



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

Ormond Quay, D1, D01 K5X5 www.morrisonhotel.ie
Contact us at +353 1 887 2458 or at weddings@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

From €89 per person

Minimum Numbers Apply

Package is subject to availability and some dates may be excluded

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morrison
DUBLIN
CURIO COLLECTION
by Hilton™



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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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
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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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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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