

Weddings
at
THE BANKING HALL

SUFFOLK PACKAGE

€175.00 per guest

Arrival reception;
Prosecco reception
College Green selection of fine teas and Arabica coffee
Selection of three canapés per guest

Four course dinner menu

Half bottle of College Green selected house wine per guest

Toast: glass of prosecco per guest

Evening reception

Bar extension

Red carpet arrival via the grand private College Street entrance to the Banking Hall

Dedicated Wedding Executive

Champagne for the happy couple on arrival

Crisp white linen, specially commissioned Banking Hall fine china and Waterford crystal glassware

Silver five-stemmed candelabra centrepieces, mirror bases and votive lighting

Personalised table plan & menus

Wedding cake stand & knife

Room rental (based on minimum numbers)

Microphone for speeches

Complimentary menu tasting for two guests

Overnight stay in one of our stunning suites

Preferential accommodation rates for your guests

Dinner for two to celebrate your first anniversary

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SUFFOLK MENU

*Choose one dish from each course to create your menu for the day
Supplements apply for additional options per course*

Arrival Reception:

College Green selection of fine teas and Arabica coffee

Selection of three canapés to include;
Mini savoury tart, goat's cheese pearl, basil & pickled onion
Irish smoked salmon, citrus sour cream on brioche
Chicken tandoori skewer with raita dipping sauce

Starters:

Chicken Caesar salad, dressed gem lettuce, shaved parmesan cheese & toasted croutons with bacon

Warm tomato, artichoke & goats curd tartlet, sweet onion jam & arugula salad

Caprese salad, sliced mozzarella & seasoned plum tomatoes, basil & spiced crumbs

Irish smoked salmon, prawn & citrus potato salad, steamed asparagus

Choose either a soup or sorbet intermediate

Soups:

Creamy leek & potato soup, dried croutons
Heirloom tomato & basil soup, pesto oil
Roasted squash soup, toasted pumpkin seeds
Carrot & coriander soup
Celeriac & apple soup

Sorbets:

Strawberry Champagne
Passion fruit and mango
Lemon
Orange
Raspberry

Main courses:

Roasted fillet of Irish beef, butter poached potato, seasonal vegetables & red wine reduction
Supreme of Irish chicken, fondant potato, steamed asparagus & smoked bacon
Thyme roasted pork fillet, Portobello mushroom with blue cheese, rooster potato & red wine reduction
Seared fillet of seabass, vegetable parcel, buttered potato & lemon butter sauce
Seared salmon, butter poached potato, confit fennel & saffron honey mustard sauce

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SUFFOLK MENU (continued)

Choose your silent vegetarian main course dish:

Tortellini, ricotta, spinach, tomato sauce, aged parmesan

Mushroom risotto, roasted wild mushrooms & shaved Grana Padano

Grilled aubergine, peppers & courgette ratatouille, vegetable parcel

Desserts:

Mini dessert selection; chocolate opera slice, baked vanilla cheese cake, lemon tartlet with raspberries

Poached pear & almond tart, French vanilla ice cream

Bitter lemon slice, clotted cream & raspberry

Paris Brest, praline cream & berry compote

College Green selection of fine teas and Arabica coffee

Petits fours

Evening Reception Selection:

College Green selection of fine teas and Arabica coffee

In-house baked biscuits

Honey and mustard glazed sausages

Garlic and rosemary baby potato wedges

Selection of sandwiches to include;

Ham & Dubliner cheddar

Poached egg salad with peppered water cress

Tuna mayo salad