WEDDINGS AT

THE GRAND HALL

AT THE RDS



your day, here



History, elegance and modern event spaces — a unique backdrop for one of life's most memorable moments.

RDS

BUILT IN 1830

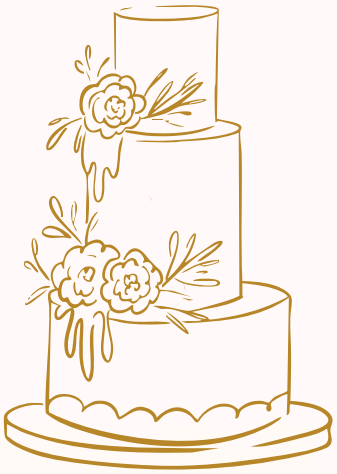
Vaulted ceilings, stained glass, marble pulpit



An iconic historic venue that exudes elegance and charm, surrounded by two acres of landscaped gardens.

350	150
Theatre Style	Banquet Style

For your special day



PACKAGES

Three ways to celebrate

** Upgrade options available**

Ceremony only

Excluding VAT · venue hire of The Grand Hall

The Grand Begining

Ceremony & drinks reception · ex. VAT · min. 100 guests

Venue hire

Canapés — four pieces per person

Centrepieces for drinks reception (standard fishbowl)

Arrival Beverages - Prosecco, Bottled Beer, Non-Alcoholic Selection

Chiavari chairs

The Grander The Better

Evening reception package · ex. VAT · min. 100 guests

Venue hire

Three-course dinner with tea & coffee

Table centrepieces (standard fishbowl)

Furnishings, additional table hire & Chiavari chairs

Half bottle of wine per person

Security personnel



SAMPLE MENU



Canapés

Smoked Trout Blinis

Beetroot Hummus Crostini

Shredded Skeganore Duck, Toasted Brioche, Port Jelly

St. Tola Goat Cheese Mousse, Macerated Tomatoes

Concasse, Basil Basket

Crispy Truffle Potato Hash, Black Garlic Aioli

Crab Rillette Tartlet, Cucumber Gel, Trout Caviar

Dinner Menu

Starters

Smoked Haddock & Native Crab Remoulade - Potato & Green Apple Salad, Romesco Emulsion, Micro Mix Leaf

Cold Smoked Goatsbridge Trout - Fig Gel, Black Olive Crumble

Free Range Chicken & Baby Leek Terrine - Green Pea Puree, Crispy Chicken Skin, Remoulade Emulsion

3 Hay Smoked Duck Breast & Pickled Baby Beets - Port & Redcurrant Gel Toasted Brioche

Yellowfin Tuna Crudo - Lemon & Crispy Capers, Pickled Cucumber Gel, Candy Red Chilli, Pink Grapefruit

Carpaccio Of Salt-Baked Celeriac - Brined Pumpkin Seeds, Watercress Pesto

Heritage Beetroot Terrine - Horseradish Mousse, Pickled Baby Candy Beets

Main Courses

Milanese Style Oyster Mushroom - Roast Potato, Grilled Hispi Cabbage, Rich Cherry Tomato Sauce

Pan Fried Supreme of Free-Range Chicken, Herb & Truffle Staffing - Cep Flavoured Confit Potato, Onion Soubise, Braised Baby Turnip, Madeira Jus

Andarl Farm Glazed Pork Belly - Apple & Celery Puree, Grilled Tender Stem Broccoli, Roast Potato, Calvados Jus

Roast Saddle of Lamb Wrapped in Aged Ham - Green Pea & Watercress Puree, Confit Potato, Honey Glazed Heritage Baby Carrot, Red Wine Sauce, Mint Oil

Seasonal Wild Irish Venison - Sancho Pepper, Celeriac Waldorf Salad, Poached Williams Pear, Crispy Potato Stack, Port Jus

Grilled Fillet of Beef (€10 Supplement) - Potato & Shredded Beef Cheek Stack, Jerusalem Artichoke Puree, Glazed Carrot, Truffle Jus

Slow Roast Short Rib of Beef - Parsley & Spinach Emulsion, Potato Rosti, Pickled Roscoff Onion, Rosemary Jus

Spiced Fillet of Native Monkfish Crispy Pomme Anna, Roaring Water Mussels, Bouillabaisse Sauce

Dessert

Strawberry & Rhubarb Bavarois, Vanilla Sponge

Milk Chocolate & Cherry Mousse, Chocolate Sablé

Forest Berry Cheesecake, Normandy Sable

Lemon Mousse, Forest Berry Confit, Normandy Sable

Strawberry Bavarois, Vanilla Cake

Coffee Tiramisu



Enquire Today | RDS Grand Hall

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RDS