



GRAND HOTEL



BANQUETING MENUS 2017





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



ARRIVAL RECEPTION

PER PERSON

Sherry Reception	€3.50
Mulled Wine	€5.50
Hot Port/Hot Whiskey	€7.50
Fruit Punch	€4.60
Sparkling Wine	€6.00
Sparkling Wine Kir Royale	€6.00
Sparkling Wine Bucks Fizz	€6.00
Champagne	€15.00
Champagne Bucks Fizz	€15.50
Tea/Coffee	€3.50
Tea/Coffee and Biscuits	€4.10
Tea/Coffee and Homemade Cookies	€5.50
Chocolate Dipped Strawberries	€1.50

WINES AND CORKAGE

PER BOTTLE

House Wines	€22.00
Prosecco	€42.00
Corkage 75cl: Wine and Prosecco	€15.00
Corkage 75cl: Champagne Corkage	€22.00

COCKTAILS

PER GLASS

Cosmopolitan	€6.50
Mojito	€6.50
Tequila Sunrise	€6.50



PRE-DINNER CANAPÉS

Selection of Hot Canapés

Duck Liver Parfait on Toasted Brioche
Smoked Salmon Bellini with Dill Crème Fraîche
Mini Chicken Caesar Salad
Watermelon, Cured Ham and Feta Kebab
Pea and Prawn Crostini
Ham Hock and Burnt Apple Tartlet
Caprese Ciabatta with Basil Pesto
Goat's Cheese and Baby Beetroot Brochette

Selection of Hot Canapés

Panko Breaded Tiger Prawns Chipotle Mayonnaise
Marinated Chicken Skewer
Thai Fish Cakes, Coriander and Chilli Dip
Mini Vegetable Spring Roll
Spiced Pork Lollipops, Cumin Infused Yogurt
Wild Mushroom and Shaved Parmesan Bouchée
Mini Beef Slider, Ballymaloe Relish
Roasted Vegetable Tart, Tomato Tapenade

The above are served with a Selection of Dipping Sauces

Canapé Prices

Platter Selection of 5 Cold Canapés for 10 Guests	€70.00
Platter Selection of 5 Hot Canapés for 10 Guests	€95.00
Platter Selection of 3 Cold and 3 Hot Canapés for 10 Guests	€95.00
Platter Selection of 7 Hot and 7 Cold Canapés for 10 Guests	€120.00



STARTERS

Ham Hock Terrine

Pressed Ham Hock with Grilled Asparagus, Sweet Mustard Dressing

€7.50

Melon

Melody of Melon, Mint Syrup, Mango Sorbet

€7.00

Golden Fried Brie

Warm Bally Brie Cheese, Cumberland Sauce and Glazed Fig

€8.50

Chicken Caesar Salad

Smoked Bacon Lardons, Garlic Croutons and Hand-shaved Parmesan Cheese

€9.50

Light Puff Pastry

Filled with Smoked Chicken And Forest Mushrooms

€8.50

Salmon Gravlax

Beetroot Cured Salmon, Remoulade of Watercress and Horseradish Cream

€10.50

Thai Fish Cakes

Breaded Fish Cake With Coriander and Chilli, Sweet Chilli Dipping Sauce

€8.50

Crispy Duck Spring Roll

With a Chilled Egg Noodle Nest and Honey Soy Dressing

€8.50

Smoked Duck Salad

Mesculin Leaf Salad, Toasted Pine Nuts, Juniper Berry Vinaigrette

€9.50

Spiced Crab

Atlantic Crab Arancini with Lime Crème Fraîche and Tomato Chilli Jam

€8.95

Goat's Cheese Mousse

St. Tola Goat's Cheese, Herb Scented Focaccia and Pickled Beetroot

€7.00

Tossed Feta Salad

Garden Pea, Roast Butternut and Feta Cheese Salad in a Tahini Dressing

€6.50



SOUPS

Celeriac and Apple with Truffle Foam Soup

Smoked Chicken Consommé Soup

Wild Mushroom and Thyme Soup

Vine Ripened Tomato and Roasted Red Pepper Soup

Cream of Leek and Potato Soup

Spiced Carrot and Orange Soup

Tuscan Bean Soup

Cream of Vegetable Soup with Crisp Croutons and Chopped Chive

All of the Above Soups

€6.00

Seafood Chowder

€8.00

French Onion with Gruyère Crouton

€8.00

SORBETS

Passion Fruit Sorbet with Fresh Mango

Champagne Sorbet with Fine Diced Fruits

Lemon Sorbet with Fresh Mint

Natural Yoghurt Sorbet with a Raspberry Purée

Pink Grapefruit Sorbet Topped with Cointreau

All of the above Sorbets

€4.00



MAINS

Roast Sirloin of Irish Beef Bordelaise Sauce	€31.50
Roast Rib of Irish Beef Caramelised Shallots, Cabernet Jus	€29.00
Fillet of Irish Beef Wellington (Cooked Medium) Filled with Wild Mushroom Duxelle, with Rich Red Wine Reduction	€36.00
9 Oz Fillet of Irish Beef Served with a Beef Cheek Pie and a Foie Gras Cream	€38.00
Traditional Roast Turkey and Honey Glazed Ham With Herb Stuffing and Cranberry Jus	€29.00
Roast Rack of Irish Lamb Herb Crust, Confit of Carrot and Orange, Mint and Redcurrant Jus	€32.00
Fillet of Rare Breed Pork Rolled in Parma Ham with an Apricot Stuffing, Rich Pan Jus	€27.00
Panfried Fillet of Hake Pea, Pancetta and Kale, Brown Shrimp Sauce	€26.00
Breast Of Chicken Stuffed with Tarragon and Parmesan Cheese, with Confit Plum Tomato	€25.00
Grilled Fillet of Salmon Chorizo Crumb, Horseradish Champ and Citrus Beurre Blanc	€29.00
Chargrilled Rump of Irish Lamb Carrot and Cumin Puree, Port Jus	€32.00
Panfried Sea Bass Fillets Vegetable Spaghetti, Pink Langoustines Pink Peppercorn and Lime Dressing	€28.00
Chargrilled Supreme Of Chicken Smoked Bayonne Ham, Saffron Parisienne Potatoes and Morel Cream Reduction	€25.00
Fillets Of Plaice Filled with a Crabmeat Stuffing, Poached in an Aromatic Broth served with a Cream Tarragon Reduction	€26.00



VEGETARIAN MAINS

Forest Mushroom Risotto

With Parmigiano Reggiano and Truffle Oil

Spinach and Ricotta Tortellini

Bound in a Spinach and Chablis Cream Sauce

Oriental Spring Roll

Filled with Shredded Vegetables, Glass Noodles and a Soy Dipping Sauce

Broccoli and Gubbeen Rissole

Sprouting Broccoli and Smoked Gubbeen Cheese Rissole, Cream Spinach and Parisienne Potato

You can select a preferred vegetarian option from the choices above, or our Chef will be delighted to select on your behalf. Up to 5% of total meals catered for can be a vegetarian option at no additional cost.

Main Course Meat Dishes are served with Fondant Potato and Marinated Portobello Mushroom with Creamed Spinach and Parmesan.

Main Course Poultry Dishes are served with Fondant Potato and Honey Glazed Turned Carrot.

Main Course Fish Dishes are served with Parisienne Potato, Confit Plum Tomato and Tender Stem Broccoli.

A choice can be offered on each course at an additional cost as follow

Choice of Starter: €3.00 per person

Choice of Main Course: €5.00 per person

Choice of Dessert: €3.00 per person

All menus are subject to an additional charge of €5.00 per person on Sunday & Public Holidays.



DESSERTS

Trio of Desserts	€6.50
Strawberry and Passionfruit Mousse, Lemon Meringue Pie, Double Chocolate and Baileys Cheesecake	
Double Chocolate Mousse	€7.00
Dark and White Chocolate Layered Mousse, Cinnamon Cream and Star Anise Mint Anglaise	
Warm Sticky Toffee Pudding	€7.50
Smothered in Rich Toffee Sauce with Brown Bread and Bailey's Ice Cream	
Chocolate Pecan Pie	€7.00
With a Light Custard Sauce Infused with Orange and Maple Syrup, served with Rum and Raisin Ice Cream	
Grand Melody	€9.50
Banoffi, Lemon Tart, Meringue Nest, Strawberry Cheesecake, Chocolate Brownie	
Passion Fruit and Citrus Tart	€6.50
With a Berry Compote and Raspberry Sorbet	
Fresh Fruit Salad	€6.00
In a Chocolate Cup with an Apricot Cream	
Seasonal Fresh Fruit Tartlet	€7.00
Apricot Glaze, filled with a Vanilla Custard, Mango Coulis and Grand Marnier Mascarpone Cream	
Raspberry Cheesecake	€6.50
Honeycomb and Chocolate Citrus Base, Light Raspberry Cream Filling, Candied Fruit and a Lemon and Ginger Cream	
Cappuccino and White Chocolate Terrine	€7.00
With a Coffee Cream, Caramelised Nuts and Coconut Tuile	
Baby Profiteroles	€5.50
With Dark and White Chocolate Drizzle	
Stacked Pavlova	€6.50
Layers of Meringue, Strawberries, Raspberries, Fresh Cream and Coulis	



AFTER THE MAIN EVENT

Freshly Brewed Tea and Coffee	€3.00
The Grand Platter Selection of Petit Fours (10 Guests)	€16.00
Strawberry Dipped Chocolates	€12.00

WEDDING EVENING RECEPTION

Tea/Coffee	€4.00
Selection of Cut Sandwiches only	€6.00
Selection of Cut Sandwiches with Tea and Coffee	€8.00
Selection of Cut Sandwiches and Cocktail Sausages	€10.00
Selection of Cut Sandwiches and 1 Hot Finger Food Option with Tea and Coffee	€14.50

ALTERNATIVE DINING SUGGESTIONS ON REQUEST

- BBQ Menu
- Fork Buffet
- Finger Food Options

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

Golden Fried Brie

Warm Bally Brie Cheese, Cumberland Sauce and Glazed Fig



Cream of Potato and Leek Soup



Roast Rib of Irish Beef

Caramelised Shallots, Cabernet Jus

Or

Grilled Fillet of Salmon

Chorizo Crumb, Horseradish Champ and Citrus Beurre Blanc

Accompanied with a Selection of Vegetables and Potatoes



Trio of Dessert

A Tasting Plate, Three Miniature Desserts



Freshly Brewed Tea or Coffee

Wine with Meal

One and a 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 Royale Sparkling Wine,
Freshly Brewed Tea & Coffee, Chef's Selection of
3 Hot and 3 Cold Canapés

MENU

Spiced Crab

Atlantic Crab Arancini with Lime Crème Fraiche and Tomato Chilli Jam



Celeriac and Apple Soup with Truffle Foam



Roast Sirloin of Irish Beef

Bordelaise Sauce
Or

Panfried Sea Bass Fillets

Vegetable Spaghetti, Pink Langoustines Pink Peppercorn and Lime Dressing

Accompanied with a Selection of Vegetables and Potatoes



Grand Melody of Desserts

A Stunning Combination of Five Miniature of Treats



Freshly Brewed Tea and Coffee

Wine with Meal

One and a 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

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 bridal couple
- Menus and table plan
- Floral arrangements for the top table and guest tables
- Overnight accommodation in one of our fabulous penthouse suites

SUPPLIER 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 a range of bridal bouquets in preferred colours for the bridal party.

www.theflowerfactory.ie

Photography

Photo House offers professional services including consultation and 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

The All Aboard Package is €9,500 based on 80 guests
Additional guests over 80 will be charged €80.00 per person

**Choose to Upgrade Your Package for an Additional €1,000.00 based on 80 Guests.
Additional guests over 80 will be charged accordingly.**

Upgrade 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

Tossed Feta Salad

Garden Pea, Roast Butternut and Feta Cheese Salad in a Tahini Dressing

Light Puff Pastry

Filled with Smoked Chicken and Forest Mushrooms

Crispy Duck Spring Roll

With a Chilled Egg Noodle Nest and Honey Soy Dressing

Ham Hock Terrine

Pressed Ham Hock with Grilled Asparagus, Sweet Mustard Dressing



SOUP OR SORBET

Potato and Leek Soup

Or

Champagne Sorbet



MAINS

Roast Rib of Irish Beef

Caramelised Shallots, Cabernet Jus

Traditional Roast Turkey and Honey Glazed Ham

With Herb Stuffing and Cranberry Jus

Grilled Fillet of Salmon

Chorizo Crumb, Horseradish Champ and Citrus Beurre Blanc

Chargrilled Supreme of Chicken

Smoked Bayonne Ham, Saffron Parisienne Potatoes and Morel Cream Reduction

Accompanied with a Selection of Vegetables and Potatoes



DESSERT

Fresh Fruit Salad

Served in a Chocolate Cup with an Apricot Cream

Double Chocolate Mousse

Dark & White Chocolate Layered Mousse, Cinnamon Cream and Star Anise Mint Anglaise

Stacked Pavlova

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

Seasonal Fresh Fruit Tartlet Apricot Glaze

Filled with Vanilla Custard, Mango Coulis and Grand Marnier Mascarpone 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)



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 Bookings 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 affect the prices quoted in this brochure.
16. We can provide a full list of allergens for each dish in this banqueting brochure.

www.thegrand.ie

Malahide, County Dublin, K36XT65, Ireland.
Contact Our Events Team on + 353 (0)1 845 0000
or email us at sales@thegrand.ie