



CORAL WEDDING EXPERIENCE

€75.00 pp (based on 100 guests) offers you:

A dedicated Wedding Co-ordinator

Exclusive Hire of No. 6 Kildare Street

Pre Wedding Tasting Menu for the Bride & Groom

Red Carpet on arrival

Keepsake Wedding Guest Book

Tea/Coffee & Biscuits & Prosecco on arrival for your guests

Beauty Basket for Ladies Powder Room

Champagne for the Bride & Groom in their own private drawing room

Personalised Menus

Beautiful table linens

Candelabras with tea lights

A purpose built mahogany bar

Dance floor

3 Course Dinner Menu with Tea & Coffee & Petit Fours

Playroom for babysitters

Private cinema room for children

Fully staffed to include a Security person and a Cloakroom Attendant

VAT & Service Charge included

Special accommodation rates at nearby 5 star hotels





CORAL WEDDING MENU

Please select one starter or soup, one main course and one dessert

We provide a vegetarian option for 10% of the final numbers

Starters

Hand picked crab meat, ginger and apple mayonnaise, roast red pepper dressing



Goats cheese tart, roast baby beetroot with orange emulsion



Sausage of corn fed chicken, black pudding and foie gras with apple jus



Cured pork with grilled peaches served with orange blossom, red and white endive, baby chard leaves

Soups

Carrot and orange soup with lime zest crème fraiche



Split pea soup with Moroccan spiced butter



Chilled leek vichyssoise with smoked cod

Main Courses

Pan fried sea bream with Pernod braised fennel, crushed potatoes and tomato coulis



Pan seared cannon of new season lamb, potato fondant, aubergine purée with lamb jus



Herb stuffed corn fed chicken, colcannon mash, glazed carrots, confit shallot jus



Baked cod fillet, mushy pea and mint mash, tomato and butter sauce



*Pan fried fillet of prime Irish beef with spring onion mash, rich red wine jus,
bourguignon garnish*

All main courses are served with seasonal market vegetables





Desserts

Baked apple with sultana and nuts, cinnamon ice cream and vanilla syrup



Coffee Tiramisu, grated bitter chocolate with langue de chat biscuit



Caramelised pineapple in rum and vanilla syrup, sponge biscuit with coconut ice cream

Selection of teas and coffee

Petits fours





OPTIONAL EXTRAS

Civil Ceremony Webcasting to friends abroad (subject to availability)

Canapés (3pc chef choice @ €12.50)

Starter @ €5.50 (as an extra choice)

Soup @ €5.00 (as an extra choice)

Sorbet @ €4.50 (as an extra choice)

Main course Supplement @ €7.00 (as an extra choice)

Dessert @ €6.00 (as an extra choice)

