



THE  
SHELBOURNE

*Wedding  
Packages & Menus*



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Congratulations on your engagement. This is a time for dreaming; detail by detail you will begin to build up a picture of your perfect wedding day. We are so happy that you are considering The Shelbourne for such an important occasion.

This is such an exciting time for both of you and we know that it can be a bit of a whirlwind. Planning a wedding can be both exhilarating and a little overwhelming at times, but our whole team is here to smooth the way so that you can relax and enjoy the journey.

To help you get started, we have put together a collection of wedding packages, each with everything you need for a perfect day. Looking through these options may give you some ideas for your own celebration. Your wedding should be a unique reflection of your love story, and all of us at The Shelbourne would be honoured to work with you to create a bespoke wedding package based on your own specific vision for your day.

We would also be delighted to show you both around the hotel personally so you see what is possible. Please do get in touch to let us know a time that would suit you to visit.

## We are honoured to be your something old

Over the course of almost two hundred years, The Shelbourne has been the setting for countless magnificent celebrations.

We have mastered the art of the perfect occasion. Your wedding deserves nothing less. Your dedicated Wedding Executive will be at your side from the very beginning until you leave for your honeymoon, making sure that you are supported along the way and that every detail of your day is executed with flawless grace and style.

Likewise, our three all-inclusive wedding packages have been designed to make putting together a dream wedding simple and stress-free. Each package includes your reception, meal, and a selection of five star extras: all you have to do is choose the one that suits your budget and your plans, and we will take care of the rest.

*Our exclusive wedding packages:*

SOMETHING NEW

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SOMETHING BORROWED

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SOMETHING BLUE

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## Something New

*Your all-inclusive package includes:*

- ~ Arrival drinks reception;  
one glass of house crémant per guest
- ~ Freshly brewed tea & coffee  
served with homemade scones on arrival
- ~ Four course set dinner menu\*
- ~ Half bottle of house wine per person
- ~ Evening reception food; fish &  
chip cones served with tea & coffee
- ~ Toast drink for all guests
- ~ Service fee at 15%
- ~ Full bar extension
- ~ Red carpet welcome on arrival
- ~ Dedicated wedding executive
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras  
with mirror bases & votive lighting
- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting  
for the wedding couple
- ~ Complimentary suite  
for the couple on their wedding night
- ~ Preferred accommodation rates  
for wedding guests  
(terms & conditions apply)

*\*Set dinner menu – supplements apply  
for all additional choices on all courses*

## Something Borrowed

*Your all-inclusive package includes:*

- ~ Arrival drinks reception;  
two glasses of house crémant per guest
- ~ Freshly brewed tea & coffee served  
with homemade scones on arrival
- ~ Gourmet canapés, a choice of three
- ~ Four course set dinner menu\*
- ~ Half bottle of house wine per person
- ~ Evening reception food; choice of  
two items served with tea & coffee
- ~ Toast drink for all guests
- ~ Service fee at 15%
- ~ Full bar extension
- ~ Red carpet welcome on arrival
- ~ Dedicated wedding executive
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras  
with mirror bases & votive lighting
- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting  
for the wedding couple
- ~ Complimentary suite  
for the couple on their wedding night
- ~ Preferred accommodation rates  
for wedding guests  
(terms & conditions apply)

*\* Set dinner menu – supplements apply  
for all additional choices on all courses*

## Something Blue

*Your all-inclusive package includes:*

- ~ Arrival drinks reception;  
two glasses of house crémant per guest
- ~ Freshly brewed tea & coffee served  
with homemade scones on arrival
- ~ Gourmet canapés, a choice of three
- ~ Four course dinner menu,  
with choice option for main course\*
- ~ Half bottle of house wine per person
- ~ Evening reception food; choice of  
three items served with tea & coffee
- ~ Toast drink for all guests
- ~ Service fee at 15%
- ~ Full bar extension
- ~ Floral arrangements for the dinner  
tables
- ~ Red carpet welcome on arrival
- ~ Dedicated wedding executive
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras  
with mirror bases & votive lighting
- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting  
for the wedding couple
- ~ Complimentary suite  
for the couple on their wedding night
- ~ Preferred accommodation rates  
for wedding guests  
(terms & conditions apply)

*\* Dinner menu supplements apply  
for all additional choices on all courses*

## Specially designed wedding menus

Your wedding is a day for indulgence, happiness and enjoyment. Our Executive Chef Garry Hughes and his passionate culinary team have created a series of spectacular menus to delight you and your guests.

Showcasing the freshest, most vibrant specialty ingredients Ireland has to offer, each dish is a culinary masterpiece. Join us for a personal menu tasting where our team will walk you through all your options and help you choose a perfectly curated menu for your wedding dinner.

*Choose one starter, one soup or sorbet, one main course & one dessert.*

### APPETISERS

Slane Whiskey Castletownbere  
Cured Salmon

*Liscannor crab, shaved fennel, cucumber  
& lemon gel*

Slow Braised Grannagh Ham  
& Forest Mushroom Terrine

*Celeriac remoulade, crisp bread*

Torchon of Foie Gras

*Plum raisin chutney*

Salad of Fivemiletown Goat's Cheese

*Poached pear, roast beetroot, candied pecans,  
hazelnut dressing & micro leaves*

Confit of Duck Leg

*Puy lentils, tarragon jus*

Shelbourne Turf Smoked Salmon

*Citrus pieces, saffron aioli & micro herbs*

Traditional Caesar Salad

*Baby gem leaves, sour dough croutons, egg,  
bacon, parmesan shavings, anchovies*



## SOUPS

Please choose either the soup or the sorbet course for your wedding day.

Wexford Potato & Lusk Leek

*Herb oil*

Vine Tomato

*St. Tola's goat's cheese crouton*

Roasted Red Pepper & Plum Tomato

*Pesto oil*

Roast Butternut Squash

*Cumin cream*

Wild Mushroom

*Light tarragon cream*

Cream of Celeriac

*Scented with truffle oil*

Cream of White Onion

*Chive oil*

Shelbourne Smoked Seafood Chowder

*Mussels, salmon, shrimp, cod, bacon*

## SORBETS

Laurent Perrier Champagne

Exotic Passion Fruit

White Peach

Lemon

Elderflower & Raspberry

## MAIN COURSES

*From the Land*

Roasted 'Centre Cut' Fillet of Aged Charleville Beef (200g)

*Bourguignon jus (mushroom, Alsace bacon, pearl onions)*

Roast Rack of Curragh Lamb

(May - Oct)

*Madeira jus*

Seared Breast of Cornfed Chicken

*Buttered greens, cos lettuce, bacon*

Charleville Aged Sirloin Steak (200g)

*Peppercorn sauce*

## MAIN COURSES

*From the Sea*

Roasted Fillet of Atlantic Halibut

*Smoked chowder velouté*

*(salmon, cod, shrimp, mussels, bacon)*

Roast Castletownbere Salmon

*Peas French style*

Seared Fillet of Seabass

*Overnight tomatoes, shallot & coriander dressing*

Seared Fillet of Kilmore

Quay Hake

*Broth of smoked salmon, mussels & samphire*

## MAIN COURSES

*From the Earth*

Risotto of Snow Pea

*Scented with truffle oil*

Wild Mushroom Torte

*Wild forest mushroom in puff pastry on a bed of spinach, mushroom & tarragon cream*

Mille Feuille of Creamed Lusk

Leeks & Asparagus

*Tomato & chervil beurre blanc*

Gnocchi & Roasted Pumpkin

*Sage & parmesan shavings*

Tian of Roast Aubergine

*Pepper, courgette, mozzarella, salsa verde*

## DESSERTS

*All served with Freshly Brewed Tea,  
Coffee & Petit Fours*

**Classic Vanilla Crème Brûlée**  
*Seasonal berries & sable biscuit*

**Lemon Meringue Tart**  
*Lemon curd, toasted Swiss meringue*

**Pavlova**  
*Crème chantilly & Wexford strawberries*

**Rhubarb & Wexford Strawberry Crumble**  
*Vanilla ice cream*

**Shelbourne Chocolate Plate**  
*Opera cake, brownie with white chocolate  
mousse & macaroon*

**Chocolate Raspberry Mousse Tart**  
*Rich dark chocolate mousse, raspberry  
pot crème*

**Lemon Posset**  
*Plum compôte*

**Shelbourne Tiramisu**  
*Layers of mascarpone, sponge, rich coffee  
flavours*

**Shelbourne Assiette**  
*Chocolate caramel cup, lemon & raspberry  
macaroon, vanilla cheesecake strawberry  
& lime jelly*

**Cheese Board**  
*€10 per person supplement applies*

## ADDITIONAL CHOICES AND SUPPLEMENTS

**Additional Appetiser**  
*€7.50 per person supplement*

**Additional Soup or Sorbet Course**  
*€7.50 per person supplement*

**Additional Main Course**  
*€10 per person supplement*

**Additional Dessert**  
*€7.50 per person supplement*

## WEDDING CANAPÉS

*Additional Canapés are €5.00 Per Piece*

**Castletownbere Crab**  
*Citrus mayonnaise & coriander*

**Celeriac & Black Truffle Risotto**

**Turf Smoked Salmon**  
*Guinness bread, Lakeshore  
mustard emulsion*

**Atlantic Coastal Oysters**  
**Mini Quiche Lorraine**  
*Hollandaise sauce*

**St. Tola Goat's Cheese Mousse**  
*Pickled beetroot*

**Carpaccio of Beef**  
*Black olive, crostini, pesto*

**Spiced Curragh Lamb Brochettes**  
*Mint & cucumber yoghurt*

**Shrimp Cocktail Shots**

*All Prices are inclusive of current VAT.*

*All our meat is of Irish origin and locally  
sourced. If you are concerned about food  
or beverage allergies e.g. nuts, wheat etc.  
you are invited to seek assistance when  
selecting menu items.*

*If you have any further questions, or wish  
to arrange an appointment, please do not  
hesitate to contact me directly on  
+353 (0)1 663 4668  
maire.mohally@theshelbourne.com*

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