

Dare to be Different... Say I Doolin

Congratulations to you both for taking the plunge! Now the fun starts & selecting a venue that stands out from the rest is easier said than done, however look no further. Hotel Doolin, Clare's alternative wedding venue & Ireland's first certified Carbon Neutral Hotel, might just be what you are looking for! Here the focus is on friendliness, fun & most importantly, food! Hotel Doolin is an intimate & quirky boutique wedding venue. Our Wedding & Events Barn bridges the tradition of a utilitarian building, enclosing a courtyard & the modern needs of a low energy contemporary wedding venue. We can accommodate up from 120-300 guests in our Eco Barn & we don't host back to back weddings, so that you along with your wedding party, family & friends, can enjoy the hotel exclusively for the day of your wedding & the day after - which makes for a more intimate & enjoyable experience.

Our main focus here at Hotel Doolin is food - growing it, selecting it, preparing it, cooking it & of course serving it.

We are committed to delivering original & inventive food, using as many local, home-grown, homemade & organic foods as possible on our menus.

We hope you like the packages
we have put together,
we believe that planning
your wedding should be fun-filled
& stress free, with this in mind
we have kept it really simple.

You pick your package, then your menu, items are not priced individually, if you are getting married at Hotel Doolin you get exactly what you want. There are no pesky supplements, sneaky service charges, Ryanair style extras, bar extensions or surprises; we look after everything.

Our dedicated wedding team here at Hotel Doolin will help you create the perfect day from beginning to end. Whether you're looking for quirky fairy-tale magic, a festival style party or a hooley in the barn, we can provide you with a stunning setting, fabulous food & all the support you need for a stress free wedding.

To arrange a viewing or to speak to a member of our wedding team, please call 065 7074111 or email weddings@hoteldoolin.ie at any stage with questions, queries, suggestions or frustrations.

Slán go foill, Dónal, General Manager

Different at Doolin

We never do a wedding the day before or the day after another wedding so that the hotel is exclusively yours to enjoy with your friends & family for the days of your wedding.

All your décor is included in your package, from the flowers, to your table plan, colours, centre pieces, chivari chairs & all those quirky bits & bobs in between. You have your very own wedding décor specialist, Riona from Rí Weddings Events, on hand to help enhance your dream venue.

Hotel Doolin Couples have exclusive use of our Boudoir, specially designed for all the morning preparations & pampering.

Free flowing wine is included in your package, from dinner bell to dessert we don't count the bottles just the happy faces.

Hotel Doolin is Ireland's first Carbon Neutral Hotel.

Our Eco Barn & wedding packages have been sustainably designed so that we can limit the impact our weddings have on the environment. For each wedding booked we will plant ten native trees.

With your help, we will plant over a thousand trees per year. That's a forest!

We offer each happy couple a pre-wedding Health & Vitality Consultation with Peachy Health so that you are both feeling & looking your best on the big day.

We grow our own herbs, salads & vegetables in our gardens & polytunnels.
We have our own range of craft beers, Dooliner lager & red ale.

We have a full Vegetarian & Vegan menu for guests & we are delighted to cater for any dietary requirements whatsoever.

All of our wedding couples get free weekend passes to any of Hotel Doolin's festivals.

All of our main menu items including our fish & meats are sourced in Co. Clare.

We have won over 20 national & international Awards for our sustainable practices, food, service & facilities including-

Ireland's Greenest Business
Suppliers.ie Venue Co-ordinator of the year Munster 2023
Mrs2be Wedding venue of the year
Irelands Best Small Hotel
Tourism & Entertainment Award @ The Green Awards
McKenna's Guide 100 Best Places to Stay
Luxury Travel Awards- Best Boutique Hotel Europe
Best Chef Munster at the Irish Hotel Awards

There Are No Silly Questions

How do I book an appointment to view Hotel Doolin?

A member of our wedding team would be happy to meet with you, just contact weddings@hoteldoolin.ie to schedule an appointment to view Hotel Doolin & to chat about your wedding in more detail.

How much is the deposit and how do I pay?

To secure the date, \in 3000 deposit is required along with a signed copy of the wedding contract. It can be paid by credit card, money transfer or cash.

What about bedrooms?

We have 17 hotel bedrooms & 8 self-catering houses at Hotel Doolin. We also have 8 bedrooms in The Coach House at Hotel Doolin just a minute's walk across the road from the Hotel.

All rooms & houses are held for your wedding and day after.

Can we have our ceremony on-site?

Yes! Whether you are having a blessing, civil ceremony or humanist ceremony you can get married here at Hotel Doolin on the lawn or in the barn & we will set up your ceremony for you at no extra cost.

Which came first, the chicken or the egg?

The egg.

What are the minimum numbers?

The minimum number required to book the Barn is 120 Sunday to Thursday & 170 adult guests on Thursday, Friday, Saturday, Bank holiday Sundays & Post Christmas.

Do we cater for Micro weddings? Yes on Mondays, Tuesdays & Wednesdays, from September to April. Email us for more info.

Does Hotel Doolin offer a wedding tasting menu?
We arrange a wine & dine tasting for you & your Fiancé to come and taste your proposed wedding menu
& wines with our compliments.

What about décor?

All included, from your living centrepieces to the umbrellas that hang from the ceiling if you wish, the choice is yours & our wedding décor specialist is on hand with a warehouse full of wonders to make your venue unique.

Is the bar extension included?

The bar extension is included, the bar is open until 2.00am & the residents bar is open till late (very late).

Do you cater for special dietary requirements?

Coeliacs? Vegetarian/Vegan?

Absolutely, just let us know your requirements.

Do you cater for children?

Yes, we have a children's menu, we can set up tables/chairs, colouring books etc. during the drinks reception & also arrange babysitters if required.

What happens if there is a Global Pandemic?
We will arrange a vaccine or an alternative date.
Your deposit will not be affected.

Is the glass half-full or half-empty?

At Hotel Doolin, the glass is always fully-full.











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Sample Menu Choose: 2 Starters 3 Mains • Dessert Bar or 3 Tier Dessert

Curtain Raiser

Galantine of Quail (in season),
Black Pudding Croquette, Celeriac Curee & Mustard Aioli

Braised Chicken & Forest Mushroom Fondue in a Buttered Puff Pastry Cup topped with lightly dressed Baby Leaf

Smoked Haddock, Sweet Potato & Crab Fish Cake, Caper & Iemon Aioli

Duo of Smoked Salmon & Doolin Crab, Cucumber,
Dill & Walnut Salad & Dooliner Brown Bread

Beef Carpaccio with Pickled Quails Egg, Horseradish Mousse & Vegetable Pickle

Warm St Tola Goats Cheese Croquettes, Roasted Beets, Spiced Carrot Chutney

Confit of Duck Leg, Red Lentil, Pickled Ginger, Chili & Orange Salad, Hoisin Dressing

Burren Slow Food Tasting Platter

Doolin Seafood Cocktail Platter

Over Night Hay Baked Pork Belly,
Apple & Baby Onion Relish, Celeriac Straw & Port Wine Jus

Headliner

Surf

Baked Fillet of Hake, Doolin Crab & Confit Chili Orzo, Red Pepper & Tomato Sauce

Baked Supreme of Salmon, Hot Potato & Gubeen Chorizo Salad, Caper & Cherry Tomato Salsa

Herb Crusted Pave of Cod with Mussels & Prawns in Spiced Italian Provençal

Paupiettes of Sole, Buttered Prawn Tails, Roasted Cherry Tomatoes on a bed of Spinach Cream

Panache of North Clare Seafood & Garden Greens in a Champagne & Pink Peppercorn Sauce

Pan Seared Loin of Monk Fish, Asparagus, Baby Onion, Smoked Bacon & Pea Veloute

Turf

Roast Sirloin of North Clare Beef, Wild Garlic & Potato Mousseline, Yorkshire Pudding, Rosemary & Madeira Jus

Herb Crusted Rack of Kilshanny Lamb, baked in Doolin Hay, Minted Pea Puree, Bunratty Mead & Wholegrain Mustard Jus

80z Fillet of Noel O'Connor's Irish Beef, Baby Carrot, Portobello Mushroom topped with Melted Onions & a Brandy & Pepper Cream

Supreme of Corn Fed Chicken, Wild Mushroom, Bacon & Summer Truffle Risotto finished with Basil Oil

Roasted Rump of Burren Lamb, Fondant Potato, Celeriac Puree, Rich Roasting Juices

Peppered Loin of Venison (in season),
Brunoises of Vegetables, Champ & a Rich Hunters Sauce



Wild Mushrooms, Roasted Squash & Capsicum in a Thai spiced Peanut Satay with Steamed Rice Noodles

Quinoa, Root Vegetable & Smokey Chipotle Chili with Potato & Pepper Hash

Sweet Potato & Chickpea Curry finished with Baby Spinach served with Savory Rice & Poppadum

Barley, Broccoli & Garden Pea Risotto with Lemon,
Basil & Kale Pesto

Encore

Chocolate & Cherry Cup • Mini Lemon Meringue Pie Sweet 'n' Sour Strawberry Mille Feuille

Dooliner Brown Bread Parfait Flower Pots • Key Lime Pie Strawberry Meringue • Mini Homemade Éclairs

Home-made Flavored Cheesecake • Chocolate Bon Bon Fruit Tartlet with Crème Patisserie

Chocolate Fondant • Passion Fruit Parfait

White Chocolate & Orange Bread & Butter Pudding Pecan Pie • Apple & Rhubarb Crumble

Crème Brulee • Flavored Panna Cotta

(served from our dessert bar or 3- Tier Stands)

Or North Clare Cheese Board



Nibbles

Burren Béilíní's (choose 5)

O'Connor's Oak Smoked Chicken & Basil Aioli Tartlets
Burren Free Range Pulled Pork on Toasted Sourdough
St Tola's Goats Cheese Croquette spiked with Fire Roasted Peppers
Crispy Wild Garlic Chicken Bites
Bonina Black Pudding wrapped in Smoked Bacon
Burren Smoked Salmon & Cream Cheese Bites
Home Grown Roasted Vegetables & Pesto quiche
Garrihy's Cod Bites with Nettle & Caper Remoulade
St. Tola Goats Cheese & Red Onion Tartlet
Garrihy's Smoked Mackerel Mouse on Melba Crisp
Wild Mushroom & Truffle Cream on Sourdough
Spiced Vegetable Bhagi
Avocado Bruschetta

Midnight Suppers

Tasting Boards - Choose Any 4

Pork, Seaweed & Apple Cocktail Sausages with Spiced Tomato Dip Homemade Chicken Goujons with Garlic Aioli Crispy Prawns in Filo with Sweet Chili Dressing Mini Angus Beef Burgers with Smoked Bacon & Cheese Chicken Satay Skewers • Hot 'n' Kicking Chicken Wings

Saturday Night Fake-Away - Choose 1 or mix & match with 2:

Fish & Chips • Taco Chips • Beef Sliders • Curry Chips
Our House Chicken Curry with Sticky Jasmine Rice
Southern Fried Chicken Snack Boxes • Garlic Chip & Cheese
Battered Sausages • Hot Dogs
Midnight Pizza Delivery



Tipples

Buckets of Craft Beers • Signature Cocktails & Mocktails
Pimped Prosecco • Gin Bar
Whiskey Bar • Warm Apple Cider • Hot Bar

Nibbles

Burren Beilíni(Irish Tapas) • North Clare Seafood Boat Local Cheese & Charcuterie Board Mad Hatter's Tea Party

All arrival receptions include: Tea & Coffee on vintage china,
& Homemade Lemonade Stand
Home-made Cookies & Chocolate-dipped Strawberries- yum!

Hot Bar includes: Irish Coffee, Hot Whiskey, Hot Port, Bailey's Coffee, Jamaican Coffee, Hot Chocolatethis is a great one for those winter weddings

Mad Hatter's Tea Party includes: Finger Sandwiches,
Homemade Scones, Macaroons, Chocolate Fondant, Pastriesall served in our vintage china

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