



THE
SHELBOURNE

Wedding Packages

Congratulations on your engagement. This is a time for dreaming; detail by detail you will begin to build up a picture of your perfect wedding day. We are so happy that you are considering The Shelbourne for such an important occasion.

This is such an exciting time for both of you and we know that it can be a bit of a whirlwind. Planning a wedding can be both exhilarating and a little overwhelming at times, but our whole team is here to smooth the way so that you can relax and enjoy the journey.

To help you get started, we have put together a collection of wedding packages, each with everything you need for a perfect day. Looking through these options may give you some ideas for your own celebration. Your wedding should be a unique reflection of your love story, and all of us at The Shelbourne would be honoured to work with you to create a bespoke wedding package based on your own specific vision for your day.

We would also be delighted to show you both around the hotel personally so you see what is possible. Please do get in touch to let us know a time that would suit you to visit.

We are honoured to be your something old

Over the course of almost two hundred years, The Shelbourne has been the setting for countless magnificent celebrations.

We have mastered the art of the perfect occasion. Your wedding deserves nothing less. Your dedicated Wedding Manager will be at your side from the very beginning until you leave for your honeymoon, making sure that you are supported along the way and that every detail of your day is executed with flawless grace and style.

Likewise, our three all-inclusive wedding packages have been designed to make putting together a dream wedding simple and stress-free. Each package includes your reception, meal, and a selection of five star extras: all you have to do is choose the one that suits your budget and your plans, and we will take care of the rest.

Our exclusive wedding packages:

SOMETHING NEW

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SOMETHING BORROWED

.....

SOMETHING BLUE

.....

Something New

Your all-inclusive package includes:

- ~ Arrival drinks reception;
one glass of house crémant per guest
- ~ Freshly brewed tea & coffee
served with homemade scones on arrival
- ~ Four course set dinner menu*
- ~ Half bottle of house wine per person
- ~ Evening reception food; fish &
chip cones served with tea & coffee
- ~ Toast drink for all guests
- ~ Full bar extension
- ~ Red carpet welcome on arrival
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras
with mirror bases & votive lighting
- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting
for the wedding couple
- ~ Complimentary suite
for the couple on their wedding night
- ~ Preferred accommodation rates
for wedding guests
(terms & conditions apply)

**Set dinner menu – supplements apply
for all additional choices on all courses*

**€10 supplement per person applies
for fillet beef main course*

Something Borrowed

Your all-inclusive package includes:

- ~ Arrival drinks reception;
two glasses of house crémant per guest
- ~ Freshly brewed tea & coffee served
with homemade scones on arrival
- ~ Gourmet canapés, a choice of three
- ~ Four course set dinner menu*
- ~ Half bottle of house wine per person
- ~ Evening reception food;
fish & chip cones served with tea &
coffee
- ~ Toast drink for all guests
- ~ Full bar extension
- ~ Red carpet welcome on arrival
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras
with mirror bases & votive lighting

- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting
for the wedding couple
- ~ Complimentary suite
for the couple on their wedding night
- ~ Preferred accommodation rates
for wedding guests
(terms & conditions apply)

**Set dinner menu – supplements apply
for all additional choices on all courses*

**€10 supplement per person applies
for fillet beef main course*

Something Blue

Your all-inclusive package includes:

- ~ Arrival drinks reception;
two glasses of house crémant per guest
- ~ Freshly brewed tea & coffee served
with homemade scones on arrival
- ~ Gourmet canapés, a choice of three
- ~ Four course dinner menu,
with choice option for main course*
- ~ Half bottle of house wine per person
- ~ Evening reception food; choice of
two items served with tea & coffee
- ~ Toast drink for all guests
- ~ Full bar extension
- ~ Floral arrangements for the dinner
tables
- ~ Red carpet welcome on arrival
- ~ Personalised menu cards & table plan
- ~ Sterling silver candelabras

- with mirror bases & votive lighting
- ~ Wedding cake stand & knife
- ~ Microphone for speeches
- ~ Room rental
- ~ Complimentary menu tasting
for the wedding couple
- ~ Complimentary suite
for the couple on their wedding night
- ~ Preferred accommodation rates
for wedding guests
(terms & conditions apply)

** Dinner menu supplements apply
for all additional choices on all courses*

**€10 supplement per person applies
for fillet beef main course*

Specially designed wedding menus

Your wedding is a day for indulgence, happiness and enjoyment. Our Executive Chef Garry Hughes and his passionate culinary team have created a series of spectacular menus to delight you and your guests.

Showcasing the freshest, most vibrant specialty ingredients Ireland has to offer, each dish is a culinary masterpiece. Join us for a personal menu tasting where our team will walk you through all your options and help you choose a perfectly curated menu for your wedding dinner.

Choose one starter, one soup or sorbet, one main course & one dessert.

APPETISERS

Slane Whiskey Castletownbere
Cured Salmon

*Liscannor crab, shaved fennel, cucumber
& lemon gel (1, 4, 10, 11, 12, 13, 14)*

Slow Braised Grannagh Ham
& Forest Mushroom Terrine

Celeriac remoulade, crisp bread (1, 8, 10, 12, 14)

Torchon of Foie Gras

Plum raisin chutney (1, 5, 10, 12)

Confit of Duck Leg

Puy lentils, tarragon jus (8, 12)

Shelbourne Turf Smoked Salmon

*Citrus pieces, saffron aioli & micro herbs
(8, 11, 12, 14)*

Knocklara Salad

*Mixed garden leaves, Knocklara goat's cheese,
poached pear, pickled beetroot, candied salted
walnuts, hazelnut dressing (3, 5, 11, 12, 14)*

SOUPS

Please choose either the soup or the sorbet course for your wedding day.

Roast Red Pepper & Plum Tomato

Pesto oil (5, 8, 11, 12)

Wexford Potato & Lusk Leek

Herb oil (3, 8, 11, 12)

Roast Butternut Squash

Cumin oil (3, 5, 8, 12)

Wild Mushroom

Light tarragon oil (3, 1, 8, 11, 12)

Cream of Celeriac

Scented with truffle oil (8, 11, 12)

Cream of White Onion

Chive oil (8, 11, 12)

Shelbourne Smoked Seafood Chowder

Mussels, salmon, shrimp, cod, bacon (4, 7, 8, 11, 12, 13)

SORBETS

Laurent Perrier Champagne (1, 12)

Exotic Passion Fruit (1, 12)

White Peach (1, 12)

Lemon (1, 12)

Elderflower & Raspberry (1, 12)

MAIN COURSES

From the Land

Roasted 'Centre Cut' Fillet of

Aged Kells Beef (200g)

Bourguignon jus (mushroom, Alsace bacon, pearl onions) (3, 8, 11, 12)

**(€10 supplement per person)*

Roast Rack of Curragh Lamb

(May - Oct)

Madeira jus (3, 8, 11, 12)

Seared Breast of Cornfed Chicken

Buttered greens, cos lettuce, bacon (3, 8, 11, 12)

Kells Aged Sirloin Steak (200g)

Peppercorn sauce (3, 8, 11, 12)

MAIN COURSES

From the Sea

Roasted Fillet of Atlantic Halibut

Smoked chowder velouté (salmon, cod, shrimp, mussels, bacon) (3, 4, 7, 11, 12, 13)

Roast Castletownbere Salmon

Peas French style (3, 8, 11, 12)

Seared Fillet of Seabass

Overnight tomatoes, shallot & coriander dressing (3, 12, 13)

Seared Fillet of Kilmore

Quay Hake

Broth of smoked salmon, mussels & samphire (3, 4, 7, 8, 11, 12, 13)

MAIN COURSES

From the Earth

Risotto of Snow Pea

Scented with truffle oil (3, 11, 12, 13)

Wild Mushroom Torte

Wild forest mushroom in puff pastry on a bed of spinach, mushroom and tarragon cream (1, 3, 5, 10, 11, 12)

Mille Feuille of Creamed Lusk

Leeks & Asparagus

Tomato & chervil beurre blanc (1, 3, 10, 11, 12)

Gnocchi & Roasted Pumpkin

Sage & parmesan shavings (1, 3, 10, 11, 12)

Tian of Roast Aubergine

Pepper, courgette, mozzarella, salsa verde (3, 11, 12)

DESSERTS

*All served with Freshly Brewed Tea,
Coffee & Petit Fours*

Classic Vanilla Crème Brûlée

Seasonal berries & sable biscuit (1, 10, 11)

Lemon Meringue Tart

*Lemon curd, toasted Swiss meringue
(1, 3, 5, 10, 11, 12)*

Pavlova

Crème chantilly & Wexford strawberries (10, 11, 12)

Shelbourne Chocolate Plate

*Opera cake, brownie with white chocolate
mousse & macaroon (1, 3, 5, 10, 11, 12)*

Chocolate Raspberry Mousse Tart

*Rich dark chocolate mousse, raspberry pot crème
(1, 3, 5, 10, 11, 12)*

Shelbourne Tiramisu

*Layers of mascarpone, sponge, rich coffee
flavours (1, 3, 10, 11, 12)*

Shelbourne Assiette

*Chocolate caramel cup, lemon & raspberry
macaroon, vanilla cheesecake strawberry
& lime jelly (1, 3, 5, 10, 11, 12)*

Cheese Board

*€15 per person supplement applies
(1, 5, 6, 8, 10, 11, 12, 14)*

ADDITIONAL CHOICES AND SUPPLEMENTS

Additional Appetiser

€12 per person supplement

Additional Soup or Sorbet Course

€8 per person supplement

Additional Main Course

€18 per person supplement

Additional Dessert

€12 per person supplement

WEDDING CANAPÉS

Canapés are €7.00 Per Piece

Castletownbere Crab

*Citrus mayonnaise & coriander
(1, 4, 10, 11, 12, 14)*

Celeriac & Black Truffle Risotto

(1, 4, 10, 11, 12, 14)

Turf Smoked Salmon

*Guinness bread, Lakeshore
mustard emulsion (1, 5, 10, 11, 12, 13, 14)*

Atlantic Coastal Oysters (7, 12)

Mini Quiche Lorraine

Hollandaise sauce (1, 10, 11, 12)

St. Tola Goat's Cheese Mousse

Pickled beetroot (5, 11, 12)

Carpaccio of Beef

Sour dough croûte pesto (1, 5, 11, 12)

Spiced Curragh Lamb Brochettes

Mint & cucumber yoghurt (1, 11)

Shrimp Cocktail Shots (4, 10, 12, 14)

All Prices are inclusive of current VAT.

*All our meat is of Irish origin and locally
sourced. If you are concerned about food
or beverage allergies e.g. nuts, wheat etc.
you are invited to seek assistance when
selecting menu items.*

*If you have any further questions, or wish
to arrange an appointment, please do not
hesitate to contact me directly on
+353 (0)1 663 4668
cathy.o'shea@theshelbourne.com*

Allergens

1. Gluten
2. Peanuts

3. Soybeans
4. Crustaceans
5. Nuts

6. Sesame Seeds
7. Molluscs
8. Celery

9. Lupin
10. Eggs
11. Milk Dairy

12. Sulphur Dioxide
13. Fish
14. Mustards

