



## *What sets The Morrison apart*

### LOCATION, LOCATION, LOCATION

Designer luxury in the heart of Dublin's historic city centre, think of the photos

### TAKE A SEAT

Chiavari chairs are the ultimate in chic, so of course we have them

### A TOAST LESS ORDINARY

No punch served here, we offer an option of Prosecco and bottled beer per person

### SMOKE & MIRRORS

Adjoining outdoor smoking area exclusive for guest use

### DANCING FUEL

We include evening food

### DO NOT DISTURB

We offer a complimentary suite for the couple on the night of the wedding

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Ormond Quay, D1, D01 K5X5 [www.morrisonhotel.ie](http://www.morrisonhotel.ie)  
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## Head Over Heels

### WEDDING PACKAGE

Printworks is our main function venue and boasts its own private entrance from Ormond Quay, via the beautiful Art Gallery. Also included with the space is your very own private Courtyard Garden.

- Complimentary venue hire based on minimum numbers
- Red carpet on arrival
- Glass of prosecco or bottle of beer per person for the arrival reception
- Mulled wine or bottle of beer per person available in winter months
- Tea/coffee and biscuits also available
- Bottle of champagne and strawberries with a selection of canapés for the bridal party on arrival
- Set four course meal with choice of two options on the main course plus tea/coffee
- Half bottle of house wine per person
- Evening finger food
- Bar extension on the night
- Menu tasting in advance for the couple
- White table linen – full length tablecloths and napkins
- Chiavari chairs
- Table decor including a mix of candelabra and floral centrepieces
- Tea lights on all tables and around the venue
- Personalised menus
- Use of cake stand and knife
- Microphone for speeches and AV equipment
- Private in room bar
- Complimentary coloured uplighters (lighting effect) in Printworks
- Complimentary suite on the wedding night for the couple
- Complimentary champagne breakfast for the couple the following morning

#### Minimum Numbers Apply

Package is subject to availability and some dates may be excluded

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## UPGRADE & CUSTOMISE

Those little extras that make your day extraordinary

You can customise your wedding package with any of the following items

- **Stunning area** for your Civil Ceremony charged at €600.00
- **Cherry Blossom Tree Centerpieces** available to hire
- **Bespoke cocktails** on arrival €10.50 per cocktail
- **Homemade pink lemonade** €3.50 per person
- **Hot chocolate reception** €3.00 per person
- **Canapés on arrival:**
  - Selection of two per person €6.00
  - Selection of three per person €8.00
  - Selection of four per person €11.00
- **Upgrade** to two additional choice options for the **evening food** from €5.00 per person
- **Prosecco toast** €7.00 per person
- **Toast drink** (drink of choice) €8.50 per person
- **Champagne toast** €16.00 per person
- **Sorbet course** €3.50 per person
- **Selection of Irish cheeses** €49.00 per table
- **Petit fours** €25.00 per table
- **Wine upgrade** from €2.00 per person

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SAMPLE  
*Menu*

## TO START

Choose one starter

### **Ballantine of Irish Salmon**

Herbs, pickled cucumber, wasabi crème fraîche,  
soy & mirin dressing

### **Caprese Salad**

Organic plum tomato & Buffalo mozzarella,  
basil pesto, balsamic dressing

### **Free Range Chicken**

Wild mushroom in puff pastry & chardonnay cream

### **Warm Salad of Duck Confit**

Rocket, walnut purée, baby pears, pickled walnuts,  
honey lime dressing

### **Bluebell Fall Baked Goat's Cheese**

Filo crown, blood orange salad, pine nuts, plum reduction

### **Thai Fishcake**

Lemongrass and galanga, mango & coriander salsa  
with a horseradish & wasabi dressing

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SAMPLE  
*Menu*

Choose one soup or sorbet

## SOUP

Carrot & Coriander

Leek & Potato

Iona Farm Vegetable Soup

Roasted Butternut Squash with Hazelnut Oil

Roasted Bell Pepper & Plum Tomato

## SORBET

Lemon Sorbet & Limoncello

Coconut & Malibu

Orange & Thyme

Champagne & Strawberry

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SAMPLE  
*Menu*

## MAIN

Choose two mains

### Duo of Beef

Fillet steak, braised black Angus beef,  
roasted wild mushrooms,  
shallots compote, potato gratin, port jus

### Crab Crusted Salmon

Rustic ratatouille & basil cream sauce

### Seared Cod Fillet with Herb Crust

Crushed baby potatoes, scampi velouté

### Crispy Sea Bass Fillets

Kilmore Quay prawns, fennel gratin,  
roasted bell pepper fondue

### Pan Fried Chicken Supreme

Stuffed with sage & parmesan stuffing,  
lemon & black pepper crusted potatoes & sherry infused jus

### Fillet Steak (supplement per person will apply)

Roasted wild mushrooms, shallots compote,  
potato gratin, Madeira jus

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SAMPLE  
*Menu*

## DESSERT

Choose one dessert

### White Chocolate & Raspberry Cheesecake

Dark chocolate & walnut crisp

### Key Lime Pie

Orange segments, citrus ice-cream & mint anglaise

### Coconut & Passion Fruit Panna Cotta

Raspberry sorbet

### Classic Crème Brûlée

Chocolate financier & caramel ice-cream

### Lemon Tart

Raspberry sorbet, meringue, lemon curd

### Trio of Chocolate Desserts

Dark chocolate nemesis, white chocolate mousse,  
orange & chocolate ice-cream

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SAMPLE  
*Menu*

## EVENING FOOD

Your evening food consists of

### **Beef Slider**

Smoked tomato & onion chutney served in Arun Bakery soft buns

### **Chicken Piri Piri**

Ranch dressing, mini brioche roll

### **Falafel & Piccalilli**

Upgrade to two additional choice options from €5.00 per person

### **Tom Lynch's Pulled Pork Slider**

Apple & coleslaw

### **Arancini Ball**

### **Hot n' Sweet Bell Pepper**

Stuffed with feta cheese

### **Fin Tail Prawn**

Sweet chilli aioli

### **Herb & Cracked Pepper Sausage Roll**

Goat's Cheese & Sundried Tomato Bruschetta

### **Vegetable Samosa**

### **Herbed Polenta**

Topped with aubergine caponata, Sicilian pesto & parmesan

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