



## *Celebrate your Wedding Day in the Heart of Dingle Town*

The Historic Dingle Beniners Hotel dates back to the 1800's and has a history steeped in tradition of hospitality. Located in the heart of Dingle Town, your wedding day will be as unique as the hotel itself. With Wedding Packages from €55.00pp, you and your guests will enjoy a traditional Irish welcome in an area rich in culture and tradition, while soaking up the amazing Dingle atmosphere.

Our choice of 3 wedding packages offer an extensive choice, and we will also work with you to create a tailor made package. We are delighted to host weddings from smaller private celebrations to sit down meals of up to 90 guests. Our team will assist you every step of the way.

If you would like to arrange a private wedding consultation or would like to discuss your wedding day please contact me here at the hotel and I will be delighted to assist.

John Foley  
General Manager  
+353 (0)66 915 1638  
[manager@dinglebeniners.com](mailto:manager@dinglebeniners.com)



### *The Benner Wedding Package*

Named after the Benner family who first established the hotel in the early 1800's.  
This package offers you and your guests' extensive choice and includes a welcome reception  
of

Tea, Coffee and Biscuits and a choice of Fruit Punch or Mulled Wine,  
5 course Wedding Meal and Evening Buffet.

Your menu will include one starter, a soup or sorbet, a choice of 2 main courses  
And one dessert from the following options:

#### *Starter Options*

##### **FiveMileTown Goats Cheese Bruschetta**

Tomato Loaf, Roast Pimento, Garlic and Basil Pesto

##### **Thai Marinated Chicken Salad**

Toasted Cashews, Crunchy Asian Vegetables, Sesame-Ginger Dressing

##### **Smoked Haddock, Cod and Salmon Fishcakes in a Golden Crumb**

Baby Leaves, Gremolata Crème Fraiche

##### **Feta and Smoked Bacon Salad**

Seasonal Leaves, Sundried Tomato, Croutons, Red Onion, House Dressing

##### **Tipperary Brie, Caramelised Red Onion and Chorizo Tartlet**

Balsamic Reduction, Rocket Salad

##### **Asian Style Marinated Beef Spring Roll**

Pak Choi, Sweet Chilli Sauce

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##### **Soup Or Sorbet Course**

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## *Main Course Options*

**Braised Beef Cheek in Rioja**  
with Sweet Button Onions and Thyme

**Supreme of Chicken en Croute**  
Wild Mushroom Farce, Tomato and Tarragon Jus, Crispy Bacon Lardons

**Roast Stuffed Loin of Pork**  
Spiced Apple Chutney, Wholegrain Mustard and Cider Jus

**Traditional Roast Turkey and Ham**  
Sage and Onion Stuffing, Roast Gravy, Cranberry Sauce

**Baked Supreme of Salmon**  
Herb Mash, Saffron Shrimp and Coconut Cream

**Herb Crusted Fillet of Hake**  
Sundried Tomato and Pesto Mash, Roast Red Pepper Coulis

**Baked Fillet of Fresh Cod**  
set on a Mediterranean Style Chick Pea and Chorizo Ragout

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## *Dessert Options*

**Warm Spiced Apple Crumble**  
Whipped Cream and Crème Anglaise

**Pear and Almond Tart**  
with Vanilla Ice Cream

**Homemade Sticky Toffee Pudding**  
Ice Cream and Butterscotch Sauce

**Baileys and Chocolate Chip Brioche Pudding**  
Vanilla Custard

**Wild Berry Pavlova Roulade**  
Duo of Fruit Coulis

**Assiette of Desserts to include**  
Mini Apple Crumble, Ice-Cream in a Chocolate Cup, Raspberry Cheesecake

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**Freshly Brewed Tea or Coffee**

## **Evening Reception**

Selection of Sandwiches, Glazed Cocktail Sausages  
Freshly Brewed Tea and Coffee, Selection of Biscuits



## ***The Gallagher Wedding Package***

Named after Margaret Gallagher, wife of Robert Benner (1802-1883), herself from a hotelier family who owned the Leslie Arms Hotel in Tarbert, this package offers you and your guests' an all-inclusive choice and includes a welcome reception of Tea, Coffee and Biscuits as well as a choice of 2 of the following-  
Fruit Punch, Chilled Prosecco, Kir Royale or Mulled Wine

### **Canapés on arrival to include-**

Selection of Bruschetta, Goats Cheese Tartlets, Duck Spring Rolls and Veggie Samosas

5 course Wedding Meal and Evening Buffet.

Your menu will include one starter, a soup or sorbet, a choice of 2 main courses  
And one dessert from the following options:

### ***Starter Options***

#### **Bluebell Falls Goats Cheese**

Roast Butternut Squash and Caramelised Onion Galette Dressed Rocket and Basil Pesto

#### **Creamy Kerry Coast Seafood Bouchee**

Scented with Pastis and Fresh Herbs

#### **Smoked Bacon and Wild Mushroom Brioche**

Marsala Cream and Parmesan Shavings

#### **Grilled Burkes Homemade Black Pudding Salad**

Crunchy Apple, Toasted Walnuts, Marinated Beetroot, Wholegrain Mustard and Honey Dressing

#### **Marinated Prawn and Smoked Salmon Salad**

Shaved Fennel, Avocado, Cucumber and Pink Grapefruit-Chervil Dressing

#### **Thai Spiced Ted Browne's Crab Cakes**

Panko Crumb, Mango-Chilli Salsa

#### **Mediterranean Style Pulled Pork Bruschetta**

Garlic Focaccia, Olive Tapenade and Herb Oil

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**Soup**

**Or**

**Sorbet**

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## *Main Course Options*

### **Pan Seared 8oz Dry Aged Striploin Steak**

Caramelised Button Onions, Roast Vine Cherry Tomato, Cracked Black Pepper and Cognac Sauce

### **Roast Leg of Kerry Lamb**

Rosemary and Garlic Stuffing, Port Jus and Mint Sauce

### **Ballotine of Chicken wrapped in Serrano Ham**

Stuffed with Clonakilty Black Pudding with a Forrest Mushroom Reduction

### **Confit of Local Pork Belly**

Wholegrain Mustard Mash, Glazed Pears and Cider Jus

### **Duo of Salmon and Cod in Crispy Filo**

Smoked Bacon, Fennel and Petit Pois Veloute

### **Baked Fillets of Seabass**

Saffron and Dill Mash, Spinach and Lemon Cream

### **Paupiettes of Lemon Sole stuffed with a Salmon and Shrimp Mousse**

served with a Champagne, Crab and Chive Cream

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## *Dessert Options*

### **Assiette of Desserts**

Chocolate-Baileys Fudge Cake, Lemon Tartlet, Eton Mess Ice Cream

### **Homemade Rhubarb and Strawberry Crumble**

Ginger Ice-cream, Vanilla Anglaise

### **Raspberry and White Chocolate Cheesecake**

Red Berry Coulis

### **Chocolate and Salted Caramel Mousse**

Honeycomb Crumble, Almond Biscotti

### **Spiced Apple Brioche Pudding**

Vanilla Ice-cream and Crème Anglaise

### **Selection of Gourmet Ice-creams in a Wafer Basket, Duo of Sauces**

### **Passion Fruit and Lime Bavarois**

Toasted Coconut, Honeyed Pineapple Salsa

### **Freshly Brewed Tea or Coffee**

## **Evening Reception**

Selection of Sandwiches, Glazed Cocktail Sausages, Chicken Goujons

Freshly Brewed Tea and Coffee and Biscuits



### *The Lunham Wedding Package*

Agnes Benner nee Lunham took charge of the 3 family hotels – Dingle Beniners, Tralee Beniners and Tarbert's Leslie Arms Hotel in 1880.

This package includes a selection of premium menu options and extras to wow your guests.

On arrival you and your guest will enjoy Tea, Coffee and Biscuits and a choice of 2 of the following for your drinks reception- Chilled Prosecco, Kir Royale, Black Velvet, Dingle "Gin and Fizz", Hot Whiskey, Your Choice of Red and White Wine

A choice of 4 options from our canapé menu on arrival

5 course Wedding Meal and Evening Buffet

Your menu will include two starters or a Chefs Tasting Plate, a soup and sorbet, a choice of 2 main courses

And two desserts from the following options:

#### *Starter Options*

##### **Baked St Tola Goats Cheese Parcel**

Confit of Shallot, Aubergine, Roast Pepper and Sundried Tomato, Smoked Garlic and Chorizo Dressing

##### **Tempura Tiger Prawns**

Crispy Chilli and Lime Batter, Coriander Aioli

##### **Tian of Ted Browne's Crab, Shrimp and Smoked Salmon**

Apple, Crème Fraiche Dressed Leaves and Salsa Verde

##### **Chilled Platter of Local Seafood**

Marinated Salmon, Ted Browne's Crab Claws and Spicy Tiger Prawns served with Lemon Wedge and Sauce Vierge

##### **Warm Salad of Marinated Beef Fillet**

Glazed Chicory, Feta Cheese, Focaccia Croutons, Cherry Tomato and a Balsamic Vinaigrette

##### **Buttered Asparagus wrapped in Parma Ham**

Poached egg, Hollandaise Sauce

Or

**Chefs Taster Plate**

Tian of Ted Browne's Crab, Black Pudding Parcel with Onion Relish, Mini FiveMileTown Goats  
Cheese Bruschetta

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**Soup And Sorbet Course**

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***Main Course Options***

**Chargrilled Fillet of Dry Aged Beef**

Roast Shallots, Baked Stuffed Field Mushroom and a Dingle Whiskey and Thyme Sauce

**Baked Fillet of Beef Wellington**

Wild Mushroom Duxelle, Duchess Potato, Perigourdine Sauce

**Roast Rack of Kerry Lamb**

Dijon and Rosemary Crust, Root Vegetable Dauphinoise, Madeira Jus

**Mrs Benners Surf and Turf**

Dry Aged Striploin Steak , Sautéed Tiger Prawns, Café de Paris Butter, Crispy Leeks, Confit Tomato

**Corn-fed Chicken Supreme**

Chicken Mousseline, Bacon Crisp, Fine Bean Parcel, Fennel Cream

**Crispy Half Roast Duckling**

Potato Rosti, Kumquat and Gran Marnier Sauce

**Baked Fillet of Monkfish**

Spiced Crab and Prawn Potato Cake, Thai Coconut Sauce

**Grilled Fillets of Seabass**

Gremolata, Risotto Verde, Preserved Lemon

**Baked Whole Lemon Sole (Depending on availability)**

Served Meuniere Style with Buttered Spinach and Toasted Almonds

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***Dessert Options***

**Brandied Plum and Orange Crumble**

Ginger Ice Cream and Crème Anglaise

**Warm Chocolate Fondant**

Baileys Ice-cream and Butterscotch sauce

**Apple Tarte Tatin**

Cinnamon Ice-cream

**Classic Lemon and Lime Posset**

Fresh Raspberries, Homemade Shortbread

**Trio of Chocolate Delice**

Strawberries Romanoff, Chantilly Cream

**Lemon Meringue Ice Cream Mess**

in a Tuile Basket with Wild Berry Compote

**Or**

**Assiette of Desserts**

Warm Chocolate Fondant, Strawberries Romanoff, Praline Ice-cream, Honeycomb Crumb

**Freshly Brewed Tea or Coffee, Chocolate Dipped Strawberries**

**Evening Reception**

Selection of Open and Closed Sandwiches, Glazed Cocktail Sausages, Breaded Chicken Goujons, Duck Spring Rolls, Vegetarian Samosas, Freshly Brewed Tea and Coffee, Biscuits





### *À la Carte Wedding Options*

Here at Dingle Benners Hotel we will work with you to create your day from start to finish. Our wedding packages have been created by Head Chef Carolyn Clancy using the very best of local produce and our additional choices give you the option of tailor making your day.

Each of our 3 wedding packages include a Soup or Sorbet choice from the following list-

#### **Soup Choices**

Roast Root Vegetable Soup  
Celery Leek and Smoked Bacon Soup  
Curried Butternut Squash Soup  
Spiced Lentil and Roast Pepper Soup  
Plum Tomato and Pesto Soup  
Honeyed Parsnip and Thyme soup  
Carrot and Cumin Soup  
Cream of Forrest Mushroom and Tarragon Soup  
Chunky Vegetable and Barley Broth  
Homemade Oxtail Soup  
Wild Atlantic Way Seafood Chowder (€2.00 Supplement on package price)

#### **Sorbet Choices**

Lemon Sorbet  
Champagne Sorbet  
Tropical Fruit sorbet  
Raspberry Sorbet  
Green Apple Sorbet

#### **Vegetarian Options**

Please choose 1 starter and 1 main course. These options will not appear on your menu but will be available for any of your vegetarian guests

#### **Vegetarian Starters**

##### **Panzanella Salad**

with Crusty Loaf, Mediterranean Vegetables, Capers, Feta, Balsamic and Extra Virgin Olive Oil

##### **Chilled Fantail of Honeydew Melon**

Wild Berry Compote and Fruit Coulis

##### **Goats Cheese Bruschetta**

Roast Pimento, Garlic and Pesto

##### **Beetroot, Apple and Walnut Salad**

Baby Leaves, House Dressing

**Wild Mushroom Brioche**  
Marsala, Cream, Parmesan Shavings

**Vegetarian Main Course Options**

**Thai Yellow Chick Pea and Vegetable Curry**  
Braised Coconut Rice

**Spinach and Ricotta Ravioli**  
Sundried Tomatoes, Pesto and Toasted Pinenuts

**St Tola Ash Goats Cheese Bake**  
Mediterranean Vegetables, Garlic Croute

**Stir Fry of Crunchy Asian Vegetables**  
Toasted Cashew Nuts and Sweet Chilli Sauce, Egg Noodles

We have a selection of add on's to choose from to tailor make your day, which include adding choices to your package, Cheese Boards, Sweet Table and upgraded evening buffets.

Please contact our management team to arrange a private consultation and to discuss your Dingle Wedding.

**Dingle Benners Hotel, Main St., Dingle, Co. Kerry +353 (0)66 915 1638**  
**[www.dinglebenners.com](http://www.dinglebenners.com)**