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CLONTARF CASTLE
HOTEL

*your fairytale
wedding*



EXPERIENCE THE WEDDING OF YOUR DREAMS AT CLONTARF CASTLE HOTEL

To inspire you as you begin planning your special day, our wedding team has tailored a series of packages to suit different requirements and budgets. We know that every couple is completely unique, so we're also ready to design a bespoke experience that encapsulates your personal style.



OUR WEDDING EXPERIENCES



ALL OUR PACKAGES INCLUDE

- A dedicated wedding team to assist you on your special day
- Red carpet on arrival
- Champagne on arrival for the Bridal Party
- Cake table
- Place cards for the top table
- Personalised printed table menus
- Printed table plan
- Banqueting suite room hire (minimum numbers apply)
- Exclusive use of our award winning Indigo Lounge from 3pm for your drinks reception on arrival, when booking the Great Hall
- Complimentary Suite for the Wedding Couple
- Champagne Breakfast the following morning for the Wedding Couple in their suite
- 2 Complimentary upgrades for Parents or Bridal Party
- Complimentary menu tasting for the Wedding Couple of your chosen menu
- One year anniversary dinner for two in Fahrenheit Restaurant
- Complimentary parking
- Beautiful bespoke Chivari chairs for the Great Hall or Viking Suite.
- PA system and hand held microphone provided complimentary
- Crisp white linen table cloths dress the tables
- Back ground music will be played during the meal

**Alternatively, create your own tailored package with wedding menus available from €59.50 per person*



EXPERIENCE 'THE CHARMED'

Crafting memories that will last forever

SAMPLE MENU

Trio of Wild Irish Salmon

In-house smoked, beetroot cured, salmon mousse, saffron mayonnaise & poaches beetroot



Honey Roast Parsnip and Granny Smith Apple Soup



Seared Chicken Supreme

with grilled baby leeks, parma ham crisp and a Madeira sauce

Roast Striploin of Beef of Irish Beef

with watercress, slow roast plum tomato and braised shallot jus



French Tart aux Pomme

Crème anglaise, bourbon vanilla ice cream



Freshly Brewed Tea or Filtered Coffee



Arrival Reception

Chilled Prosecco

Freshly brewed Tea
Filtered Coffee and
Biscuits for all guests
on arrival

Wine

House red and
white wine
A glass and a top up
of wine per person

Evening Buffet

Finger food selection
(catering for 50% of
guests)

€89 PER ADULT



EXPERIENCE 'THE FAIRYTALE'

Where medieval romance meets modern luxury

SAMPLE MENU

St Tola Goat's Cheese

Black figs, burgundy vanilla poached pear, toasted pecan crumble onion marmalade, walnut bread



Wild Strawberry Sorbet or Soup



Roast Striploin of Irish Beef

Watercress, slow roast plum tomato, braised shallot jus

Pan Fried Seabass

Chorizo and bean stew, chermoula



White Chocolate and Raspberry Cremeux

Textures of raspberry, raspberry sorbet



Freshly Brewed Tea or Filtered Coffee



Arrival Reception

Chilled Prosecco

Freshly brewed Tea
Filtered Coffee and
Biscuits for all guests
on arrival

Canapes based on
50% of the number
of guests

Wine

House red and
white wine
Half bottle of wine
per person

For the Toast

One glass of sparkling
wine per person

Evening Buffet

Finger food selection
(based on the number
of guests attending the
meal)

€99 PER ADULT



EXPERIENCE 'THE MAJESTIC'

Make every dream come true

SAMPLE MENU

Quail

Pickled Vegetables, chicory, apple & raisin chutney, rum vanilla gel (€2 supplement applies)

OR

The Castles Seafood Cocktail

Poached tiger prawns, Kilkee harbour crab mayonnaise, salmon & beetroot gravadlax



Coconut & Lime Sorbet



Char Grilled 8oz Fillet Steak

with field mushrooms, slow roast cherry tomatoes and pepper or red wine sauce and shallot jus

Roast Fillet of Atlantic Halibut

with samphire, steamed wild mussels and vermouth cream



Assiette of Dessert

A choice of any three desserts:

Lemon Meringue Tart, White Chocolate and Raspberry Cheesecake, Oreo Cheesecake, Seasonal Berry Tart, Orange Chocolate Tart, Banoffi Tart



Freshly Brewed Tea or Filtered Coffee with Petit Fours



Arrival Reception

Chilled Prosecco
Choice of canapé's for all your guests
Freshly brewed Tea
Filtered Coffee and Biscuits for all guests on arrival

Wine

House red and white wine
Half bottle of wine per person

For the Toast

One drink of choice per person
**House rules apply*

Evening Buffet

Finger food selection (based on the number of guests attending the meal)

€109 PER ADULT

MENU OPTIONS

TO START

Free Range Chicken, Portobello
Mushroom and Leek Terrine

Pickled shimeji mushrooms, Heritage carrot
ribbons, brioche, truffle mayonnaise



Glendalough Gin Cured Salmon

Textures of Beetroot, Red Chicory, Fennel, Gin Vanilla Gel



Trio of Wild Irish Salmon

In-house smoked, beetroot cured, salmon mousse,
saffron mayonnaise, poached beetroot



The Castles Seafood Cocktail

Poached tiger prawns, Kilkee harbour crab mayonnaise,
salmon & beetroot gravadax (€3 supplement applies)



Confit of Gressingham Duck leg

Spiced red cabbage & golden raisins,
shallot puree, endive, duck jus



Pate en Croute

Prune puree, golden beets, glazed figs,
micro herbs (€2 supplement applies)



Heirloom Tomato Salad

Cow's milk bocconcini, watermelon, black olives,
roasted garlic & basil oil, balsamic



St Tola Goat's Cheese

Black figs, burgundy vanilla poached pear, toasted
pecan crumble, onion marmalade, walnut bread



Quail

Pickled Vegetables, chicory, apple & raisin
chutney, rum vanilla gel (€2 supplement applies)



SOUP COURSE

Vine plum tomato & roasted
red pepper soup, pangrattato

Seasonal vegetable Veloute, herb oil

Honey roasted parsnip
& granny smith apple

Pan roasted butternut squash
& black truffle, parmesan

Heritage carrot, saffron & Saville orange

Wild forest mushrooms,
star anise & truffle cream

Salt baked celeriac, thyme & lemon

Garden pea, spinach & smoked bacon

French onion, rye crisps & gruyere



SORBET

Champagne & elderflower

Coconut & lime

Gin & tonic

Cherry sorbet & chocolate soil

Lemon & thyme

Mango & mint

Rhubarb & ginger

Green apple & mint

White peach & tarragon



MENU OPTIONS

MAIN FLAVOUR

Seared 7oz Fillet Steak

Field mushrooms, slow roast cherry tomatoes,
asparagus spears, pepper sauce or red wine & shallot jus
(€8.50 supplement applies)



Char Grilled 8oz Sirloin Steak

Wild mushroom, spinach & butternut squash ragout,
Pepper sauce or red wine & shallot jus



Roast Rack of Lamb

Black garlic & celeriac puree, pea fricassee,
mint oil, red wine & rosemary jus
(€6.50 supplement applies)



Seared Corn-fed Chicken Supreme

Porcini crumb, Grilled baby leeks,
parma ham crisp and a Madeira sauce



Roast Honey & Five Spices Duck

Buttered fondant Potato, charred satsuma,
wilted spring onions, sweet citrus jus



Roast Salmon

Grilled baby fennel, olive oil mash,
salmon caviar & grapefruit beurre blanc



Roast Fillet of Atlantic Halibut

Samphire, leek & wild mussels, vermouth reduction
(€7.50 supplement applies)



Roast Striploin of Irish Beef

Watercress, slow roast plum vine tomato,
braised shallot jus



Pan Fried Seabass

Chorizo & pan-handle beans stew, chermoula



Charred Cutlet of Pork

Chateau potato, braised red cabbage, bruleed
apple, split apple & calvados jus



MENU OPTIONS

TO FINISH

Caramelized white chocolate & coconut Cheesecake
Pineapple syrup, passion fruit & pomegranate salsa



French Tart aux Pomme
Crème anglaise, bourbon vanilla ice cream



Lemon Meringue Pie
Blood orange curd, lemon crisps, wild flowers



Bramley Apple Cube,
Toffee baby apples, toffee fudge, gin ger & oat crumble



White Chocolate and Raspberry Cremeux
Textures of raspberry, raspberry sorbet



Chocolate Tart
White chocolate soil, milk mascarpone ice cream, strawberries



Assiette of Dessert (*minimum order 24 pax*)
A choice of any 3 desserts:

Lemon meringue, chocolate tart, apple & blackberry
crumble, chocolate praline bar, mango & passion
fruit mousse, strawberry & cream cheesecake,
Ferrero rocher cheesecake, banoffee choux



Selection of Artisan Cheeses,
Gubbeen Oatcakes & spiced fruits
(€2.50 supplement applies)



WINES

Included in all packages
are our select house wines

Marques De Plata
Sauvignon Blanc (Spain)
€29.95 per bottle

Marques De Plata
Tempranillo (Spain)
€29.95 per bottle

Our wedding team is on hand to
recommend wines from our extensive list,
should you require a greater selection.
Prices are subject to adjustment.



CHAMPAGNE

Moet
(France)
€85.00 per bottle



SPARKLING WINES

Coldigiano, Spumante Prosecco
(Italy)
€46.00 per bottle

Col Di Manza, Spumante Prosecco
(Italy)
€58.00 per bottle



YOUR PERSONAL TOUCH

Whether one of our packages has caught your imagination, or you're planning a bespoke wedding day, add an extra touch of luxury to your experience with some exclusive treats:



- Champagne, from €15 per person
- Summer Punch, from €7 per person
- Canapés upon arrival, from €14.50 per person
- Chocolate-dipped strawberries with your drinks reception, from €3.95 per person
- Make the most of the seasons with a spring drinks reception, a refreshing summer punch or a warming mulled wine
- A selection of table centrepieces, from €15 per table
- Colour sashes for chivari chairs from 1.50 per person.
- Chair Covers & Bows from €3.75 per chair
- Bouquets of flowers available for special guests, plus any special floral arrangements to order
- Prices subject to quotation
- Champagne and strawberries delivered to the Bridal Suite, from €100
- Guest and family upgrades to executive rooms and suites, available from €50 - €200
- Pianist, available from €250
- Harpist, available from €300
- Portable bar in The Great Hall, available from €500
- Sweet cart, available to hire €200.00 for the day

CIVIL CEREMONY

Clontarf Castle Hotel
is fully licensed to
host civil ceremonies.
Our packages are
based on minimum
numbers of 20 guests.

CEREMONY PACKAGE

- The use of the newly refurbished Viking Suite/Great Hall/Norman Suite on the day of your wedding
- A professional team to help you every step of the way
 - Chivari chairs
- Red carpet as you walk down the aisle

Minimum numbers of 40 people apply

€9 per person or €7
per person when booking one of our reception packages.

ACCOMMODATION OPTIONS

We highly recommend arranging accommodation as soon as you require bedrooms to avoid disappointment.

Our policy for wedding group bookings is as follows:

Reservations will hold 15 bedrooms, including the Wedding Suite, for the night of the wedding. Wedding bedroom rates are subject to seasonality and a rate will be advised at time of booking.

The Wedding

Suite will be complimentary on the night of your wedding. With the exception of the Wedding Suite, no bedrooms

will be held on your behalf. The Wedding Couple can instruct their guests to book online at www.clontarfcastle.ie or by calling our Reservations department directly.

Any rooms that are not taken will be released 6 weeks before the date of the weddings

Rates and accommodation are subject to availability.



MAKE EVEN MORE MEMORIES

Extend the fun and treat your friends and family to a summer celebration with a post-wedding Gourmet BBQ on The Terrace.

This heated outdoor space, adjoining Indigo Lounge, echoes Clontarf Castle's distinctive heritage style and features relaxing sofa-style seating. It can be exclusively reserved for groups with minimum numbers of 40 guests.

- Tempting BBQ delicacies from €36 per person
- Complimentary room hire
- Drinks packages available from €6.50 per person

We also offer a pre-wedding day taster experience in the medieval surroundings of the Fahrenheit Restaurant. Enjoy a three course dinner from €54 per person.



TERMS AND CONDITIONS

- Wine with dinner is compulsory- as indicated in individual packages
- Dishes substituted from the package menus may incur supplements:
 - Supplement of €12 per person for a choice of main course
 - Supplement of €7.50 per person for a choice of starter or dessert
- Corkage
 - Wine €17.50 per bottle, up to half a bottle per person
 - Sparkling Wine €25.00 per bottle, up to one glass per person
 - Guests may provide wine or sparkling wine, as additional to package wine
- Minimum numbers apply*
 - Friday and Saturday**
 - Great Hall - 120 adults
 - Sunday to Thursday**
 - Great Hall - 100 adults
 - Viking Suite - 50 adults
 - Fahrenheit Restaurant - 40 adults (Fahrenheit Restaurant must be vacated by 7.30pm)
 - A room hire supplement may apply if minimum numbers are not met.*
- Friday and Saturday rates and minimum numbers above will apply for Bank Holidays
- Friday and Saturday rates and minimum numbers of 200 will apply for New Year's Eve
- Provisional booking can be held for 14 days only, to secure the booking we require the following deposits:
 - Great Hall - €3,000, which is non-refundable and non- transferrable
 - Viking Suite - €1,500, which is non-refundable and non-transferrable
 - Fahrenheit Restaurant - €1,000, which is non-refundable and non-transferrable
- A further deposit is required six months prior to the wedding
- Final details and numbers to be confirmed two weeks prior to the event
- Full prepayment to be received two weeks prior to the event
- Failure to sign the terms and conditions will result in automatic release of the space
- All prices are subject to change and are inclusive of the current VAT rates.
- All prices are guidelines and are subject to change according to business requirements
- There is no additional service charge at Clontarf Castle Hotel, any gratuities are at your own discretion
- Credit Card, Bank Transfer and Bank Draft are the only forms of payment accepted

**Higher minimum numbers may apply for peak dates.*

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