

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 & guirky 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 quests 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 & eniovable 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, €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, we also have 8 bedrooms in The Guest House at Hotel Doolin just a minute's walk across the road from the Hotel. All rooms 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. Trad Session on Arrival Arrival Tipples & Nibbles Gourmet Wedding Feast • Free Flowing Wine Midnight Supper • DJ Wedding Cake or Cheese Wheel Cake Day After Barn Dance with Buffet & Music

All Wedding Décor • Wine & Dine Tasting Ice-cream Cart • Coffee Bar • Lemonade Stand Outdoor Fire Pits • Health & Wellness Consultation Doolin Festivals Pass

10 native trees planted with hometree.com Bar Extension • All the usual Bells & Whistles

For Weddings Nov/Dec/Jan/Feb

Weekend €139 Midweek €129 Trad Session on Arrival Arrival Tipples & Nibbles Eclectic Picnic Buffet Free Flowing Wine • Midnight Supper Wedding Cake or Cheese Wheel Cake House Band during meal • DJ

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Wedfest Décor • Wine & Dine Tasting Ice-cream Cart • Coffee Bar Lemonade Stand • Outdoor Fire Pits Health & Wellness Consultation • Doolin Festivals Pass 10 native trees planted with hometree.com Bar Extension • All the usual Bells & Whistles

> Weekend €145 Midweek €135

Trad Session on Arrival Arrival Tipples & Nibbles Gourmet Wedding Feast Free Flowing Vegan Wine • Midnight Supper Vegan Wedding Cake

Living Centrepieces & Eco Wedding Decor Wine & Dine Tasting Vegan Ice-Cream Cart or Sorbet Cart • Coffee Bar Kombucha Stand Health & Wellness Consultation Doolin Festivals Pass 10 Native Trees Planted with hometree.com

> Weekend €155 Midweek €145

Trad Session on Arrival Arrival Tipples & Nibbles Gourmet Wedding Feast Free Flowing Wine • Photographer DJ • Wedding Cake or Cheese Wheel Cake Midnight Supper • Day after BBQ

All Wedding Décor • Wine & Dine Tasting Ice-cream Cart • Coffee Bar Lemonade Stand • Outdoor Fire Pits Health & Wellness Consultation • Doolin Festivals Pass 10 native trees planted with hometree.com Bar Extension • All the usual Bells & Whistles

> Weekend €165 Midweek €155

Wedding Feast

Support Act Choose 2

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

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

Burren Slow Food Tasting Platter, St Tola's Goats Cheese Croquette, Burren Smokehouse Salmon on Dooliner Brown Bread & Ham Hock Terrine

Classic Irish Prawn Cocktail, Cos Lettuce, Marie Rose Over-Night Hay Baked Pork Belly, Apple, Celeriac Remoulade

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

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 & Lemon Aioli

Moy Hill Farm Leek & Potato Soup, Quail Egg, Chive Oil

Ham Hock & Split Pea Soup

Mushroom Soup, Wild Mushroom & Truffle Crouton

Celeriac, Summer Truffle & Parmesan en Croute Seasonal

Roasted Red Pepper, Gubeen Chorizo & Vine Tomato

Headliner

Surf Choose 3 – 1 Surf, 1 Turf, 1 Field

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

Baked Halibut Fillet, Truffled Celeriac, Baby Carrots, Asparagus, Sauce Vierge

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

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

> Herb Crusted Pave of Cod, Mussels & Prawns in Spiced Italian Provençale Sauce

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

Turf

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

8oz. Fillet of Irish Beef, Baby Carrot, Portobello Mushroom Topped with Melted Onions & a Brandy & Pepper Cream

Braised Feather-Blade of Black Angus Beef, Baby Heirloom Carrots, Confit Shallots, Rich Beef Jus, Pancetta Crisp

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

Irish Corn Fed Chicken Supreme, Marinated in Dill & Martini, Carrot Puree, Baby Heirloom Carrots, Pancetta Crisp, Rich Chicken Jus

Seared Irish Duck Breast Burren Honey & Black Pepper Crust, Carrot Puree, Fondant Potato, Baby Heirloom Carrots, Hoisin Plum Sauce



Wild Mushrooms, Roasted Squash & Capsicum in 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 Savoury Rice & Poppadum

Thai Green Curry, Baby Corn, Sugar Snaps, Mushrooms, Basil, Fragrant Jasmin Rice

Fettucine, Creamy Wild Mushrooms & Bean Sauce, Shaved Parmesan, Parmesan Tuile, Fresh Garden Herbs

Confit Cauliflower Steak, Textures of Cauliflower, Cranberries, Smoked Almond Chimichurri Sauce



Dessert Towers

Green Apple • Crème Brulee Vanilla Pannacotta, Raspberry Coulis Verrine Dulce Raspberry • Praline • Black Forest Gateaux • Opera Cake Strawberry & White Chocolate Frasier Cake Salted Caramel Choux Sago Pudding

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Eclectic Picnic Buffet

Salads & Breads Sourdough, Dooliner & Treacle Loaf, Bread Rolls

Carving Station

Beef Wellington, with all the trimmings, Roast Potatoes, Root Vegetables & Sauces

Paella Live Cooking

Saffron Arborio Rice, Local Doolin Seafood, Mussels, Crevettes, Mixed Peppers, Fish Pieces

Hot Dishes

Moroccan Lamb Tagine, Apricots • Monk Fish & Prawn Kebabs Thai Green Curry (Chicken & Vegan) Indian Style Biryani, Masala, Cashew Nuts, Poppadom's Corn Fed Chicken, Chestnut Mushrooms, Tarragon Roast Potatoes, Mashed, Fried Rice, Broccoli & Carrots

Midnight Suppers

Live Station

Fried Chicken Snack Box Dooliner Beer Battered Cod, Tartar Sauce Loaded Fries, Curry, Garlic, Cheese & Taco Sauce Cauliflower Wings, Sriracha Dip

You Have Arrived

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TipplesProsecco FrizzanteClassic MargaritaGin & TonicCraft Beers

Nibbles

Grazing Table Irish Cheeses & Charcuterie, Hummus, Tabouleh, Olive Tapenade, Baba Ghanoush, Breads, Grapes, Sheridan's Crackers

Oyster & Seafood Bar on Ice Chilled Local Seafood, Mussels, Crevettes, Burren Smoked Salmon, Doolin Crab Claws, Condiments

Selection of Burren bellini's Potato and ham hock croquettes mustard aioli, Burren Smoke salmon on brown bread, Goat cheese red onion jam Crostini, Lamb kofta with cooling yogurt , Falafel bites, Wild mushroom arancini (Menus subject to change)

All arrivals receptions include: Tea, Coffee & Homemade Lemonade Stand Home-Made Cookies & Chocolate- Dipped Strawberries- Yum!

> Hotel Doolin, Doolin, Co. Clare • 065 707 4111 www.hoteldoolin.ie weddings@hoteldoolin.ie

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