



INTERCONTINENTAL.
DUBLIN

Gold

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

Pre-wedding menu tasting for 2 guests

Red carpet on arrival & Champagne Welcome for the Wedding Couple

Welcome Prosecco Reception

Freshly Brewed Tea & Coffee on Arrival

Three Course Dinner Menu

Glass of House Wine per person

*Evening Reception Food**

Choice of 2 menu items

Room Rental

Bar Extension

Service Charge

Tablecloths & Napkins

Mirror Base Centerpiece & Tea Lights

Microphone for Speeches

Cake Table

Personalised Menu Booklets and Table Plan

*One Night Accommodation for the Wedding Couple on their Wedding Night
in one of our Newly Refurbished Suites with Late Check-Out of 2:00pm*

Preferred Accommodation Rates for Wedding Guests

€155.00 Per Person

Why not hold your ceremony here at INTERCONTINENTAL DUBLIN from an additional €5.00 per person



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TERMS AND CONDITIONS

MINIMUM NUMBERS

Minimum numbers apply to weddings at the InterContinental Dublin as follows:

Ailesbury Room - 100 adults

Shrewsbury Room – 250 adults

A supplement charge may apply if minimum numbers are not met.

SUPPLEMENTS

A supplement charge applies to Weddings taking place on Public Holidays

Supplement charges *may* apply between December 3rd and January 2nd (inclusive)

PROVISIONAL BOOKINGS & DEPOSITS

A provisional booking can be held for 14 days only, to secure the booking we require the following deposits:

Initial Deposit of €2,000.00, which is non-refundable and non-transferrable

A further deposit of 50% of the estimated total is required 3 months prior to the wedding date

Final deposit of the estimated total is required 2 weeks to the wedding date

A Credit Card is required to secure any additional incidentals incurred on the wedding day

Failure to sign the terms and conditions and associated contract will result in automatic release of the space

CIVIL CEREMONIES

The InterContinental Dublin is delighted to offer the hotel as a venue for your civil ceremony. A supplement charge *from* €6.00 per person will apply.



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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.

MENUS

Our menus are designed by Executive Chef, Alberto Rossi. They aim to afford you a great deal of flexibility and with each menu a series of enhancements are offered to compliment your selection.

Dinner menus are based on a three or four course meal.

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

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.

BEVERAGES & CATERING

No beverages or catering of any kind, with the exception of a wedding cake, are permitted to be brought into InterContinental Dublin by the wedding couple, or any of the couple's invitees from outside of the hotel.

BAR EXTENSION AND LICENSING LAWS

InterContinental Dublin is bound to observe the licensing laws of the country, as are patrons of the hotel.

Drinking up time is 30 minutes after closing time. All wedding packages include a bar extension which allows for closing times as follows:

Monday-Thursday 00:30

Friday and Saturday 01:30

Sunday 00:00

Drinking up time is 30 minutes after the closing time detailed above.

All prices are set currently and are subject to change



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DINNER MENU

Three, Four, or Four Course Choice Plated Dinner Menu

From the following selection, choose one appetiser, a soup, salad or sorbet Choice of one or two main courses and a dessert.

STARTERS

Slow Roasted Chicken and Ham Hock Terrine

Piccalilli, Toasted Seeded Bread, Caramelised Apple sauce

Irish Smoked Salmon Plate

Watercress and Fennel Salad, Avocado Purée, Soda Crisp

*Served with Imperial Baeri Caviar**

****Supplement charge of €9.00 per person applies***

Citrus and Dill Cured Sea Trout

Lemon Gel, Trout Caviar, Chives Scone, Cream Cheese

Vegetarian Assiette

Baby Beetroots, Rainbow Carrot, Carrot Purée, Zucchini, Navet

Seared Scottish Scallops*

Parsnip and Vanilla, Samphire and Crispy Capers, Citrus Vinaigrette

****Supplement charge of €6.00 per person applies***

Skeaghanore Smoked Duck

Orange Gel, Beetroot, Endive, Shallot Dressing



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SOUPS

Jerusalem Artichoke Velouté

Truffled Celeriac

Ginger, Carrot and Coriander

Sweet Potato, Cardamom and Coconut

Butternut Squash

SORBETS

Lemon and Lime

Raspberry Campari

Kir Royal Black Current

Top any of the above sorbets with champagne at a supplement charge of €1.00 per person



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MAIN COURSES

Seared 6oz Fillet of Beef

Potato and Goat's Cheese Gratin, Vegetable Parcel, Merlot Sauce

Or

Bone Marrow Croquette, Spinach and Portobello Tian, Merlot Sauce

Rack of Blackstairs Lamb

Vegetable Ratatouille, Salt Baked Celeriac, White Onion Purée, Bordelaise Sauce

Loin of Venison

Potato Fondant, Braised Red Cabbage, Baby Carrots, Madeira Sauce

Pan fried Atlantic Halibut

Jerusalem Artichoke Purée, Braised Pearl Onions, Pearl Barley, Lemon Butter

Corn Fed Chicken Supreme

Lyonnaise Gratin, Spinach, Vegetable Parcel, Truffle Jus

Roasted Aubergine

Vegetable Ratatouille, Spinach, Bulgur Wheat

Wild Mushroom Tart

Celeriac, Mushrooms, Confit Leek

Surf and Turf *

6oz Fillet of beef, Poached Lobster, Potato Fondant, Vegetable Parcel,

Tomato and Capers Beurre Noisette

****Supplement charge of €11.00 per person applies***



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DESSERTS

Strawberry Victoria sponge
Strawberry Jam, Vanilla Chantilly

Milk Chocolate Praline Tart
Snow Covered Hazelnuts

Fresh Berry Eaton Mess
Vanilla Chantilly, Berry Compote, Crunchy Meringue

Apple & Rhubarb Crumble
Caramelita Ice Cream

InterContinental Tasting Plates:

Mini Victoria Sponge, Praline Tartlet, Apple & Rhubarb Crumble Tart, Caramel Ice Cream

Or

Mini fruit Tart, Raspberry Sorbet, Light Chocolate Mousse Cake, Iced Carrot Cake

All Desserts are served with

European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Mighty Leaf Teas
Petits Fours

LATE NIGHT SNACKS

Select two or three of the following menu items:

Honey and Soy Cocktail Sausages

Selection of Finger Sandwiches

Fish and Chips Cones

Fried Chicken Gyoza