



THE
SHELBOURNE

*Wedding
Packages & Menus*

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

All-inclusive package of

€149 *per guest*

SOMETHING BORROWED

All-inclusive package of

€170 *per guest*

SOMETHING BLUE

All-inclusive package of

€190 *per guest*

Something New

Your all-inclusive package includes:

- ~ Arrival drinks reception; one glass of house prosecco 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 charge at 15%
- ~ Full bar extension
- ~ Bagpiper & 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
- ~ Complimentary upgrade to heritage premium rooms for parents of the couple at a preferred wedding rate
- ~ Preferred accommodation rates for wedding guests (terms & conditions apply)

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

All-inclusive package of

€149 *per guest*

Terms & conditions apply:

Based on minimum numbers of 110 in The Great Room and 50 in The Adam & Deirdre Suite. Please note that from 27th to 31st December inclusive, minimum numbers are 150 in The Great Room and 60 in The Adam & Deirdre Suite.

Something Borrowed

Your all-inclusive package includes:

- ~ Arrival drinks reception; two glasses of house prosecco per guest
- ~ Freshly brewed tea & coffee served with homemade scones on arrival
- ~ Gourmet canapés & a selection of soft drinks & juices on arrival
- ~ Four course set dinner menu*
- ~ Half bottle of house wine per person
- ~ Evening reception food; choice of three items served with tea & coffee
- ~ Toast drink for all guests
- ~ Service charge at 15%
- ~ Full bar extension
- ~ Bagpiper & 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 & two guests
- ~ Complimentary suite for the couple on their wedding night
- ~ Complimentary upgrade to heritage premium rooms for parents of the couple at a preferred wedding rate
- ~ Preferred accommodation rates for wedding guests (terms & conditions apply)

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

All-inclusive package of

€170 *per guest*

Terms & conditions apply:

Based on minimum numbers of 110 in The Great Room and 50 in The Adam & Deirdre Suite. Please note that from 27th to 31st December inclusive, minimum numbers are 150 in The Great Room and 60 in The Adam & Deirdre Suite.

Something Blue

Your all-inclusive package includes:

- ~ Arrival drinks reception; two glasses of house prosecco per guest
- ~ Freshly brewed tea & coffee served with homemade scones on arrival
- ~ Gourmet canapés & a selection of soft drinks & juices on arrival
- ~ 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 charge at 15%
- ~ Full bar extension
- ~ Floral arrangements for the dinner tables
- ~ Bagpiper & 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 & two guests
- ~ Complimentary suite for the couple on their wedding night
- ~ Two complimentary heritage premium rooms for the parents of the couple
- ~ Preferred accommodation rates for wedding guests (terms & conditions apply)

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

All-inclusive package of

€190 *per guest*

Terms & conditions apply:

Based on minimum numbers of 110 in The Great Room and 50 in The Adam & Deirdre Suite. Please note that from 27th to 31st December inclusive, minimum numbers are 150 in The Great Room and 60 in The Adam & Deirdre Suite.

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 your Wedding Executive and the Executive Chef 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

Trilogy of Tomato with Bocconcini
St. Tola goat's cheese, pesto, pickled cucumber, red pepper essence & micro herbs

Torchon of Foie Gras
Plum raisin chutney
(€4 per person supplement)

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, bacon, parmesan shavings, anchovies

SOUPS

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) or Claret jus

Roasted Loin of Wild Irish Game Venison (Sept - Feb)
Ruby port jus

(€5 per person supplement)

Roast Rack of Curragh Lamb
(May - Oct)

Madeira jus
(€5 per person supplement)

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 & corriander 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

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

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

Lemon Posset
Plum compôte

Shelbourne Tiramisu

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

Cheese Board
€8 per person supplement applies

ADDITIONAL CHOICES AND SUPPLEMENTS

Additional Appetiser
€7.50 per person supplement

Additional Soup or Sorbet Course
€6.50 per person supplement

Additional Main Course
€10 per person supplement

Additional Dessert
€7.50 per person supplement

WEDDING CANAPÉS

Additional Canapés are €4.50 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 13.5% 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
cathy.o'shea@theshelbourne.com*