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hampton hotel weddings



Your Boutique Wedding...

Congratulations on your engagement and thank you for considering hampton hotel for your special day.

Stylishly converted from Georgian and Regency era buildings, hampton hotel perfectly complements the calm, foliage-rich Donnybrook suburb in which we are nestled.

The timeless classic exterior reflects times past and has been combined with a complete and contemporary interior renovation within the hotel.



Since the luxurious hotel's launch, it has picked up numerous awards for its aesthetic, including the Travelers' Choice Award for Trendiest Hotel in Ireland, fourth Trendiest in Europe, and seventh Trendiest in the World! The sense of funky individuality and its nod to the unconventional is a hallmark of hampton hotel's personality.



At hampton hotel we specialise in boutique, personalised events.

Just as our hotel is a marriage of elegant architecture and funky decor, your big day can either be as low key or as cool, creative, and stylish as your preferences will allow.

The Donnybrook Room...

hampton hotel's calm and polished atmosphere is the perfect venue for your big day.

The intimate boutique environment ensures that you will receive our undivided and individual attention at all times. We have become the venue of choice for some of the most fashionable and prestigious events in Dublin 4.



The Donnybrook Room offers a distinctly modern design, yet is bathed in warm and welcoming hues. It offers a unique and versatile space that is sure to make your wedding a success.

The room can accommodate a minimum of 60 and a maximum of 120 guests for a wedding dinner. 60 guests is our wedding package minimum.

If you choose to host your civil ceremony with us, we can host a wedding party of 90 guests.

With a room that is neither small nor cavernous, it hits that comfortable sweet spot that ensures that a wedding at hampton hotel can offer a beautifully intimate experience with your nearest and dearest.



Our Packages...

Visualise all the intricate details of your big day melding seamlessly together by choosing one of our tailored wedding packages.

We know how daunting it can appear to a couple when you start planning a wedding celebration. Our packages are designed to offer you peace of mind. We are here to guide you through every single step.

You can also be comforted by the knowledge that, as a boutique property, we value individuality, warmth of welcome, and that little 'something different'.

Experience... **Victorian** € 55 per person

Experience... **Regency** € 65 per person

Experience... **Georgian** € 75 per person

Peak periods are May to September & December, including New Year's Eve
Off Peak periods are January to April, October & November, and midweek dates

All celebrations include the dedicated guidance and assistance of our experienced hampton hotel wedding co-ordinator who works with you on all the planning, from the first spark of inspiration to the last hurrah on the night.

Each Package includes -

Wedding Couple Menu Tasting and Consultation 1 Month Prior
Champagne Welcome for the Wedding Couple
Arrival Reception

Donnybrook Room Evening Hire
Table Centrepieces with Mirror Bases and Candles
Personalised Table Menus, Table Plan, and Microphones for Speeches
Cake Table Set-Up with Cake Knife
Up-lighters Setting the Mood

White Chair Covers and Crisp White Table Linen
Wine Allocation Depending on Package Per Guest
Evening Reception Finger Food at midnight
Complimentary 1 night stay in Suite 300
20% Guest B&B Reduced Rate
One-Year Anniversary One-Night B&B Stay

Victorian wedding

Arrival Reception

Freshly Brewed Tea & Coffee with Cookies & Mini Scones

Sample Menu

One Starter, One Sorbet, Two Main Courses, and One Dessert

Wild Mushroom & Cashel Blue Cheese Tart
with rocket salad, and balsamic dressing



Champagne Sorbet



Roasted Fillet of Hake, wrapped in Pancetta
with asparagus tips, and a Chablis crème sauce

Suprême of Chicken
wrapped in smoked maple bacon,, chive champ; and a sangiovese jus



Bourbon Vanilla & Raspberry Crème Brûlée



Freshly Brewed Tea or Coffee

Wine
Glass of House Red or White Wine

Evening Finger Food
Mini Bites, 45% of Guests

€ 55 per person
All Year

Regency

wedding

Arrival Reception

*Selection of sandwiches, served with Freshly Brewed Tea & Coffee
Glass of Prosecco per guest*

Sample Menu

Two Starters, One Sorbet, Two Main Courses, and One Dessert

Goat's Cheese & Tomato Confit Terrine

with raspberry vinaigrette, and toasted pine nuts

Clonakilty Black Pudding Salad

with Gubbeen cheese, apples, grapes, rocket and a lemon drizzle



Mojito Sorbet



Roast Loin of Stuffed Pork

with caraway seeds, black pudding champ, and a pink peppercorn piquant sauce

Seared Magret of Duck

with carrot and orange purée, and a pinot noir jus



Dark Chocolate Truffle Torte

with amarena cherries



Freshly Brewed Tea or Coffee

Wine

½ House Red & White Wine

Evening Finger Food

Mini Bites, 60% of guests

€ 65 per person

* Peak

€ 61 per person

* Off Peak

Georgian

wedding

Arrival Reception

*Selection of Canapés, served with Freshly Brewed Tea & Coffee
Glass of Hampton Royal per guest*

Sample Menu

Two Starters, One Sorbet, Two Main Courses, and Two Desserts
NO MENU SUPPLEMENTS CHARGED ON THIS PACKAGE

Tossed Feta & Pear Salad

with raspberry vinaigrette, and roasted pine nuts

Smoked Irish Salmon

with Longford boxty and crème fraiche



Gin Fizz & Lemon Zest Sorbet



7oz Fillet of Irish Angus Beef

with dauphinoise potato, and a rioja reduction

Slow Roasted Rack of Slaney Valley Lamb

with potato gratin, and a raspberry and malbec glaze



Very Berry Meringue

with apricot brandy purée

Toblerone Cheesecake



Freshly Brewed Tea or Coffee

Toast Drink

1 Glass of Prosecco

Wine

Upgrade Red & White Wine

Evening Finger Food

Option 2, 75% of guests

€ 75 per person

* Peak

€ 71 per person

*Off Peak

Menu Choices

The sample menus as shown can be altered to your liking.
We can also accommodate any guests with special dietary requirements separately.

STARTERS



Clonakilty Black Pudding Salad

With gubbeen cheese, apples, grapes, rocket; and a lemon drizzle (1, 7, 10)

Tossed Feta & Pear Salad

with walnuts, spinach, pea shoots and a honey & mustard dressing (7, 12)

Wild Mushroom & Cashel Blue Cheese Tartlet

with rocket salad, and truffle oil (1, 3, 7)

Goat's Cheese & Tomato Confit Terrine

with a raspberry vinaigrette and toasted pine nuts (1, 7, 9, 3)

Thai Fish Cake

with chilli, coriander and drizzled in a sweet chilli sauce (1, 3, 4)

Tian of Bantry Bay Crab & Prawns

with parsley mayonnaise, cherry tomato, avocado and chive salsa (3, 2)

Bruschetta

with cherry vine tomato's and fresh basil (1, 7)

Smoked Irish Salmon

with Longford boxty, chives and crème fraiche (1, 4, 7)

Caprese Salad

with Macroom buffalo mozzarella, sliced tomatoes, cracked black pepper and fresh basil (7)





SOUPS

Cream of White Onion and Cashel Blue Cheese (7)

Carrot & Coriander

New Potato & Leek

Tomato & Red Pepper

Apple, Parsnip & Potato

Green Pea & Pancetta

Red Thai & Roasted Butternut Squash

Broccoli & Stilton (7)



SORBET

Gin Fizz & Lemon Zest

Raspberry

Mojito

Green Apple

Passion Fruit & Mango

Blackcurrant

Champagne





MAIN COURSE

Bake Fillet of Salmon

with chorizo crumb, horseradish champ and a lemon beurré blanc (1, 4, 7)

Roasted Fillet of Hake, wrapped in Pancetta

with dill potato cake and a Chablis crème sauce (1, 4, 7, 12)

Seared Fillet of Seabass (€ 2pp supplement)

with a broccoli pureé and a citrus sauce (4, 9)

Roasted Fillet of Halibut (€4pp supplement)

with poached asparagus, a thyme and almond crust, and a prosecco reduction (1, 4, 7, 12)

Suprême of Chicken

wrapped in smoked maple bacon, with chive champ, and a sangiovese jus (12)

Roast Loin of Stuffed Pork

with caraway seeds, black pudding champ, and a pink peppercorn piquant sauce (1)

Seared Magret of Duck

served pink, with carrot and orange puree, and a pinot noir jus (12)

Slow Roasted Rack of Slaney Valley Lamb (€4pp supplement)

with potato gratin, and a raspberry and malbec glaze (1, 7, 12)

Roast Sirloin of Hereford Beef

with Yorkshire pudding, and sangiovese jus (1, 3, 7, 12)

8oz Char-Grilled Fillet of Irish Angus Beef (€5 supplement)

with dauphinoise potato, and a rioja reduction (7, 12)

Can be upgraded to Surf & Turf with garlic butter + € 4pp





DESSERTS

Bourbon Vanilla & Raspberry Crème Brûlée (3, 7)
Toblerone Cheesecake (1, 3, 7)
Very Berry Meringue (3, 7)
Lemon Tart, served with Blueberry Syrup and clotted cream (1, 3, 7)
Passion Fruit Mousse with a Mango Crème Anglaise (7)



EVENING FINGER FOOD

Mini Bites

Mini Sliders (1, 3, 7, 10)
Mini Quiches (1, 3, 7,)
Mini Fish & Chips (1, 3, 4)
Mini Pizzas (1, 3)
Peri Peri Chicken Wings (1, 10)

CANAPÉS – ARRIVAL RECEPTION (PICK 4)

medium rare fillet of beef on toasted brioche with horseradish cream (1, 3, 7)
smoked salmon and crème fraiche blinis (4, 7)
avocado & smoked salmon, crème fraiche blinis (4, 7)
mini burgers in a sesame bun with a sweet pickle (1, 3, 7, 10)
clonakilty black pudding tartlet, with cashel blue cheese (1, 3, 7)
warm organic salmon teriyaki, drizzled with oyster sauce (4, 6)
tempura tiger prawns, with a mango and lime dip (2, 3)
chorizo skewers, with chorizo, olives, feta cheese and piquant pepper (7)
bruschetta, with tomato and pesto, sprinkled with parmesan (1, 7)
mozzarella skewers with sundried tomatoes, black olives and fresh basil (7)
goat's cheese tartlet, with red onion marmalade (1, 3, 7)

All 14 allergens are openly used throughout the kitchen. Trace amounts may be present in all dishes.

*1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard
11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs. (Our meat is Irish and all dishes on menu are freshly prepared to order.)*

PERSONALISE

Hold your Civil Ceremony also in our Donnybrook Room, for parties up to 90 guests.	€ 200.00
Add another starter or dessert choice.	€ 3.00 pp
Add another main course choice.	€ 6.00 pp
Children's dinner	€ 15.00 pp
Add Irish cheese platter (per 10 guests)	€ 50.00
Corkage per bottle (Wine / Sparkling Wine / Champagne)	€ 14/€16/€22
Add a glass of house wine	€ 6.00 pp
Add a glass of prosecco	€ 7.00 pp
Add a glass of Champagne	€ 14.00 pp
Our House DJ (4-hour set)	€ 300.00
Piano Player 2 hours	€ 280.00
Chauffeur-driven S-Class Mercedes	€ 90.00 ph

Late Bar Extension till 2am € 500.00

Normal Bar Closing Hours:

11pm on Sunday 11.30pm Monday to Thursday, 12.30am Friday & Saturday

Late Bar Closing Hours

12:30am on Sunday 01:00am Monday to Thursday, 02:00am Friday & Saturday

Booking & Cancellation Policy

A booking deposit of € 500 is required to secure the date and to open a house account

A Cancellation policy of 3 months is applied.



Our Bedrooms...

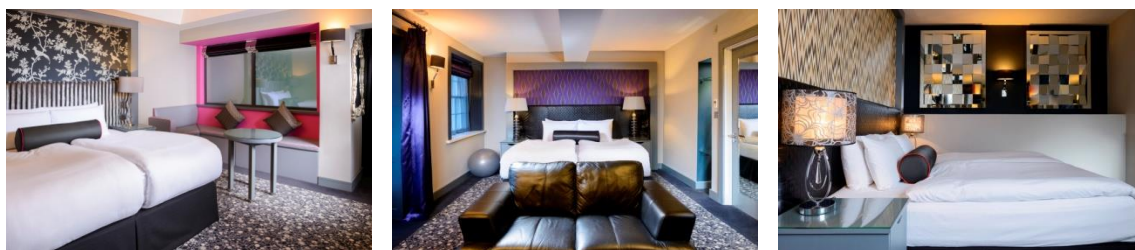
When your event has 60 or more guests,
we will offer our Bridal Suite on a complimentary basis for the night of your wedding.

When your event has 80 or more guests, we will offer an additional two complimentary
bedrooms for your family.



We also offer a reduced rate on our bedrooms,
20% off the listed online rates, for your wedding guests for the date being booked.

The discount does not apply if booked through third party websites.



CONTACT US

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