



Thank you for considering Trump International Doonbeg for your special day.

Your “**happily ever after**” begins on the red carpet with a glass of champagne.....

Your guests will mingle at your drinks reception in the Ocean View Restaurant, which overlooks landscaped greens and the magnificent Atlantic Ocean. From there, you and your guests will be escorted to the marquee where you will enjoy a culinary masterpiece, created by Chef and based on your preferred selections. Enjoy a 5\* service and dining experience, dance the night away, then wander back to the resident's bar for a nightcap before retiring to the honeymoon suite.

The following morning, either enjoy breakfast in your suite or join your guests in the Ocean View Restaurant to relive the stories and memories from your wedding celebration.

Should the festivities extend through the weekend, your guests can plan golf on our Links Course, pamper themselves in the White Horses Spa or blow away the cobwebs with a walk on Doughmore beach.

The range of cottage, courtyard and ocean view accommodation offers a selection to suit all preferences and budgets. The property contains in excess of 200 bedrooms and suites which are the ultimate in luxury, combining contemporary facilities with antique furnishings to create a truly unique accommodation offering.

Every wedding is treated as a unique and very special occasion, tailored to your wishes. Our unique product, combined with stunning views and location, will provide an unforgettable occasion for you.

The objective of our staff is to delight you and your guests with all aspects of our service and surroundings. Our staff are friendly, professional, trained to exceed your expectations and are very genuine in creating a memory that stays with you forever.

So why not turn your dreams into reality and experience Doonbeg for yourself? We need to know that Trump International Doonbeg is right for you and we will be delighted to give you a personalised tour of this spectacular property - it needs to be seen in person. We will answer any questions you may have so why not contact us for an appointment?

*Booking is by appointment only, so email Sylvia, our Wedding Coordinator, at [swallnutt@trumphotels.com](mailto:swallnutt@trumphotels.com)*

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


We're back from honeymoon and had a lovely time. We had the best day of our lives Friday 29th!

We are over the moon that we were so lucky to have Doonbeg as our venue.

From the very beginning right through to the end the service has been outstanding and absolutely made our wedding day so special and perfect.

So many of the guests commented on how amazing the venue, staff, service and food was. Such a beautiful, down to earth, accommodating, friendly, homely and 5 star plus atmosphere was created by you and your wonderful team.

We just love Doonbeg so much and are so so happy we can forever visit it and re-live our day and feel part of it.

We will definitely be visiting loads so I'm sure I will see you again soon hopefully!

Thanks so so much Sylvia for everything - you are such an amazing co-ordinator and person - I hope Doonbeg know how lucky they are to have you!

Best wishes, Emma & Bryan, June 2018

*We have just returned from our honeymoon. We're a little tired but we had a fantastic time.*

*We had a truly wonderful wedding at Trump International Golf Links and Hotel.*

*We would like to thank you and all the staff who catered for us and our guests so well. The service provided was of the highest calibre and we could not have asked for, or expected anything better.*

*The professionalism and manner of the operation on the day was exceptional, the food was especially good and was widely commented on. The whole experience, from our first visit, exceeded all of our expectations and we enjoyed it tremendously.*

*Thanks again, Kevin & Gillian, August 2018*

What can we say? Other than thank you! Our expectations were blown away and we can't believe it is all over, we wish we could do it again!

I am writing this email from Dublin airport and wanted to acknowledge and express our appreciation to you and all involved.

Everything was flawless - it really couldn't have gone any better!

Special thanks – you provided us with a 5 star service from start to finish.

Everyone who was there had an absolute ball!!

Many thanks for all your hard work, Anthony & Pamela, August 2018

**One word....INCREDIBLE!**

Lorraine & Frank

October 2018



## { Wedding Package Inclusions }

- Consultation for the bridal couple with a member of our dedicated wedding events team
- Menu consultation for the bridal couple with a member of our dedicated wedding events team
- Pre wedding tasting for the bridal couple with Executive Chef
- Complimentary overnight accommodation for the bridal couple in a classic links suite on evening of pre wedding tasting
- Exclusive use of the Ocean View Bar for welcome reception
- Exclusive use of the wedding marquee for evening reception
- Personalised menus
- Personalised seating plan
- Personalised table names
- Ivory table linen
- Chivari chairs
- Candelabra and candle centre pieces
- Uplighters
- Fairy light backdrop
- Microphone and PA system for speeches
- Marquee entrance illuminated by lanterns
- Red carpet welcome
- Complimentary overnight accommodation for the bridal couple in an ocean view suite on evening of wedding
- Complimentary late check-out (2:00pm) for the bridal couple

## { It is our pleasure to offer }

- One wedding per day guarantee
- Recommended vendor listing
- Indoor and outdoor locations for on-site ceremonies
- Alternative locations for pre or post wedding events
- Preferential accommodation rates for guests for duration of wedding event
- Spa bridal package in our White Horses Spa
- Preferential treatment rates for guests for duration of wedding event in our White Horses Spa
- Preferential beauty rates (hair, makeup, nails) for guests for duration of wedding event in our White Horses Spa
- Preferential golf rates for guests for duration of wedding event on our 18 hole Links course
- Stunning photographic locations within the venue



## { Welcome Reception }

### 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

### canapé menu

Japanese Crispy Chicken, Soy and Chilli Dip  
Tempura of Monkfish, Sauce Gribiche  
Smoked Chicken, Mango, Grain Mustard Bouché  
Salmon Tartare Sesame Cone, Thai Basil and Citrus Syrup  
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  
Organic Goats Cheese and Basil Crostini V  
Roasted Beet, Goat Cheese and Toasted Hazelnut V  
Tempura of Vegetables, Tomato Compote V  
Tomato, Buffalo Mozzarella and Basil Pesto V  
Truffled Brie and Mushroom Tartlet V  
Mini Dessert Tartlets – Lime, Custard or Chocolate

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

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

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

Selection of Freshly Cut Finger Sandwiches  
*€10.50 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*

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*

### vegetarian starter

Mesclun Field Greens V

*Crispy crouton, pistachio nuts, sherry vinaigrette*

Roast Pumpkin Ravioli V

*Rocket leaves, brown butter and sage sauce*

Goats Cheese Tart V

*Red onion marmalade*



## { 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 }

### main course meat / poultry dishes

Fillet of Beef

*Bourguignon garnish and red wine jus*  
{ €85 per person }

Pan Roasted Fillet Steak

*Wild mushroom and spinach ragout, fondant potato, cabernet reduction*  
{ €85 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

*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 }

### 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*  
{ €83.50 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*  
{ €78 per person }

### 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*

All main courses served with mixed vegetables and baby potatoes

Vegetarian menus and all dietary requirements catered for



## { Wedding Dinner }

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



## { Wedding Pricing }

Welcome reception – drinks from €7.50 per glass

Welcome reception – food from €6 per person

Evening reception – meal €70 – €85 based on 3 course menu

Our pricing is based on a 3 course set menu

Our 3 course set menu includes 1 starter, choice of main course, 1 dessert

With a complimentary tea and coffee course

The cost of the menu selected based on price of most expensive main course chosen

Allow supplement of €5 per person for each additional choice or course chosen

Evening reception – wine from €32 per bottle

Evening reception – late evening snack from €10 per person

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*  
€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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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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€60 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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€50 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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€40 per person

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