



IVEAGH

GARDEN HOTEL

Wedding Brochure



YOUR WEDDING DAY

Here at the Iveagh Garden Hotel, we know that your Wedding Day is as unique as you are. That's why we commit time to each of our couples to ensure we create a day that celebrates your personalities and design flair. Our flexible packages and wedding suites will help you in creating your individual vision to celebrate your love.

PACKAGE 1:
WEEKEND WEDDING PACKAGE

PACKAGE 2:
WEDDING SOIRÉE PACKAGE



THE IVEAGH SUITE

Step back in time to the roaring 1920s with the Gatsby inspired Iveagh Suite. Featuring bespoke furnishings, our gold leaf bar and black & white marble floor, the suite creates an air of glamour and sophistication for every event. This elaborate space is ideal for hosting banquet receptions for up to 80 guests in opulent luxury. Or for more relaxed celebrations, invite up to 150 of your nearest and dearest to party the night away with our delicious cocktails and signature sharing boards.

WEEKEND WEDDING PACKAGE

Minimum numbers of 60, Maximum number of 80 adult guests apply

€189 PER GUEST
(FRIDAY & SATURDAY)

ROOM HIRE

- ✦ A Complimentary Night in the Presidential Suite
- ✦ Two Complimentary Rooms for your Guests
- ✦ Room Hire of the Iveagh Suite

ARRIVAL RECEPTION

- ✦ Prosecco Reception
- ✦ Choice of Canapes (3 Choice)
- ✦ Freshly Brewed Tea & Filtered Coffee

WEDDING BANQUET

- ✦ Freshly Baked Breads
- ✦ 5-Course Banquet Menu
- ✦ Half Bottle of Selected House Wine per Guest
- ✦ Prosecco Toast

PACKAGE INCLUDES

- ✦ Evening Reception Signature Sharing Platters or Sandwich Platters (4 Choice)
- ✦ Personalised Menus and Table Plan
- ✦ Cake Stand & Cake Knife



CANAPES

PLEASE CHOOSE 3 FROM THE BELOW LIST

BALLYCOTTON OAK SMOKED SALMON ON BROWN SODA BREAD WITH
A WASABI & TROUT CAVIAR
(Gluten, Fish, Milk, Eggs, Mustard)

DUCK LIVER MOUSSE WITH POACHED PEAR RELISH
(Gluten, Sulphites, Milk, Eggs)

GOAT CHEESE WITH PICKLED BEETROOT & CANDIED WALNUTS
(Gluten, Milk, Sulphites, Walnuts)

ASIAN BEEF WITH TOASTED SESAME SEED, SOYA & CORIANDER
(Gluten, Soya, Sesame, Sulphites)

DRESSED CRAB
(Crustaceans, Gluten, Egg, Mustard)

TANDOORI CHICKEN WITH MANGO CHUTNEY & YOGURT
(Milk)

MEDITERRANEAN VEGETABLE TARTAR WITH PESTO & SOURDOUGH CROUTON
(Gluten, Nuts, Milk)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA & DONEGAL RAPESEED OIL
(Milk, Nuts, Gluten)

PRAWN SPRING ROLL WITH THAI BASIL
(Gluten, Eggs, Crustaceans, Sulphites)

GRILLED CHICKEN CAESAR
(Gluten, Egg, Milk, Mustard, Fish, Sulphites)

WEDDING MENU SELECTOR

SOUP

HOMEMADE SOUP WITH ARTISAN BREAD
(Gluten, Celery, Bread May Contain Nuts)

STARTERS

(CHOOSE 2)

DUCK RILLETTE

Confit Duck Rillette Leg, Mango Puree
Watercress, Black Pudding & Hamhock
Croquette, Toasted Almonds
(Tree nuts, Celery, Soya, Gluten, Milk, Egg,
Sulphites)

CRAYFISH BOWL

North Atlantic Crayfish Tail, Baby Gem, Irish
Whiskey, Mary Rose Sauce, Irish Soda Bread
(Milk, Crustacean, Egg, Mustard, Gluten)

GOATS CHEESE

Fivemiletown Goat Cheese Mousse, Texture
of Beetroot, Candied, Walnuts, Sourdough
Croutons
(Milk, Nuts, Gluten, Sulphites)

MAIN COURSE

(CHOOSE 2)

O'MAHONY'S SIRLOIN OF BEEF

Cooked Medium, Cep Puree, Horseradish Mash, Red
Wine Jus
(Sulphites, Milk, Celery)

ROAST FILLET OF HAKE

Chargrilled Baby Potatoes, Asparagus, Mild Curry
Cream
(Sulphites, Celery, Milk, Fish)

BREAST OF IRISH CHICKEN

Cream Mash, Butternut Squash Puree, Wild
Mushroom Sauce
(Milk)

RUMP OF LAMB

Crushed Sweet Potatoes & Turnips, Garlic Puree,
Sherry Jus
(Milk, Sulphites, Celery)

DESSERT

(CHOOSE 2)

WARM APPLE CRUMBLE

Crème Anglaise, Strawberry, Vanilla Ice Cream
(Gluten, Milk, Eggs, Sulphites)

LEMON TART

Raspberries & Clotted Cream
(Gluten, Egg, Milk)

DECONSTRUCTED MIXED BERRY

CHEESECAKE
(Gluten, Milk, Eggs)

IVEAGH GARDEN HOTEL DESSERT

ASSIETTE

Lemon Meringue (Gluten, Milk, Egg)
Chocolate Marquise (Gluten, Milk, Egg, Nuts)
Strawberry Cheesecake (Gluten, Milk, Eggs, Sesame)

(All Mains Served with Roasted Root Vegetables and Baby Potatoes)

Followed by Freshly Brewed Tea
or Filtered Coffee & Petit Fours

SIGNATURE SHARING PLATTERS

PLEASE CHOOSE 4 FROM THE BELOW LIST
(SERVED UP UNTIL 10PM)

WORCESTER GLAZED COCKTAIL SAUSAGES
(Gluten, Fish)

SPICY CHICKEN WINGS
(Milk)

VEGETABLE SPRING ROLLS
(Soya, Peanut, Gluten, Sulphites, Sesame)

SWEET POTATO FRIES

MINI ANGUS SLIDERS
(Gluten, Egg, Mustard, Milk, Sulphites)

CHICKEN GOUJONS
(Gluten, Egg, Milk)

*WE CAN CATER FOR DIETARY REQUIREMENTS AS LONG AS THIS IS COMMUNICATED IN ADVANCE

ALL PLATTERS ARE SERVED WITH:

Garlic Mayo
(Eggs, Milk, Mustard)

Blue Cheese Dip
(Eggs, Milk, Mustard)

Sweet Chilli Aioli
(Eggs, Milk, Mustard)

SANDWICH PLATTERS

PLEASE CHOOSE 4 FROM THE BELOW LIST
(SERVED AFTER 10PM)

EGG & CUCUMBER CRESS

(GLUTEN, EGG, MILK, MUSTARD)

BEEF, HORSERADISH & RED ONION MARMALADE

(GLUTEN, SULPHITES, MILK, MUSTARD)

CHICKEN CAESAR

(GLUTEN, EGG, MUSTARD, FISH, MILK)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA, PESTO
& MIX LEAF

(GLUTEN, MILK, NUTS)

PASTRAMI WITH WHOLEGRAIN MUSTARD
MAYONNAISE

(GLUTEN, EGG, MUSTARD, MILK)

HAM & CHEESE WITH BRANSTON PICKLE

(MILK, GLUTEN, SULPHITES)

OPEN SANDWICHES

SMOKED SALMON

(GLUTEN, MILK, FISH)

CRAB & CRAYFISH

(GLUTEN, EGG, CRUSTACEANS, FISH, MUSTARD)

FIVE MILE TOWN GOAT CHEESE

(GLUTEN, MILK, NUTS, SULPHITES)

CORONATION CHICKEN

(GLUTEN, EGG, MILK, MUSTARD, CELERY)

AVOCADO, HEIRLOOM TOMATO, PESTO &
BUFFALO MOZZARELLA

(GLUTEN, MILK, NUTS)

venuesearch.ie

WE CAN CATER FOR DIETARY REQUIREMENTS AS LONG AS THEY ARE COMMUNICATED IN ADVANCE



WEDDING SOIRÉE PACKAGE

MINIMUM NUMBERS OF 80, MAXIMUM NUMBER OF 150 ADULT GUESTS APPLY.

€99 PER GUEST
FRIDAY & SATURDAY

PACKAGE INCLUDES

- ✦ A Complimentary Night Stay in the Hotel
- ✦ Room Hire of The Iveagh Suite
- ✦ Cake Stand & Cake Knife

YOUR RECEPTION

- ✦ Prosecco Reception
- ✦ Choice of Canapes (3 Choice)
- ✦ Freshly Brewed Tea & Filtered Coffee

EVENING DINING

- ✦ Miniature Bowls (3 Choice, 3 Bowls per person)
- ✦ Dessert Canapes



CANAPES

PLEASE CHOOSE 3 FROM THE BELOW LIST

BALLYCOTTON OAK SMOKED SALMON ON BROWN SODA BREAD WITH
A WASABI & TROUT CAVIAR
(Gluten, Fish, Milk, Eggs, Mustard)

DUCK LIVER MOUSSE WITH POACHED PEAR RELISH
(Gluten, Sulphites, Milk, Eggs)

GOAT CHEESE WITH PICKLED BEETROOT & CANDIED WALNUTS
(Gluten, Milk, Sulphites, Walnuts)

ASIAN BEEF WITH TOASTED SESAME SEED, SOYA & CORIANDER
(Gluten, Soya, Sesame, Sulphites)

DRESSED CRAB
(Crustaceans, Gluten, Egg, Mustard)

TANDOORI CHICKEN WITH MANGO CHUTNEY & YOGURT
(Milk)

MEDITERRANEAN VEGETABLE TARTAR WITH PESTO & SOURDOUGH CROUTON
(Gluten, Nuts, Milk)

HEIRLOOM TOMATO, BUFFALO MOZZARELLA & DONEGAL RAPESEED OIL
(Milk, Gluten, Nuts)

PRAWN SPRING ROLL WITH THAI BASIL
(Gluten, Crustaceans, Eggs, Sulphites)

GRILLED CHICKEN CAESAR
(Gluten, Egg, Milk, Mustard, Fish, Sulphites)

MINI BOWLS

CHOOSE 3 FROM BELOW

3 BOWLS PER PERSON

BRAISED BEEF STROGANOFF WITH PILAF RICE & CAPER BERRY

(Sulphites, Milk, Mustard, Celery)

CHICKEN SERVED WITH CHORIZO & HERB CREAM & SAFFRON RICE

(Milk)

CRISPY SKINNED SALMON WITH CHARGRILLED NEW POTATO & SALSA VERDE

(Fish)

SEAFOOD PIE WITH CREAMY MASH POTATO & PEA SHOOTS

(Fish, Crustaceans, Milk, Molluscs, Celery)

CHICKEN CURRY

(Celery, Sulphites)

PRAWN THAI GREEN CURRY WITH LEMON RICE

(Crustaceans, Celery, Sulphites)

PENNE PASTA WITH WILD MUSHROOM, PARMESAN CHEESE & TRUFFLE OIL

(Gluten, Milk, Egg)

TRADITIONAL IRISH STEW WITH FRESH PARSLEY

(Sulphites, Celery)

SHEPHERDS PIE WITH ROOT VEGETABLES

(Sulphites, Milk, Celery)

