



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. 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.

Aisling Flahive
Assistant Manager
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The Benner Wedding Package

€60 per guest

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

Signature Feather Blade of Beef

Slow Cooked in Dick Mack's Award Winning Stout,
Truffled Scallion Mash, Glazed Shallot, Pan Jus

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

€70 per guest

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

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 Bavaois

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

€80 per guest

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

Add On's

Add a choice of starter-€3.50 supplement on package
Add a choice of main course- €5.00 supplement on package
Add a choice of dessert-€3.50 supplement on package

Cheese Board
Selection of Irish Cheeses, Homemade Chutney Fruit and Crackers
€10.00pp

Cheese Board and Meade
Selection of Cheeses as above served with Kinsale Red Meade
€16.00pp

Sweet Table
€200

Canapés- €8.00pp, please see Canapé menu

Evening Reception Upgrades

Bacon Butties
Hot Grilled Bacon Baps with Ballymaloe Relish
€5.00pp

Mini Beer Battered Fish and Chips
Tartar Sauce and Lemon
€7.50pp

Hot Roast Beef Baguettes
Carved in the Room, Made to order
€6.00pp

Dingle Benners Hotel, Main St., Dingle, Co. Kerry 066 915 1638 www.dinglebenners.com