

# CEREMONIES AT PORTMARNOCK RESORT & JAMESON GOLF LINKS

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Sparkling seas, the twinkling lights of The Secret Garden or a stunning event space dressed just for you. The place where you say 'I do' must be special.

All ceremonies at Portmarnock Resort & Jameson Golf Links are priced from €500.

**Choose from our ceremony locations below.**



THE STRAND SUITE



THE SECRET GARDEN



THE FRONT LAWN





# WEDDING PACKAGES

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*All wedding packages at Portmarnock Resort & Jameson Golf Links include:*

- Red carpet and lanterns for arrival
- Glass of Champagne on arrival for the wedding couple
- Candelabras and lit mirror bases on all tables
- Chiavari chairs
- Dance floor
- Beautiful cake knife and stand
- Complimentary stay in the Portmarnock Suite on the night of your wedding
- Special accommodation rates for guests on up to 15 rooms
- Personalised menus and table plan
- Complimentary menu tasting for the wedding couple
- Bar extension available until 2am



# RECOMMENDED WEDDING PARTNERS

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## **Singers/Bands**

Tea for three: Colm Farrel  
01610 2611

The Crush Wedding band  
www.thecrushpartyband.com

DJ Gaz  
madpromotionsireland@gmail.com

## **Spiritual Ceremonies**

Edel O'Connel  
edel@celebrant.ie

Gerry Moore  
gerrymoorecelebrant@gmail.com

## **Event specialists**

Laura Lewins Wedding Styling  
info@lauralewinsweddings.ie

Mad Promotions  
madpromotionsireland@gmail.com

MD Florals & Events  
Irene@mdfloralsandevents.ie

## **Wedding Photography/Videography**

Naomi Christina Photos  
naomichristinaphotos@gmail.com

David McNeill Wedding Photography  
info@davidmcneill.ie

John Murphy Photography  
johnaurorapa@gmail.com

Eric Ronan Photography  
ronanphotography@gmail.com

Pawel Bebenca Photography  
hello@pawelbebenca.com

Silke Photos  
info@silkephotography.ie

Forget me not weddings  
Nadine Hyland: nadine@forgotmenotweddings.ie

## **Florists**

Clontarf Florists  
clontarf.flowers@gmail.com

## **Make up Artist**

Louise McMahon Makeup  
info@louisemcmahon.com



## *Lux*

*Latin meaning - feminine noun, light*

**2024 - €105pp / 2025 - €115pp**

- Drinks reception which includes: prosecco, bottled beers, homemade lemonade, scones with cream and preserves as well as homemade biscuits.\*
- A lavish 4-course banquet which includes: a starter, a choice of two mains and a dessert with tea & coffee.
- Half bottle of house wine per guest.
- Evening treats of sandwiches and tea & coffee.
- Minimum 80 guests.

## *Amor*

*Latin meaning - transitive verb, to love*

**2024 - €115pp / 2025 - €125pp**

- Drinks reception which includes: prosecco, bottled beers, homemade lemonade, a selection of canapés and sweet treats.\*
- A lavish 5-course banquet which includes: a starter, soup, choice of two mains and a dessert with tea & coffee.
- Half bottle of house wine per guest.
- Evening treats of sandwiches, tea & coffee and your choice of two hot food items
- Minimum 80 guests.

## *Pax*

*Latin meaning - feminine noun, peace*

**2024 - €125pp / 2025 - €135pp**

- Drinks reception which includes: prosecco, bottled beers, homemade lemonade, a selection of canapés and sweet treats.\*
- A lavish 5-course banquet which includes: a starter, soup, choice of two mains and a dessert with tea & coffee.
- Half bottle of wine per guest and a glass of prosecco to toast.
- Evening treats of sandwiches, tea & coffee and your choice of three hot food items.
- Two complimentary Deluxe Rooms on the night of your wedding.
- Minimum 80 guests.

*\*Drinks reception is limited to one drink per guest*



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# WEDDING MENUS

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## STARTERS

### **Gin & Dill Cured Irish Salmon**

Pickled cucumber, mini blini, scorched grapefruit, crème fraiche

### **Portmarnock Confit Duck Salad**

Black sesame roasted sweet potato, sugar snaps, mango and coriander, hoisin dressing

### **Clonakilty Black Pudding & Leek Croquette**

Pear and golden raisin chutney, light chive oil

### **Smoked Chicken Salad**

Truffled celeriac slaw, maple cured bacon, balsamic reduction

### **Seared Irish Coast Scallops (€5pp supplement)**

Charred cauliflower, light curry cream, granny smith apple and coriander

### **Classic Chicken & Mushroom Vol-au-Vent**

Smoked bacon crumb, light tarragon oil

### **Clogherhead Crab Salad (€2.50pp supplement)**

Chive & citrus mayonnaise, frisee salad, tomato & herb dressing

### **Local Goat's Cheese & Red Onion Tart**

Caramelised onions, toasted hazelnuts, pickled beetroots, beetroot glaze



# WEDDING MENUS

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## SOUPS

**Roast Butternut Squash and Coconut** served with Coriander Naan

**Potato, Leek and Onion** with a Smoky Bacon Crumble

**Classic Vegetable**, Parsley Cream and Croutons

**Forest Mushroom & Tarragon Velouté** with Parmesan

**Roasted Carrot Soup** with Orange and Cardamom

**Honey Roast Parsnip Soup** with Curried Cream

**Roast Vine Ripened and Plum Tomato**, Basil Pesto

## SORBET UPGRADE OPTIONS (€5PP SUPPLEMENT)

**White Peach**

**Gin & Tonic**

**Mint Mojito**

**Lemon & Basil**

**Champagne & Strawberry**

**Raspberry & Elderflower**



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# WEDDING MENUS

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## MAINS

### **Overnight Roast Irish Beef Sirloin (€9pp supplement)**

Rosemary potato gratin, pearl onions, Jameson whiskey infused wild mushroom cream

### **Pan-fried Atlantic Hake Loin**

Baby potato, fennel and baby spinach peperonata, basil and pistachio pesto

### **Wild Mushroom Risotto**

Dressed rocket, cracked black pepper and parmesan

### **Pan Roast Irish Chicken Supreme**

Rosemary potato rosti, glazed baby carrot, parsnip crisp, tarragon gravy

### **Roast Irish Salmon Fillet**

Fresh herb crust, leek and citrus mash, vine tomato and dill salsa

### **Atlantic Sea Bass Fillets**

Saffron fondant potato, charred asparagus, lemon and basil butter sauce

### **Chargrilled Cauliflower Steak**

Black garlic puree, quinoa & mixed seed, Kilkenny orchard syrup

### **Low & Slow Andarl Farm Pork Belly**

Smoked bacon and potato croquette, crisp sage, toffee apple cider sauce

### **Tempura of Vegetables**

Tender stem broccoli, peppers and courgettes, sticky rice, soy dip

### **Saddle of Wicklow Lamb (€12pp supplement)**

Brioche herb crumb, caramelised parsnip purée, mint and rosemary jus





# WEDDING MENUS

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## HOMEMADE DESSERTS

### **70% Chocolate & Hazelnut Tart**

Sea salt caramel gelato

### **Local Strawberry Cheesecake**

Irish butter biscuit, sour strawberry purée

### **Tropical Fruit Plate**

Coconut mousse filled with mango and passion fruit

### **The Portmarnock Assiette (€3pp supplement)**

Zesty lemon tart, almond and blueberry cake, raspberry sorbet, chocolate tart

### **Warm Apple & Berry Crumble**

Light cinnamon Chantilly

### **Vanilla & Summer Berry Panna Cotta**

Strawberry sorbet, meringue

### **Baked Pear & Almond Tart**

Jameson Caskmates cream, vanilla anglaise



# WEDDING MENUS

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## CANAPÉS

Thai Spiced Mini Fish Cakes, Lime Aioli

Boilie Goat's Cheese & Chive Lollipops

Malay Peanut Satay Chicken Skewers

Pea, Feta & Mint Arancini

Mini Ham & Gruyère Cheese Toasties

Black Pudding & Granny Smith Apple Croquettes

Smoked Salmon & Basil Cone, Citrus Dill Cream

Sticky Rice, Vegetable & Nori Roll

**Please choose three canapés from the above selection.**

*We advise an average serving of three canapés per person.*



# WEDDING MENUS

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## EVENING BITES

Cajun Spiced Potato Wedges, Sriracha Mayonnaise

Madras Spiced Buttermilk Chicken Tenders, Curried Dip

McCarren Ham & Coolea Cheese Croquettes

Mini Brioche Beef Sliders with Red Onion Jam & Irish Cheddar

Cherry Tomato Focaccia & Mozzarella Flatbreads

Crispy Fish & Chip Popcorn

House Glazed McCarren Cocktail Sausages

Mini Vegetable Spring Rolls with Sweet Chilli Dip

