

h



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 70 and a maximum of 120 guests for a wedding dinner. 70 guests are 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	€ 65 per person
Experience...	Regency	€ 75 per person
Experience...	Georgian	€ 85 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 -

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 Candelabras
Personalised Table Menus, Table Plan
2 Wireless Microphones for Speeches
Cake Table Set Up with Cake Knife
Up-lighters Setting the Mood
Full HD Projection

White Chair Covers and Crisp White Table Linen
Wine Allocation Depending on Package Per Guest
Evening Reception Finger Food at 12am
Complimentary 1 night stay in Suite 300 or Suite 103
10% Guest Reduced Website Rate
One-Year Anniversary One-Night B&B Stay

Victorian package

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 truffle oil



Champagne Sorbet



Roasted Fillet of Organic Irish Salmon
with steamed long stemmed broccoli, horseradish champ, 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, 50% of Guests

€ 65 per person
All Year

Regency

package

Arrival Reception

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

Sample Menu

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

Bantry Bay Crab & Prawn Tian

with parsley mayo, avocado and vine cherry tomato salsa

Clonakilty Black Pudding Salad

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



Wild Berry 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, potato pavé and a pinot noir jus



White Chocolate & Raspberry Cheesecake



Freshly Brewed Tea or Coffee

Wine

½ House Red & White Wine

Evening Finger Food

Mini Bites, 75% of guests

€ 75 per person
All Year

Georgian package

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

Confit Duck & Foie Gras Terrine

With toasted sourdough bread, mixed green leaf salad and a tomato chutney

Baked Camembert

with rustic bread, thyme and



Gin Fizz & Lemon Zest Sorbet



8oz Fillet of Irish Angus Beef

served medium, with potato fondant, baby carrots and a rioja reduction

Slow Roasted Rack of Slaney Valley Lamb

with potato gratin, hedgerow berry and malbec glaze



Lemon Curd & Mousse Tart

Bailey's & Chocolate Cake



Freshly Brewed Tea or Coffee

Toast Drink

1 Glass of Prosecco

Wine

Upgrade Red & White Wine

Evening Finger Food

100% of guests

€ 85 per person

* All Year

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)

Foie Gras Terrine

with toasted sourdough, mixes green leaf salad and tomato chutney (1, 7, 9, 3)

Thai Fish Cake

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

Bantry Bay Crab & Prawn Tian

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

Bruschetta

with cherry vine tomato salsa, garlic & olive oil, parmesan shavings and fresh basil (1, 7)

Smoked Irish Salmon

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

Baked Camembert

with rustic bread, thyme and wicklow way honey drizzle (7)



SOUPS



Cream of White Onion and Cashel Blue Cheese (7)

Carrot & Coriander

New Potato & Baby Leek

Tomato & Mascarpone

Beetroot & St Tola's Goats Cheese

Green Pea & Pancetta

Shredded Chicken & Sweetcorn

Lentil & Smoked Bacon (7)



SORBET

Gin Fizz & Lemon Zest

Raspberry

Mojito

Passion Fruit & Mango

Wild Berry

Champagne



MAIN COURSE



Baked Fillet of Organic Irish Salmon

with steamed broccoli, horseradish champ and a lemon beurre blanc (1, 4, 7)

Poached Fillet of Atlantic Hake, wrapped in Smoked Pancetta

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

Seared Fillet of Seabass (€ 2pp supplement)

with roasted mediterranean vegetables and a chili & salted butter broth (4, 9)

Roasted Fillet of Halibut (€5pp supplement)

with poached asparagus, panko & crab crust, and a spumante beurre 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 Irish Pork

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

Seared Magret of Duck

served medium, with carrot and orange puree, potato pavé and a pinot noir jus (12)

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

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

Roast Sirloin of Hereford Beef

with Yorkshire pudding, market fresh vegetables and a sangiovese jus (1, 3, 7, 12)

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

Served medium with potato fondant, baby carrots and a rioja reduction (7, 12)

Can be upgraded to Surf & Turf with garlic butter + € 6pp



DESSERTS

Bourbon Vanilla & Raspberry Crème Brûlée (3, 7)
White Chocolate & Raspberry Cheesecake (1, 3, 7)
Very Berry Meringue Nest (3, 7)
Lemon Curd & Mousse Tart (1, 3, 7)
Passion Fruit Mousse with a Mango Crème Anglaise (7)
Lemon & Meringue Parfait
Baileys & Chocolate Mousse Cake



EVENING FINGER FOOD

Mini Bites

Beef Sliders (1, 3, 7, 10)
Peri Peri Chicken Sliders (1,3,7,10)
Mini Vegetarian Quiches (1, 3, 7,)
Beer Battered Lemon Sole Goujons (1, 3, 4)
Mini Artisan Sausage Rolls (1, 3)
Deep Fried Mozzarella Sticks (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 & prawn, crème fraiche blinis (4, 7)
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 salsa, basil, garlic and olive oil, 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.	€ 300.00
Add another starter or dessert choice.	€ 3.00 pp
Add another main course choice.	€ 6.00 pp
Children's U12 Dinner Children 12yrs + 50% of Adult price	€ 15.00 pp
Add Irish cheese platter (per 10 guests)	€ 60.00
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 toast drink	€ 8.00 pp
Add a Cocktail	€ 10.00 pp
Add a glass of Champagne	€ 14.00 pp
Our House DJ (4-hour set)	€ 350.00
Piano Player 2 hours	€ 280.00
Late Bar Extension till 2am	€ 700.00

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

Six month minimum booking period for date of wedding
A booking deposit of € 500 is required to secure the date and to open a house account.
A cancellation refundable policy of 3 months is applied.



Our Bedrooms...

We offer our Bridal Suite on a complimentary basis for the night of your wedding.
With a 50% off our website rate for 2 additional night stays



We also offer a reduced rate on our bedrooms, with a code for your wedding guests.
10% off the listed online rates, for your wedding guests for the date that's being booked.

The discount doesn't apply if booked through third party websites



CONTACT US

hampton hotel, 19-29 Morehampton Road, Donnybrook, D04 Y6K4
events@hamptonhotel.ie www.hamptonhotel.ie
+353 (0) 1 637 9803 or +353 (0) 1 668 0995