



GRAND HOTEL



BANQUETING MENUS 2016





GRAND HOTEL



WELCOME

I have great pleasure in welcoming you to the luxurious banqueting facilities of the Grand Hotel. The Grand Hotel has a reputation for being a truly special venue for weddings, conferences and other celebratory occasions for many years.

The Hotel was originally opened in 1835 and over the years it has earned and maintained a reputation for quality, service and warm hospitality uniquely blending tradition and luxury with modern technology. It is now one of Dublin's leading four-star hotels.

The Hotel is located in the picturesque village of Malahide. Ideally situated in landscaped gardens and overlooking the sea, the hotel provides a tranquil setting for your special occasion. It is home to one of Ireland's largest and most accommodating banqueting facilities. Our 14 meeting rooms are ideally suited for small, medium, and large sized events – from intimate private dinners and small business meetings to large conferences and exhibitions of up to 1,200 participants.

I am proud to offer you an experienced Banqueting Team who will help you choose your meal and discuss all other aspects of your special occasion. Our Banqueting Brochure includes a choice of 'The Lady Talbot', 'The Kelly Collection' and 'The All Aboard Package' or if you wish you can personalise your own menu.

My Team and myself look forward to welcoming you and hope you enjoy the exceptional facilities and service for which we are so renowned.



MATTHEW RYAN
MANAGING DIRECTOR

ALL ABOARD INCLUSIVE WEDDING PACKAGE FOR €9,500

HOTEL SERVICES INCLUDED

- Private room for civil ceremony
- Arrival drinks reception, sparkling wine, tea and coffee, homemade cookies and fresh orange juice
- Five Course Meal from our "All Aboard Menu"
- Two glasses of house wine with the meal
- Sparkling wine toast or an additional glass of house wine
- Evening buffet menu from the "All Aboard Menu"
- Menu tasting in our Coast Restaurant for the couple
- Menus and table plan
- Floral arrangements for the top table and guest tables
- Overnight accommodation in one of our fabulous penthouse suites

The above package is based on 80 guests, any additional guests will be charged at the rate of €80.00 Per Person.

ADDITIONAL SERVICES INCLUDED IN THE ALL ABOARD PACKAGE

Wedding Car

A choice of vintage style cars supplied from AT and T Chauffeur Wedding Cars complete with Period Dress Chauffeur.

www.chauffeuronline.ie

Wedding Cake

A two tier cake from Amazing cakes. You can choose from a selection of cakes or design your own. Special discounts available to upgrade.

www.amazingcakes.ie

Flowers

The Flower Factory will provide some additional flowers for the bridal party.

www.theflowerfactory.ie

Photography

By Photo House, they will provide an album for your special day.

www.photohouse.ie

Chair Covers and Bows

From Gotchacovered, Classic chair cover and bow. Upgrades and packages available at a discounted rate.

www.gotchacovered.ie

Resident DJ

5th Avenue Dance Band will provide the DJ for your entertainment.

www.5thavenuedjs.ie

Choose to Upgrade Your Package for an Additional €1,000.00. Includes:

- Choice of main course
- Toast – drink of choice
- Add Tea and Coffee to evening menu

ALL ABOARD MENU

Please Choose One Item for Each of the Following Courses

STARTERS

Melon

Melody of Melon, Mint Syrup and a Mango Sorbet

Pastry Case

Filled with Creamy Chicken and Wild Mushroom Sauce

Potted Smoked Trout

Smoked Trout served with a Horseradish and Chive Crème Fraiche, Melba Toast

Duck Spring Roll

Served with Marinated Vegetables and Ginger and Soy Dipping Sauce



SOUP OR SORBET

Potato and Leek Soup

Or

Champagne Sorbet



MAINS

Roast Rib of Irish Beef

Served with Caramelised Shallots

Traditional Breast of Turkey and Baked Irish Ham Cabernet Jus

With a Herb Stuffing and Cranberry Jus

Organic Fillet of Salmon

Braised Fennel and Asparagus, Florentine Sauce

Roast Supreme of Chicken

Served with Sautéed Cep and Oyster Mushrooms,
Asparagus Tips and a Wholegrain Mustard Cream Sauce

Main Courses are accompanied with a Fondant Potato and a Bouquet of Mixed Vegetables



DESSERT

Fresh Fruit Salad

Served in a Chocolate Cup with an Apricot Cream

Key Lime Pie

Ginger Snap Biscuit Base, Candied Citrus Fruit served with Blackcurrant Sorbet

Stacked Pavlova

Layers of Meringue, Fresh Strawberries, Raspberries, Fresh Cream and Fruit Coulis

Traditional Apple Pie

Warm Apple Pie served with a Baby Apple, Crème Anglaise and Vanilla Bean Ice Cream



Freshly Brewed Tea and Coffee



Evening Buffet Items (Choose Two Items)

(Chicken Goujons served with Garlic Mayonnaise, Cocktail Sausages, Mini Vegetable Spring Rolls served with a Chilli Dip, Selection of Sandwiches)

THE KELLY COLLECTION

The Kelly Collection offers our wedding couple a package that encompasses all that is memorable about their wedding day.

ARRIVAL RECEPTION

Fruit Punch
Freshly Brewed Tea and Coffee and Biscuits

MENU

Warm Irish Brie Cheese

Served with Port and Cranberry Reduction, Glazed Fig & Sakoura Cress



Cream of Potato and Leek Soup



Roast Rib of Irish Beef

Caramelised Shallots, Cabernet Jus

Or

Organic Fillet of Salmon

Braised Fennel and Asparagus, Sauce Florentine

Main Courses are accompanied with a Fondant Potato and a Bouquet of Mixed Vegetables



Trio of Dessert

A Tasting Plate, Three Miniature Desserts



Freshly Brewed Tea or Coffee

Wine with Meal

One and Half Glasses
of House
Red or White Wine
Per Person

Bride and Groom Toast

Sparkling
Wine Toast

One Glass
Per Person

Evening Buffet

Freshly Brewed Tea
and Coffee. A Selection
of Fresh Sandwiches
and Sausages

(Based on the number
of Guests attending
The Wedding Meal)

Flower Upgrade

Standard Table Flower
Arrangements

€75.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€79.00 Per Person Friday and Saturday

THE LADY TALBOT

The Lady Talbot encompasses style and tradition.
Enjoy the special moments of your day from your arrival
until you embark on your romantic honeymoon.

ARRIVAL RECEPTION

Kir Royal Sparkling Wine,
Freshly Brewed Tea & Coffee, Selection of Hot & Cold Canapés
Smoked Salmon Bellini, Miniature Vegetable Spring Rolls,
Duck Liver Parfait served-on Brioche,
Glazed Goats Cheese Tartlet,
Mini Chicken and Mushroom Pastry Case, Tempura Prawns

MENU

Smoked Duck Salad

Mesculin Salad Leaves, Toasted Pine Nuts, Juniper Berry Vinaigrette and Pomegranate Jewels



Celeriac Soup Garnished with a Truffle Foam



Roast Sirloin of Beef

Thyme and Parsley Crusted Portobello Mushroom, Bordelaise Sauce
Or

Pan Fried Sea Bream Fillets

Provençale Vegetable Confetti, Pink Langoustines, Bouillabaisse Nage

Main Courses are accompanied with a Fondant Potato and a Bouquet of Mixed Vegetables



Grand Melody of Desserts

A Stunning Combination of Five Miniature of Treats



Freshly Brewed Tea and Coffee

Wine with Meal

One and Half Glasses
of House
Red or White Wine
Per Person

Bride and Groom Toast

Round of Drinks of your
Guests Choice

(Excluding Champagne,
Double Measures
and Specialist Whiskey)

Evening Buffet

Freshly Brewed Tea
and Coffee. A Selection
of Fresh Sandwiches
and Sausages

(Based on the number
of Guests attending
The Wedding Meal)

Flower Upgrade

Fresh Table
Flower Arrangements

€88.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€90.00 Per Person Friday and Saturday



TERMS AND CONDITIONS

1. A deposit of €1,500.00 is required to confirm a booking. The Hotel will issue a contract outlining all terms and conditions. A deposit of €2,500.00 is required to confirm the ALL ABROAD PACKAGE
2. In the event of cancellation by the client, deposits are non-refundable. The transfer of a deposit to an alternative date is at the discretion of the Hotel.
3. Accounts must be settled in full by cash or bank draft 14 working days prior to the day of the event.
4. Prices are subject to proportionate increases according to rises in costs of oil, gas, food, labour, taxes and VAT.
5. There is no service charge included. We prefer you to reward good service personally.
6. Booking details must be finalised with the hotel 8 weeks in advance of the booking date.
7. Final guarantee numbers are required 3 working days prior to the booking. These will be the minimum numbers charged for. Additional meals will be served if space and staff are available but without guarantee or obligation by the hotel to do so.
8. No food or beverages may be brought into the Hotel for consumption.
9. Outside contractors and organisers are bound to comply with our policy on Fire and Safety Regulations and to provide proof of insurance when requested.
10. All menu quotations are based on Wedding Receptions being served no later than 6 pm and Dinner Dances served no later than 9 pm.
11. Sunday and Public Holiday are subject to a surcharge of €5.00 per person.
12. Banquets served more than half an hour after the agreed time are subject to a €1.00 per person charge for every half an hour delay thereafter.
13. There is a minimum charge of 100 guests for Wedding Receptions held on a Friday or Saturday.
14. The Grand Hotel reserves the right to cancel a booking where these terms and conditions have not been complied with, where third party or others make a booking under false pretences or for reasons of health and safety or any other reason that the Hotel deems proper.
15. All prices quoted are based on current VAT rates. Should these rates increase or decrease this will effect the prices quoted in this brochure.
16. We can provide a full list of allergens for each each dish in this banqueting brochure.

www.thegrand.ie

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Contact Our Events Team on + 353 (0)1 845 0000
or email us at sales@thegrand.ie