosecco per person

Champagne for the Wedding Couple

Chef's Choice of Canapés and Homemade Cookies or Mini Doughnuts

Freshly Brewed Tea & Coffee

BANQUET

Five Course Dinner Menu with choice of Main Course *(supplements may apply)*

Half Bottle of House Wine per person

EVENING

Evening Reception Food of Chicken Goujon & Chip Cones and Cocktail Sausages

Freshly Brewed Tea & Coffee

Bar Extension

€80.00 PER GUEST
Sunday to Thursday

€90.00 PER GUEST
Friday & Saturday

The Francini Package

ARRIVAL

Prosecco Reception based on 1 glass of prosecco per person

Champagne for the Wedding Couple

Chef's Choice of Canapés and Homemade Cookies or Mini Doughnuts

Freshly Brewed Tea & Coffee

BANQUET

Five Course Dinner Menu with choice of Main Course *(supplements may apply)*

Half Bottle of House Wine per person

Prosecco Toast

EVENING

Evening Reception Food of Chicken Goujon & Chip Cones, Cocktail Sausages and Mini Pizzas

Freshly Brewed Tea & Coffee

Bar Extension

€90.00 PER GUEST
Sunday to Thursday

€100.00 PER GUEST
Friday & Saturday

The Synolda Package

ARRIVAL

Prosecco Reception based on 2 glasses of prosecco per person

Champagne for the Wedding Couple

Choice of 3 Canapés and Homemade Mini Scones, Mini Doughnuts or Mini Muffins

Freshly Brewed Tea & Coffee

BANQUET

Five Course Dinner Menu with choice of Main Course *(no supplements on choices)*

Half Bottle of House Wine per person

Toast Drink of Choice

EVENING

Evening Reception Food to include a choice of 3 items from our evening food menu

Freshly Brewed Tea & Coffee

Bar Extension

€105.00 PER GUEST
Sunday to Thursday

€110.00 PER GUEST
Friday & Saturday

Based on minimum numbers of 120 in The Tara Suite on Friday & Saturday and 80 guests in the Tara Suite Sunday to Thursday. Minimum numbers increase to 150 on Bank Holidays and from 27th to 31st December. All prices are inclusive of VAT. Should the Government change the rate of Vat or Tax, the Hotel reserves the right to amend prices. Similarly, should a supplier increase the price / supply of their products, a similar charge may apply.



SCAN FOR MORE DETAILS ON WEDDINGS AT DUNBOYNE CASTLE HOTEL & SPA

Dunboyne Castle Hotel & Spa, Dunboyne, Co. Meath.

T: +353 1 801 3500 **E:** events@dunboyncastlehotel.com

www.dunboyncastlehotel.com

Wedding Banquet

plan your big day



DUNBOYNE CASTLE
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Our Executive Chef, and his team have created our wedding menus utilising the finest seasonal produce. Our menus are strongly influenced by our culinary team's shared passion for using the finest ingredients. All of our dishes are prepared and presented with creativity and flair. In the lead up to your wedding, we will be happy to assist you with choosing the menu for your special day. We offer a menu tasting where you can sample your chosen menu before your wedding celebration.

Your package includes five courses. Choose one starter, one soup or sorbet, (or both for an additional supplement), two main courses, one dessert and tea/coffee

STARTERS

Warm St. Tola Goat's Cheese Salad
red onion salsa, candied beetroot, crumbled hazelnuts, toasted crouton, hazelnut & cherry dressing

Goat's Cheese Tart (Vegetarian)
roast mediterranean vegetables, goat's cheese, smoked paprika, salad, basil oil

Chicken Caesar Salad
warm grilled chicken breast, crispy bacon, baby gem lettuce, parmesan, croutons & caesar dressing

Dunboyne Castle Salad (Vegan)
mixed baby leaves, fennel, cucumber, feta, red onion, walnut, lemon & olive oil dressing

Chicken & Mushroom Vol-au-Vent
in a warm puff pastry shell, basil pesto

Thai Fish Cake
lemon grass julienne of asian vegetables, mango & coriander salsa

Falafel Bon Bons (Vegan)
baby leaf salad

SOUPS

Cream of Seasonal Vegetable

Roasted Mediterranean Vegetable

Sweet Potato, Smoked Bacon

Leek & Potato Soup

SORBETS

Lemon & Thyme

Raspberry & Gin

Champagne

MAIN COURSES

Roast Prime Sirloin of Irish Beef
braised shallot, red wine & thyme jus

Rump of 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

Supreme of Chicken
wrapped in bacon, champ mashed potato, chicken 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-Fried Fillet of Seabass*
confit garlic & spinach potatoes, roasted fennel tapenade, red pepper coulis

Roast Stuffed Red Pepper with Herb Risotto (Vegetarian)
roasted mediterranean vegetables

Marinated Soy Sauce Tofu (Vegan)
baby leaf, lentil & pomegranate salad

Thai Massaman Curry (Vegan)
aromatic jasmine rice, peppers, boiled potato, onion, naan bread

All main courses are served with Fresh Market Vegetables & Roast Potatoes
**Supplements apply for these dishes on the Butler & Francini Packages*

DESSERTS

Salted Caramel Cheesecake
caramel sauce, honeycomb shards

Individual Seasonal Berry Pavlova
fresh cream, berry sauce

Glazed Lemon Tart
citrus marinated raspberries, chantilly cream

White Chocolate Panna Cotta
honey roasted figs, pistachio sable biscuit

Warm Mixed Nut & Dark Chocolate Brownie
butterscotch sauce, vanilla ice cream

Almond & Coconut Mousse (Vegan)
almond crumble, raspberries, raspberry sorbet

Warm Caramel & Apple Crumble
vanilla ice-cream

FRESHLY BREWED TEA & COFFEE

EVENING FOOD SELECTION

- Honey & Mustard Glazed Cocktail Sausages
- Vegetable Spring Rolls
- Fish & Chip Cones
- Chicken Goujons & Chip Cones
- Beef Sliders
- Mini Pizza

ARRIVAL DRINKS UPGRADES

- | | |
|---|-----------------------|
| His & Hers Signature Cocktail | from €8.50 per person |
| Gin Table with mixers and garnish | from €8.00 per person |
| Lemon & Clove Infused Hot Irish Whiskey | from €6.50 per person |
| Mulled Wine | from €6.50 per person |

Please ask your wedding team for details on our menu allergens.



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