



{ Welcome Reception }

drinks menu

Complimentary teas and coffees with homemade biscuits

Fruit Punch

€6 per glass

Pimms

€7 per glass

Cocktails

€12 per person

Sparkling Wine

From €25 per bottle

Champagne

From €65 per bottle

canapé menu

Japanese Crispy Chicken, Soy and Chilli Dip

Organic Goats Cheese and Basil Crostini **V**

Tempura of Monkfish, Sauce Gribiche

Smoked Chicken, Mango, Grain Mustard Bouché

Salmon Tartare Sesame Cone, Thai Basil and Citrus Syrup

Roasted Beet, Goat Cheese and Toasted Hazelnut **V**

Tempura of Vegetables, Tomato Compote **V**

Field Mushroom, Beef and Red Onion Skewer

Deep Fried Fish Cakes, Basil Mayonnaise

Lobster 'BLT', Peppered Profiteroles

Fresh Crabmeat, Granny Smiths Apple and Lemon

Smoked Salmon and Caviar Cream Cheese

Confit of Duck Spring Roll

Tomato, Buffalo Mozzarella and Basil Pesto **V**

Asian Beef or Chicken Satay, Coconut Infused Peanut Dipping Sauce

Truffled Brie and Mushroom Tartlet **V**

Choice of 3 canapés €16 per person

Choice of 4 canapés €18 per person

Choice of 5 canapés €20 per person

All prices are exclusive of 10% service charge
10% service charge applies to pre agreed wedding food and beverage packages only



{ Wedding Dinner }

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starter

Terrine of Duck Confit and Foie Gras

Grape chutney, white bean puree, brioche toast points

Classic Shrimp Cocktail

Baby gem leaves, traditional cocktail and sauce Marie Rose

Fresh Burren Smoked Salmon

Shaved fennel and beet salad, crisp country capers

Organic Smoked Salmon and Crab Terrine

Organic leaves and coriander aioli

American Style Jumbo Lump Crab Cake

Sweetcorn succotash, black pepper and caper remoulade

Tian of Liscannor Crab

Gazpacho dressing and mixed leaves

Carpaccio of Smoked Duck Breast

Petit salad and hazelnut cream

Smoked Chicken

Asparagus, mixed leaves and lemon dressing

Shaved Prosciutto and Watercress Salad

Charred cherry tomatoes, parmesan, aged balsamic and extra virgin olive oil

Summer Pea and Smoked Bacon Risotto

Mint mascarpone, Reggiano cheese crisp

Pan Seared Spanish Gamba Prawns

Herb braised borlotti bean and baby squid cassoulet

Jumbo Oxtail and Wild Mushroom Ravioli

Caramelized onions, garlic and rosemary cream



{ Wedding Dinner }

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vegetarian starter

Mesclun Field Greens V

Crispy crouton, pistachio nuts, sherry vinaigrette

Cheese and Onion Tart V

Shallot, dried tomato and smoked Ardahan cheese tart, walnut pesto

St Tola Goats Cheese Salad V

Seasonal greens, sun dried tomatoes, balsamic vinaigrette

Roast Pumpkin Ravioli V

Rocket leaves, brown butter & sage sauce



{ Wedding Dinner }

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middle course

soup

Spice Roasted Butternut Squash and Parsnip **V**
Toasted pumpkin seeds, maple croutons

Plum Tomato **V**
Pistachio pistou

Creamed Vegetable **V**
Horseradish Cream

White Onion Velouté **V**
Chive crème fraîche

Lobster Bisque
Summer truffles

Potato and Leek **V**
Cashel blue crostini, chervil coulis

Pea Velouté and Ham Hock
Horseradish cream and mint

Carrot and Coriander **V**
Greek yoghurt and coriander sprigs

Cream of Celeriac **V**
Marinated field mushrooms and truffle oil

Wild Mushroom **V**
Truffle oil and Madeira cream

Gazpacho "Andalouz" **V**
Chilled vegetable soup

Champagne and Cantaloupe Melon
Crab and mint relish



{ Wedding Dinner }

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middle course

sorbet

Passion Fruit and Orange Sorbet

Yoghurt and Lime Sorbet

Garden Mint Sorbet

Fresh Pineapple Sorbet

Mojito Sorbet

Pink Champagne Sorbet

Mascarpone Sorbet

Pear and Armagnac Sorbet

Clementine and Basil Sorbet



{ Wedding Dinner }

main course meat / poultry dishes

Fillet of Beef

Bourguignon garnish and red wine jus
{ €70 per person }

Grilled Fillet of Beef

Potato and wild mushroom pave, braised tiny onions, crisped oxtail, red wine jus
{ €70 per person }

Pan Roasted Fillet Steak

Wild mushroom and spinach ragout, fondant potato, cabernet reduction
{ €70 per person }

Roast Loin of Lamb

Parmesan polenta cake, red onion marmalade, mint and yoghurt relish
{ €70 per person }

Roast Rack of Lamb

Mediterranean vegetable ragout, basil mashed potatoes, thyme jus
{ €70 per person }

Roast Rack of Clare Lamb

Wild mushroom and spinach timbale, gratin potatoes, sauce Paloise
{ €70 per person }

West Clare Sirloin of Beef

Truffle sweet potato and savoy cabbage confit, Madeira reduction
{ €65 per person }

Sirloin of Beef

Braised shallot, fondant potato, carrot & coriander puree, red wine jus
{ €65 per person }

Slow Roasted Duck Breast

Foie gras, buttered pak choy, anise reduction, apricot chutney
{ €65 per person }

Glazed Duck Breast

Braised red cabbage, creamy potato, port reduction
{ €65 per person }

Butter Basted Breast of Corn Fed Chicken

Parmesan and herb orzo, young garlic emulsion
{ €60 per person }

Slow Roasted Breast of Organic Chicken

Butternut squash and wild mushroom risotto, shallot and sage jus
{ €60 per person }

{ Wedding Dinner }



main course fish dishes

Pan Fried Fillet of Halibut

Baby potato, creamed spinach, Jerusalem artichoke, lemongrass cream
{ €70 per person }

Grilled Fillet of Atlantic Halibut

Garlic and chervil crushed potatoes, grilled asparagus, and citrus butter cream
{ €70 per person }

Pan-Fried Monkfish

Celeriac and truffle, langoustine velouté
{ €70 per person }

Thyme Marinated Fillet of Monkfish

Leek, fennel and asparagus ragout, wild mushroom nage
{ €70 per person }

Fillet of Turbot

Poached leeks, roasted garlic velouté
{ €70 per person }

Gremolata Dusted Fillet of Turbot

Fennel puree, baby spinach, asparagus and sun dried tomato salad
{ €70 per person }

Delice of Organic Salmon

Pipperade, baby spinach and citrus foam
{ €65 per person }

Soy Glazed Fillet of Salmon

Galangal, sprouting broccoli and pistachio stir fry
{ €65 per person }

Crisp Fillet of Sea Bass

Red onion soubise, braised pearl onions, 'cocotte' potatoes, salsa verde
{ €65 per person }

Fried Fillet of Sea Bass

Confit baby potatoes, tiny asparagus, Pico de Gallo, white wine sauce
{ €65 per person }

Fillet of Cod

Garden peas, baby shrimp, pork belly and pea foam
{ €60 per person }

Pan Fried Traunche of Cod

Cockles, mussels, sautéed spinach, basil butter
{ €60 per person }

{ **Wedding Dinner** }



vegetarian main course

Wild Mushroom Risotto

White truffle foam

Roasted Mediterranean Vegetable Strudel

Wilted organic chard, basil pesto

Baby Beetroot and Red Wine Risotto

Crisp rocket, aged parmigiano reggiano

Sun Dried Tomato and Potato Gnocchi

Tomato fondue, herb salad, St Tola goat cheese

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All main courses served with mixed vegetables and baby potatoes

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Vegetarian menus and all dietary requirements catered for

{ Wedding Dinner }

dessert


WEDDING MENU
your special day at
TRUMP INTERNATIONAL
DOONBEG
where dreams come true


Strawberry and Champagne Mousse
Seasonal berries, raspberry vinaigrette

Warm Apple Crumble
Custard and vanilla ice-cream

Lemon Meringue Pie
Raspberry and buttermilk sorbet

Glazed Lemon Tart
Lime and crème fraiche ice-cream

Orange Chocolate Marquise
Chocolate sauce hazelnut ice-cream

Passion Fruit Bavarois
Passion fruit jelly pineapple sorbet

Seasonal Eton Mess
Shortbread biscuit { seasonal fruits }

Fresh Fruit Trifle
{ seasonal fruits }

Chocolate and Hazelnut Brownie
Hazelnut praline espresso ice-cream

White Chocolate and Raspberry Mascarpone Mousse

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Tea / Coffee
Petit Fours

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Our pricing is based on a 3 course set menu
Our 3 course set menu includes choice of main course and a complimentary tea, coffee and petit fours course
The cost of the menu you select is based on the price of the most expensive main course chosen
Please allow a supplement of €5 per person for each additional choice or course chosen

Nuts are used openly throughout our kitchens
All our meat and fish are 100% Irish and locally sourced wherever possible

All prices are exclusive of 10% service charge
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{ **Midnight Snack** }

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Pulled Pork Baps
Floury baps, pulled pork shoulder, home-made apple chutney


WEDDING MENU
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€8.50 per person

Crostinis

*Toasted French Baguette Slices
Selection of Ham, Bacon, Chorizo
With tomato sauce and cheddar cheese
€8.50 per person (3 per person)*

Bacon Butties

€9.50 per person

Selection of Sandwiches

*Ham and Whole Grain Mustard
Egg and Mayonnaise
Chicken, Lettuce, Tomato and Avocado Aioli
Tuna, Sweetcorn and Salad
Cheddar Cheese and Tomato
Char Grilled Chicken and Caesar Salad
€12 per person*

Chicken Nuggets and Chips

*Free range chicken and sauce aioli
€13 per person*

Fish and Chips

*Cod or salmon fillet and sauce gribiche
€13 per person*

Doonbeg Midnight Platter

*Chicken Goujons
Duck Spring Rolls
Jack Kelly's Cocktail Sausages
Mini Vegetarian Quiches
Homemade Beef & Cheddar Sliders
Selection of 3 €14.50 per person
Selection of 4 €17.50 per person*

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starter

Melon and Pineapple Kebab, Yoghurt Dip
Plum Tomato Soup
Fruit Cup

main course

Breaded Chicken Escalope, Creamy Mash Potato and Glazed Carrots
Penne Pasta, Tomato Sauce and Parmesan Cheese
Pan Fried Steak, Mash and Roast Gravy

dessert

Selection of Homemade Ice Cream

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Please choose one dish per course

€15 per child

Half portion of selected adult meal available for half of the menu price

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