Your Heart’s Desire

*Trust InterContinental Dublin Limited to simplify your planning and make your wedding day everything you have ever imagined...*

Every wedding hosted at the InterContinental Dublin is uniquely tailored to the needs of each couple.

In order to provide you with the framework for the day we offer the following:

- Pre-Wedding menu tasting for two guests
- Red Carpet Arrival
- Champagne Welcome for Bride and Groom
- One glass of Prosecco Per Person
- Freshly Brewed Tea & Coffee with Cookies
- Four Course Dinner
- Half Bottle of House Wine Per Person
- Evening Reception Refreshments
- Fish & Chip Cones Served with Tea & Coffee
- Late Night Bar Extension
- Personalized Menu Booklets and Table plan
- Wedding Cake Table
- Microphone for Speeches
- Silver Candelabras with Mirror Base Plates and Votive Candles
- Room Rental
- Accommodation for the Bride and Groom on their wedding night including VIP Treatment and Late Check-Out of 3:00pm
- Special Accommodation Rate available for Guest Rooms

To assist you in planning, all celebrations include the dedicated assistance of a InterContinental Dublin Wedding professional who works with you from first inspiration to last dance.

*The above package is available from €130 per person inclusive of 15% Service Charge and VAT at the current rates of 9% and 23%*

Our Wedding Packages cater for gatherings of 50 – 350 guests in our Hibernia Suites, Junior and Main Ballrooms. Minimum numbers for the above package of 100 guests apply in our Junior Ballroom with a minimum of 200 guests in our Main Ballroom.
DINNER MENU

Four Course Plated Dinner Menu
From the following selection, choose one appetiser, a soup or salad one main course and a dessert.

APPETISERS

Summer Roll with Asian Duck, Mango & Cucumber
Hosin & Chilli Sauce

House Recipe Smoked Salmon, Red Onion & Caper Salad
Brown Irish Soda Bread

Warm Cedar Baked Smoked Salmon, Horseradish Cream & Salad Leaves
Toasted Brioche

Ham Hock & Pork Terrine, Sourdough Crisp, Pickles
Endive Salad

Grilled Aubergine, Buffalo Mozzarella Tomato & Basil Terrine
Aged Balsamic

Vegetarian Nicoise Salad, Baby Potatoes, Green Beans, Sunkissed Tomatoes
Red Onion & Quail Egg

Asparagus & Grilled Vegetables, Tete De Moine Cheese
Green Herb Dressing

Pan Roasted Irish Scallops, Cauliflower Puree
Sauce Vierge
SOUP

Plum Tomato & Basil, Black Olive Tapenade

Wild Irish Mushrooms, Garlic Crouton

Red Rooster Potato & Leek, Cashel Blue Cheese Cream

Dublin Prawn Bisque, Shrimps

Truffled Celeriac Soup, Chives Oil

InterContinental Dublin’s Own Chowder

Smoked Haddock, Clams and Salmon

Classic French Onion Soup with Emmenthal Crouton & Aged Sherry

OR

SALAD

Green Asparagus Spears
Grilled Sweet Peppers & Swiss Tête de Moine Cheese, Salsa Verde Dressing

Roasted Cured Quail, Bramley Apple, Pickled Beetroot & Endive Salad

Vegetarian Nicoise Salad, Baby Potatoes, Green Beans, Sunkissed Tomatoes Red Onion & Quail Egg

SORBETS
€ 4.00 SUPPLEMENT

Kir Royal Black Current Sorbet topped with Champagne

Lemon & Lime

Apricot Sorbet

Mint Mojito Sorbet
MAIN COURSE

Roasted Breast of Duck, Cherry Gastrique
Grilled Fennel & Baby Courgette, Potato Duchesse

Beef Fillet, Café de Paris Butter
Potato & Goat’s Cheese Gratin, Fine Green Beans
     Red Wine Sauce

Roasted Rack of Lamb
Sweet Potato, Baby Courgette
Mustard Sauce

Herb Crusted Rack of Lamb
Honey Glazed Carrots & Potato Fondant

Seared Breast of Corn-Fed Chicken
Aniseed Carrot Puree, Roasted Fennel
     Natural Jus

Panfried Sea Bass Fillets
Asparagus & Tarragon Puree
Watermelon & Tomato Salad

Roasted Fillet of Turbot, Grilled Provencal Vegetables
     Lime & Basil Butter
DESSERTS

Warm Molten Valrhona Chocolate Cream Anglaise & Double Chocolate Ice Cream

Chocolate & Kirsch Mousse, Marinated Cherries & Vanilla Crème Fraiche

Lime Cheesecake, Amaretti & Pistachio Biscuit
Strawberry Coulis

Chocolate & Pear Tart, Pear Sorbet

Rum Baba, Vanilla Chantilly, Raspberry Sorbet

Tasting Plate:
Raspberry & Lemon Tart, Mango Parfait, White Chocolate Mousse
Chocolate & Coffee Cake

Irish Farmhouse Cheese Plate with Seedless Grapes and Figs
Water crackers & Warm Baguette

All Desserts are served with
European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Mighty Leaf Teas
Petits Fours
BANQUETING WINE LIST

CHAMPAGNE SELECTION

184 Perrier-Jouët Grand Brut €104
109 Bollinger Special Cuvée €136
102 Louis Roederer Brut Premier €138
112 Taittinger Prestige Rosé €149

PROSECCO SELECTION

179 'Foie' Prosecco di Valdobbiadene, Bisol, Italy €46
178 'Jeio' Prosecco di Valdobbiadene, Bisol, Italy €58

Please note that vintages may change, and should a particular Wine not be available, a suitable alternative will be offered. For a more extensive selection, we would be happy to provide our Restaurant Wine List. All prices are inclusive of VAT and subject to a 15% service charge. Prices shown are applicable from September 2014.
WHITE WINE INCLUDED IN WEDDING PACKAGE

233 Touraine, Sauvignon Blc, Dom de Pierre, Loire France

ALTERNATIVE WHITE WINE SELECTION

209 Picpoul de Pinet, Domaine Delsol, France €39
712 Glen Curlou, Chardonnay, Paarl South Africa €47
462 Albariño, Pionero Mundi, Viña Almirante, Spain €44
418 Pinot Grigio, Corte Giara, Valdadige Italy €42
220 Chablis, Domaine Corinne Perchaud, Burgundy France €58
216 Sancerre, Domaine Nicolas Girard, Loire France €61

ROSE WINE SELECTION

554 Côtes de Gascogne, Rosé, Brumont, France €47

Please note that vintages may change, and should a particular Wine not be available, a suitable alternative will be offered. For a more extensive selection, we would be happy to provide our Restaurant Wine List. All prices are inclusive of VAT and subject to a 15% service charge.
RED WINE INCLUDED IN WEDDING PACKAGE

1516 Vin de Pays d'Oc, Merlot, Dom La Provenquière, France

ALTERNATIVE RED WINE SELECTION

1677 Apaltagua Reserva Carmenère, Colchagua Chile €37
1601 Marche Rosso, Il Casolare, Fattoria San Lorenzo, Italy €38
1155 Pinot Noir, Domaine Muret, Languedoc France €39
1908 Côtes du Rhône 'P45' Paul Jaboulet, France €42
1921 Katnook 'Founder's Block' Cab.Sauvignon, Australia €44
1662 Rioja Reserva, Muriel, Spain €46
1024 Bordeaux, Château de Leyguette, France €56

Please note that vintages may change, and should a particular Wine not be available, a suitable alternative will be offered. For a more extensive selection, we would be happy to provide our Restaurant Wine List. All prices are inclusive of VAT and subject to a 15% service charge.

A private brunch with family and friends can be arranged in our intimate Hibernia Rooms
BRUNCH BUFFET

Brunch € 65

Fresh Chilled Juices – Orange, Grape Fruit, Smoothie of the Day
Vegetable Juice of the Day
Selection of Breakfast Pastries

Chef Attended Omelette Station
Omelettes Made to Order: Ham, Shrimp, Asparagus
Chive, Mushrooms, Tomato, Sweet Peppers, Brie &
Cheddar Cheeses, Egg Whites

Sliced Fresh Melons & Sun Ripened Pineapple
Strawberries Marinated in Grand Marnier

The Signature Sunday Lunch Buffet Table

Irish Smoked Salmon

Carved Sunday Slow Roasted Rib of Beef
Yorkshire Pudding, Natural Jus
Roasted Cutlets of Lamb on Sautéed Garlic Spinach
Roasted Turned Potatoes
Sautéed Vegetables

Tasting Dessert Plate

European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Mighty Leaf Teas
Sunday Brunch € 55

Fresh Chilled Juices – Orange, Grape Fruit, Smoothie of the Day
Vegetable Juice of the Day

Prosciutto di San Daniele with Ripe Cantalupe Melon
Asparagus Salad
Bacon, Gherkin & Potato Salad
Crab & Avocado with Lime Dressing
Grilled Peppers, Courgette & Fresh Basil Salad
Prawn Cocktail, Fresh Lemon & Mary Rose Sauce

Grilled Lamb Chops, Grille Vegetables
Grilled Medallions of Irish Beef Tenderloin
Roasted Portobello Mushrooms, Natural Jus
Sautéed Spinach & Fennel
Roasted Mini White Potatoes with Chorizo
Spinach & Ricotta Tortellini, Parmesan Cream Sauce

Black Forest Cake
Lobby Lounge Afternoon Tea Dessert Collection
Warm Apple Crumble with Custard
Crème Caramel

European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Mighty Leaf Teas
WEDDINGS

DIETARY REQUIREMENTS
We automatically cater for a small number of vegetarian requests for every event. Should you or your guests have any other special dietary requirements, allergies or needs, please let us know in advance.

WINE LISTS
A comprehensive list of banquet Wines and Champagne is available for your consideration. This list is specially designed to compliment a broad range of menus and dishes. Should you have any specific beverage requirements, we have an extensive wine list available.

BAR EXTENSION AND LICENSING LAWS
InterContinental Dublin is bound to observe the licensing laws, as are patrons of the hotel. Drinking up time is 30 minutes after closing time.

Closing Times:
Monday-Thursday 23:30
Friday and Saturday 00:30
Sunday 23:00

We are happy to apply for a bar extension for your event should you wish to run beyond the regular licensing hours. This licence extends bar service until 01:30 with drinking up until 02:00 at a cost of €500 per application.

MENUS
Our menus are designed by Executive Chef, Alberto Rossi. They aim to afford you a great deal of flexibility – with each menu a series of enhancements are offered to compliment your selection at a supplemental cost. We provide a full range of buffet and plated menus for each meal period in addition to substantial break and receptions options.

DINNER MENU
Dinner menus are based on a four-course meal. From the selection outlined, please choose one appetiser, a soup or salad, one main courses and a dessert.

Should you wish to offer your guests a further menu choice, a supplement charge will apply.

Please speak to your catering professional for choices and conditions.

PRICING
All menus are priced per person, including VAT at the current rates of 9% and 23%.

All package prices are inclusive of 15% service charge.