



*Small weddings are a big event
at the Grand Canal Hotel*

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*We specialise in catering for
intimate wedding Receptions of
between 35 and 120 guests*

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*We can accommodate up to 150
guests for the 'afters' party
either in Epic Restaurant or the
Gasworks Bar*



Your wedding package includes the following

Tea/Coffee on arrival

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Five course banquet dinner

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Half bottle of wine per person

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***Two tier 'CAKE BOX DUN LAOGHAIRE' wedding cake.
Available in fruit, chocolate biscuit, lemon zest carrot***

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Balcony bedroom for Bride and Groom

*

Red carpet on arrival

*

Tall lily vases on all tables

*

PA system for speeches

*

Cake stand and knife

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Personalised menus

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Reserved seating the Gasworks Bar for after dinner

Or

Subject to minimum numbers of 75 guests

***Exclusive use of Epic Restaurant for after dinner entertainment
(Additional charge for entertainment or may be provided by Bride and
Groom)***

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Dance floor and stage provided in Epic Restaurant

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Full bar facility

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€69pp



*Please choose from below your choice of two starters,
one soup, three main courses and one dessert*

Warm duck salad with seasonal leaves and Orange segments

Drizzled with an balsamic dressing

Feta cheese and rocket salad

With cherry tomatoes, red onion, black olives and a balsamic reduction

Chicken liver paté with Melba toast

With Spinach Leaves tossed in a hazelnut oil

Brie parcel

Creamy French brie wrapped in filo pastry served with Cumberland sauce

Epic seafood plate

Lightly spiced smoked haddock, lemon crab claws, smoked salmon and fresh Dublin bay prawns

Traditional warm bacon Cesar salad

With anchovies and parmesan shavings

Asparagus salad

With cucumber and red onion served with a stiff coconut cream

Baked filo tartlet of chicken and wild mushroom

With a bordelaise sauce and dressed rocket leaves

Trio of melon and smoked salmon

With a caper and baby red onion salad drizzled with a lemon dressing



Soups

Seasonal vegetable

Tomato and basil

Clear carrot and lentil

Broccoli and sweet pepper

Carrot and coriander

Celery and cashel Blue

Potato and leek

Wild mushroom and white wine

Courgette and brie

Seafood chowder



Main Courses

Fresh fillet of Atlantic sea-cod

Served on Mediterranean Vegetables with fresh basil leaves

Char grilled sirloin steak

Served with a horse radish and potato cream puree and garnished with grilled lardons of chorizo

Traditional roast turkey and maple glazed ham

With a sausage and sage stuffing and a fresh cranberry jus

Oven roasted escalope of salmon

With a lemon beurre blanc sauce served on a confit of sea bass and roast bell peppers

Pork fillet stuffed with a sweet pepper stuffing

Wrapped in Parma ham and drizzled with a port Jus

Roast rack of lamb

With a chilli crayfish centre served with a rosemary and red wine reduction

Seared fillet of fennel scented sea bass

Served with spiced garden beans

Roast breast Barbary duck

With a caramelised orange and ginger jus and served on braised red cabbage

Beef mignon and chicken breast

Pan-fried butterfly chicken breast with beef fillet medallions served on a sweet potato puree topped with a shallot and thyme jus

Portobello mushroom cap (V)

Stuffed with a herb and garlic cream cheese and topped with a parmesan cheese sauce

Stuffed Aubergines (V)

Stuffed with brunoise of vegetables, rice, cheese and nuts

Grilled fillet sea-trout with roasted tiger prawns

Served in a spinach and pine nut butter

Oven roast supreme of corn fed chicken stuffed with brie

Served with a port and raspberry reduction

All of the above main courses served with mashed and roast potatoes and your choice fresh market vegetables



Desserts

Raspberry roulade

Selection of ice-cream in a brandy snap basket

Strawberry cheese-cake

Bailey's cheese-cake

Home-made apple Strudel

Warm apple pie with brandy custard

Cottage cheese red fruit mousse

Fresh fruit pavlova

Banoffee pie with fresh cream

Medley of miniature desserts

Apple pie, strawberry cheesecake, chocolate fudge

Freshly brewed tea or coffee



Optional Extras

Cosmopolitan cocktail reception

€6pp

Appletini reception

€6pp

Sherry reception

€5pp

Scottish shortbread biscuits with tea coffee on arrival

€2.50pp

Selection of canapés on arrival

€6.95pp

Champagne/wine reception

Charged on consumption

Sorbet course

€4pp

Cheese board

€5.50pp

Chair covers with Sash bow

€5pp



TERMS AND CONDITIONS (CONTRACT)

NUMBERS BOOKED

- In order to guarantee exclusive use of Epic restaurant, minimum numbers of ____TBA____ guests are required.
- Should numbers decrease below this number a room hire charge of €500 will apply.
- A reduction of 10% of the original numbers booked (for the date of function) is permitted without incurring a fee. Reductions in excess of the above will be charged at the contracted price per person

DEPOSITS AND FINAL NUMBERS

- Provisional bookings can be held for up to 10 days. After this, the date will automatically be released.
- A non refundable and non transferable deposit of 10% per person is required to guarantee booking. This payment will be deemed as an acceptance of terms and conditions contained herein.
- Final numbers must be confirmed and paid for five working days prior to event. Payment may be made by cash, bankers draft or credit card. Business or personal cheques are NOT accepted.
- Numbers confirmed are the minimum numbers charged for regardless of attendees on the date of the function.
- If any outstanding balances occur on the day of the event, they must be settled on departure.

GENERAL DETAILS

- Parking is provided free of charge to all guests attending function at hotel. Please note that over night complimentary parking is provided to guests staying as registered guests in hotel. Non residents are subject to a charge if car is left over night in car park.
- The hotel will not be liable for any failure or delay in providing facilities, services, food or beverages as a result of matters beyond our control.
- While times of arrival, service etc may be approximate the hotel cannot accept any liability for delay in service, releasing of reserved space or quality of food due to UNREASONABLE and EXCESSIVE delays on the part of the group as a whole.
- Party bookers are responsible for any damage to fittings, furnishings, fire equipment, carpet or any other items in Restaurant/Function room.
- A cash security/damage deposit of €_____ may be required five working days prior to event to cover any damages that may occur as a result of event. This deposit will be returned after the event subject to no damage having occurred. Please note that should any damage occur, all or part of the deposit may be retained to fund repair works or cleaning costs.
- Management reserve the right of admission for all guests attending the function.

- The hotel reserves the right to cancel any booking made through a third party or under false pretences. Prospective clients must meet with a member of Senior Management prior to acceptance of the first deposit. The party booker must pay deposits in person to the Hotel; otherwise the Hotel reserves the right to cancel booking.
- In the event of wedding functions, both the Bride and Groom must be over 18 years of age. ID may be required as proof of age for both parties.
- Confetti or glitter is not permitted on the premises.
- Only alcohol purchased in the Hotel may be consumed on the premises. Alcohol not purchased on the premises will be confiscated and/or guest ejected from the hotel.
- Party organisers and/or their subcontractors are requested to comply with all reasonable requests made by hotel management. Should compliance not occur, (for example; not lowering DJ/band volume) management reserve the right to kill power to band supply, turn lights up and/or close bar.
- We kindly ask that should a raffle or similar be taking place at the event, vouchers are used to collect prizes of alcohol OFF the premises.

SHOULD ANY CLAUSE IN THIS CONTRACT BE SEEN TO BE INOPERATIVE OR UNLAWFUL FOR ANY REASON, IT SHALL NOT RENDER THE REMAINDER OF THE CONTRACT INVALID.

Date of Function_____

Number of guests_____

Approximate time of service_____

Type of function (i.e. weddings, retirements party, 21st etc)_____

Name of function _____

Menu/Package price_____

Signature(s) of booker(s)_____

Manager Signature_____

Hotel Reference number_____

Notes_____
