



GRAND  
HOTEL



WEDDING  
BROCHURE  
2022





# 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. 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', 'The Grand 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
Mulled Wine/Hot Port/Whiskey (Choice of one)	€5.50
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	€4.50
Tea/Coffee and Homemade Cookies	€5.50

## WINES AND CORKAGE

	PER BOTTLE
House Wines From	€25.00
Wine Corkage	€15.00
Champagne Corkage	€22.00

## COCKTAILS

	PER GLASS
Cosmopolitan	€12.00
Mojito	€12.00
Tequila Sunrise	€12.00



## 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 with Salmon Mousse on a toasted Herb Bruschetta
- Mini Caesar, with Baby Cos, Grilled Chicken, Parmesan, Bacon and Caesar Dressing
- Greek Cucumber Rolls with Humus, Olives, Sundried Tomato and Feta Cheese
- Caprese Skewer with Buffalo Mozzarella, Basil, Tomatoes and Balsamic Glaze
- Smoked Salmon Mousse Cucumber Rolls
- Prosciutto Crostini with Burrata Cheese and Lemon Honey
- Duck Liver Pate, Port Red Onion Marmalade and Herb Crostini
- Mini Prawn and Salmon Salad Taco
- Beef Tenderloin Crostini with whipped Goats Cheese and Olive Pesto

### Selection of Hot Canapés

- Tempura King Prawn with Sweet Chilli Mayonnaise Dressing
- Spinach and Feta Spanakopita with Mint Yoghurt Dressing
- Barbeque Pulled Pork and Tzatziki Sliders
- Mini Chicken Satays with Hot Peanut Sauce
- Cooked Ham and Parmesan Arancini Balls with Garlic Mayonnaise Dressing
- Brie and Wild Berry Filo Parcels
- Sesame Seed Spicy Buffalo Wings with Blue Cheese Dressing Dip
- Beef Rump and Apricot Kebabs
- Irish Roast Beef and Horseradish Sliders
- Baked Goats Cheese, Red Onion and Tomato Tartlet
- Fresh Haddock Goujons with Lemon Tartare Sauce

### Prices

- |   |                   |
|---|-------------------|
| Selection of 5 Cold Canapés for 10 Guests           | €8.00 per person  |
| Selection of 3 Cold and 3 Hot Canapés for 10 Guests | €10.50 per person |
| Additional items at                                 | €3.50 per item    |



## STARTERS

<b>Smoked Atlantic Salmon Terrine</b> Served with with Orange Dressing and Avocado Quenelle	€12.65
<b>Duck Liver Parfait</b> Served with Port Red Onion Marmalade, Pink Peppercorns and toasted French Baguette Crouton	€12.65
<b>Chicken Caesar</b> Served with Crispy Bacon Ribbons, Pine Kernels, Parmesan, Herb Crouton and Caesar Dressing	€10.95
<b>King Prawn and Seafood Tian</b> Served with Smoked Salmon and Wasabi Lemongrass Dressing	€13.50
<b>Prosciutto Wrapped Chicken Ballantine</b> Served with Confit Heirloom Tomatoes and Micro Herbs	€13.20
<b>Confit Duck Asian Spring Roll</b> Served with Spring Onion and Plum, wrapped in Asian Pastry with a Plum Sauce and Micro Herb Salad	€14.30
<b>Buffalo Mozzarella and Slow Roasted Confit Tomato Tian</b> Served with Deep Fried Basil and Pepper Balsamic Reduction	€9.50
<b>Chinese Crispy Pork Belly</b> Served with Honey Soya Glaze, Micro Herbs and Mustard Crest	€9.90
<b>Irish Cured Salmon</b> Served with Beetroot and Fennel Salad with Lime Dill Dressing	€12.00
<b>Panko Crumbed Deep Fried Brie</b> Served with Berry Compote and Cucumber Ribbon Mint Salad	€10.50
<b>Baked Smoked Haddock</b> With Tomato and Gruyere Cheese served with French Baguette Crouton	€11.50
<b>Goats Cheese Tartlet</b> Served with Roasted Beetroot, Candied Pecans, Micro Herb Salad and Beetroot Vinaigrette	€10.50
<b>Honey Dew Melon with Parma Ham and Cashel Blue Cheese</b> Served with Port Jelly and Fresh Basil	€11.00
<b>Smoked Chicken, Wild Mushroom and Arborio Rice Cake</b> Served with Cos lettuce, Toasted Pine Kernels, Crispy Bacon, and Balsamic Cream Dressing	€13.00



## SOUPS

- Cream of Mushroom and Thyme Soup
- Carrot, Coconut and Coriander Soup
- Red Lentil, Roasted Tomatoes, Chickpea and Chili Soup
- Cream of Potato and Leek Soup with Crème Fraiche
- Sweet Potato, Lemon Grass and Coconut Soup
- Roasted Tomato and Basil Soup
- Cream of Pea and Bacon Soup
- Moroccan Chickpea Soup
- Chorizo and Spiced Bean Soup
- Butter Bean, Sundried Tomato and Pesto Soup
- Spanish Cold Gazpacho with Cucumber Ribbons
- Roasted Butternut and Cinnamon Soup with toasted Almonds

All of the above Soups

€8.25

## SORBETS

- Lemon Sorbet with Mint
- Apple Sorbet
- Raspberry sorbet
- Mango Sorbet
- Strawberry Sorbet

All of the above Sorbets

€5.50



## MAINS

### **Classic Beef Fillet Wellington**

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

€41.50

### **Irish Roasted Striploin of Beef**

Served with Braised Pearl Onions, Bacon and Thyme Jus

€36.50

### **Roast Rib of Irish Beef**

Caramelised Shallots, Port Jus

€33.00

### **Grilled 6oz Beef Fillet**

With Wild Mushroom Ragout and Bordelaise Sauce

€38.50

### **Dijon Mustard Rosemary Herb Crusted Lamb Rack**

With Truffle Red Wine Jus

€37.50

### **Greek Roasted Lamb Rump**

Served with Soft Goats Cheese, Salsa Verde, light Balsamic infused Jus

€35.00

### **Roasted Chicken Supreme**

Stuffed with Peppadew and Feta Cheese, Wrapped in Bacon served with Flat Cap Mushroom and Tarragon Cream Sauce

€31.90

### **Grilled Atlantic Salmon**

With Parsley and Parmesan Crust and served with Port Red Wine Balsamic Jus

€33.00

### **Pan Fried Fillet of Seabass**

With Fennel and Chive Cream Sauce and Pepper Vinaigrette

€33.00

### **Duo of Classic Duck Breast à l'Orange, and Confit Duck Asian Spring Roll**

Served with a Light Honey Orange Soya Sauce

€40.50

### **Crispy Five Spice Sriracha Roasted Pork Belly**

With Black Pudding and Grain Mustard Sauce

€30.80

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





## VEGETARIAN MAINS

### **Thai Vegetable and Bamboo Shoot Red Curry**

With Basmati Rice

### **Chickpea and Potato Cassoulet**

With Tomato, Parmesan and Crème Fraiche

### **Broccoli, Courgettes and Asparagus Baked Quiche**

With Chefs Salad

### **Spinach and Feta Tortellini Pasta**

With Napolitana Sauce and Parmesan

### **Mediterranean Roasted Tomato Orzo Pasta**

With Calamata Olives, Peppers, Artichokes and Parmesan

### **Baked Italian Melanzane**

With Aubergines, Courgettes, Peppers and Parmesan

### **All Main Courses served with Vegetables and Potatoes**

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

<b>Choice of Starter</b>	€3.50 per person
<b>Choice of Main Course</b>	€5.50 per person
<b>Choice of Dessert</b>	€3.50 per person

#### **Vegetables**

Tender Broccoli and Carrots  
Asparagus and Courgettes  
Mediterranean Ratatouille

#### **Potato**

Pomme Puree with Spring Onions  
Pomme Gratin  
Pomme Chateau  
Pomme Lyonnaise  
Pomme Croquette

#### **Pasta and Rice**

Orzo Pasta with Sundried Tomato  
Parmesan Risotto  
Basmati Rice with French Chives

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



## DESSERTS

<b>Blueberry Panna Cotta</b>	€8.80
Served with Meringue Drops, White Chocolate and Raspberry Sorbet	
<b>Orange and Dark Chocolate Ganache Tart</b>	€8.80
Served with Candied Orange Compote and Pistachio Ice Cream	
<b>Salted Lemon Tart</b>	€8.80
Served with Toasted Meringue Topping and Praline Ice Cream	
<b>Passion Fruit and White Chocolate Cheesecake</b>	€8.80
Served with Orange Sorbet	
<b>Vanilla Bean and Coconut Crème Brulee</b>	€9.90
Served with Wild Berry Compote and Coconut Tuille	
<b>White Chocolate and Strawberry Mousse Sphere</b>	€8.80
Served with Blueberry Coulis and Sugar Crystals	
<b>Apple and Rhubarb Crumble</b>	€9.35
Served with Vanilla Ice Cream and Cream Anglaise	
<b>Italian Coffee Bean Tiramisu</b>	€9.35
Served with Fresh Berries and White Chocolate Ice Cream	
<b>Assiette of Mini Desserts</b>	€10.50
Salted Lemon and Meringue Tart	
Lemon Cheesecake	
White Chocolate Panna Cotta	
Orange and Dark Chocolate Ganache Tart	
Italian Tiramisu	
Blueberry Bavarois	
Chocolate and Pistachio Brownie	

\*Choose three from the above



## AFTER THE MAIN EVENT

Freshly Brewed Tea and Coffee	€3.50
The Grand Platter Selection of Petit Fours (10 Guests)	€18.00

### **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

<b>Selection of Three Irish Cheeses</b>	€12.50
Served with Grapes , Celery and assorted Cheese Biscuits	

## WEDDING EVENING RECEPTION

Tea/Coffee	€4.50
Sandwiches Only	€6.60
Sandwiches/Sausages	€8.80
Tea/Coffee/Sandwiches	€11.00
Tea/Coffee/Sandwiches/Sausages	€14.50
Tea/Coffee/Sandwiches/Chicken Skewers	€16.00
Beef Stroganoff and Linguine Bowl	€11.50
Beef Bourguignon and Basmati Bowl	€10.50
Asian Thai Chicken Curry and Basmati Bowl	€10.50
Toasted Chicken Caesar Wraps	€9.90
Roasted Beef Rib Sliders with Onion Chutney	€10.50
Pulled Pork with Apple Slaw Sliders	€10.50
Chicken Cornish Pasties	€9.90

# 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

### **Panko Crumbed Deep Fried Brie**

Served with Berry Compote and Cucumber Ribbon Mint Salad



### **Cream of Mushroom and Thyme Soup**



### **Roasted Chicken Supreme**

Stuffed with Peppadew and Feta Cheese, wrapped in Bacon served with Flat Cap Mushroom and Tarragon Cream Sauce

Or

### **Grilled Atlantic Salmon**

Served with Parsley and Parmesan Crust with Port Red Wine Balsamic Jus

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



### **Blueberry Panna Cotta**

Served with Meringue Drops, White Chocolate and Raspberry Sorbet



### **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

€79.00 Per Person Monday to Thursday (Bank Holidays Excluded)  
€85.00 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 and Coffee  
Homemade Cookies

## MENU

### Chicken Caesar

Served with Crispy Bacon Ribbons, Pine Kernels, Parmesan, Herb Crouton and Caesar Dressing



### Cream of Potato and Leek Soup with Crème Fraiche



### Irish Roasted Striploin of Beef

Served with Braised Pearl Onions, Bacon and Thyme Jus  
Or

### Grilled Atlantic Salmon

Served with Parsley and Parmesan Crust and Port Red Wine Balsamic Jus

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



### White Chocolate and Strawberry Mousse Sphere

Served with Blueberry Coulis and Sugar Crystals



### 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

€90.00 Per Person Monday to Thursday (Bank Holidays Excluded)  
€99.00 Per Person Friday and Saturday

# THE GRAND COLLECTION

The Grand Collection 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 and Coffee, Chef's Selection of  
3 Hot and 3 Cold Canapés

## MENU

### Irish Cured Salmon

Served with Beetroot and Fennel Salad with a Lime Dill Dressing



### Roasted Tomato and Basil Soup



### Irish Roasted Striploin of Beef

Served with Braised Pearl Onions, Bacon and Thyme Jus  
Or

### Pan Fried Fillet of Seabass

Served with Fennel and Chive Cream Sauce and Pepper Vinaigrette

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



### Orange and Dark Chocolate Ganache Tart

Served with Candied Orange Compote and Pistachio Ice Cream



### Freshly Brewed Tea and Coffee

#### Wine with Meal

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

#### 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

Standard Table Flower  
Arrangements

€105.00 Per Person Monday to Thursday (Bank Holidays Excluded)  
€115.00 Per Person Friday and Saturday



# ALL ABOARD INCLUSIVE WEDDING PACKAGE

The All Aboard Package is €11,500 based on 80 guests Monday to Thursday. (Excluding Bank Holidays)  
And €12,500 based on 80 guests Friday and Saturday.  
Additional guests over 80 will be charged €95.00 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](http://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](http://www.amazingcakes.ie)

### Flowers

The Flower Factory will provide some additional flowers for the bridal party.  
[www.theflowerfactory.ie](http://www.theflowerfactory.ie)

### Photography

By Frank Gavin Photography, they will provide an album of your special day.  
[www.frankgavinphotography.ie](http://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](http://www.gotchacovered.ie)

### Resident DJ

5th Avenue Dance Band will provide the DJ for your entertainment.  
[www.5thavenuedjs.ie](http://www.5thavenuedjs.ie)

## Choose to Upgrade Your Package for an Additional €1,100

### 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 Ribbons, Pine Kernels, Parmesan, Herb Crouton and Caesar Dressing

### Buffalo Mozzarella and Slow Roasted Confit Tomato Tian

Served with Deep Fried Basil and Pepper Balsamic Reduction

### Chinese Crispy Pork Belly

Served with Honey Soya Glaze, Micro Herbs and Mustard Crest

### Panko Crumbed Deep Fried Brie

Served with Berry Compote and Cucumber Ribbon Mint Salad



## SOUP OR SORBET

### Cream of Potato and Leek Soup with Crème Fraiche

Or

### Lemon Sorbet with Mint



## MAINS

### Irish Roasted Striploin of Beef

Served with Braised Pearl Onions, Bacon and Thyme Jus

### Roasted Chicken Supreme

Stuffed with Peppadew and Feta Cheese, wrapped in Bacon served with Flat Cap Mushroom and Tarragon Cream Sauce

### Pan Fried Fillet of Seabass

Served with Fennel and Chive Cream Sauce and Pepper Vinaigrette

### Greek Roasted Lamb Rump

Served with Soft Goats Cheese, Salsa Verde, Light Balsamic infused Jus

Accompanied with a Selection of Vegetables and Potatoes



## DESSERT

### Orange and Dark Chocolate Ganache Tart

Served with Candied Orange Compote and Pistachio Ice Cream

### Salted Lemon Tart

Served with Toasted Meringue Topping and Praline Ice Cream

### Apple and Rhubarb Crumble

Served with Vanilla Ice Cream and Cream Anglaise

### Italian Coffee Bean Tiramisu

Served with Fresh Berries and White Chocolate 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)



# 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 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.
17. All Wedding Packages are based on the lifting of COVID 19 restrictions. In the event that the HSE & Irish Government continue / amend the restrictions placed on hotels due to the COVID 19, the hotel will have to adhere to these. Package content may need to be amended in line with Government guidelines.



[www.thegrand.ie](http://www.thegrand.ie)

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