



Christmas 2025



PORTMARNOCK
RESORT

JAMESON GOLF LINKS





All we want for Christmas is you

Celebrate the season in style with festive parties, private dining, indulgent buffets, and exclusive bedroom rates. Our dedicated team is ready to welcome you and make this festive season truly magical.

Shared Festive Parties

Enjoy a welcome drink and a sumptuous four-course feast in our Moyne Suite, before dancing the night away with live music and DJ.

Available Saturday 6th December and 13th December (7pm - 2am)

Dress to impress — it's your night to shine!

€79.00

per person

Arrival drink: glass of prosecco, bottle of beer or soft drink

STARTERS

Truffled celeriac soup with toasted hazelnuts, truffle cream and chives

Smoked salmon tasting plate with caper berries, compressed cucumber, caviar, creme fraiche and homemade soda bread

MAINS

Roast turkey and maple glazed ham with brussel sprout fricassee, roast potatoes, sage & onion stuffing, mash potato, gravy, cranberry sauce

Pan seared salmon fillets with saffron fondant potato, wilted spinach, puy lentil, peppers and beurre blanc sauce

Served with selection of buttered roast vegetables and baby potatoes

DESSERTS

Christmas pudding, with warm custard, Jameson cream, red current

Followed by freshly brewed tea and coffee with warm mini mince pies

V = Vegetarian, VE = Vegan, DF = Dairy Free, GF = Gluten Free. Please note menu is subject to change. Silent vegetarian option available.



Make it exclusively yours

Host an unforgettable celebration by reserving the elegant Links Suite or Moyne Suite for exclusive use for parties of 80 to 220 guests.

€69.00
per person

Your Private Party Package includes:

Welcome drink: A glass of prosecco, bottled beer, or a refreshing soft drink

Festive four-course feast to delight your guests

Tea & coffee served with delicious mince pies

Elegant ballroom décor with festive centrepieces

Atmospheric coloured lighting to set the mood

Dance floor and staging for entertainment or speeches

Festive crackers at every table for extra fun

Please note, this package does not include entertainment, but if required, we are happy to arrange it for you or recommend the best local musicians, DJs, and bands.

Private Party Menu

Arrival drink: glass of prosecco, bottle of beer or soft drink

STARTERS

Truffled celeriac soup with toasted hazelnuts, truffle cream and chives

Smoked salmon tasting plate with caper berries, compressed cucumber, caviar,
creme fraiche and homemade soda bread

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MAINS

Roast turkey and maple glazed ham with brussel sprout fricassee, roast potatoes,
sage & onion stuffing, mash potato, gravy, cranberry sauce

Pan seared salmon fillets with saffron fondant potato, wilted spinach, puy lentil,
peppers and beurre blanc sauce

Served with selection of buttered roast vegetables and baby potatoes

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DESSERTS

Christmas pudding, with warm custard, Jameson cream, red current

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Followed by freshly brewed tea and coffee with warm mini mince pies

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Private Party Dates

Book your Private Festive for €69.00 per person on any of the following dates:

Day	Date	Time
Thursday	27th Nov '25	8pm-12.30am
Saturday	28th Nov '25	8pm-1am
Thursday	4th Dec '25	8pm-12.30am
Friday	5th Dec '25	8pm-1am
Thursday	11th Dec '25	8pm-12.30am
Friday	12th Dec '25	8pm-1am
Thursday	18th Dec '25	8pm-12.30am
Friday	19th Dec '25	8pm-1am
Saturday	20th Dec '25	8pm-1am

Please note, tables seat a maximum of 10 per table. If you require a table for up to 12 people, please make the team aware at time of booking.



Celebrate Nollaig na Mban

Join us on Saturday, 10th January 2026, as we celebrate Nollaig na Mban, also known as Women's Christmas. We'll be serving a delicious three-course menu and a lively Tom Jones tribute act.

€75.00

per person

STARTERS

Local goat's cheese & caramelised onion tart with raspberry vinaigrette,
toasted hazelnuts, thyme roasted beetroot

Resort honey roasted butternut squash soup served with
spiced apple crème fraiche

MAINS

Seared chicken supreme bacon with pressed potato, carrot puree,
roast parsnips, rosemary jus

Roast seabass fillets with baby leek & basil puree, potato fondant,
sundried tomato dressing

Served with house selection of seasonal buttered vegetables & potatoess

DESSERTS

Black forest yule with amarena cherries, dark chocolate mousse,
kirsch cream, chocolate sauce

Followed by freshly brewed tea and coffee with warm mini mince pies

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CELEBRATE CHRISTMAS 2025 AT PORTMARNOCK RESORT & JAMESON



Celebrate & Stay

Extend your festive celebration and stay the night! Enjoy 25% off our Standard Room Only and Bed & Breakfast rates when you use our festive discount code 'XMAS25'

This offer is valid for stays from 20th November 2025 until 31st January 2026. To secure your booking Please note, this discount only applies when booked direct on the Portmarnock Resort & Jameson Golf Links website and cannot be applied to any advance purchase or members rates. The discount cannot be used in conjunction with any other offer or discount. Normal cancellations terms and conditions apply.

Rates are subject to availability.

Please book online at www.portmarnock.com



Festive Afternoon Tea

A coastal Christmas tradition, perfect for a seasonal catch-up with friends. Available Fridays to Sundays, 12:30pm until 3:30pm throughout November and December.

€50.00
per person

€60.00
with a glass of prosecco

€68.00
with a festive Christmas cocktail

Traditionally, a favourite occasion here at Portmarnock Resort & Jameson Golf Links with residents and locals alike, we will be serving a new take on Afternoon Tea in The Seaview.

Enjoy specially selected Irish teas paired with a delightful selection of Christmas-inspired cakes, pastries, and savoury treats. For those in a celebratory mood, add a touch of sparkle with your choice of prosecco or a handcrafted Christmas cocktail.

Originally created to cure the mid-afternoon “sinking feeling” by the 7th Duchess of Bedford, Afternoon Tea has become a beloved ritual - and there’s no better place to enjoy it than Dublin’s only coastal resort.



DARTMARNOCK
GOLF LINKS



Christmas Lunch

Enjoy a festive Christmas lunch for groups of 15 to 80, served in the Jameson Bar, Seaview Lounge, or in a private dining space for groups of over 30. Available from 12:00pm to 5:00pm

€55.00

per person

STARTERS

Cauliflower and chestnut soup with truffled cream, parmesan crumble and penny loaves.

Jameson House cured salmon with beetroot, grapefruit, crème fraîche and Porter loaf.

Heirloom tomato and macron buffalo mozzarella salad with pickled bell peppers, rocket leaves and walnut pesto.

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MAINS

Roast turkey and maple glazed ham with brussel sprout fricassee, roast potatoes, sage & onion stuffing, mash potato, gravy, cranberry sauce.

Pan-Seared salmon fillets with saffron fondant potato, wilted spinach, puy lentil, peppers and beurre blanc sauce.

Roast aubergine stack with a medley of winter vegetables, roast pepper harissa coulis.

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DESSERTS

Christmas pudding with vanilla ice cream & butterscotch sauce.

Chocolate raspberry tart with whiskey ice cream.

Lemon meringue with a raspberry sorbet.

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Followed by freshly brewed tea and coffee with warm mini mince pies

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Terms and Conditions

PAYMENT

A valid credit card is required to secure the booking.

50% non-refundable deposit for bookings made before 1/8/25 is due at the time of booking.

Final payment is due by 6/09/25.

Full payment is due for bookings made from 1/8/25.

Final catering details to be finalised 2 weeks in advance i.e. Wine pre-order / Dietary requirements /beverage requirements /final numbers.

ACCOMMODATION

Reduced accommodation rates available on request for Private Party Nights.

CONDITIONS

Payment is non-refundable in the event of cancellation

Goods or services may not be bought or sold on the premises–

No food or beverage may be served or consumed on the premises unless they are supplied by the hotel.

Hotel reserves the right to cancel booking in the following cases:

- When the booking has been made under false pretences
- If the hotel or any part of it is closed due to fire, sickness (eg Covid 19), dispute with employees, alteration, decoration or by order of any public authority

- If the client becomes insolvent or enters into liquidation or receivership - If the client is in arrears with any payment to The Portmarnock Resort
- If the numbers do not reach a level that is not economically viable for the hotel.
- All accommodation booked at the special party night rate is subject to availability and must be guaranteed by a valid credit card.

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We can't wait to welcome you!

For more information or to make a booking, please contact
events@portmarnock.com or call (0) 1 866 6548

