

Weddings at



DUNDRUM HOUSE HOTEL

GOLF & LEISURE RESORT



Happy Ever After Begins Here.....





DUNDRUM HOUSE HOTEL
GOLF & LEISURE RESORT

YOUR SPECIAL DAY

“More than a month later people are still commenting on the wide range of choice on our menu and how exceptional the food was. I am delighted that we choose Dundrum House Hotel to celebrate our big day as I don't think any other hotel would have been as accommodating or the food as amazing as it was.”

- Charlotte & Paul

Thank you for considering Dundrum House Hotel for your most special of days and allow us to congratulate you on your exciting engagement. For over 35 years Dundrum House Hotel, Golf & Leisure Resort, has had the pleasure of hosting wedding celebrations for couples from near and far, welcoming them, their friends and families to this oasis of peace and tranquillity in the heart of Tipperary. Dundrum House Hotel is an incredibly unique wedding venue, renowned for its character and charm, together with a fabulous blend of expertise and friendly service. Enjoying a reputation as one of Ireland's leading wedding resort venues, the amazing wedding experience of Dundrum Resort has touched many over the years, with fond and lasting memories resounding in many homes.

Our stunning ballroom, with beautiful natural light, caters for up to 350 guests savouring the culinary delights prepared by our award winning team of chefs.

If you would like more information or would like a private tour, please do not hesitate to contact our dedicated weddings team on 062 71116 or email weddings@dundrumhouse.ie.

The warmest of welcomes awaits you

Yours sincerely,
Dundrum House Hotel Wedding Team





YOUR RECEPTION

“The whole experience was excellent. From the moment we arrived at the hotel on Saturday until the time we left Monday morning. The hotel staff couldn't do enough for us, our family and friends.”

- Stephen

On your wedding day, experience a reception like never before at our unique resort, offering classical elegance, combined with modern additions. On arrival, your guests will be greeted with a seasonal drink on the red carpet to your reception. They will be served tea, coffee & mini scones or canapes as they excitedly wait for you, the bride and groom, to arrive.

On arrival, you and your wedding party will be welcomed with a chilled glass of champagne as you make your way to be greeted by guests on your big day.





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WEDDING PACKAGES

“The staff here were ever so accommodating to us on the day and morning after the wedding. Every little detail was covered on the day and nothing was missed. The spread that was laid out to our guests and ourselves on the day was nothing short of amazing.”

– Seamus





DUNDRUM HOUSE HOTEL
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LADY CLEMENTINA PACKAGE

€59 per person

ARRIVAL DRINKS RECEPTION

Red Carpet & Champagne Arrival For Bridal Party
Tea, Coffee, Homemade Mini Scones & Seasonal
Punch / Mulled Wine Reception For All Wedding
Guests

WEDDING RECEPTION

Five Course Wedding Meal With Main Course Choice
A Glass of Wine With Meal, Topped Up For Main
Course
Personalised Table Plan
Personalised Menus
Fairylight Backdrop for the Top Table
Mood Lighting in Ballroom
Chair Covers & Choice of Coloured Sashes
Table Centrepieces, Mirrored Plates & Tealights On
All Tables
Cake Stand & Cake Knife
Full Use Of PA system

EVENING RECEPTION

Selection of Sandwiches, Hot Finger Food, Cocktail
Sausages & Wedges Served With Tea / Coffee
Bar Extension

GOODNIGHT, SWEET DREAMS

Honeymoon Suite for the Night of the Wedding
Two Additional Double Bedrooms for the Night of the
Wedding

Complimentary Menu Tasting for the Wedding Couple
Complimentary 1 Year Anniversary Stay & Dinner for
the Bride & Groom

Price Based On A Minimum of 100 Adult Guests

SAMPLE MENU

Hickory Smoked Chicken & Basil Tartlet
Slow Roasted Cherry Tomato
Vinaigrette & Basil Pesto

Freshly Prepared Leek & Potato Soup

(Two from the following Three Choices)

Traditional Roasted Turkey,
Herb Stuffing & Honey Baked
Tipperary Ham, Rich Roast Gravy & Cranberry Sauce

OR

Roast Sirloin of Beef,
Button Mushrooms,
Shallot & Burgundy Wine Jus (Supp €1.50pp)

OR

Baked Escalope of West Coast Salmon
with a Shrimp & Cognac Bisque
Served with
Creamed & Roasted Potatoes, Selection of Fresh Seasonal
Vegetables

Golden Choux Profiteroles filled with Baileys Irish Cream
& Masked in a Rich Belgian Chocolate Sauce

Tea, Coffee & Chocolate Mints





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LORD HAWARDEN PACKAGE

€65 per person

ARRIVAL DRINKS RECEPTION

Red Carpet & Champagne Arrival for Wedding Party
Tea, Coffee, Cold Canapes & Cocktails
(Cosmopolitans & Harvey Wallbangers) for All Wedding Guests

WEDDING RECEPTION

Five Course Wedding Meal with Main Course Choice and Dessert Plate
½ Bottle of Wine per person
Personalised Table Plan
Personalised Menus
Fairylight Backdrop for the Top Table
Mood Lighting in Ballroom
Chair Covers & Choice of Coloured Sashes
Table Centrepieces, Mirrored Plates & Tealights on all Tables
Cake Stand & Cake Knife
Full use of PA system

EVENING RECEPTION

Selection of Sandwiches, Hot Finger Food, Cocktail Sausages & Wedges served with Tea / Coffee.

Bar Extension

GOODNIGHT, SWEET DREAMS

Honeymoon Suite for the Night of the Wedding
Two Additional Double Bedrooms for the Night of the Wedding

Complimentary Menu Tasting for the Wedding Couple
Complimentary 1 Year Anniversary Stay & Dinner for the Bride & Groom

Price Based On A Minimum of 100 Adult Guests

SAMPLE MENU

Hickory Smoked Chicken & Basil Tartlet
Slow Roasted Cherry Tomato Vinaigrette & Basil Pesto

Freshly Prepared Leek & Potato Soup

(Two from the following Three Choices)
Traditional Roasted Turkey, Herb Stuffing & Honey Baked
Tipperary Ham, Rich Roast Gravy & Cranberry Sauce

OR

Roast Sirloin of Beef, Button Mushrooms,
Shallot & Burgundy Wine Jus (Supp €1.50pp)

OR

Baked Escalope of West Coast Salmon
with a Shrimp & Cognac Bisque

Served with

Creamed & Roasted Potatoes, Selection of Fresh Seasonal
Vegetables

Golden Choux Profiteroles filled with Baileys Irish Cream
& Masked in a Rich Belgian Chocolate Sauce

Tea, Coffee & Chocolate Mints





DUNDRUM HOUSE HOTEL
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THE PALLADIAN PACKAGE

€70 per person

ARRIVAL DRINKS RECEPTION

Red Carpet & Champagne Arrival for Wedding Party
Tea, Coffee, Hot & Cold Canapes, & a Cocktail
Reception (Cosmopolitans & Harvey Wallbangers) for
All Wedding Guests

WEDDING RECEPTION

Five Course Wedding Meal with Choice on Each Course
½ Bottle of Wine per person
Personalised Table Plan
Personalised Menus
Fairylight Backdrop for the Top Table
Mood Lighting in Ballroom
Chair Covers & Choice of Coloured Sashes
Table Centrepieces, Mirrored Plates & Tealights on all
Tables
Cake Stand & Cake Knife
Full use of PA system

EVENING RECEPTION

Selection of Sandwiches, Hot Finger Food, Cocktail
Sausages & Wedges served with Tea / Coffee.

Bar Extension

GOODNIGHT, SWEET DREAMS

Honeymoon Suite for the Night of the Wedding
Two Additional Double Bedrooms for the Night of the
Wedding

Complimentary Menu Tasting for the Wedding Couple

Complimentary 1 Year Anniversary Stay & Dinner for the
Bride & Groom

Minimum of 100 Adult Guests

SAMPLE MENU

Dundrum House Chicken Liver Pate scented with Ruby Port,
with Toasted Ciabatta & Cumberland Sauce

OR

Heaneys Black Pudding on Caramelised Onions
With a Sherry & Raspberry Vinegar Jus

Freshly Prepared Button Mushroom Soup with a Hint of Brandy

OR

Tropical Fruit Sorbet with Peach Schnapps

Panfried Prime Fillet Steak, Champ Mash,
Tipperary Boutique Distillery Irish Whiskey & Cream Sauce

OR

Roasted Kilmore Quay Monkfish Tail, Chive & Roasted Garlic
Potato Puree, reduction of Shrimps, Chive & Tomato

Served with

Creamed & Dauphinoise Potatoes,
Selection of Fresh Seasonal Vegetables

Baked Apple & Cinnamon Strudel with Butterscotch Sauce

Tea, Coffee & Chocolate Mints & Caramel Ice Cream

OR

Warm Belgian Chocolate Torte with Raspberry Coulis, Mocha
Anglaise & Vanilla Bean Ice Cream



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MENU

STARTER SELECTION

Sweet Cantaloupe Melon
with Tropical Fruit Sorbet, Seasonal Fruits & Raspberry
Coulis

Dundrum House Chicken Liver Pate
with Cumberland Sauce & Warm Ciabatta Toast

Warm Cajun Chicken Salad,
Garlic Croutons, Smoked Bacon Lardons & Caesar
Dressing

Irish Oak Smoked Fish Platter
with Cucumber & Mint Salad,
Lemon & Lime Dressing

Hot Chicken & Button Mushroom
Fricasse in Puff Pastry Vol au Vent

Goats Cheese & Onion Tartlet
with Roasted Cherry Tomato Dressing, Balsamic Reduction

Salmon & Leek Tartlet
with Dill & Dijon Mustard Dressing

Hickory Smoked Chicken
& Basil Tartlet
with a Roasted Cherry Tomato Dressing

Traditional Irish Black Pudding
with Caramelised Onions,
Sherry Vinegar Jus

Oak Smoked Irish Salmon
with Tossed Salad, drizzled with a Dill, Lemon &
Lime Mayonnaise (Supplement)

Slivers of Smoked Barbary Duckling with Shoestring
Potatoes, Raspberry Vinaigrette & Caesar Dressing
(Supplement)

Deep Fried Goats Cheese
with Oatmeal Crust, Strawberry & Green Peppercorn
Salad with Apricot Sauce (Supplement)

SOUPS / SORBETS

Cream of Garden Vegetable Soup

Cream of Carrot & Coriander Soup

Cream of Leek & Potato Soup

Cream of Mushroom & Fresh Herb Soup

Cream of Tomato & Basil Soup

Kilmore Quay Seafood Chowder (Supplement)

Tropical Fruit, Citrus or
Champagne Sorbet

Should you require a different Soup or Sorbet,
please just ask and we shall endeavour to
accommodate your request.

MAIN COURSE

Traditional Roast Stuffed Turkey
& Honey Glazed Tipperary Ham
with Rich Gravy & Cranberry Sauce

Herb Roasted Tenderloin of Pork
on Apple & Berry Compote & Basil Scented Gravy

Prime Roast Tipperary Beef Sirloin
with a Button Mushroom, Glazed Shallot
& Burgundy Wine Jus

Roast Leg of Lamb
with Thyme Stuffing, Dijon Mustard & Herb Jus

Pan Fried Supreme of Irish Chicken,
Pesto, Baby Onion & Garlic Herb Cream

Baked Escalope of West Coast Salmon
with a Shrimp & Cognac Bisque

Duet of Salmon & Seabass
with a Reduction of Atlantic Shrimp & Chive

Roasted Monkfish Tail,
Chive & Roasted Garlic Potato Puree,
Pink Peppercorn Beurre Blanc (Supplement)

Baked Seabass Fillet
with Sweet Pepper Confit & Basil Oil (Supplement)

Panfried Prime Fillet Steak
with Whiskey & Cream Sauce (Supplement Required)

Panfried Prime Irish Entrecote Steak
with Green Peppercorn
& Cognac Reduction (Supplement Required)

Rack of Lamb
with Herb Potatoes on a Thyme
& Rosemary Jus
(Supplement Required)

DESSERTS

Golden Choux Profiteroles
with Baileys Cream & Dark Chocolate Sauce

Toblerone Cheesecake,
Caramel Sauce & Crème Anglaise

Apple & Cinnamon Strudel
with Butterscotch Sauce
& Caramel Ice Cream

Brandy Snap Basket
with Praline Ice Cream
& Seasonal Berry Compote

Lemon Tartlet
with Fresh Strawberries
& Praline Ice Cream

Rustic Pavlova Nest
with Cream, Fresh Fruit Salad
& Mango Coulis

Bramley Apple Pie Perfumed
with Cloves, served with Cream

Apple & Seasonal Berry Crumble
with Vanilla Icecream & Crème Anglaise

Baked Belgian Chocolate Torte
with Raspberry Coulis & Mocha Anglaise

Dundrum House Individual
Symphony of Dessert
(choose any 3 of the following options)
Baileys Profiteroles
Ice Cream in a Brandy Snap Basket, Cheesecake,
Pavlova Nest with Fresh Fruit or
Miniature Lemon Tartlet







ADDITIONAL OPTIONS

On Arrival

Hot or Cold Canapes

€2.95 per person

Hot Bacon Rolls

€2.95 per person

Demi Tasse of Soup with Ciabatta

€2.50 per person

Chocolate Dipped Strawberries
& Homemade Shortbread Biscuits

€2.25 per person

Choose one of the following treats

in addition to the Evening Buffet

included in your package

for €2.95 per person

~ Chicken Goujons with Spicy Tomato Relish

~ Mini Fish & Chip Cones

~ Hot Bacon Rolls

~ Black Pudding with Barbeque Dip

~ Barbeque Buffalo Wings

Wedding Wine List Available
on Request

All wine is subject to Availability

Fully licensed to Host Civil,
Spiritual and Humanist Ceremonies

Second Day Celebration Options

Barbeque ~ Buffet ~ Fish & Chips





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