



GRAND HOTEL



WEDDING BROCHURE
2024





GRAND HOTEL



WELCOME

I have the 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 Grand 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 Grand 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. Whether you're dreaming of a grand fairy-tale or a more intimate style wedding, we have a range of suites and offers to suit. I am proud to offer you an experienced Wedding Team, who will explore different options for your Wedding from guest services, to room decoration and entertainment.

Please feel free to design your own bespoke Wedding Menu from any of the items in this brochure.

To help, we have also put together some Collections for your consideration.

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
Mulled Wine/Hot Port/Whiskey (Choice of one)	€7.50
Fruit Punch	€6.50
Sparkling Wine	€11.00
Sparkling Wine Kir Royale	€12.50
Sparkling Wine Bucks Fizz	€12.50
Champagne	€18.00
Champagne Bucks Fizz	€19.50
Tea/Coffee	€4.20
Tea/Coffee and Biscuits	€5.75
Tea/Coffee and Homemade Cookies	€7.50

WINES AND CORKAGE

	PER BOTTLE
House Wines From	€28.00
Wine Corkage	€15.00
Champagne Corkage	€25.00

COCKTAILS

	PER GLASS
Cosmopolitan	€14.00
Mojito	€14.00
Tequila Sunrise	€14.00



PRE-DINNER CANAPÉS

Selection of Cold Canapés

- Candied Tomato Bruschetta with Goats Cheese
- Antipasto Skewer with Buffalo Mozzarella, Sweet Melon, Parma Ham and Olives
- Smoked Salmon Roulade, Cavier Blinis
- Mini Caesar, with Baby Cos, Grilled Chicken, Parmesan, Bacon and Caesar Dressing
- Cucumber Rings with Humus, Black Olive, Sundried Tomato
- Caprese Skewer with Buffalo Mozzarella, Pesto, Baby Heirloom Tomatoes
- Smoked Salmon Mousse Cucumber Rolls
- Prosciutto Crostini with Mini Mozzarella Cheese and Chutney
- Chicken Liver Pâté, Port Red Onion Marmalade and Herb Crostini
- Mini Prawn Cocktail Tartlet
- Beef Tenderloin Crostini, Onion Marmalade, Dijon Mustard Dip

Selection of Hot Canapés

- Tempura King Prawn with Peri Peri Dip
- Spinach and Feta Spanakopita with Mint Yoghurt Dressing
- Barbeque Pulled Pork and Tzatziki Sliders
- Mini Chicken Skewers with a Nutty Satay Sauce
- Brie and Relish Filo Parcels
- Sesame Seed Spicy Buffalo Wings with Blue Cheese Dressing
- Teriyaki Beef and Red Pepper Kebabs
- Pulled Beef and Horseradish Sliders
- Baked Goats Cheese, Red Onion and Apple Purée
- Fresh Haddock Goujons with Lemon Tartare Sauce

Prices

- | | |
|---|-------------------|
| Selection of 5 Cold Canapés for 10 Guests | €15.00 per person |
| Selection of 3 Cold and 3 Hot Canapés for 10 Guests | €18.00 per person |
| Additional items at | €5.00 per item |



STARTERS

Smoked Atlantic Salmon Terrine Served with Lemon and Lentil Dressing, Baby Leaves	€14.50
Duck Liver Parfait Served with Port Red Onion Marmalade and Toasted Brioche	€14.50
Chicken Caesar Served with Crispy Bacon, Parmesan Shavings, Herb Croutons and Caesar Dressing	€12.95
King Prawn and Seafood Tian Smoked Salmon and Wasabi Lemongrass Dressing	€15.95
Prosciutto Wrapped Chicken Roulade Green Salad Leaves, Smoked Garlic Salsa, Basil Oil	€15.20
Confit Duck Asian Spring Roll Served with Plum Jam, Asian Slaw, Honey and Soy Reduction	€14.50
Mozzarella and Semi Dried Heirloom Tomato Served with Sweet Balsamic Reduction	€11.00
Irish Cured Salmon Served with Beetroot and Fennel Salad, Lime Dill Dressing	€14.50
Crumbed Deep Fried Brie Served with Red Currant Compôte, Cucumber and Mint Salad	€12.50
Baked Smoked Haddock With Tomato and Gruyere Cheese served with Toasted Sourdough	€13.50
Goats Cheese Tartlet Served with Roasted Beetroot, Candied Pecans and Beetroot Vinaigrette	€12.50
Chilled Organic Cantaloupe Melon, Watermelon Barrel Galia and Mint Syrup, Ginger Gel	€12.50
Ginger & Lime Thai Chicken Served with Asian Slaw, Sweet Chilli Relish	€15.20



SOUPS

Cream of Wild Mushroom and Thyme Soup

Carrot and Coriander Soup

Red Lentil, Smoked Bacon, Chickpea and Chilli Soup

Cream of Potato and Leek Soup with Crème Fraîche

Roasted Tomato and Basil Soup

Cream of Sweet Pea and Bacon Soup

Moroccan Chickpea Soup with Coriander and Cumin Oil

Chorizo and Spiced Bean Soup

Spanish Cold Gazpacho with Cucumber and Coriander Salsa

Cream of Vegetable and Herb Soup

All of the above Soups

€9.50

SORBETS

Lemon Sorbet with Mint

Apple Sorbet

Raspberry Sorbet

Mango Sorbet

Strawberry Sorbet

Blood Orange Sorbet

Pink Champagne Sorbet

All of the above Sorbets

€6.50



MAINS

Classic Beef Fillet Wellington

€47.50

With Mushroom Duxelles, Spinach, wrapped in Puff Pasty and served with Red Wine Jus

Irish Roasted Striploin of Beef

€42.50

Served with Braised Pearl Onions, Bacon and Thyme Jus

Roast Rib of Irish Beef

€38.00

Caramelised Shallots, Port Jus

Pan Roast 8oz Beef Fillet

€44.50

With Fondant Potato, Hollandaise Sauce and Port Jus

Herb Crumbed Rack of Lamb

€43.25

With Black Olive and Rosemary Jus

Roasted Chicken Supreme

€37.50

Stuffed with Chive and Cream Cheese, Wrapped in Bacon, served with Shiitake Mushroom and Tarragon Cream Sauce

Baked Fillet of Salmon

€38.00

With Oatmeal and Herb Crust served with Parsley and Dill Velouté

Pan Fried Fillet of Seabass

€38.00

Ginger and Lime Marinade, Smoked Red Pepper Salsa

Slow Cooked Fillet of Duck

€45.50

With Honey, Soya Glaze and served with Orange and Five Spice Marmalade

Baked Fillet of Chicken

€37.50

With Crispy Pancetta, Butter Spinach and Whole Mustard Café au Lait Sauce

All Main Courses served with a selection of Vegetables and Potato Sides



VEGETARIAN MAINS

Thai Vegetable and Bamboo Shoot Yellow Curry

With Basmati Rice (Vegan)

Chickpea, Lentil and Potato Cassoulet

With Tomato, Vegan Cheddar Cheese (Vegan)

Broccoli, Courgettes and Asparagus Baked Quiche

With Chef's Salad

Spinach and Feta Tortellini Pasta

With Roast Red Pepper Coulis and Parmesan Shavings

Roasted Vegetable Wellington

With Butternut Squash Velouté (Vegan)

Vegan Moussaka

With Layered Vegetables, Tomato and Basil Sauce

All Main Courses served with Vegetables and Potatoes

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

Choice of Starter €5.00 per person

Choice of Main Course €6.50 per person

Choice of Dessert €5.00 per person

Vegetables

Tender Broccoli and Carrots
Seasonal Baby Vegetables
Ratatouille Stuffed Peppers

Potato

Creamed Potato with Spring Onions
Gratin Potato
Roast Potato

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



DESSERTS

Blueberry Panna Cotta	€10.50
Served with Meringue Drops, White Chocolate and Raspberry Sorbet	
Salted Lemon Tart	€10.50
Served with Toasted Meringue Topping and Praline Ice Cream	
Vanilla and Coconut Crème Brûlée	€11.50
Served with Wild Berry Compôte and Coconut Tuille	
White Chocolate and Strawberry Mousse Sphere	€10.50
Served with Blueberry Coulis and Sugar Crystals	
Apple and Cinnamon Crumble	€10.50
Served with Vanilla Ice Cream and Crème Anglaise	
Italian Style Tiramisu	€11.00
Served with Fresh Berries and White Chocolate Ice Cream	
Warm Sticky Toffee Pudding	€10.50
Served with Butterscotch Sauce, Raspberry Gel and Vanilla Ice Cream	
Traditional Bakewell Tart	€10.50
Served with Blackberry Compôte and Vanilla Ice Cream	
Chocolate Delice	€11.50
Served with Orange Crème Royal and Sugar Crackling	
Selection of Ice Creams	€10.50
Served in Wafer Basket with a Chocolate Flake	
Assiette of Mini Desserts	€12.00
*Choose three from below	
Salted Lemon and Meringue Tart	
Baileys Irish Cream Cheesecake	
White Chocolate Panna Cotta	
French Raspberry Tart	
Italian Style Tiramisu	
Blueberry Bavarois	
Chocolate and Pecan Brownie	



AFTER THE MAIN EVENT

Freshly Brewed Tea and Coffee	€4.20
The Grand Platter Selection of Petit Fours (10 Guests)	€20.50

Cheese Course

An additional Plated Cheese Course may be served Continental Style prior to your Dessert Course or at the end of your meal with Tea or Coffee

Selection of Three Irish Cheeses	€14.50
Served with Grapes , Celery and assorted Cheese Biscuits	

WEDDING EVENING RECEPTION

Tea/Coffee	€5.00
Sandwiches Only	€8.00
Sandwiches/Sausages	€10.50
Tea/Coffee/Sandwiches	€13.00
Tea/Coffee/Sandwiches/Sausages	€17.00
Tea/Coffee/Sandwiches/Chicken Goujons	€18.50
Slow Cooked Beef Goulash and Long Grain Rice	€13.00
Asian Thai Chicken Curry and Basmati Bowl	€12.00
Toasted Bacon and Smoked Cheddar Cheese Brioche Bun	€12.00
Prawn and Vegetable Stir Fried Noodles	€13.00
Mac and Cheese with Roast Vegetables and Basil Pesto	€12.00

THE GRAND COLLECTION

The Grand 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

Crumbed Deep Fried Brie

Served with Red Currant Compôte, Cucumber and Mint Salad



Cream of Wild Mushroom and Thyme Soup



Roasted Chicken Supreme

Stuffed with Chive and Cream Cheese, Wrapped in Bacon served with Shiitake Mushroom and Tarragon Cream Sauce

Or

Baked Fillet of Salmon

With Oatmeal and Herb Crust served with Parsley and Dill Velouté

All Main Courses served with a selection of Vegetables and Potato Sides



Salted Lemon Tart

Served with Toasted Meringue Topping and Praline Ice Cream



Freshly Brewed Tea or Coffee

Wine with Meal

One and Half Glasses
of House
Red or White Wine
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

€93.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€99.00 Per Person Friday and Saturday



ALL ABOARD INCLUSIVE WEDDING PACKAGE

The All Aboard Package is €12,995 based on 80 guests Monday to Thursday. (Excluding Bank Holidays)
And €13,995 based on 80 guests Friday and Saturday.
Additional guests over 80 will be charged €119.00 per person.

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

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 are available to upgrade.
www.amazingcakes.ie

Flowers

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

Photography

By Frank Gavin Photography, they will provide an album of your special day.
www.frankgavinphotography.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

Pro DJ's will provide the DJ for your entertainment.
www.prodjs.ie

Choose to Upgrade Your Package for an Additional €1,500

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

Chicken Caesar

Served with Crispy Bacon, Parmesan Shavings
Herb Croutons and Caesar Dressing

Mozzarella and Semi Dried Heirloom Tomato

Served with Sweet Balsamic Reduction

Irish Cured Salmon

Served with Beetroot and Fennel Salad, Lime Dill Dressing

Crumbed Deep Fried Brie

Served with Red Currant Compôte, Cucumber and Mint Salad



SOUP OR SORBET

Cream of Potato and Leek Soup with Crème Fraîche

Or

Lemon Sorbet with Mint



MAINS

Irish Roasted Striploin of Beef

Served with Braised Pearl Onions, Bacon and Thyme Jus

Herb Crumbed Rack of Lamb

With Black Olive and Rosemary Jus

Roasted Chicken Supreme

Stuffed with Chive and Cream Cheese, Wrapped in Bacon, served
with Shiitake Mushroom and Tarragon Cream Sauce

Pan Fried Fillet of Seabass

Ginger and Lime Marinade, Smoked Red Pepper Salsa

Accompanied with a Selection of Vegetables and Potatoes



DESSERT

Salted Lemon Tart

Served with Toasted Meringue Topping and Praline Ice Cream

White Chocolate and Strawberry Mousse Sphere

Served with Blueberry Coulis and Sugar Crystals

Apple and Cinnamon Crumble

Served with Vanilla Ice Cream and Crème Anglaise

Chocolate Delice

Served with Orange Crème Royal and Sugar Crackling



Freshly Brewed Tea and Coffee



Evening Buffet Items (Choose Two Items)

(Chicken Goujons, Cocktail Sausages, Mini Vegetable Spring Rolls served
with a Selection of Dips, Selection of Sandwiches)

TERMS AND CONDITIONS

1. A deposit of €2,000.00 is required to confirm a booking. The Hotel will issue a contract outlining all terms and conditions. A deposit of €3,000.00 is required to confirm the ALL ABOARD 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 guaranteed 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. All Wedding Packages are based on a minimum number of guests.
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

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