



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

For over 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

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*

**€18 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*

**€18 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*

**€18 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)
- Confit of Duck Leg
Puy lentils, tarragon jus (8, 12)
- Shelbourne Turf Smoked Salmon
Citrus pieces, saffron aioli & micro herbs (8, 11, 12, 14)
- The Knocklara
Micro herbs, Knocklara goat's cheese, poached pear, pickled beetroot, candied salted walnuts, hazelnut dressing (3, 5, 11, 12, 14)
- Heirloom Tomato with Bocconcini
Knocklara goat's cheese, pesto, pickled cucumber, red pepper essence (3, 11, 12)
- Slow Cooked Chicken Terrine
Wild mushrooms, fig & port chutney, toasted sourdough (1, 3, 8, 12)

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*
- Black Angus Fillet of Beef (200g)
Bourguignon jus (mushroom, Alsace bacon, pearl onions) (3, 8, 11, 12)
**(€18 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 Jerusalem Artichoke
Artichoke crisps & 30 month old aged parmesan (11, 12)
- 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

*€21 per person supplement applies
(1, 5, 6, 8, 10, 11, 12, 14)*

ADDITIONAL CHOICES AND SUPPLEMENTS

Additional Appetiser

€15 per person supplement

Additional Soup or Sorbet Course

€15 per person supplement

Additional Main Course

€18 per person supplement

Additional Dessert

€15 per person supplement

WEDDING CANAPÉS

Canapés are €10.00 Per Piece

Arancini

*Truffle, mascarpone, tomato & red pepper aioli
(1, 3, 8, 11, 12)*

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 | 3. Soybeans | 6. Sesame Seeds | 9. Lupin | 12. Sulphur Dioxide |
| 2. Peanuts | 4. Crustaceans | 7. Molluscs | 10. Eggs | 13. Fish |
| | 5. Nuts | 8. Celery | 11. Milk Dairy | 14. Mustards |

