



## { Welcome Reception }

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### drinks menu

Fruit Punch

€7.50 per glass

Pimms

€8.50 per glass

Cocktails

€16 per person

Red and White Wine

From €32 per bottle

Sparkling Wine

From €40 per bottle

Champagne

From €99 per bottle

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### 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 or Vegetable Spring Roll

Tomato, Buffalo Mozzarella and Basil Pesto V

Truffled Brie and Mushroom Tartlet V

Mini Dessert Tartlets – Lime, Custard or Chocolate

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Choice of 3 canapés €20 per person

Choice of 4 canapés €22 per person

Choice of 5 canapés €24 per person

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



## { Welcome Reception }

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### alternative arrival suggestions

Selection of Freshly Cut Finger Sandwiches  
*€10.50 per person*

3 Mini Scones  
Clotted Cream and Strawberry Preserve  
*€6 per person*

Tea, Coffee & Homemade Cookies  
*€3.50 per person*

Irish Farm House Cheese Platter  
Homemade Chutney, Crackers and Fruit  
*€12.50 per person*  
*{ minimum order 50 people }*

Oyster & Guinness Bar  
Guinness – charged on consumption  
Oyster Station (2 oysters per person)  
*€6.50 per person*  
*{ minimum order 50 people }*



## { Wedding Dinner }

### starter

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*

Tian of Liscannor Crab

*Gazpacho dressing and mixed leaves*

Carpaccio of Smoked Duck Breast

*Petit salad and hazelnut cream*

Smoked Chicken Caesar Salad

*Baby gem lettuce, crispy bacon, croutons and parmesan cheese*

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*

Crispy Pork Belly

*Onion marmalade, savoy cabbage, port sauce*



## { Wedding Dinner }

### 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 and sage sauce*



## { Wedding Dinner }

### 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*

Lobster Bisque  
*Summer truffles*

Cauliflower V  
*Parmesan croutons*

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

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*



{ Wedding Dinner }

middle course

*sorbet*

Passion Fruit and Orange Sorbet

Lime and Basil Sorbet

Pineapple and Ouzo Sorbet

Green Apple and Celery Sorbet

Mojito Sorbet

Pink Champagne Sorbet

Pear and Bay Leaf Sorbet

Apricot and Vanilla Sorbet



## { Wedding Dinner }

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### main course meat / poultry dishes

Fillet of Beef

*Bourguignon garnish and red wine jus*  
{ €83.50 per person }

Pan Roasted Fillet Steak

*Wild mushroom and spinach ragout, fondant potato, cabernet reduction*  
{ €83.50 per person }

Roast Rack of Lamb

*Mediterranean vegetable ragout, basil mashed potatoes, thyme jus*  
{ €83.50 per person }

Roast Rack of Clare Lamb

*Wild mushroom and spinach timbale, gratin potatoes, sauce Paloise*  
{ €83.50 per person }

Sirloin of Beef

*Braised shallot, fondant potato, carrot and coriander puree, red wine jus*  
{ €78 per person }

Slow Roasted Duck Breast

*Foie gras, buttered pak choy, anise reduction, apricot chutney*  
{ €78 per person }

Butter Basted Breast of Corn Fed Chicken

*Parmesan and herb orzo, young garlic emulsion*  
{ €68 per person }

Slow Roasted Breast of Organic Chicken

*Butternut squash and wild mushroom risotto, shallot and sage jus*  
{ €68 per person }



## { Wedding Dinner }

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### main course fish dishes

Grilled Fillet of Atlantic Halibut

*Garlic and chervil crushed potatoes, grilled asparagus, and citrus butter cream*  
{ €83.50 per person }

Pan-Fried Monkfish

*Celeriac and truffle, langoustine velouté*  
{ €83.50 per person }

Gremolata Dusted Fillet of Turbot

*Fennel puree, baby spinach, asparagus and sun dried tomato salad*  
{ €78 per person }

Delice of Organic Salmon

*Pipperade, baby spinach and citrus foam*  
{ €78 per person }

Crisp Fillet of Sea Bass

*Red onion soubise, braised pearl onions, 'cocotte' potatoes, salsa verde*  
{ €78 per person }

Pan Fried Traunche of Cod

*Cockles, mussels, sautéed spinach, basil butter*  
{ €73 per person }





## { Wedding Dinner }

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### 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

Strawberry and Champagne Mousse

*Seasonal berries, raspberry vinaigrette*

Warm Apple Crumble

*Custard and vanilla ice-cream*

Lemon Meringue Pie

*Raspberry sorbet*

Glazed Lemon Tart

*Lime and crème fraiche ice-cream*

Chocolate Supreme

*Yuzu curd, caramel ice-cream*

Seasonal Fresh Fruit Pavlova

*{ seasonal fruits }*

Fresh Fruit Trifle

*{ seasonal fruits }*

Chocolate and Hazelnut Brownie

*Hazelnut praline espresso ice-cream*

Strawberry Bavarois

*White chocolate and coriander ice cream*

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Tea / Coffee

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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 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

All prices are exclusive of 10% service charge

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Nuts are used openly throughout our kitchens

All our meat and fish are 100% Irish and locally sourced wherever possible



## { Midnight Snack }

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Pulled Pork Baps  
*Floury baps, pulled pork shoulder, home-made apple chutney*  
€9.50 per person

Bacon Butties  
€10.50 per person

Selection of Sandwiches  
*Ham and Whole Grain Mustard*  
*Egg and Mayonnaise*  
*Chicken, Lettuce, Tomato and Avocado Aioli*  
*Tuna Salad*  
*Cheddar Cheese and Tomato*  
*Char Grilled Chicken and Caesar Salad*  
Selection of 3 €12.50 per person

Chicken Nuggets and Chips  
*Free range chicken and sauce aioli*  
€13.50 per person

Fish and Chips  
*Cod or salmon fillet and sauce gribiche*  
€15 per person

Selection of Homemade Sliders  
Beef, Lamb & Pork Sliders  
Selection of 3 €15.50 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 €16.50 per person  
Selection of 4 €19.50 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*

€16 per child

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

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


Villa Arfanta Frizzante, Prosecco, Italy €40

Prosecco Frizzante, Villa Arfanta DOC Treviso, Italy €44

Champagne Petit Le Brun, NV Brut Grand Cru, France €99

Veuve Clicquot Champagne, France €130

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Sauvignon Blanc - Croix De Vents, France { 2016 } €32

*Crisp and pleasant on the palate*

*Excellent with seafood, goat cheeses or simply to enjoy as an aperitif*

Pinot Grigio - San Giorgio, Garganega-della Venezie, Italy { 2015 } €32

*Clean spring-fresh pure green fruits and a lip-smacking dry mineral finish*

Chardonnay Calabria Richland, Riverina, Australia { 2013 } €34

*Fresh palate of buttery, creamy vanilla oak, finishing long soft and well rounded*

Sauvignon Blanc – Walnut Block Marlborough (Organic), New Zealand { 2015 } €42

*Nutcracker Single Vineyard*

*This special handpicked Sauvignon Blanc is made from the oldest vines in the vineyard;*

*A rich textured palate with gentle acidity, giving beautiful balance and length*

Albarino Pazo San Mauro Rias Baixas, Spain { 2015 } €44

*Intense fruit and floral aromas*

*Dry, fresh and highly aromatic with good acidity and a nice balance*

Petit Chablis, Willam Fevre, Burgundy, France { 2014 } €52

*Fruity nose offering flavours of lime and apple custard*

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Sangiovese di Puglia - San Giorgio, Italy { 2014 } €32

*Medium-bodied wine from the south of Italy;*

*With ripe slightly earthy dark cherry fruits, and a rounded dry finish*

Merlot – Puna Snipe Family Reserve, Maipo Valley (Organic), Chile { 2014 } €32

*A ripe, fruity style offering cherries, figs and blackcurrant notes*

Cabernet Sauvignon – Main a Main Cabernet Sauvignon Pays d’Oc Languedoc, France { 2013 } €34

*Very French style of Cabernet with elegant clean blackcurrant fruits;*

*Light tannins to provide balance and a dry finish*

Rioja Luis Canas Crianza, Spain { 2014 } €42

*Elegant, full-flavoured wine with supple dark cherry fruits;*

*Hints of sweet oak and a beautifully smooth finish*

Pinot Noir - Walnut Block, Marlborough, New Zealand { 2014 } €52

*Fine aromas of red fruits and spice*



## { Menu A }

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### *Salads*

Red Cabbage, Red Onion and Mayonnaise  
Green Bean, Tomato, Olive, Parmesan and Garlic  
Beef Tomato, Mozzarella and Basil Dressing  
Baby Gem Hearts, Herb Croutons and Classic Caesar Dressing  
Spiced Cous Cous Salad

### *From the BBQ*

Marinated Chicken with Gremolata  
Teriyaki Marinated Salmon  
Grilled Minute Steak, Garlic and Parsley Butter  
Jack Kelly's Pork and Herb Sausages

Baked Potato, Chive Crème Fraiche  
Grilled Corn on the Cob, Herb Butter

### *Desserts*

Chocolate Brownie  
Tropical Fruit Salad  
Apple Crumble

Tea and Coffee

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€58 per person

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## { Menu B }

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### *Salads*

Organic Seasonal Greens  
Potato Salad, Bacon Lardons and Scallions  
Penne, Tomato, Semi Dried Tomato and Black Olive  
Baby Gem Hearts, Herb Croutons and Classic Caesar Dressing

### *From the BBQ*

Marinated Chicken with Gremolata  
Teriyaki Marinated Salmon  
100% Ground Irish Beef Burger

Baked Potato, Chive Crème Fraiche

### *Desserts*

Chocolate Brownie  
Apple Crumble

Tea and Coffee

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€47 per person

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## { Menu C }

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### *Salads*

Organic Seasonal Greens  
Potato Salad, Bacon Lardons and Scallions  
Carrot and Cabbage Coleslaw

### *From the BBQ*

Marinated Chicken with Gremolata  
100% Ground Irish Beef Burger  
Jack Kelly's Pork and Herb Sausages

Baked Potato, Chive Crème Fraiche

### *Dessert*

Chocolate Brownie

Tea and Coffee

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€36 per person

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