



PEARL WEDDING EXPERIENCE

€85.00 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

Wedding Gift from No. 6

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

4 Course Dinner Menu with Tea & Coffee & Petit Fours

Evening food

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





PEARL WEDDING MENU

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

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

Starters

Salmon ballotine, pickled vegetables served with crème fraîche and salmon roe



Slow cooked fennel in orange and Pernod, confit tomato with black olive salad



Cantaloupe melon carpaccio with pomegranate, frisee leaves and balsamic syrup



Duck confit and foie gras terrine, fruit chutney with micro herb salad

Soups

Courgette, green olive and parmesan soup



Chilled gazpacho soup with cucumber salsa and olive oil



Roasted plum tomato soup with basil pesto



Cream of mushroom soup with tarragon

Main Courses

Baked sea bass, basil and olive crushed potatoes, tomato emulsion



Pan fried fillet of prime Irish beef, fondant potato, roast salsify and field mushrooms with red wine jus



Roast rack of lamb, parsley crushed potatoes, fine beans and shallots, lamb jus



Pan fried salmon fillet, tomato and herb risotto cake, sauce vierge



Slow confit pork belly, black pudding mash, apple cider jus

All main courses are served with seasonal market vegetables





Desserts

Raspberry crème brûlée with hazelnut biscotti



Vanilla panna cotta with crushed summer berries and palmier biscuit



Meringue shell with cream and fresh fruit

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)

