



Our Wedding Packages offer You the following

Red Carpet Arrival at Hotel Entrance
A Glass of Bubbly on Arrival for the Wedding Couple
Use of our manicured gardens, providing the perfect backdrop for all photographs

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Private Dining Suite for Reception with PA facility (min numbers apply)
Personalised table plan, table numbers & menus
Table Linen and Elegant Lime - Wash Chivari Chairs
Dining Table Centre Pieces
Use of Cake Stand and Knife
Complimentary Accommodation for the Wedding Couple in one of our Luxury Balcony Suites

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Consultancy and Planning service with our dedicated Wedding Coordinator
Complimentary Menu Tasting for Wedding Couple prior to the Wedding Date (at time / date advised by Hotel)
Preferred Accommodation Overnight Rate for your Wedding Guests
Complimentary Car Parking

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Minimum numbers of 50 adults apply for our Wedding Packages
Bar Service Monday – Thursday 23.30 | Bar Service Friday – Saturday 00.30
A Late Bar Extension, offering one extra hour of service, additional fee applies



Webley

One Glass of Summer Sangria or Mulled Wine per person on arrival

Selection of Flavoured Teas & Freshly Brewed Coffee

Traditional Homemade Scones & Preserves



Four Course Dinner Meal

(Choose one Starter, two Main Courses and one Dessert)

Half Bottle of House Wine per person served during the meal



Evening Buffet *(Choose 2 evening food options available) served with Tea & Coffee*

Branched Silver Candleabra Centre Pieces



Continuum

One glass of Prosecco per person on arrival

Selection of Flavoured Teas & Freshly Brewed Coffee

Homemade Cookies

Selection of 3 Canapes for each person

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Five Course Dinner Meal (*Choose one Starter, One Soup or Sorbet, two Main Course and one Dessert*)

Half Bottle of House Wine per person served during the meal

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Evening Buffet (*Choose 3 evening food options available*) served with Tea & Coffee

Two Complimentary Guest Rooms for Parents or Family of the
Wedding Couple (*based on minimum of 120 guests*)

Branched Silver Candleabra or Seasonal Cherry Blossom
or Selected Fresh Floral centre Pieces



Seamount

One glass of Prosecco and one additional drink (choose from Prosecco, Bottled Beer or Gin & Tonic) per person on arrival

Selection of Flavoured Teas & Freshly Brewed Coffee

Homemade Cookies

Selection of 4 Canapes for each person

Selection of Afternoon Tea Displays Filled with Mini Scones and an Assortment of Mini Sandwiches

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Five Course Dinner Meal (Choose one Starter, One Soup or Sorbet, Two Main Course, one Dessert, Tea, Coffee & Petit Fours)

Half Bottle of House Wine per person served during the meal

A Celebratory glass of Prosecco per person to serve during Wedding speeches

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Evening Buffet (Choose any 3 evening food options available) served with Tea & Coffee

Confectionary Sweet Cart & Pick n Mix Selection

Two Complimentary Guest Rooms for Parents or Family of the Wedding Couple (based on minimum of 120 guests)

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Bespoke floral centrepieces (choose from seasonal cherry blossom or selected fresh floral options)

OR

Luxurious damask or satin table cloths and napkins of your choice for dining tables



St. Helen

One glass of Prosecco* and One additional Drink of your Choice for all your Guests during Drinks Reception (choose from Prosecco, Bottled Beer or Gin & Tonic)

Selection of 5 canapes per guest (choose from our Menu)

Afternoon Tea Displays filled with Mini Sandwiches & Scones with Preserves

Selection of Flavoured Teas & Freshly Brewed Coffee

5 Course Dinner with choice of the main course (option Fillet of Beef or Rack of Lamb included in the price)

Half Bottle of Selected Premium Wine per Guest

A Celebratory Glass of Prosecco* during Wedding speeches for your Guests

Post Dinner Drink per person (choose from Gin & Tonic, Whiskey Bar or Wine Bar)

Evening Buffet of 3 items of your choice from our Menu. Served with Freshly Brewed Tea and Coffee

Grazing Cheese Board

Late Bar Extension until 1:30am included

Lime-Wash Chiavari Chairs & Bespoke Table Centrepieces

Post Wedding Day Event catering for up to 50% of Wedding Guests
(Summer BBQ or Relaxed Buffet Theme)

Complimentary Stay in the Suite for you on the Night of your Wedding and on the Night after

2 Complimentary Standard Bedrooms for your Family on the Night of your Wedding

First Year Anniversary Dinner with a Bottle of Champagne



*Package Available for Wedding Receptions of Minimum 120 adults dining
Upgrade Prosecco to Moët & Chandon NV Champagne at €10 per Glass



Menu

STARTERS

Pressed Mosaic of Ham Hock & Root Vegetables with Prunes, Homemade Piccalilli, Toasted Hazelnuts, Garden Shoots

Poached Irish Chicken with a Fricassee of Woodland Mushrooms En Croute, Rocket & Soft Herb Salad, White Wine & Parsley Emulsion

Classic Caesar Salad of Baby Gem with Garlic Croutons, Aged Parmesan Shards, Crisp Streaky Smoked Irish Bacon & Creamy Caesar Dressing

Fine Tartlet of Ardsallagh Goat's Cheese & Swiss Chard, Candied Walnuts & Melted Cherry Vine Tomatoes, and Pesto Genovese (V)

Smoked Atlantic Salmon, Warm Crab Croquette, Shallots, Horseradish, Pea Shoots, Lemon Wedge

Prosciutto, Whipped Feta Mousseline, Cantaloupe Melon, Toasted Pine Nuts, Mint Dressing

Crispy Panko Thai Spiced Smoked Haddock & Salmon Fishcake, Crisp Green Salad, Wasabi & Lime Mayonnaise

SOUP

Smooth Velouté of Celeriac & Leek, Garden Rosemary & Hazelnut Oil

Traditional Seasonal Root Vegetable, Scallion & Soft Herb Cream

Roast Plum Tomato & Fire Roasted Bell Peppers, Basil Pesto

Woodland Mushroom & Fennel, Truffle Essence

Beetroot and Coconut Herb Oil

Roast Butternut Squash and Peanut Butter & Coriander Crème Fraiche

SORBET

Seville Orange, Cinnamon and Dark Chocolate Mousse.

Granny Smith Apple, Raspberries

Mango, Passionfruit Syrup, Watermelon

Gin & Elderflower, Pomegranate



MAIN COURSE

Slow-Roasted 28-Day Aged Prime Sirloin of Irish Beef Roasted with Thyme, Chateau Potatoes, Caramelised Shallots, Melted Vine Cherry Tomatoes, Red Wine Sauce

Prime 28-Day Aged 8oz Centre Cut Grilled Fillet of Irish Beef served with Ragout of Forest Mushrooms & Madeira Jus **(Supplement €7 per person)**

Roast Rump of Wicklow Lamb, Toasted Fennel & Garden Rosemary Crust, Roast Sweet Potato, and Minted Pea Puree, Rosemary Red Wine Roasting Juices **(Supplement €7 per person)**

Grilled Supreme of Irish Chicken, Apricot Stuffing, Prosciutto, Scallion & Potato Pancake, Roast Chicken & Tarragon Jus

Searred Duck Breast, Apple Braised Red Cabbage, Lyonnaise Potatoes, Orange and Cumin Jus

Roasted Supreme of West Coast Salmon, Buttered Spinach Crushed Potatoes, Asparagus and Sauce Americaine Shrimps

Pan-Roasted Fillet of Hake served with Fine Beans, Tenderstem Broccoli, Young Pea Shoots, Mussel & Clam Chowder

Grilled Fillet of Seabass served with Buttered Rainbow Carrots, Crispy Kale & Sauce Vierge



VEGETARIAN & VEGAN DISHES

Ricotta & Spinach Tortellini, Roasted Almonds, Tomato and Basil Sauce, Rocket & Shaved Aged Parmesan

Asparagus Risotto, Rocket, Pecorino Cheese Toasted Crushed Hazelnuts, Extra Virgin Olive Oil

Home Smoked Baked Aubergine, Charred Bell Pepper, Mixed Beans,
Crispy Kale, Butternut Squash Puree, Pine nuts (V)

Cauliflower Fritters, Roast Sweet Potato Wilted Spinach, White Wine Veloute

Warm Beetroot and Herb and Honey Cottage Cheese, Toasted Walnuts, Spinach, Butternut Squash Pure

DESSERTS

Raspberry & White Chocolate Pavlova, Strawberry Whipped Ganache

Homemade Warm Apple & Forest Berries Crumble, Vanilla Ice Cream

Amaretti Crumb Mango & Passion Fruit Cheesecake, Orange Sorbet

70% Dark Chocolate and Coffee Opera Cake, Butterscotch Caramel Sauce, White Chocolate Ice Cream

St Helen's Signature Assiette: Warm Molten Dark Chocolate Fondant, Bourbon Vanilla
Bean & Rum Buttermilk Pannacotta, Raspberry Meringue, Salted Caramel Sauce

Raspberry Tartlet with Vanilla Custard and Chantilly Cream

Selection of Artisan Irish Cheeses, House Made Fruit Chutney, Cheese
Crackers and Grapes **(Supplement €5 per person)**





CHILDREN'S MENU

Choose one Starter, two Main Courses & one Dessert

Fresh Homemade Soup Of The Day
Served With Whole Meal Bread

Freshly Baked Garlic Bread

Chicken Crispy Fingers
Made from Irish Chicken Breast served with French Fries

Buttered Pasta
With freshly made tomato sauce

Pizza Margherita
With a Fresh Tomato Sauce & Mozzarella Cheese

Chocolate Brownie

2 Scoop Ice-Cream Selection

Eton Mess, Mixed Berry Sauce & Dairy Cream

€22 *per child*



Canapé Menu

Hot

Vegetable Spring Rolls with Tomato
& Sweet Chilli Jam

Battered Tempura King Prawns
with Garlic & Saffron Aioli

Warm Goats's Cheese Tartlet with
Honey-Picked Beetroot

Mini Yorkshire Pudding with Roast Irish
Beef & Creamed Horseradish

Grilled Chicken Satay Skewer with Peanut Sauce

Chickpea & Coriander Falafel served
with Cucumber & Mint Tzatziki

Cold

Irish Oak-Smoked Salmon with Chive
Crème Fraiche on toasted Rye bread

Chicken Liver Parfait with Apricot & Red
Onion Chutney on Toasted Brioche

Bocconcini & Cherry Tomato Skewer
with Basil Pesto Drizzle

Parma Ham & Asparagus Spears

Tomato Bruschetta with
Aged Parmesan Cheese

Chocolate Covered Strawberries

Evening Buffet Reception

Mini Fish & Chips
Crispy Chicken Goujons
Stonebaked Pizza Slices
Honey & Soya-Glazed Cocktail Sausages
Cajun Chicken Skewers
Chef's Selection of Freshly Cut Sandwiches

Coronation Chicken Tartlets
Irish Oak-Smoked Salmon with Sour Cream on Brown
Soda Bread
Fresh Fruit Skewers
Nachos with all the Classics

All options include Selection of Flavoured Teas & Freshly Brewed Coffee



Enhance your Wedding Day

CHOOSE FROM A SELECTION OF ADD-ON ITEMS

Food

- Add Choice of Starter
- Add Sorbet as a Choice with Soup Course
- Add extra Sorbet Course
- Add Choice of Dessert
- Add Canape Item
- Add Evening Buffet Item
- Chefs Selection of Freshly Cut Sandwiches
- Homemade Fruit Scones with Preserves & Fresh Cream
- Ice Cream Parlour, ideal for your Summer Reception
- Irish Farmhouse Cheese Selection with Selection of Crackers & Chutney
- Confectionary Pick & Mix Buffet (includes Candy Cart)

Beverage

- Craft Beer Buckets Six bottles of House Craft Beers
- House Beer Buckets – Six bottles of Bulmer’s Long-Neck, Coors Light & Heineken
- Pimm’s on the Lawn
- Mulled Wine
- 1 glass Bellini Reception
- 1 glass Gin & Tonic Table
- Mobile Food Shack

Decor

- Golden Charger Plates
- Luxurious Satin or Damask Table Linen & Napkins

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Pricing available on request



# Civil Ceremony or Wedding Blessing

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Formerly one of Ireland's most historic houses, built in the 1750s and set in magnificent formal gardens, St Helen's provides a unique and special venue for the Wedding of your dreams.

## CIVIL CEREMONY PACKAGES

### *Rose Package*

Accommodating up to 70 guests

Room Hire €650

Classic Ivory Wedding Ceremony  
Aisle Carpet

### *Lilly Package*

Accommodating 70-200 guests

Room Hire €850

Classic Ivory Wedding Ceremony  
Aisle Carpet

To arrange your Civil Ceremony, you should approach the Registrar of Civil Marriages for the district within which you intend to marry for approval. There is no requirement to live in said district but there is a requirement for at least three months' notification to a Registrar.

*Minimum numbers from 50 people apply for Civil Ceremonies or Wedding Blessings and must be booked in conjunction with Wedding Reception at the Hotel.*



## Accommodation & Package Pricing

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Your Wedding Day is important to us, we understand that your guests are important to you. We provide preferred overnight accommodation rates for your guests when booked directly with the hotel.

Please contact the Wedding team directly to receive the preferred rate for your Wedding Day – ensuring that your guests can celebrate well into the evening with you!

Our carefully tailor-made package pricing are available to suite your Wedding style, whatever your time of year and guest numbers. Enquire about our pricing for each Wedding offering for your preferred date

Contact [weddings.st.helens.dublin@radissonblu.com](mailto:weddings.st.helens.dublin@radissonblu.com)



## More Than Just Your Wedding Day

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Extend your Wedding Day with a selection of "Day after the Wedding Celebrations". Enquire about a relaxing brunch the next morning, a Deluxe BBQ during summer months or a healthy buffet for all to join and discuss memories of the day prior.

Spending precious time with close family and friends, sharing memories and recapturing stories from the day before, is as special as the Wedding Day!



*Brunch Dining from €15 Supplement per person*  
*BBQ Deluxe Menu from €47 per person*  
*Food Buffet 2 or 3 Course from €48 per person*  
*Room Hire applies for Private Suite use*







# Testimonials

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## AISSLING & PETER

We chose the Radisson for our wedding reception, dinner and dancing, because of good experiences family members had had at events there in the past. We were not disappointed. Our wedding coordinator, was wonderful throughout - friendly, professional and absolutely superb when it came to detail. Nothing was too much effort! ... All the food was excellent, ..... Staff were wonderfully kind and friendly throughout the day. We could not have asked for a better experience!

## KAREN & JOHN

We had the most amazing day. Food was wonderful. Location is lovely. Plenty of nice rooms inside for photographs and if the weather is good the gardens are beautiful. Everything ran like clockwork - staff anticipated every need and made us feel very relaxed. Zuzana (Event Manager) was a pleasure to deal with - she is the most efficient, organised, professional & helpful person...

## CATHERINE & GARRET

Thank you to the Radisson team for their hard work on the day of the wedding and the lead up to it. Zuzana Marcelli was our coordinator and was a great help. Even when we had to change our wedding date for COVID reasons the hotel accommodated the change with no fuss. .... Thank you team!

## ANDREA & MAX - HENRI

The Radisson was an obvious choice for our wedding for many reasons. We needed somewhere easily accessible for international guests flying in, and wanted somewhere with character, elegance, and old world charm..... Our Wedding Planner was amazing at guiding us through the different packages on offer and helping to customise to our needs. She took away all the stress and worry with her years of experience in the wedding business and professionalism. She also was warm and caring and made us feel so special ...

## ALICIA & INGUS

My husband and I had our wedding reception at Raddison Blu in St. Helen's Hotel in September 2022. The experience was wonderful and the day was incredible. The staff was anticipatory and responsive, the food was excellent, and the venue was beautiful. It was absolutely beyond anything I had imagined. Beyond that, Our Event Coordinator, along with many others made the planning process easy and enjoyable. They were responsive, flexible, and always very professional.



## TERMS AND CONDITIONS

A provisional booking will be taken for a period of two weeks, after which a non-refundable and non-transferable deposit payment of €2,500.00 will be required to secure your booking (for bookings over 100 people) and €1,500.00 for bookings of less than 100 guests. Upon receipt of this deposit, Radisson BLU St Helens Hotel will issue a written booking contract for signature by both parties. This will be accompanied by these terms and conditions for signature also. Payment of first deposit indicates acceptance and understanding of the below terms & conditions.

- In the event of any cancellation by the client, the following cancellation charges will be incurred: If a cancellation is received.
  - Nine (9) months prior to date of event – 25% of services booked.
  - Between five (5) and three (3) months prior to date of event – 50% of services booked. -  
Between two (2) and one (1) month prior to date of event – 75% of services booked.
  - Within one (1) month of arrival date – 100% of event.Cancellation charges will include all items that have been pre-booked.  
All cancellations / and / or amendments must be in writing by both parties.
- In the event of the wedding reception being postponed.
  - Prior to one year of the original date booked the deposit may be transferred to a date booked within six months of the original date subject to the Hotel's availability.
  - Within one year of the original date booked the cancellation policy in section 1. will apply. The cancellation fee may be applied to a date booked within six months of the original date subject to the Hotel's availability.
- All prices quoted are in EURO and are subject to review.
- Final number of guests must be submitted 72 hours prior to the date of the wedding reception. This will be the number charged for, any increase in the numbers attending will be charged for accordingly.
  - A Reduction of 10% of the original numbers booked (at the date of booking the wedding reception) is permitted without incurring a cancellation fee. Reductions in excess of the above will be charged as per the contracted price per person.
- Full pre-payment must be received prior to your wedding day. A schedule of payments will be issued and the final payment is due no later than 2 weeks prior to your wedding day. Radisson BLU St. Helen's Hotel will only accept cash, bankers draft or credit card to settle your account.
- The Hotel will not accept responsibility for any entertainment that has not been reserved directly with the Hotel. However, it is essential that all entertainment arrangements have the approval of the Hotel management, prior to the date of your reception.

- All entertainers must provide their own equipment and accept full responsibility for same.
- The Hotel does not take responsibility for gifts, cards, cakes and so on left in the Hotel. Please ensure you collect all your belongings leaving the hotel. No food items, except the wedding cake and favours, may be brought into the Hotel for consumption on the premises.
- Radisson BLU St. Helen's Hotel reserves the right to amend charges / costs of the product being supplied to the Client in the event of changes in the rate of tax, the introduction of any governmental levy, or as a result of unforeseen supplier increases due to the market demand and / or lack of supply of the products required.
- Wine vintages may vary from time to time due to supplier difficulties beyond our control.
- Radisson BLU St. Helen's Hotel reserves the right to host additional events such as weddings, family gatherings, in event spaces not reserved by the client. Such additional events may also have the same timings, and include, but are not limited to, wedding receptions, banquets, conferences and / or dinner parties.
- Wedding Parties may use the Gardens of the Radisson BLU St. Helen's Hotel for photographs – please note that exclusivity cannot be given.
- Radisson BLU St. Helen's Hotel reserves the right to decide on an acceptable decibel level of music / sound / PA/ acoustic equipment within the external and internal grounds of the Hotel. Note, the use of megaphones / loud speaker devices etc. is strictly prohibited for any events. The Hotel's Event Management together with the Hotel's pre-identified Client representative at the time of the event will agree what is determined appropriate at this time.
    - Any third party company / events company providing activity / games / entertainment must be advised to Hotel prior to arrival date of event. This company must provide updated copy of valid indemnity form ten days prior to event date.
    - Any third party food providers must be advised to the Hotel prior to arrival date of event. This company must provide updated copy of valid indemnity form ten days prior to event date.
    - All outdoor activity / music / PA / acoustic / sound must cease by 21.00 – at which time the event will be facilitated indoors if necessary.
    - Adequate Health & Safety precautions must be provided by third party / Client (i.e. sufficient number of qualified First Aiders) as the Hotel does not provide cover for guests participating in third party operated events.





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