# CEREMONIES AT PORTMARNOCK RESORT & JAMESON GOLF LINKS

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

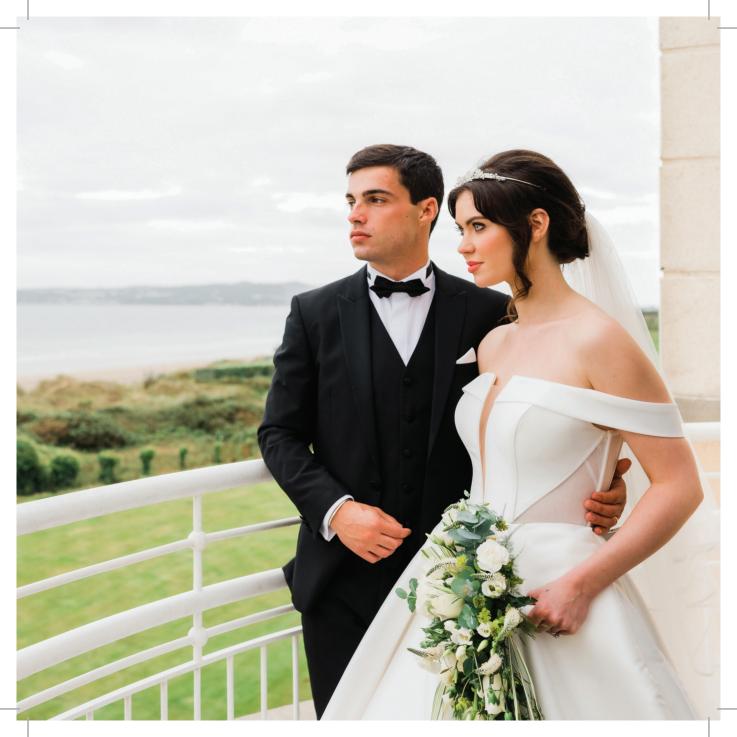


THE SECRET GARDEN



THE FRONT LAWN





# WEDDING PACKAGES

## 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

## 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



## **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



## 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



#### 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



## 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

# 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.

## **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