WEDDING OPTIONS

Our unique event spaces, breath-taking sea views, award-winning cuisine, an experienced events team and established local partnerships will all converge to make your wedding a very special day. Choose from the following three options:

**House Wedding** (available all year round)
Hosted in our Parlour with stunning views over Dún Laoghaire bay, this is a perfect room to gather with your nearest and dearest. Later on, bring the rest of the family and friends down to toast your wedding party and we'll provide the music, drinks and canapés in our Oak Room.

**Hooley Wedding** (Oct-May)
Arrival drinks and nibbles in our Lobby Bar and then over to our Oak Room for a three course dinner (or feast) before the entertainment takes over and the dance floor fills up. Late night snacks in addition... no problem!

**Exclusive Wedding** (Thursdays only, all year round)
Your house for the day. Accommodation for your guests, garden prosecco reception, canapés, use of our Lobby Bar, three course wedding dinner in Oliveto, serving wines, wedding toast, dancing in our Oak Room, late night snacks and a full Irish breakfast the following morning. We'll even provide beach towels for a morning dip!
HOUSE WEDDING INCLUDES...

- Exclusive use of our Parlour and dedicated staff
- Dressed linen, wild flowers, candles across the spaces
- Personalised menus, table plan and place cards
- Creative signage and individual touches that reflect your wedding style
- Welcome drinks and canapés (three per guest)
- Three course wedding lunch/dinner
- ½ bottle of house wine per person
- Prosecco toast (or similar) for speeches
- Room hire cost
- Staff service charge
- Cake plating
- Evening pizzas

<table>
<thead>
<tr>
<th>Min. guests (adults)</th>
<th>26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. guests</td>
<td>32</td>
</tr>
<tr>
<td>Price per head (May–Aug)</td>
<td>€150</td>
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<tr>
<td>Price per head (Sep–Apr)</td>
<td>€130</td>
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Option to turn the wedding dinner into a party for extended family and friends in our Oak Room, for an additional fee.
HOOLEY WEDDING INCLUDES...

- Dressed linen, wild flowers, candles across the spaces
- Personalised menus, table plan and place cards
- Creative signage and individual touches that reflect your wedding style
- Welcome drinks and canapés (three per guest) in our Lobby Bar
- Three course wedding dinner in the Oak Room (choose between plated or feasting menu)
- ½ bottle of house wine per person
- Microphone, if required
- Room hire cost
- Staff service charge
- Cake plating & tea/coffee station
- Uplighters to create a party atmosphere
- Stage for the band or DJ
- Pre wedding food tasting for the bride and groom
- Complimentary room for the wedding couple
- Discounted rates on rooms for wedding guests
- Evening pizzas

<table>
<thead>
<tr>
<th>Min. guests (adults)</th>
<th>70</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. guests</td>
<td>110</td>
</tr>
<tr>
<td>Price per head</td>
<td>€135</td>
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EXCLUSIVE WEDDING INCLUDES...

- Exclusive use of our House for 24 hours
- Full allocation of 45 bedrooms
- Option to have your ceremony on site
- Dressed linen, wild flowers, candles across the spaces
- Personalised menus, table plan and place cards
- Creative signage and individual touches that reflect your wedding style
- Welcome drinks and canapés (three per guest) in the Garden
- Three course wedding dinner in our Oliveto restaurant (choose between plated or feasting menu)
- ½ bottle of house wine per person
- Microphone for speeches
- Cake plating
- Use of Oak Room for late night dancing
- Uplighters and stage for the band or DJ
- Late night woodfired pizzas
- Pre-wedding food tasting for the bride and groom
- Room hire cost
- Staff service charge

<table>
<thead>
<tr>
<th>Min. guests</th>
<th>90</th>
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<tbody>
<tr>
<td>Max. guests</td>
<td>120</td>
</tr>
<tr>
<td>Total</td>
<td>€30,000</td>
</tr>
</tbody>
</table>
# CANAPÉS & EVENING SNACKS

<table>
<thead>
<tr>
<th>Drinks reception canapés (choose 3)</th>
<th>Evening snack options (min. 30 of each)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot canapés</strong></td>
<td><strong>Bowls</strong></td>
</tr>
<tr>
<td>Three cheese arancini</td>
<td>68 per bowl, per person</td>
</tr>
<tr>
<td>Cod croquette, olive oil mayo</td>
<td>- Lamb kofta, tabbouleh, tzatziki</td>
</tr>
<tr>
<td>Rare roast beef crostini, horseradish mayo</td>
<td>- Sweet potato &amp; butternut squash fritters, tabbouleh, tzatziki</td>
</tr>
<tr>
<td>Spiced chorizo &amp; herb polenta, smoked paprika</td>
<td>- Eight hour dexter beef, crispy shallot, smoked cheddar polenta</td>
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<tr>
<td>Baked confit duck &amp; pickled pear in brick pastry</td>
<td>- Wild mushroom risotto, artichoke crisp, aged parmesan</td>
</tr>
<tr>
<td>Smoked chicken, toasted hazelnut, herb &amp; smoked cheddar pastry roulade</td>
<td>- Barbecued pulled pork, apple &amp; celeriac remoulade, house pickles, sourdough bread</td>
</tr>
<tr>
<td><strong>Cold canapés</strong></td>
<td>- Vegan falafel, cauliflower tabbouleh, romesco sauce</td>
</tr>
<tr>
<td>Smoked cheddar biscuit, black pepper cream cheese, crispy onion</td>
<td>- Seafood chowder bowl</td>
</tr>
<tr>
<td>Honey goat cheese, apple, charcoal cone</td>
<td><strong>Large finger food</strong> 67.5 per dish, per person</td>
</tr>
<tr>
<td>Mini tomato bruschetta, basil &amp; parmesan</td>
<td>- Mini burger  Chargrilled 4oz beef burger, brioche bun, beef tomato, butterhead lettuce, tarragon mayo, cheddar cheese</td>
</tr>
<tr>
<td>Beetroot cured salmon blini, chive cream cheese</td>
<td>- Vegetarian burger  Sweet potato &amp; cauliflower pattie, brioche bun, butterhead lettuce, tarragon mayo</td>
</tr>
<tr>
<td>Seared tuna marinated in soy &amp; ginger, avocado, toasted sesame seeds</td>
<td>- Mini fish &amp; chip  Crisp cod goujons, fries, tartare sauce</td>
</tr>
<tr>
<td><strong>Sweet canapés</strong></td>
<td>- Mini steak sandwich  Chimichurri and horseradish mayo</td>
</tr>
<tr>
<td>Berry tartlet, vanilla cream</td>
<td>- Salads  Chicken caesar salad</td>
</tr>
<tr>
<td>Shortbread biscuit, lemon curd</td>
<td>-</td>
</tr>
<tr>
<td>Raspberry pavlova</td>
<td>-</td>
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<tr>
<td>Dark chocolate tartlet</td>
<td>-</td>
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WEDDING FEASTING MENU*

Our version of a family-style dinner where the food is laid out down the middle of the table for all to share. Great for parties who want a celebration dinner with a communal feel.

Sharing starters
- Burrata w/ fiorana olive oil
- Polenta fries
- Coppa di parma & fennel salumi
- House sourdough & butter
- Rocket & parmesan salad

Mains (choose two)
- Braised shoulder of lamb, heritage carrots, crushed peas, thyme jus
- Roast heritage porchetta, roasted butternut squash, glazed apples, wilted chicory
- Eight-hour braised feather blade of Dexter beef, spinach, caramelised onion purée, crispy shallots
- Baked fillet of cod, cauliflower purée, brown butter sauce, toasted hazelnuts
- Fillet of hake, sprouting broccoli, lemon beurre blanc, roast vine tomatoes

All served with seasonal vegetables and buttered new potatoes

Dessert (choose one)
- Tiramisu
- Apple & hazelnut crumble, bourbon vanilla ice cream, vanilla anglaise
- Caramelised lemon tart, citrus cream, raspberry sorbet
- Chocolate & olive oil cake, mascarpone cream, toasted pistachio

Cheese Board +€24 per board (6 pax)
- Selection of cheese, fruit chutney, cheese crackers

* For Hooley & Exclusive wedding packages only. Availability dependent on government guidelines.
PLATED WEDDING MENU

Starters (choose one)
- Heirloom tomato salad, creamy burrata, white balsamic, basil, grilled sourdough
- Summer risotto, pea, courgette, aged parmesan
- Beetroot cured salmon, marinated fennel, orange, radish, horseradish yoghurt
- House smoked duck, confit duck and pear croquette, hazelnut fig pureé
- Seasonal soup

Mains (choose two, one fish & one meat)
- Lemon sole, crab butter, roasted fennel, cooked 'en papillote' chive beurre blanc
- Fillet of hake, roasted fennel, Romanesco sauce, basil oil
- Slow cooked shoulder of lamb, roasted carrot, roscoff onion, thyme jus
- Braised feather blade of beef, caramelised onion purée, sauce bourguignon, watercress
- Roast butternut squash risotto, kale, toasted pumpkin seeds, aged parmesan
- Baked stuffed aubergine, vine tomato, basil, pine nut, ricotta salata
All served with seasonal vegetables and buttered new potatoes

Dessert (choose one)
- Tiramisu
- Apple & hazelnut crumble, bourbon vanilla ice cream, vanilla anglaise
- Caramelised lemon tart, citrus cream, raspberry sorbet
- Chocolate & olive oil cake, mascarpone cream, toasted pistachio

Cheese Board +€24 per board (6 pax)
- Selection of cheese, fruit chutney, cheese crackers
**HOUSE FAQS**

**Is service charge included?**
Service charge is included in your wedding pack price, however 10% will be added to any additional food and beverage sales.

**Is the deposit refundable?**
Unfortunately not. Once the booking has been confirmed and deposit paid, it is not possible to be refunded should the event be cancelled, unless a force majeure prevents the event from going ahead.

**Can we bring our own food?**
Due to health and safety legislation, we cannot allow any third party food on the premises. The only exception to this rule is a celebration cake.

**Can we set up a DJ or band?**
Our Oak Room is the space for having a band or DJ with music allowed until 1am. Side access doors have to remain closed, however, to ensure our neighbours and guests can sleep.

**Can we display our signage?**
Yes, but please don't stick anything to the walls!

**Are there any car parking spaces?**
We only have 15 spaces for hotel guests but there is free on-street parking after 7pm. Alternatively there is a set day rate of €6 in the Pavilion car park just a few minutes walk away.

**Do you do corkage?**
Unfortunately not.

**Is there wheelchair access?**
There is access through the back of the hotel. We can help with wheelchairs. As a listed building, we don't have ramps at the front.

**What are the booking and payment terms?**
Your booking is provisional until we receive a signed contract and a deposit payment. A second payment of 50% of the overall estimated cost for the wedding is to be paid three months before your wedding date and the remaining balance of the estimated cost is to be paid two weeks before your wedding date.
HADDINGTON HOUSE

CONTACT US

By email events@haddingtonhouse.ie

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