

Thank you for considering Trump International Ireland 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 180 bedrooms and suites which are the ultimate in luury, 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 Ireland 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?

Bookings by appointment only – weddings.doonbeg@trumphotels.com



{ 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
- Table linen and napkins
- 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
- Preferential golf rates for guests for duration of wedding event on our 18 hole Links course
- Stunning photographic locations within the venue



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Welcome Reception

Drinks Menu

Cocktails
From €17 per person

Red and White Wine *From €42 per bottle*

Sparkling Wine *From €49 per bottle*

Champagne *From €127 per bottle*

Canapé Menu

Cold

Dressed Carrigaholt Crab, crispy Tortilla, Mango and Chilli Salsa St. Tola goats curd, sable, fig, pecan Smoked salmon rilette, blini, oscietra caviar Lobster thermidor roll, brioche navette Beef tartare, saffron aioli, crispy onion

Hot

Smoked haddock fishcake, preserved lemon, parsley
Tempura prawn, sriracha and lime aioli
Wild mushroom and tarragon tartlet, parmesan
Crispy Duck parcel, spiced plum sauce
Wild mushroom arancini, truffle mayo, aged parmesan
Beef Shortrib tartlet, kimchi sesame, crispy onion
Crispy chicken, tempura batter sweet chilli and soy dip
Vegetable Satay Skewers
Vegetable Pakora with Tamarind Chutney

Choice of 3 canapés €24 per person Choice of 4 canapés €26 per person Choice of 5 canapés €28 per person



TRUMP INTERNATIONAL IRELAND

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Welcome Reception Alternatives

3 Mini Scones Clotted Cream and Strawberry Preserve 69 per person

Selection of Freshly Cut Finger Sandwiches *€12 per person*

Irish Farm House Cheese Platter Homemade Chutney, Crackers and Fruit €14 per person { minimum order 50 people }

Oyster & Guinness Bar Guinness charged on consumption Oyster Station (2 oysters per person) £12 per person { minimum order 50 people }

Tea, Coffee & Homemade Cookies €5 per person





Wedding Dinner Starter

Classic Shrimp Cocktail

Baby gem leaves, traditional cocktail and sauce Marie Rose

Seared Duck Breast

Sugarsnap and peanut salad, mango, chilli, hoi sin, crispy wonton

Chicken Caesar Salad

Baby gem lettuce, crispy pancetta, croutons and parmesan cheese

Heirloom Tomato Salad

Toonsbridge burrata, pickled walnut, basil, extra virgin olive oil, focaccia croute

Pressed Ham Hock and Organic Chicken Terrine

Apple puree, brioche, celeriac remoulade

West Clare Smoked Salmon and Prawn

Burren smoked salmon and prawns in a brandy cocktail sauce

Pickled red onion and wild rocket leaves

Crispy Pork Belly
Onion marmalade, savoy cabbage, port sauce

Ardsallagh Goats Cheese Parcel Red onion relish, sour cherry, endive and radish salad, toasted hazelnut

Free From Starter

Baby Seasonal Mesclun Leaves
Asparagus, sundried tomato, cucumber, olives, pickled onion salad

Lebanese Falafel Roasted red pepper hummus, parsley and pickled vegetable salad, roasted garlic tahini

> Vegetable Pakora Mint chutney, petit salad

Roasted Sweet Potato, Beetroot and Chickpea Salad Satay dressing



Wedding Dinner

Middle Course

Soup

Spice Roasted Butternut Squash and Parsnip V

Toasted pumpkin seeds, maple croutons

Plum Tomato **V** *Basil oil, creme fraiche*

Creamed Vegetable **V**Chive Cream

Cauliflower **V**Parmesan croutons

Potato and Leek **V** *Chive cream*

Carrot and Coconut **V**Chilli oil, coriander cream

Cream of Celeriac V

Cashel blue, creme fraiche

Wild Mushroom VTruffle oil and Madeira cream



Wedding Dinner

Middle Course

Sorbet

Passion Fruit and Orange Sorbet

Lime and Basil Sorbet

Blackberry and Cassis Sorbet

Pineapple Malibu Sorbet

Mojito Sorbet

Pink Champagne and Elderflower Sorbet



Wedding Dinner

Main Course Meat / Poultry Dishes

All served with organic vegetables

Pan Roasted Fillet Steak

Cepe puree, fondant potato, glazed Roscof onion, red wine jus

Roast Rack of Lamb

Herb crust, pea puree, St. Tola mashed potatoes, thyme jus $\{ \in S \text{ supplement pp} \}$

Butter Basted Chicken Supreme

Sweetcorn puree, fondant potato, pipperade, basil butter sauce

Beef Wellington

Honey roasted shallot, celeriac puree, potato gratin, red wine Jus $\{ \in 25 \text{ supplement pp} \}$



Main Course Fish Dishes

All served with organic vegetables

Delice of Organic Salmon
Sauteed savoy cabbage, potato gratin, lemon and thyme veloute

Crisp Fillet of Sea Bass

Chive mash, charred spring onion, romesco, butter sauce

Pan Fried Traunche of Cod

Carrot puree, dill potato cake, mussels and clams, noilly prat sauce

Seared Fillet of Atlantic Halibut

Confit Garlic and saffron crushed potatoes, asparagus, chive and caviar beurre blanc {€10 supplement pp}

Vegetarian Main Course

All dishes can be tailored to Vegan diet

Wild Mushroom Risotto

Aubergine puree, pistachio pesto, toasted pine nut

Spicy Baked Cauliflower Steak Wilted organic chard, basil pesto

Butternut squash and Toons Bridge ricotta Cannelloni Sweet red pepper puree, salsa Verde

Beetroot Gnocchi Wild baby kale, toasted hazelnut, kale pesto, Crumbled Toonsbridge feta

> Spinach & Ricotta Cheese tortellini | pesto | rocket



Dessert

Strawberry Cheesecake

Balsamic infused strawberries

Warm Apple Crumble

Custard and vanilla ice-cream

Lemon Meringue Pie Raspberry Sorbet

Glazed Lemon Tart

Yoghurt ice cream

Chocolate Supreme
Yuzu curd, caramel ice-cream

Vanilla Creme Brulee Shortbread finger and fresh raspberry

Coconut Panna Cotta

Passionfruit jelly and vanilla tuille

Chocolate and Hazelnut Brownie

Mocha ice cream

Triple Chocolate Mousse Raspberry Sorbet

Irish cheese plate Selection of Irish cheeses, crackers, chutney $\{ \mathcal{E}5 \text{ supplement pp} \}$

Free From Desserts

Coconut and Mango Pannacotta

Chocolate Cake, Seasonal Fruit Compote

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



Pricing

Welcome reception drinks *from* €7.50 per glass

Welcome reception food *from* €9.00 per person

Evening reception meal €110 per person

Evening reception wine *from* €42 per bottle

Evening reception late evening snack *from* €17 per person

Our pricing is based on a 3 course set menu

Our 3 course set menu includes 1 starter, choice of two main courses (with silent vegetarian option), 1 dessert

Complimentary tea and coffee course

Allow €6.50 extra per person for any additional middle courses added to the menu

Allow €10 extra per person for any additional starter, middle, or dessert choices added to the menu

Allow €20 extra per person for any additional main course choices added to the menu



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Midnight Snack

Pulled Pork Baps
Floury baps, pulled pork shoulder, home-made apple chutney
€17 per person

Bacon Butties €17 per person

Selection of Sandwiches

Ham and Whole Grain Mustard

Egg Mayonnaise, Watercress

Coronation Chicken, crisp baby gem

Tuna Salad

Caprese, mozzarella, plum tomato, basil pesto

Char Grilled Chicken and Caesar Salad

Selection of 3 €17 per person

Chicken Goujons and Chips Free range chicken and sauce aioli €17 per person

Fish and Chips

Haddock and sauce gribiche

€20 per person

Selection of Homemade Sliders Beef, Lamb & Pork Sliders Selection of 3 €20 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 €24 per person
Selection of 4 €27 per person

{ minimum order 80% of final guest numbers }

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Prosecco

Afra Rose Prosecco Spumante Millesimato Extra Dry (Organic/Vegan) €70

This stunning sparkler is pale pink, with fruity and flora aromas.

Well balanced, creamy and harmonic

Prosecco Spumante Sgajo Extra Dry €68
Perlage Valdobbiadene N/V (Organic / Vegan)
Fruity with notes of apple, apricot and banana; fresh, long, and persistent

Prosecco Frizzante, Corte delle Calli, Treviso €49
Fruity bouquet; fresh, harmonious palate. Enjoy as an aperitif or with food

White

Chablis, Simmonet Fevre, France €76

Pale gold with hints of green. Complex bouquet of citrus, minerals and toasted dry fruit. Rich mouth with good mineral structure and lingering aftertaste

The Cup & Rungs Albarino, Rias Baixas, Spain €52
Fresh citrus aromas, the palate is bright and zingy with lime and peach characters and minerality, all balanced by zesty acidity

Sauvignon Blanc - Te Pa, Marlborough, New Zealand €50

Bursting with intense aromas of grapefruit and lime zest with lively passionfruit and elderflower floral notes adding allure and complexity

Louis Latour Ardeche Chardonnay, France €48

Light yellow with green shades. On the nose, it presents aromas of tropical fruits with citrus and floral notes. On the palate shows concentrated notes of peach and green apple with fresh acidity

Swallow's Tail Sauvignon/Chenin Blanc, South Africa €44

Lemon with gold and green hues - honey and gooseberries on the nose.

The wine is fresh and crisp with typical Sauvignon and chenin character

Pinot Grigio - San Giorgio, Garganega-della Venezie, Italy €42

An appealing blend of near equal parts Pinot Grigio and Garganega.

This wine features an inviting pear element throughout. It shows great acid, interesting texture, and a gripping limestone finish

Sauvignon Blanc - Croix Des Vents, France €42

Bright light colour. Nose is very fruity and intense with strong
grapefruit aromas, typical from that wonderful variety. Mouth is crispy
and pleasant. Excellent with seafood, goat cheeses or simply to enjoy as
an aperitif



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Rosé

Chateau Bonnet Rose, Bordeaux, France €46
With hints of strawberry and cream on the nose, and a soft creamy
mouth-feel, this wine can be enjoyed on its own as an apéritif, or with a
meal such as summer salads and light fish dishes.

Red

Cabernet Sauvignon – Croix des Vents, France €42

Deep red. Nose shows a lot of fruit, blackberries with spicy notes.

The structure is intense but soft, the wine is full-bodied. Good with any kind of meat especially game and with good cheeses

Merlot – Herbe Sainte, France €42

Intense red in colour. Expressive aroma of red berries, raspberries, strawberries with hints of spiciness. On the palate the wine is full-bodied, sweet with red fruit character especially in the final mineral nuances

Sangiovese di Pugli – San Giorgio, Italy €42

Medium-bodied wine from the south of Italy, with ripe slightly earthy dark cherry fruits, and a rounded dry finish

Luis Canas Crianza – Rioja, Spain €58

Luis Canas Rioja Crianza is a well-balanced ripe fruity Rioja with 12 months oak ageing adding complexity and a sweet vanilla finish. It has aromas of balsamic and fine nuances of plum and clean oak with intense spice and oak on layers of velvety cherry fruit and a slight hint of liquorice

Malbec – Domaine Bousquet, Argentina (Organic) €50 *It is a wine of dark violet colour. In the nose, it presents intense aromas of blackberry with notes of red and blackcurrant and plum*

Hither & Yon Shiraz, Australia €54

Rich and ripe bramble fruits offer an appealing rounded palate.

Ripe tannins and sustaining acid give some structure to the wine

Te Pa Pinot Noir, Marlborough, New Zealand €68
Classic cherry and spice aromatics supported by florals and a hint of sweet oak. The rich fruit is balanced by fine tannins, integrated oak, and a long spicy finish



Champagne

Taittinger NV Brut Reserve €200

The palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey

Rosé Taittinger NV Brut Prestige €235

This wine strikes a fine balance between a velvet texture and full body taste. The flavours are reminiscent of fresh, crisp red fruits

Cristal Louis Rogederer €598

A silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes

Dom Perignon Moët & Chandon €506

Stylish glittering pale gold with tiny flowing bubbles. Chardonnay scents lead into citrus fruits with floral lilac and snowdrop aromas

Champagne Gremillet, NV Brut Selection €127

Classic aromas of biscuits and apples. Mature on the palate with hints of brioche, nuts and honey. Wonderful lingering finish

Champagne Gremillet, NV Brut Selection Rose €133

Classic aromas of biscuits and apples. Mature on the palate with hints of brioche, nuts and honey. Wonderful lingering finish

Veuve Clicquot Champagne Brut €190

Hints of apple, pear, almonds, and buttered toast, and is

absolutely delicious

Moet Et Chandon €179

Fresh orchard fruit and toasted aromas on the nose with a lively rich mousse in the glass

Albourne Estate, Blanc De Blanc, Sussex England €167

On the palate it displays the hallmark characteristics of great English

Blanc de Blancs: refreshing cleansing acidity, delicate citrus and

mineral notes



Day 2 Barbecue menu

Choose 3 items from the grill, 2 salads, 1 Dessert - €75.00 pp Choose 4 items from the grill,3 salads, 1 Dessert -€85.00 pp

Salads

Waldorf Salad, celeriac, fennel, toasted pine nuts, granny smith apple
Tabbouleh Salad, tomato, pomegranate, lemon
Panzanella Salad

Caprese Salad, Macroom boconcini, red onion and Basil Dressing

Classic Chicken Caesar, baby gem hearts, parmesan, garlic croutons, caesar dressing

Spiced Cous Cous Salad

Potato Salad, Smoked pancetta, Scallions, wholegrain mustard mayonnaise Organic Seasonal Greens, balsamic vinaigrette

From the BBQ

Lemon and Garlic Marinated Chicken with Chimmichurri

Teriyaki Marinated Salmon, Honey and soy glaze

Grilled Minute Steak, Garlic and Parsley Butter

Jack Kelly's Pork and Herb Sausages, brioche bun

West Clare Beef burger, Sliced cheddar, tomato, red onion, dill pickle, baby gem, brioche burger bun

Lamb Kofta, hummus, tahini yogurt

Tandoori marinated spatchcock chicken, mint chutney, mango chutney

Vegetarian options

Harissa Vegetable skewer, sundried tomato salsa
Chickpea burger, tzatziki
Roasted Cauliflower steaks, red pepper salsa, toasted almonds



All parties receive:

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

Desserts (please pick one)

Chocolate Brownie

Apple Crumble Tartelettes

Lemon Meringue Tart

Baked New York Cheesecake

Triple Chocolate Cake

Carrot Cake with cream cheese frosting

Extras

Antipasto platter €10.00 pp

Selection of cold meats, olives, marinated vegetables, bread sticks and dips { minimum order 50 people }

Irish Farm House Cheese Platter

Homemade Chutney, Crackers and Fruit €14 per person

{ minimum order 50 people }

Garlic and lemon marinated Lamb cutlets, harissa €15.00 pp

6-ounce John Stone fillet steak, cafe de paris butter €20.00pp

6-ounce John Stone striploin steak, chimichurri €16.00pp

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Whole West Clare Langoustines, seaweed and chilli butter €30.00 pp

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