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DARE TO BE DIFFERENT

HOTEL DOOLIN
WEDDINGS

Congratulations — you’re thinking about “Saying I Doolin”! Now the fun begins. Choosing a wedding venue that truly stands out is no small task, but you may have just found it. Hotel Doolin, Clare’s alternative wedding venue and Ireland’s first certified Carbon Neutral Hotel, is a place where the welcome is warm, the atmosphere is relaxed, and the food is the star of the show.

We’re an intimate and quirky boutique venue with a big heart, where celebrations feel personal, unique, and joy-filled. Whether you’re dreaming of a day steeped in charm, bursting with music, or simply brimming with good company and great flavours, we make it happen.

Our Wedding & Events Barn blends the rustic charm of a traditional courtyard building with the comfort and efficiency of a low-energy, contemporary space. We welcome 120–300 guests and never host back-to-back weddings, so the hotel is entirely yours — from the moment you arrive for your wedding day, right through your Day Two celebrations, until checkout the following morning — for a celebration that feels truly your own.

At Hotel Doolin, food isn’t just part of the day — it’s at the heart of it. We grow, source, prepare, and serve with care, using as much local, home-grown, homemade, and organic produce as we can. Every menu is designed to be original, generous, and full of flavour.

Planning with us is refreshingly simple: choose your package, choose your menu, and enjoy the rest. There are no hidden extras, no last-minute charges, no supplements and no “Ryanair-style” add-ons — just everything you want, all included.

Our wedding team will be with you from the first conversation to the last dance. Whether you’re after whimsical fairy-tale magic, a festival-style knees-up, or a lively hooley in the barn, we’ll give you the setting, the food, and the support to make it unforgettable.

To arrange a viewing or to speak to a real person, please call 065-7074111 or email weddings@hoteldoolin.ie

Slan go fóill
Dónal Minihaue
Managing Director
Different at Doolin

DIFFERENT AT DOOLIN

We believe your wedding should feel like it's the only one in the world — and for us, it is. The hotel is exclusively yours to enjoy for the days of your wedding with you family & friends. We never host another wedding the day before or after yours, so you and your guests have the run of the place, free to celebrate without limits.

Everything you see is included: flowers, table plans, centrepieces, Chiavari chairs, and all the quirky touches that make the space yours. You'll also have your very own décor specialist, Riona from Ri Weddings Events, whose creativity and warehouse of treasures can bring any vision to life.



As Ireland's first Carbon Neutral Hotel, we've designed our Eco Barn and packages with sustainability in mind, so your wedding leaves a lighter footprint on the planet.

Every couple who celebrates with us becomes part of Hotel Doolin's D'Club — our way of saying you're part of the Doolin family for life. As a member, you'll enjoy special room offers, discounts across all Hotel Doolin outlets, savings on our products, events, and merch, plus free weekend passes to any of our festivals in the year after your wedding — because we believe the celebrations shouldn't stop at "I do."

Over the years, we've picked up more than 20 national and international awards for sustainability, food, service, and hospitality, including:

Ireland's Greenest Hotel Gold Medal Awards

Green Business of the Year at the Green Awards

Venue Co-ordinator of the Year, Munster

Mrs2Be Wedding Venue of the Year
Ireland's 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
@ Irish Hotel Award

Tripadvisor Traveller's Choice Award

For every wedding booked, we plant ten native trees through Hometree. With your help, that's more than a thousand trees each year — a wedding forest that grows right alongside your marriage.

You'll have exclusive use of our Boudoir, a private space designed for morning preparations, pampering, and a few deep breaths before the "I do's."

Every couple also receives a pre-wedding Health & Vitality Consultation with Peachy Health, so you feel your very best on the big day.

From our gardens and polytunnels come the herbs, salads, and vegetables we grow ourselves. We've our own Dooliner Craft beers, our menus have dedicated Vegetarian and Vegan options, and every main ingredient — from the fish to the beef to the vegetables — is sourced here in Co. Clare.

And lastly, somewhere in the mix, you'll get a Little Doolin Surprise — something unexpected, unforgettable, and just for you, we won't tell you what, or when, but it will make you smile!



Choose a
SEAT, not
a SIDE.
We're ALL
Family.
ONCE the
KNOT
is tied.

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 and chat about your wedding in more detail.

HOW MUCH IS THE DEPOSIT AND HOW DO I PAY?

To secure the date, a €3,000 deposit is required along with a signed copy of the wedding contract. It can be paid by credit card, bank transfer, or cash.

WHAT ABOUT BEDROOMS?

We have 17 hotel bedrooms, 12 suites, and 8 bedrooms in The Guest House at Hotel Doolin, just a minute's walk across the road. We also have 3 self-catering houses. All rooms in the hotel, guesthouse, and self-catering houses are held exclusively for your wedding guests. The suites are offered at a discounted rate for all your guests to book direct.

CAN WE HAVE OUR CEREMONY ON-SITE?

Yes! Whether you're having a blessing, civil ceremony, or humanist ceremony, you can get married here at Hotel Doolin — on the lawn or in the barn — and we'll set it up 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 guests Sunday to Thursday, and 170 adult guests on Friday, Saturday, Bank Holiday Sundays, and Post-Christmas dates.

DO WE CATER FOR MICRO WEDDINGS?

Absolutely! We love intimate celebrations just as much as big blowouts. We can tailor the space, the menu, and the vibe to suit you.

IS THE BAR EXTENSION INCLUDED?

Yes — the bar extension is included. The bar is open until 2.00am and the residents' bar is open until late (very late).

DOES HOTEL DOOLIN OFFER A WEDDING TASTING MENU?

We arrange a Wine & Dine tasting for you and your fiancé(e) to come and try your proposed wedding menu and 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, and our wedding décor specialist is on hand with a warehouse full of wonders to make your venue unique.

DO YOU CATER FOR SPECIAL DIETARY REQUIREMENTS?

COELIACS? VEGETARIAN OR VEGAN?

Absolutely — whether it's Coeliacs, Vegetarian, or Vegan. Just let us know your requirements and we'll look after it.

DO YOU CATER FOR CHILDREN?

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

IS THE GLASS HALF-FULL OR HALF-EMPTY?

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

02

OUR PACKAGES

HOTEL DOOLIN
WEDDINGS



HARVEST MOON

Love, lit by candlelight

Weekend €139

Midweek €129

Wedding Day

Trad Session on Arrival
Arrival Tipples & Nibbles
Gourmet Wedding Feast
Free Flowing Wine
Midnight Supper
DJ
Cheese Wheel Cake

Day Two

Barn Dance with Buffet & Music

Bells & Whistles

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
Bar Extension
Say I Doolin Surprise

For Weddings Nov/Dec/Jan/Feb



ECLECTIC PICNIC

Like a festival weekend...except you're the headliner.

Weekend €149

Midweek €139

Wedding Day

Morning Yoga for the Bridal Party

Trad Session on Arrival

Arrival Tipples & Nibbles

Eclectic Picnic Buffet

Free Flowing Wine

Midnight Supper

Cheese Wheel Cake

Day Two

Seaweed Bath & Sauna Session for the Bridal Party

Day After BBQ with lawn games

Live House Band on Day Two

Magic Mushrooms (depending on availability)

Bells & Whistles

Wedfest Décor — bunting, festoon lights & colourful centrepieces

Wine & Dine Tasting

Ice-Cream Cart & Coffee Bar

Lemonade Stand

Outdoor Fire Pits & Acoustic Corners

Health & Wellness Consultation

Doolin Festivals Pass

10 Native Trees Planted with Hometree

Bar Extension

Say I Doolin Surprise



VEGAN EVER AFTER

Proof that plant-based is punk

Weekend €159

Midweek €149

Wedding Day

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

Day Two

Day After BBQ & Buffet

Bells & Whistles

Living Centrepieces & Eco Wedding Décor
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
Say I Doolin Surprise



DON'T FRET

Say yes without the stress

Weekend €169

Midweek €159

Wedding Day

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

Day Two

Day After BBQ

Bells & Whistles

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
Bar Extension
Say I Doolin Surprise

03

WEDDING FEASTS

HOTEL DOOLIN
WEDDINGS

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 Overnight 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 & Truffle Soup, Parmesan en Croute

Roasted Red Pepper, Gubbeen Chorizo & Vine Tomato Soup

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 & Gubbeen Chorizo Salad, Caper & Cherry Tomato Salsa

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

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



TURF

Choose 3 —

*1 Surf, 1 Turf,
1 Field*

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



FIELD

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

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

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



ENCORE DESSERT TOWERS

Green Apple

Crème Brûlée

Vanilla Pannacotta, Raspberry Coulis Verrine

Dulce Raspberry

Praline

Black Forest Gateaux

Opera Cake

Strawberry & White Chocolate Frasier Cake

Salted Caramel Choux

Sago Pudding



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 Potato, 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

TIPPLES

Prosecco Frizzante

Classic Margarita

Gin & Tonic

Craft 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 Béilíní

Potato & Ham Hock Croquettes, Mustard Aioli, Burren

Smoked Salmon on Brown Bread, St. Tola Goat's Cheese &

Red Onion Jam Crostini, Lamb Kofta with Natural Yoghurt,

Wild Mushroom Arancini

(Menus subject to change)



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