

THE BANKING HALL



CLASSIC Package - €99.00 per person

Red carpet on arrival

Champagne on arrival for the newlyweds

Complimentary tea, coffee and biscuits on arrival

Welcome wine reception in the Reserve Area

Complimentary soft drinks

Welcome canapés for your guests

Floral decor in the Reserve

Classic white table linen

Silver candelabras

Mirrored plates and tea lights

Westin place cards, menus and table plan

Four course dinner menu

Half bottle of wine per person

Still and sparkling water

Evening reception food

Bar extension

Microphone for speeches on the night

Complimentary use of the Banking Hall (Minimum 100 guests)

Two nights complimentary in the best available suite

Complimentary menu tasting for the wedding couple

First anniversary overnight stay with Champagne breakfast

The Westin Dublin

College Green, Westmoreland Street, Dublin 2, Ireland

T: +353.(0)1.645.1000 | W: www.thewestindublin.com

THE BANKING HALL



Classic Dinner Menu

Includes 1 Starter, 1 Intermediate Course, 1 Main Course,
1 Dessert and Tea & Coffee | All dietary requirements are catered for

Starters

Westin Chicken Caesar Salad

Baby Gem Leaves with Marinated Chicken Supreme,
Crisp Bacon Lardons and Shaved Parmesan

Tartlet of Irish Boilie Goats Cheese

Sweet Red Onions and Aubergine Caviar, Dressed Rocket Leaves,
Roasted Garlic and Thyme Aioli Dressing

Tian of Smoked Irish Salmon

Potato, Shrimp and Spring Onion Mousse, Asparagus Spears,
Citrus and Chive Crème Fraîche

Intermediates

Strawberry Champagne Sorbet

Lemon, Kumquat and Lime Sorbet

Roasted Roma Tomato and Fennel Soup, Basil Pesto Croute

Butternut Squash, Sweet Potato and Thyme Soup

Main Courses

Seared Fillet of Irish Beef

Fondant Potato, Forest Mushroom and Red Onion Fricassée,
Green Beans Wrapped in Serrano Ham and Burgundy Butter Sauce

Lemon and Herb marinated Breast of Corn fed Chicken

Soufflé Potato, Spinach and selected Forest Mushrooms,
Smoked Bacon and Sage Cream Sauce

Baked Fillet of Sea Bream

Sorrel and Chive Potato Cake, Buttered Spinach and Leek Ragout,
Tarragon Cream

Desserts

Baked Lemon Tart

Blueberry Syrup, Devonshire Clotted Cream

Warm Pear and Almond Frangipane Tart

Mascarpone Ice Cream, Amaretto Anglaise

White Chocolate and Raspberry Mousse

Dark Chocolate Sauce, Raspberry Compote

Westin Selection of Fine Teas & Gourmet Coffee

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DELUXE Package - €115.00 per person

Red carpet on arrival

Champagne on arrival for the newlyweds

Complimentary tea, coffee and biscuits on arrival

Welcome sparkling wine reception in the Reserve Area

Complimentary soft drinks

Welcome deluxe canapés for your guests

Floral decor in the Reserve

Classic white table linen & luxury chair covers

Silver candelabras

Mirrored plates and tea lights

Westin place cards, menus and table plan

Four course dinner menu

Half bottle of wine per person

Still and sparkling water

Evening reception food

Bar extension

Microphone for speeches on the night

Complimentary use of the Banking Hall (Minimum 100 guests)

Two nights complimentary in the best available suite

Complimentary menu tasting for the wedding couple

First anniversary overnight stay with Champagne breakfast

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Deluxe Dinner Menu

Includes 1 Starter, 1 Intermediate Course, 1 Main Course,
1 Dessert and Tea & Coffee | All dietary requirements are catered for

Starters

Westin Chicken Caesar Salad

Baby Gem Leaves with Marinated Chicken Supreme,
Crisp Bacon Lardons and Shaved Parmesan

Tartlet of Irish Boilie Goats Cheese

Sweet Red Onions and Aubergine Caviar, Dressed Rocket Leaves,
Roasted Garlic and Thyme Aioli Dressing

Tian of Smoked Irish Salmon

Potato, Shrimp and Spring Onion Mousse, Asparagus Spears,
Citrus and Chive Crème Fraîche

Intermediates

Strawberry Champagne Sorbet

Lemon, Kumquat and Lime Sorbet

Roasted Roma Tomato and Fennel Soup, Basil Pesto Croute

Butternut Squash, Sweet Potato and Thyme Soup

Main Courses

Seared Fillet of Irish Beef

Fondant Potato, Forest Mushroom and Red Onion Fricassée,
Green Beans Wrapped in Serrano Ham and Burgundy Butter Sauce

Lemon and Herb marinated Breast of Corn fed Chicken

Soufflé Potato, Spinach and selected Forest Mushrooms,
Smoked Bacon and Sage Cream Sauce

Baked Fillet of Sea Bream

Sorrel and Chive Potato Cake, Buttered Spinach and Leek Ragout,
Tarragon Cream

Desserts

Baked Lemon Tart

Blueberry Syrup, Devonshire Clotted Cream

Warm Pear and Almond Frangipane Tart

Mascarpone Ice Cream, Amaretto Anglaise

White Chocolate and Raspberry Mousse

Dark Chocolate Sauce, Raspberry Compote

Westin Selection of Fine Teas & Gourmet Coffee

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LUXURY Package - €145.00 per person

Red carpet on arrival

Champagne on arrival for the bridal party

Complimentary tea, coffee and biscuits on arrival

Welcome Champagne reception in the Reserve Area

Complimentary soft drinks

Welcome luxury canapés for your guests

Floral decor in the Reserve

Classic white table linen & luxury chair covers

Silver candelabras

Mirrored plates and tea lights

Westin place cards, menus and table plan

Four course dinner menu

Half bottle of wine per person

Still and sparkling water

Toast Drink

Luxury evening reception food

Bar extension

Microphone for speeches on the night

Complimentary use of the Banking Hall (Minimum 100 guests)

Two nights complimentary in the best available suite

Complimentary menu tasting for the wedding couple

First anniversary overnight stay with Champagne breakfast

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Luxury Dinner Menu

Includes 1 Starter, 1 Intermediate Course, 1 Main Course,
1 Dessert and Tea & Coffee | All dietary requirements are catered for

Starters

Kilkeel Brown Crab & Potato Cake

Buttered Baby Spinach and Oven Dried Tomato, Preserved Lemon and Caper Cream Sauce

Westin Chicken Caesar Salad

Baby Gem Leaves with Marinated Chicken Supreme, Crisp Bacon Lardons and Shaved Parmesan

Tartlet of Irish Boilie Goats Cheese

Sweet Red Onions & Aubergine Caviar, Rocket Leaves, Roasted Garlic & Thyme Aioli Dressing

Tian of Smoked Irish Salmon

Potato, Shrimp and Spring Onion Mousse, Asparagus Spears, Citrus and Chive Crème Fraîche

Intermediates

Cream of Wild Mushroom & Tarragon Soup, Truffle Cream

Leek & Rooster Potato Soup, Focaccia Herb Croutons

Honey Roast Celariac Soup with Crozier Blue Cheese

Roasted Pineapple & Rum Sorbet

White Peach & Cassis Sorbet

Apple Yoghurt & Passion Fruit Sorbet

Main Courses

Parmesan & Herb Crusted Rack of Irish Lamb

Dauphinoise Potato, Provencal Vegetables, Rosemary & Garlic Jus

Seared Fillet of Irish Beef

Fondant Potato, Forest Mushroom and Red Onion Fricassée,
Green Beans Wrapped in Serrano Ham and Burgundy Butter Sauce

Lemon and Herb marinated Breast of Corn fed Chicken

Soufflé Potato, Spinach and selected Forest Mushrooms, Smoked Bacon and Sage Cream Sauce

Baked Fillet of Sea Bream

Sorrel and Chive Potato Cake, Buttered Spinach and Leek Ragout, Tarragon Cream

Desserts

Baked Lemon Tart

Blueberry Syrup, Devonshire Clotted Cream

Warm Pear and Almond Frangipane Tart

Mascarpone Ice Cream, Amaretto Anglaise

White Chocolate and Raspberry Mousse

Dark Chocolate Sauce, Raspberry Compote

Westin Selection of Fine Teas & Gourmet Coffee

Optional

Artisan Irish Cheese Board - €30.00 per table, based on 10 people per table

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