



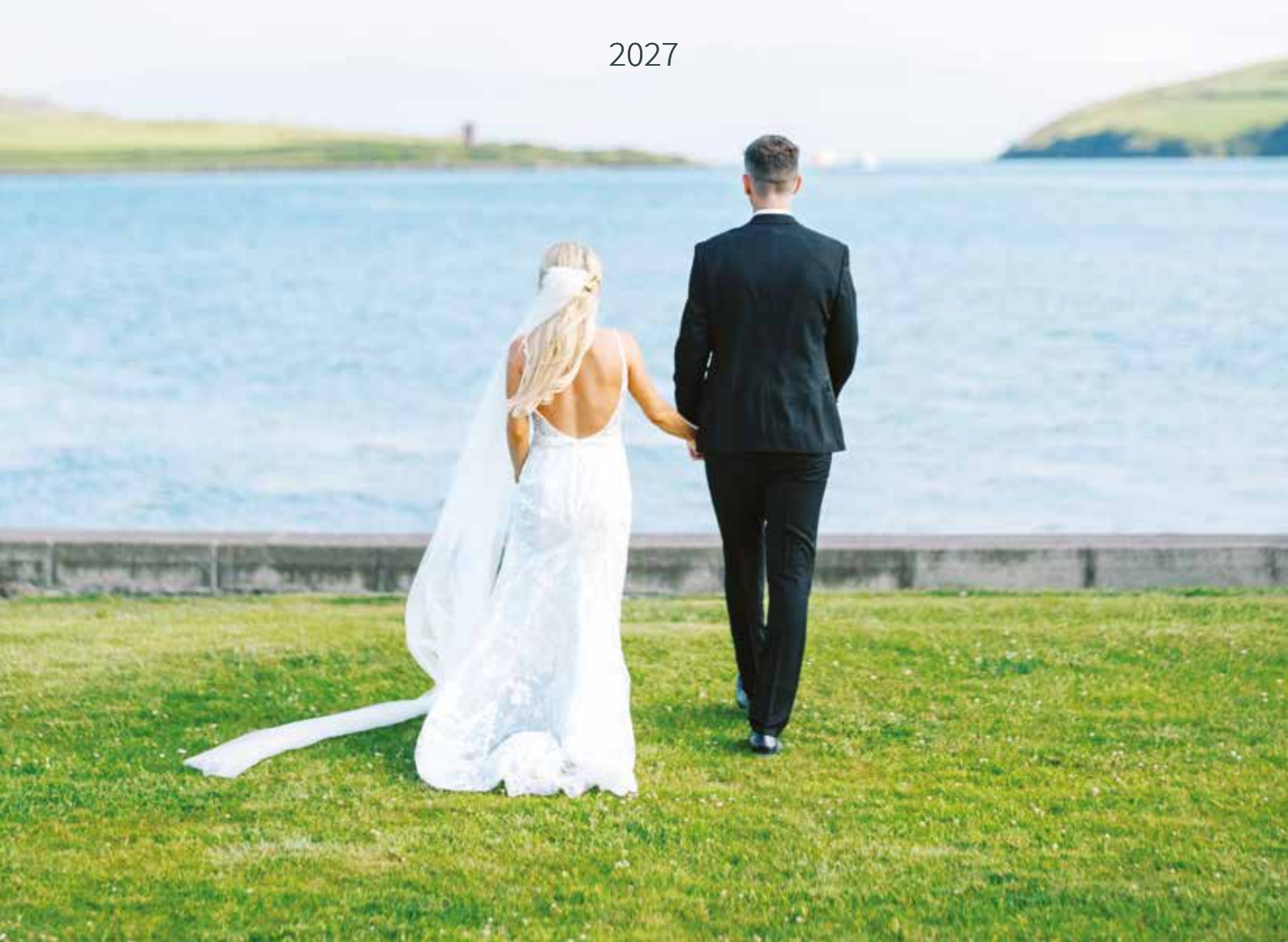
DINGLE SKELLIG

HOTEL



PENINSULA SPA

2027





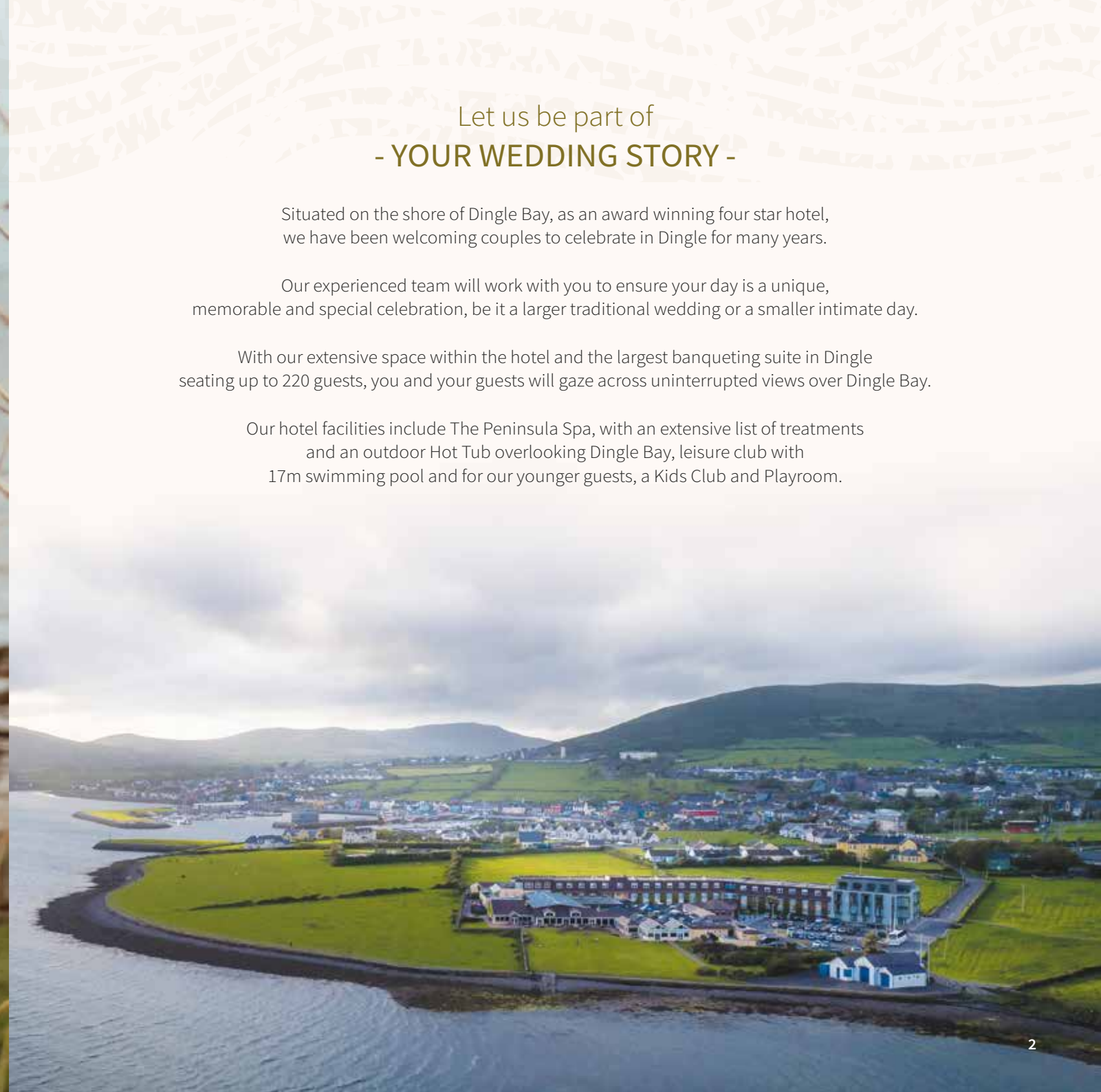
Let us be part of - YOUR WEDDING STORY -

Situated on the shore of Dingle Bay, as an award winning four star hotel, we have been welcoming couples to celebrate in Dingle for many years.

Our experienced team will work with you to ensure your day is a unique, memorable and special celebration, be it a larger traditional wedding or a smaller intimate day.

With our extensive space within the hotel and the largest banqueting suite in Dingle seating up to 220 guests, you and your guests will gaze across uninterrupted views over Dingle Bay.

Our hotel facilities include The Peninsula Spa, with an extensive list of treatments and an outdoor Hot Tub overlooking Dingle Bay, leisure club with 17m swimming pool and for our younger guests, a Kids Club and Playroom.

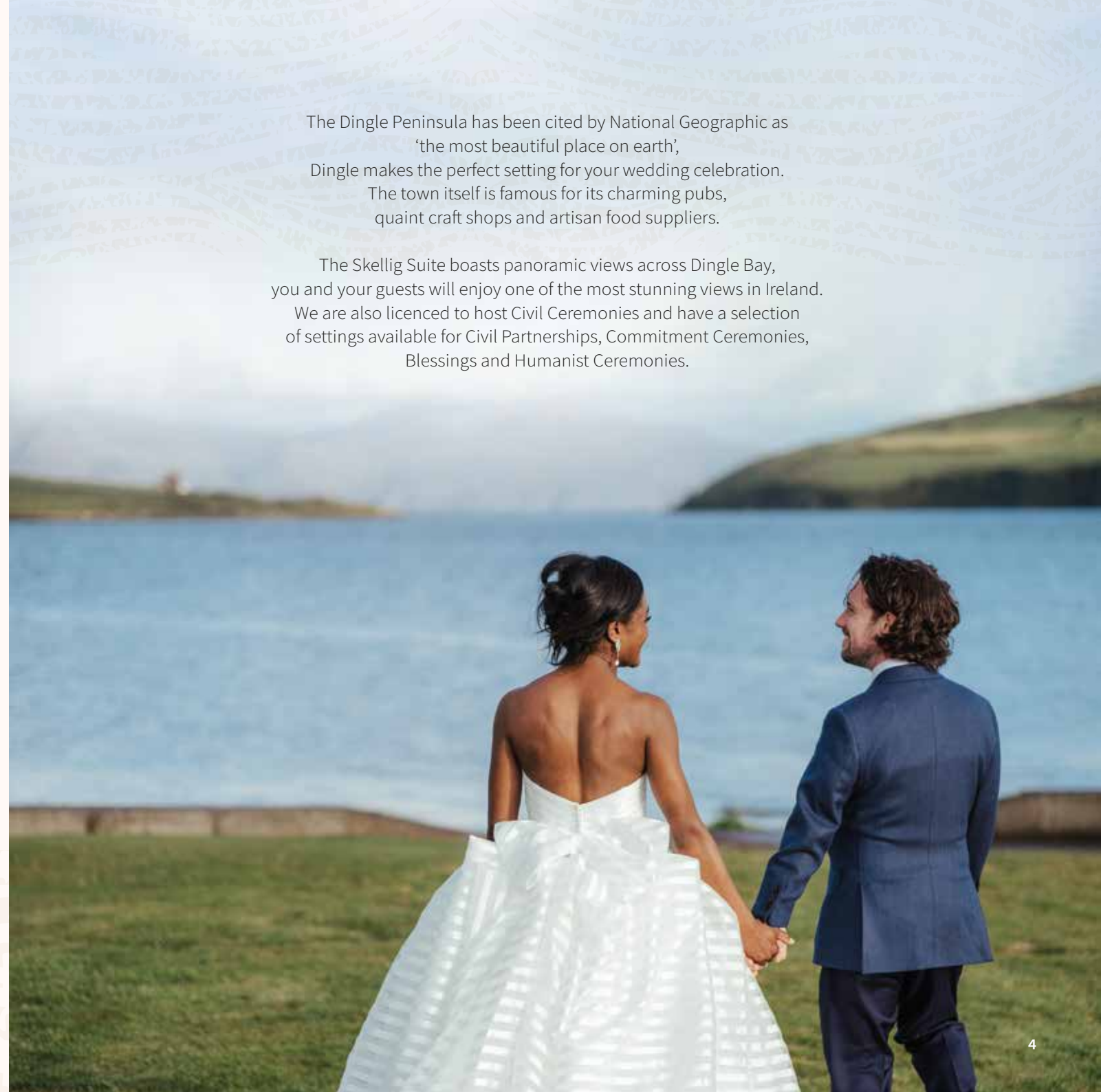




- A LOCATION LIKE NO OTHER -

Dingle and the surrounding areas have long been popular for unique, boutique wedding celebrations. At every turn you will have backdrops for your wedding photography to rival some of the most breathtaking places in the world as well as the quirky pubs and gourmet restaurants for a fun itinerary for you and your guests.

With our reputation for hospitality and our stunning location we are also an ideal setting to combine your wedding with an amazing honeymoon.



The Dingle Peninsula has been cited by National Geographic as 'the most beautiful place on earth', Dingle makes the perfect setting for your wedding celebration. The town itself is famous for its charming pubs, quaint craft shops and artisan food suppliers.

The Skellig Suite boasts panoramic views across Dingle Bay, you and your guests will enjoy one of the most stunning views in Ireland. We are also licenced to host Civil Ceremonies and have a selection of settings available for Civil Partnerships, Commitment Ceremonies, Blessings and Humanist Ceremonies.



- EXTRA SPECIAL TOUCHES -

Expert advice from our team to assist you with your plans.

Personalised wedding menus and seating plan.

A choice of five carefully selected Wedding packages which include your menu choices and a selection of finishing touches.

On arrival you and your guests will enjoy a red carpet welcome with champagne for the bridal party.

Each of our packages also include a Tea and Coffee welcome reception.

Chavari chairs, candelabras, table numbers and table centre pieces.

Evening hot food selection for you and your guests.



When celebrating with 100 or more guests, you will enjoy an overnight stay in one of our Presidential suites or one of our deluxe balcony suites on the night of your wedding.

Block of rooms at a discounted rate for wedding guests.

For couples who can't visit in person, we offer virtual planning sessions via Teams, so you can plan with ease from wherever you are.

To make your planning journey even smoother, we'll share our personally recommended list of trusted suppliers – from celebrants to photographers, and thoughtful touches you may not have considered.



- UNIQUE PACKAGES -

Our Wedding Packages have been created with you in mind to include a selection of additions to ensure that you can easily plan your day.

Each of our wedding packages have been created as a suggested menu offering and are priced for a minimum of 100 guests. We understand that everyone's requirements will be different and we will work with you to design a specific package for your day if you would like to create your own.

Our team of chefs, led by John Ryan, can also create vegan and vegetarian choices for you to include as part of, or as an additional choice to your wedding menu.

All dietary requirements are easily taken care of with varied and extensive options.



MARA

This Package also includes your welcome reception of:
Skellig Fruit Punch, Tea, Coffee, Orange Juice, Still & Sparkling Water, Homemade Cookies

WEDDING MENU

Dingle Bay Fishcake

Citrus Salad, Ribbons of Pickled Cucumber, Balsamic Syrup



Potato, Leek & Spring Onion Soup

Selection of Freshly Baked Breads



Pan Fried Supreme of Chicken

Apricot & Thyme Stuffing, Wild Mushroom Cream

Glazed Fillet of Salmon

Ribbons of Vegetables, Shrimp & Vanilla Cream



Meringue Nest

Raspberry Essence & Seasonal Fruits



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

to include a variety of freshly cut sandwiches
& Annascaul cocktail sausages, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Table Center Pieces
Block of guest rooms with a special rate
Complimentary Accommodation for the Wedding Couple in our
Presidential Suites or new Deluxe Balcony Suites on your wedding night

GRÁ

This Package also includes a glass of Prosecco for each guest on arrival,
Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies

WEDDING MENU

Warm Black Pudding Salad

Glazed Pear, Pancetta & Roast Pimento



Seasonal Vegetable Soup

Selection of Freshly Baked Breads



Roast Leg of West Kerry Lamb

Savoury Herb Stuffing, Chateau Potato, Madeira Sauce

Pan Fried Supreme of Chicken

Apricot & Thyme Stuffing, Wild Mushroom Cream

Grilled Fillet of Hake

Spicy Crushed Potato, Chorizo, Garden Peas & Lemon Cream



Classic Lemon Tart

Crème Chantilly



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

to include a variety of freshly cut sandwiches, Annascaul
cocktail sausages, spicy potato wedges, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Table Center Pieces
Block of guest rooms with a special rate
Complimentary Accommodation for the Wedding Couple in our
Presidential Suites or new Deluxe Balcony Suites on your wedding night

CROÍ

This Package also includes a Prosecco Cocktail on arrival for all of your guests, and Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies

WEDDING MENU

Skellig Surf & Turf Tasting Plate

Tian of Crabmeat, Beggars Purse of Annscaul Black Pudding, Apple Purée, Smoked Chicken & Sundried Tomato Salad



Chefs Signature Dingle Gin & Pink Grapefruit Sorbet



Pan Fried Prime Irish Fillet of Beef

Spring Onion Mash, Honey Glazed Parsnip, And a choice of Red Wine Jus or Brandy & Peppercorn Cream

Pan Fried Supreme of Chicken

Apricot & Thyme Stuffing, Wild Mushroom Cream

Trio of Salmon, Turbot & Seabass

Wilted Baby Spinach, Champagne Sauce



Mini Apple & Cinnamon Pie, White & Milk Chocolate Soufflé, Vanilla Ice Cream



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

to include a variety of freshly cut sandwiches, Annascaul cocktail sausages, Duck spring rolls, vegetable samosas, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Table Center Pieces
Block of guest rooms with a special rate
Complimentary Accommodation for the Wedding Couple in our Presidential Suites or new Deluxe Balcony Suites on your wedding night

LE CÉILE

This Package also includes our Gourmet Canapes on arrival, a Dingle Distillery Cocktail and dressed mini scones on arrival for all of your guests
Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies

WEDDING MENU

Trio of Seared Scallops, Lobster Cocktail, Locally Smoked Salmon

Chive Crème Fraiche

Parfait of Duckling, Crispy Duck Roll

Plum Glaze, Stir Fried Bok Choi



Chef’s Signature Dingle Gin & Pink Grapefruit Sorbet

Raspberry & Mint Jelly



Roast Canon of West Kerry Lamb, Cooked Rosé

Shoulder Croquette, Glazed Parsnip, Fondant Potato, Long Stem Broccoli, Redcurrant Jus

Pan Fried Fillet of Halibut

Stir Fried Prawns & Asian Greens, Baby Potatoes, Champagne Sauce

Pan Fried Supreme of Corn Fed Chicken

Confit Croquette, Pearl Onions, Long Stem Broccoli, Peas, Lemon & Thyme Cream



Glazed Tartlet of Seasonal Fruits

Apricot Essence



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

Fish & Chip Cones,
Chicken & Vegetable
Spring Rolls, Sandwiches,
Annascaul cocktail sausages,
Spicy Wedges, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Table Center Pieces
Block of guest rooms with a special rate
Complimentary Accommodation for the Wedding Couple in our Presidential Suites or new Deluxe Balcony Suites on your wedding night

RÍOGA

Full arrival drinks reception to include Champagne,
Chilled Beer Tap, a bespoke Dingle Cocktail & unlimited soft drinks.

Your guests will enjoy ‘A taste of the Wild Atlantic Way Seafood Bar’ on arrival -
Locally Smoked Salmon, Cromane Oysters, Dingle Bay Crabmeat & Bay Prawns,
with a selection of Dips, Lemon, Capers & Relish

WEDDING MENU

Trio of Lobster & Avocado, Mini Duck Roll,
Baked Goats Cheese Soufflé

Crab, Scallop & Prawn Bouillabaisse
Red Pepper Rouille, Garlic Croute

Dingle Mojito Sorbet
Raspberry & Mint Jelly

Roast Fillet of Beef Wellington
Foie Gras Mousse, Wild Mushrooms, Fondant Potato, Baby Vegetables, Port Reduction

Grilled Fillet of Turbot, Roulade of Black Sole
Long stem Broccoli, Café de Paris butter

Belgian Chocolate Tasting Plate

Selection of Farmhouse Cheese
Savoury Biscuits, Fresh Fruit, Date & Apple Chutney

Freshly Brewed Tea & Coffee

EVENING HOT FOOD SELECTION

Scampi & Chips, Tartare Sauce
Asian Style Chicken Pittas with Stir Fried Vegetables, Oyster Sauce
Honey Glazed Annascaul cocktail sausages
Baked Potato Wedges, Garlic & Chive Dip
Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Table Center Pieces
Block of guest rooms with a special rate
Complimentary Accommodation for the Wedding
Couple in our Presidential Suites or new
Deluxe Balcony Suites on your wedding night



- WINTER WONDERLAND - SPECIAL

Winter is a magical time here in Dingle.
As the evenings draw in, the warmth and elegance
of the surrounds will ensure you and your
guests enjoy a day to remember.

With each wedding package booked,
our Winter Wedding couples will also receive:

A choice of Mulled Wine or Warm Spiced Cider on arrival

Prosecco Toast to accompany your speeches,
for all of your guests

6 Complimentary Guest rooms
on the night of your wedding



This offer is available for wedding receptions booked
from November to March and excludes Bank Holidays,
Christmas week, Easter Holidays and the New Year.

**Offer Applies to new bookings only
and minimum numbers of 100 guests.





- CEREMONIES AT THE HOTEL -

Experience the magic of an outdoor wedding ceremony overlooking Dingle Bay. Our unique location and wedding day ceremony setting includes:

Elegant Chiavari chairs for your guests, arranged to face the stunning ocean view.

A Red Carpet Aisle leading to your celebrant.

A thoughtfully prepared contingency to ensure your celebration continues seamlessly, regardless of the weather.

Sound equipment so every word is perfectly heard by your guests.

A dedicated wedding day co ordinator to orchestrate every detail, ensuring a flawless experience.



- SLÁIDÍN -

A Space Like No Other

With its striking glass frontage and panoramic views across Dingle Bay, Sláidín offers a truly breath-taking backdrop for your arrival reception. Framing the stunning coastline in every season, this space creates a unique indoor-outdoor atmosphere – perfect for drinks receptions, even when Dingle’s weather is at its softest.



Intimate Wedding Celebrations

If you are planning a celebration for under 100 guests, our bespoke midweek package, available Monday to Thursday, is perfect for intimate weddings.

We will host your day in Sláidín – our private, glass-fronted space with stunning views of Dingle Bay, ideal for gatherings of under 60 guests. We work closely with each couple to create a bespoke, personal experience.

Pricing is tailored to your needs and differs from our standard packages. A two-night minimum stay applies for guests, ensuring your celebration is truly your own.





- ADDITIONAL INSPIRATION -

GOURMET WELCOME SELECTIONS

Hand Carved Honey Glazed Ham

Served with Freshly Baked Rolls,
Selection of Mustard & Relish

Skellig Canapé Selection

Tempura Prawn & Sweet Chilli
Goats Cheese & Sunblush Tomato
Smoked Chicken & Apple Tartlet
Locally Smoked Salmon & Chive Quiche

Gourmet Canapé Selection

Dingle Crab Salad, Raspberry Emulsion
Duckling & Sweet Shallot Tartlet
Katafi Prawns, Sweet & Sour
Mascarpone & Roast Pepper Croute

Elegant Welcome Experience

A selection of open savory and sweet treats

Locally Smoked Salmon, Crème Fraiche & Pickles
Coronation Chicken Roulade, Cucumber
Open local Crab & Citrus Fruit Salad
Egg, Cucumber & Cress

Sweet Platter of Tartlets to include:
Belgian Chocolate, Raspberry & White Chocolate,
Sicilian Lemon & Mixed Seasonal Berry

Savoury only option
Savoury & Sweet option

A Taste of the Wild Atlantic Way Seafood Bar

Locally Smoked Salmon, Cromane Oysters,
Dingle Bay Crabmeat & Bay Prawns,
with a selection of Dips, Lemon, Capers & Relish

Local Cheese Display

This choice includes a range of artisan local
cheese, served with savoury biscuits.

Your choice of Port can also be added for a wonderful
evening addition - priced on final selection.

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ARRIVAL DRINKS

We will advise you on the quantities to suit
your final numbers and timings of the day

Popular choices include:

Exclusive open bar upon arrival,
with the option to set a tailored spending limit.

Prosecco welcome reception on arrival

Chilled bottled beer with local beer choices

Gin and Tonic Bar featuring Dingle Gin
and a selection of garnishes

Cocktails can also be provided to your
guests including fresh Mojitos, Whiskey Sour,
Bellini, Dingle Fizz and Dingle Mule.
Priced from **€12.00 per person**

Oyster & Guinness Bar





- CELEBRATE IN STYLE -

As our Wedding Couple you will enjoy complimentary Bed & Breakfast in one of our Presidential Suites on the night of your wedding.

Our reservations team lead by Sheila O'Connor, will maintain a block booking of guest rooms at a special wedding rate, for weddings of more than 100 guests.

Here at the Dingle Skellig Hotel we hold 25 guest rooms at a special discounted rate for your family and friends.

To assist you with bookings we issue you a personalised wedding code which enables your guests to book one of these 25 discounted rooms. Rooms can be booked online at www.dingleskellig.com to avail of the special rate we extend to you.

We recommend that the wedding couple reserve rooms for their immediate family and wedding party well in advance. Please contact our reservations team directly to reserve these rooms. If you also require guest rooms on the night before the wedding or after, please let us know.



- WEDDING WINES & CHAMPAGNES -

Here at the Dingle Skellig Hotel we have an extensive list of wines and champagnes to choose from. Our list of wines, prosecco & champagne below include a 25% discount which is reflected in the pricing listed. If you wish to provide your own Wine or Prosecco to accompany your meal, a corkage charge per bottle applies. For your drinks reception you are welcome to provide Prosecco or Champagne for your guests on which corkage will also be charged. We can provide all other options to you such as private open bar, cocktails, gin bar or bottled beers which will be added to your final bill.



- WHITE WINES -

Comte de Treilliere Sauvignon Blanc, *France*
Saint Jacques Réserve Chardonnay, *France*
Terres Blanches Sancerre (Organic & Vegan), *France*
Domain Laroche Chablis St.Martin, *France*
Parini Pinot Grigio, *Italy*
Pazo Cilleiro Albariño, *Spain*
Te Pá Sauvignon Blanc, *New Zealand*

- RED WINES -

Saint Jacques Réserve Merlot, *France*
Sant oline Cabernet Sauvignon, *France*
Louis Max Fleurie, *France*
Château Lagrange Saint-Émilion, *France*
Zonin Valpolicella Superiore Ripasso, *Italy*
Club Privado Rioja, *Spain*
Masi Passo Doble Malbec/Corvina, (Organic) *Argentina*

- PROSECCO & CHAMPAGNE -

Mistinguett Cava Brut, *Spain*
Bortolotti Valdobbiadene Prosecco, *Italy*
Moët & Chandon Brut Impérial Vintage, *France*

- WEDDING SUPPLIERS -

We have an extensive list of recommended suppliers that we can provide to you to assist with organising your day. This includes links to their website and social media to offer you ease of planning.

Our listing includes photographers, videographers, bands, confectioners, celebrants, florists and hair stylists.

- BAR EXEMPTION -

Music accompanying your wedding celebration is to finish at 2.30am, and our bar will close at 3.00am

- YOUNGER GUESTS -

Children are always welcome at the Dingle Skellig Hotel.

Children's menus can be made available or half portions served if preferred.

Children are priced at €30.00 per child.

For those hotel residents with young children our Fungie Kids Club and Fungie Playroom are also available and babysitters may also be arranged.

It is important to remember that our family facilities are subject to availability and should be discussed with reservations at the time of booking.

- BESPOKE MENU OPTIONS -

APPETIZERS

- Pithivier of Annascaul Black Pudding & Apple, Baby Leaves
- Smoked Chicken Salad, Sun blush tomato, Pine nuts & Basil Oil
- Bouchée of Chicken & Field Mushrooms in a White Wine Cream
- Platter of Melon, Citrus Fruits & Strawberries, Natural Yoghurt & Raspberry Essence
- Goats Cheese Salad, Roast Pimento, Cashew Nuts, Crisp Leaves & Pumpkin Seeds

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SELECTION OF SOUPS AVAILABLE

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SELECTION OF SORBETS AVAILABLE

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MAIN COURSES

- Roast Fillet of Pork, Annascaul Black Pudding, Seed Mustard Mash, Cider & Honey Jus
- Glazed Fillet of Salmon, Ribbons of Vegetables, Shrimp & Vanilla Cream
- Grilled Fillet of Codling, Seafood Pie, Baby Spinach, Champagne Cream
- Trio of Grilled Monkfish, Sea Bass & Salmon, Ribbons of Vegetables, White Wine Cream
- Traditional Roast Crown of Turkey, Glazed Ham, Savoury Stuffing, Cranberry Compote & Roast Gravy
- Baked Fillets of Seabass, Pickled Shallots, Prawns & White Wine Sauce
- Roast Monkfish, Baby Spinach, Smoked Salmon Cream
- Grilled Turbot Fillet, Crabcake, Asian Greens, Lemon & Vanilla Cream
- Pan Fried Whole Black Sole on the Bone, Lemon Scented Beurre Blanc
- Grilled Stuffed Whole Lobster, Herb Crumb, Tarragon Cream



DESSERT CHOICES

- Individual Warm Apple Pie, Sauce Anglaise
- Tropical Fresh Fruit, Tuille Basket, Passion Fruit Sauce
- Warm Seasonal Fruit Crumble, Pumpkin Seed & Ginger Crust, Madagascar Vanilla Ice Cream
- Warm Sticky Toffee Pudding, Butterscotch Sauce, Madagascar Vanilla Ice Cream
- Dark Chocolate Mousse, Vanilla Ice Cream, Tuille Basket
- Mint & White Chocolate Cheesecake, Chocolate Crumb
- Belgian Chocolate Delice

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EVENING HOT FOOD SELECTION

- Duck Spring Rolls
- Vegetable Samosas
- Fish & Chip Cones
- Chicken Satay Skewers

(Supplements apply on some dishes)



- THE PENINSULA SPA -

Our Spa makes a perfect location for pre wedding preparations and is ideal for your group get together on the lead up to your wedding day or for the finishing touches on the big day itself.

Our team of experienced therapists are on hand to assist you with recommendations for pampering treatments, make up, nails and tanning. Our tailor made packages have been created with you in mind to take care of every little detail.

Your guests can also choose from our extensive list of treatments to enjoy before or after your celebration.

- PAYMENT TERMS & FINER DETAILS -

- In order to secure your wedding date, each couple must meet with a member of management before reservation can be accepted, a provisional booking may be made for you and held without obligation for 14 days.
- To confirm your booking, a non-refundable deposit of €2,000 is required to secure your wedding date. Our payment terms are 50% of your estimated wedding bill be paid in advance of your wedding day. This ensures a smoother checkout process and helps avoid delays. The remaining balance is due upon departure from the hotel, based on final charges incurred.
- There is no service charge applied. Gratuities are at your own discretion.
- All prices are quoted in Euro and are inclusive of current government VAT rate.
- Wedding deposits, prepayments and balance of payment are requested by bank transfer, bank draft or cash. If you wish to pay in excess of €5,000 by credit card in one transaction, a bank charge of 3% will apply.
- Menus and numbers should be submitted at least 2 weeks before the date of your wedding. Final numbers confirmed at this time will be the minimum numbers charged for on the day. The table plan should be submitted at least 72 hours in advance.
- We provide your guests with a drinks reception on a selection of our wedding packages. You are welcome to supply Prosecco or Champagne for your drinks reception on which a corkage charge will apply. All other drinks can be provided by the hotel and will be added to your final bill. The drinks reception will be allocated a limited time frame and outside of this guests are welcome to purchase drinks at our bar.
- Please note that all menus must consist of 5 courses or more inclusive of tea or coffee.
- Please note that these prices apply to 2027 weddings.
- Please consult with us to discuss pricing for 2028 and subsequent years.
- Menu prices are quoted at the current prices and may be subject to change.
- Published prices may also change subject to availability and seasonability and some items i.e. Winter Lamb, Fresh Seafood.
- The services, terms and conditions on this brochure apply to a minimum number of 100 guests.
- Please note that your wedding meal will be created by our head chef and team who will be on hand to exclusively cater for you and your guests on the day. We do not offer Tasting Menus in advance of your wedding.
- We are happy to discuss bespoke packages and pricing with you for intimate weddings and ceremonies.
- Notification of cancellation or change of date must be done in writing.
- No food item can be brought into the premises, with the exception of the wedding cake.
- The use of Glitter, Confetti, Rice or other such items is strictly forbidden both on hotel premises and grounds.
- Due to our coastal location, fireworks are not permitted.
- All items such as Wedding Cake, Favours or Wine (where corkage applies) must be collected from the hotel on the morning after the Wedding Reception. The Hotel cannot accept responsibility for any of those items after this time.

