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hampton hotel weddings

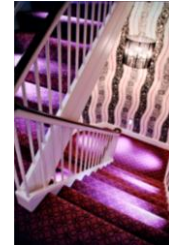
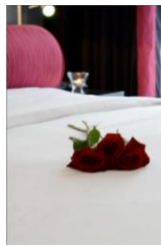


Your Boutique Wedding...

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 between 60 and 120 guests for a wedding dinner.

If you choose to host your civil ceremony with us, we can host a wedding party of 80 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** € 79 per person

Experience... **Regency** € 89 per person

Experience... **Georgian** € 99 per person

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 -

Pre-Wedding Menu Tasting for 2 guests
Red Carpet Arrival & Champagne Welcome for the Wedding Couple
Freshly Brewed Tea & Coffee with Selection of Sandwiches for Arrival Reception

Donnybrook Room Evening Hire
Table Centrepieces with Mirror Bases and Candles
Personalised Table Menus and Table Plan
Cake Table Set Up with Cake Knife
Up-lighters Setting the Mood
White Chair Covers

Four-Course Dinner
Half Bottle of House Wine per person
Glass of Sparkling Wine for Toast per person

Evening Reception Finger Food at 11pm

Complimentary Newlyweds Suite
Champagne Breakfast for the Wedding Couple
One-Year Anniversary One-Night Stay with Dinner

Victorian wedding

Arrival Reception

Freshly Brewed Tea & Coffee with Cookies

Sample Menu

One Starter, One Soup or Sorbet, One Main Course, and One Dessert

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



Green Apple Sorbet



Roasted Fillet of Hake, wrapped in Pancetta
with dill potato cake, and buerre blanc



Bourbon Vanilla & Raspberry Crème Brûlée



Freshly Brewed Tea or Coffee



Toast Drink
1 Glass of Sparkling Wine

Wine
House Red & White Wine

Evening Finger Food
Option 1, 70% of Guests

€ 79 per person
* Peak

€ 71 per person
* Off Peak

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

Regency

wedding

Arrival Reception

Selection of Sandwiches, served with Freshly Brewed Tea & Coffee

Glass of Prosecco per guest

Sample Menu

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

Goat's Cheese & Tomato Confit Terrine
with raspberry vinaigrette, and toasted pine nuts



Cream of Cauliflower & Smoked Bacon Soup



Suprême of Chicken

wrapped in smoked maple bacon, with chive champ, and a cap mushroom 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



Toast Drink

1 Glass of Sparkling Wine

Wine

House Red & White Wine

Evening Finger Food

Option 1+ 2, 70% of guests

€ 89 per person

* Peak

€ 80 per person

* Off Peak

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

Georgian

wedding

Arrival Reception

*Selection of Canapés and Sandwiches, served with Freshly Brewed Tea & Coffee
Glass of Prosecco per guest*

Sample Menu

One Starter, One Soup or Sorbet, Two Main Courses, and One Dessert
NO MENU SUPPLEMENTS CHARGED ON THIS PACKAGE

Terrine of Venison

with sakura and truffle oil salad



Champagne Sorbet



Baked Darne of Salmon

with roasted parsnip purée and a caper & tomato salsa

Slow Roasted Rack of Slaney Valley Lamb

with potato gratin, and a raspberry and malbec glaze



Pear Frangipane

with apricot brandy purée



Freshly Brewed Tea or Coffee



Toast Drink

1 Glass of Sparkling Wine

Wine

House Red & White Wine

Evening Finger Food

Option 1+ 2, 100% of guests

€ 99 per person

* Peak

€ 90 per person

* Off Peak

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

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

Classic Caesar Salad with Bacon

(Add Chicken + € 2)

Goat's Cheese & Tomato Confit Terrine

with raspberry vinaigrette, and toasted pine nuts

Wild Mushroom & Blue Cheese Tart

with rocket salad, and balsamic dressing

Duck Liver Mousse

with port & cranberry compote, and toast

Salmon & Dill Cake

with lemon yoghurt dressing

Tian of Crab & Prawns

with parsley mayonnaise, cherry tomato, and chive salsa

Sliced Cantaloupe Melon & Serrano Ham

with basil oil, and almond flakes

Terrine of Venison

with sakura (watercress) and truffle oil salad

Confit of Duck Leg

with puy lentils, roasted walnuts, and cherry vinaigrette



SOUP

Cream of White Onion and Cashel Blue Cheese

Roasted Celeriac and Apple with Rosemary Oil

Cream of Cauliflower and Smoked Bacon

Bell Pepper and Plum Tomato with a hint of Chilli

Root Vegetable with Fine Dill and Parsley

Boston Clam Chowder with Fried Leek

Roasted Butternut Squash with Lime Leaves and Coconut Cream

Cream of Black Forest Mushrooms with Truffle Oil

SORBET

Classic Lemon

Raspberry

Green Apple

Tropical (Passion Fruit and Mango)

Blackcurrant

Champagne



MAIN COURSE

Baked Dorne of Salmon

with roasted parsnip puree and a caper & tomato salsa

Oven-Baked Loin of Cod

with grana padano and lemon crust, and a boston prawn cream

Roasted Fillet of Hake, wrapped in Pancetta

with dill potato cake, and buerre blanc

Seared Fillet of Sea Trout

with lentil & chorizo fricassee, and a chardonnay & tarragon sauce

Seared Fillet of Seabass

with a roasted fennel and crab cream sauce

Roasted Fillet of Halibut (€4pp supplement)

with poached asparagus, a thyme and almond crust, and a prosecco reduction

Suprême of Chicken

wrapped in smoked maple bacon, with chive champ, and a cap mushroom sauce

Roast Loin of Pork

with caraway seeds, chive champ, and a pink peppercorn piquant sauce

Seared Magret of Duck

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

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

with potato gratin, and a raspberry and malbec glaze

Roast Striploin of Hereford Beef

with Yorkshire pudding, and sangiovese jus

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

with dauphinoise potato, and a cabernet reduction

Can substitute with green peppercorn sauce

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

6oz Beef Wellington (€5 supplement)

with foie gras, and a shallot & medeira sauce



DESSERTS

Bourbon Vanilla & Raspberry Crème Brûlée

Pear Frangipane with Apricot Brandy Purée

Pavlova with Berry Compote and Pomegranate

Dark Chocolate Truffle Torte and Amarena Cherries

OR

Assiette of Dessert (pick 3)

Lemon Tart

Banoffee Pie

Strawberry Bavarois

Baileys & Hazelnut Cheese Cake

Passion Fruit Mousse



EVENING FINGER FOOD

Option 1

Cod Nuggets
Calamari

Tempura of Prawn
Chicken Wings

Squid Bites
Onion Rings (v)

Cocktail Sausages
Samosas (v)

**Option 2
(PICK 3)**

Mini Pizzas

Mini Quiches

Mini Fish & Chips

Mini Cheese Burgers with sweet pickle relish

Bruschetta of Tomato and Pesto and Parmesan (v)

CANAPÉS – ARRIVAL RECEPTION (PICK 4)

- **Medium Rare Fillet of Beef** on toasted brioche with horseradish cream
- **Smoked Salmon** and crème fraiche blinis
- **Asian Duck Spring Rolls** with a warm plum sauce
- **Mini Burgers** in a sesame bun with a sweet pickle
- **Confit Duck Cakes**
- **Warm Organic Salmon Teriyaki** drizzled with oyster sauce
- **Tempura Tiger Prawns** with a mango and lime dip
- **Bruschetta of Tomato and Pesto**, sprinkled with parmesan
- **Mozzarella Skewers** with sundried tomatoes, black olives and fresh basil
- **Stilton and Red Onion Marmalade Tartlet**

PERSONALISE

Hold your Civil Ceremony also in our Donnybrook Room, for parties up to 80 guests.	€ 300
Add a second starter or dessert choice.	€ 4.50 pp
Add a second main course choice.	€ 8.00 pp
Add Irish cheese platter (per 10 guests)	€ 50 platter
Corkage per bottle (Wine / Sparkling Wine / Champagne)	€14/€16/€22
Our House DJ (4-hour set)	€ 250
Chauffeur-driven S-Class Mercedes from hotel to registry office and back	€ 90 ph
Selfie Mirror Hire (Carolyn's Sweets)	<i>from</i> € 349
Table Candy Ferris Wheel (Carolyn's Sweets)	<i>from</i> € 130
Sweet Buffet Table (Carolyn's Sweets)	<i>from</i> € 275
Late Bar Extension	€ 350

Normal Bar Closing Hours:

11pm on Sunday, 11.30pm Monday to Thursday, 12.30am Friday and Saturday
With the Bar Extension, we will serve until 2am.



Our Bedrooms...

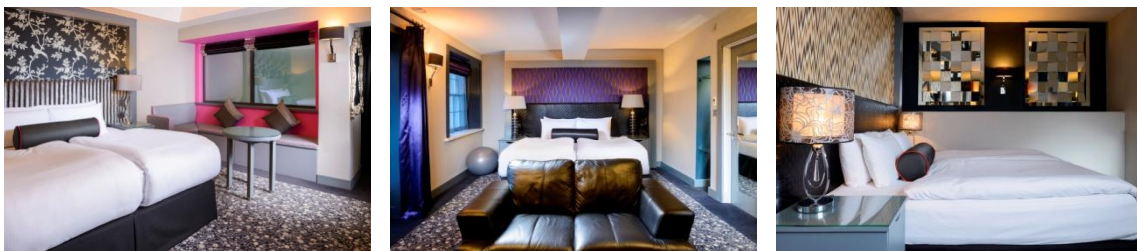
When your event has 60 or more guests, we will offer our Bridal Suite on a complimentary basis for the night of your wedding.

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, 10% off the listed online rates, for your wedding guests. Book early, using the Wedding Booking Code, on our website, at hamptonhotel.ie.

The discount only applies to bookings made on this website.



CONTACT US

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