



DINGLE SKELLIG

HOTEL



PENINSULA SPA

2024/2025

*“We had the most amazing weekend,
our guests were completely overwhelmed.”*



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 Crèche.





“The most beautiful place on earth”

Cited by National Geographic and a world famous location, Dingle town 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.

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.





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.

Overnight stay in one of our Presidential suites or one of our deluxe balcony suites for the wedding couple with breakfast the following morning.

Block of rooms at a discounted rate for wedding guests.

Online planning assistance including Zoom calls, Skype, top things to do, breathtaking photography locations and detailed information on suppliers and celebrants.



“It was simply fantastic, beautiful views, champagne, stunning food... just the complete package.”


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 | Home Made Cookies

WEDDING MENU

Dingle Bay Fishcake
Citrus Salad, Ribbons of Pickled Cucumber, Balsamic Syrup

Potato, Leek & Spring Onion Soup
Selection of Freshly Baked Breads

Panfried Supreme of Chicken
Apricot & Thyme Stuffing, Wild Mushroom Cream

OR

Glazed Fillet of Salmon
Ribbons of Vegetables, Shrimp & Vanilla Cream

Meringue Nest
Raspberry Essence & Seasonal Fruits

Freshly Brewed Tea & Coffee

EVENING HOT FOOD SELECTION

Including a variety of freshly cut sandwiches, Ashes cocktail sausages, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Candelabras & Elegant Table Centre Pieces
Block of guest rooms with a special rate
Complimentary overnight stay in a choice of our Presidential Suites
or New Sea View Balcony Suites on your wedding night

GRÁ

This package includes a glass of Prosecco for each guest on arrival,
Tea | Coffee | Orange Juice | Still & Sparkling Water | Home Made Cookies

WEDDING MENU

Warm Spicy Chicken Salad
Glazed Pear, Chorizo & 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
*Spinach & Sundried Tomato Mousse,
Tomato & Basil Sauce*

Grilled Fillet of Hake
*Spicy Crusted Potato, Chorizo,
Garden Peas & Lemon Cream*

Classic Lemon Tart
Creme Chantilly

Freshly Brewed Tea & Coffee

EVENING HOT FOOD SELECTION

Including a variety of freshly cut sandwiches, Ashes cocktail sausages, spicy potato wedges, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Candelabras & Elegant Table Centre Pieces
Block of guest rooms with a special rate
Complimentary overnight stay in a choice of our Presidential Suites
or New Sea View Balcony Suites on your wedding night

CROÍ

This package includes a Prosecco cocktail on arrival for all of your guests, and
Tea | Coffee | Orange Juice | Still & Sparkling Water | Home Made Cookies

WEDDING MENU

Skellig Surf & Turf Tasting Plate

*Tian of Crabmeat, Beggars Purse of Annascaul Black Pudding,
Apple Pureé, Smoked Chicken & Sundried Tomato Salad*



Vine Tomato & Roast Red Pepper Soup OR Champagne Sorbet with Lemon Jelly

You choose one of the above for your menu



Pan Fried Supreme of Chicken

*Apricot & Thyme Stuffing, Wild
Mushroom Cream*

Pan Fried Prime Irish Fillet of Beef

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

Trio of Salmon, Turbot & Seabass

*Wilted Baby Spinach, Champagne
Sauce*



Mini Apple & Cinnamon Pie, White & Milk Chocolate Souffle

Strawberry Ice Cream



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

Including a variety of freshly cut sandwiches, duck spring rolls, vegetable samosas,
Ashes cocktail sausages, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Candelabras & Elegant Table Centre Pieces

Block of guest rooms with a special rate

Complimentary overnight stay in a choice of our Presidential Suites
or New Sea View Balcony Suites on your wedding night

BLAS

This package includes a Dingle distillery cocktail and dressed mini scones on arrival for all of your guests:
Tea | Coffee | Orange Juice | Still & Sparkling Water | Home Made Cookies

WEDDING MENU

Flavours of Dingle Bay Tasting Plate

*Tian of Crabmeat with Pink Grapefruit, Mini
Prawn Cocktail, Seared Scallop, Pea Pureé*

Warm Spicy Chicken Salad

Glazed Pear, Chorizo & Roast Pimento



Dingle Bay Seafood Chowder OR Your Soup of Choice

You choose one of the above for your menu



OR

Dingle Gin & Pink Grapefruit Sorbet



Grilled Turbot Fillet

*Crabcake, Asian Greens,
Lemon & Vanilla Cream*

Roast Tender Rack of West Kerry Lamb

*Cooked Rosé, Shepherd's Pie,
Maderia Sauce*

Confit Leg of Duck

*Pan Fried Breast, Asian Greens,
Orange & Roast Plum Glaze*



Dessert Tasting Plate to include

Glazed Crème Brûlée, Dark Chocolate Mousse & Vanilla Ice Cream in a sweet wafer basket



Freshly Brewed Tea & Coffee



EVENING HOT FOOD SELECTION

Including a variety of freshly cut sandwiches, fish & chip cones, mini beef burger sliders
& chicken satay skewer, Tea & Coffee

FINISHING TOUCHES

Chavari Chairs, Candelabras & Elegant Table Centre Pieces

Block of guest rooms with a special rate

Complimentary overnight stay in a choice of our Presidential Suites

RÍOGA

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

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 AND our Chefs Gourmet Canapé Selection.

Local Musicians to play during your arrival reception

Wine for you and your guests during your meal.

Champagne Toast to accompany your speeches.

A one hour Spa treatment for the wedding couple.

WEDDING MENU

Grilled Half Lobster

Baby Leaves, Citrus Fruits, Pickled Cucumber

Ribbons, Tarragon & Lemon Dressing

Duckling Tasting Plate

Confit Leg with Roast Plums, Duck Liver Mousse,

Warm Smoked Duck Salad



Scallop, Prawn, Saffron & Tomato Broth

OR

Dingle Gin & Elderflower Tonic Sorbet, Lemon Jelly



Fillet of Beef Wellington

Cooked Rosé, Wild Mushroom & Foie Gras

Mousse, Pont Neuf Potato, Asparagus,

Parma Ham & Port Reduction

Grilled Fillet of Turbot

Roulade of Black Sole & Prawn,

Seafood Brûlée, Buttered Stem

Broccoli, Champagne Cream

Pan Fried Fillet of Corn Fed Chicken

Stuffed Quail, Fricassee of Pearl

Onions, Peas & Potato in Lemon

& Tarragon Cream Sauce



Belgian Chocolate Opera Gâteau

Chocolate Crumb, Shavings & White

Chocolate Sauce

Glazed Tartlet

of Seasonal Fruits

Apple Sorbet, Apricot Essence



Freshly Brewed Tea and Coffee



EVENING HOT FOOD SELECTION

To include:

An array of local Artisan Cheese & our Chefs Tapas Bar including a selection of Hot & Cold options, Cured & smoked meats, savoury biscuits, breads and dips.

FINISHING TOUCHES

Chavari Chairs, Candelabras & Elegant Table Centre Pieces

Block of guest rooms with a special rate

Complimentary overnight stay in a choice of our Presidential Suites

or New Sea View 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.*



“Words cannot even begin to express how magical you made our wedding day.”

“If it’s uniqueness you’re looking for, then
the Dingle Skellig is the hotel for you.”



CEREMONIES AT THE HOTEL

Here at the hotel we can host your ceremony for up to 150 guests, depending on the ceremony location.

You will enjoy:

Your ceremony in our open air circular garden overlooking Dingle Bay

Chavari Chairs

Red Carpet Aisle

Rain back up plan

Wedding Day co ordinator

Run through prior to your day

PA System



SLÁIDÍN

We are delighted to have unveiled our newest space here at the Hotel in 2022. Overlooking Dingle Bay, this space showcases the breathtaking outdoor setting. Ideal for ceremonies under 150 guests, and for drinks receptions of under 120 guests.

The room is a seasonal space and use can only be guaranteed for use during milder and drier days.



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.



Classic Guest Room



Mount Eagle Suite

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.

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.



ADDITIONAL INSPIRATION

ARRIVAL DRINKS

Upgrade your arrival drinks reception to include any of the following:

Mojito

Havana Club, Soda Water, Fresh Lime, Mint, Sugar Syrup

Whiskey Sour

Irish Whiskey, Lemon Juice, Lemon Cordial, Egg White

Bellini

Prosecco, Peach Purée

Dingle Fizz

Dingle Gin, Sweet & Sour, Topped with Sparkling Water

Dingle Mule

Dingle Vodka, Lime Juice, Ginger Beer, Mint

ARRIVAL BITES & CANAPÉ OPTIONS

Hand Carved Honey Glazed Ham

*Served with Freshly Baked Rolls,
Mustard, Relish & Pickles.*

Skellig Canapé Selection

*Smoked Salmon & Chive Filo Crowns, Tempura of Prawn,
Coriander & Chilli Dressing, Boille Goats Cheese, Avocado
& Roast Pimento, Smoked Chicken & Apple Tartlets*

Chefs Gourmet Canapé Selection

*Katafi Tiger Prawns, Sweet Chilli & Coriander
Boucheé of Spicy Beef, Red Pimento, Teriyaki Sauce,
Tempura of Crispy Vegetables, Honey & Sesame Dip,
Baked Dingle Goats Cheese, Apple, Raisin & Walnut Crumb
€16.00 per person*

OYSTER & GUINNESS BAR

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

CHILLED BEER TAP

BOTTLED BEER

Served in Ice Buckets

*Choose from one of our many local beers, craft beers or an international favourite.
Price varies according to choice.*

GIN BAR

*Treat your guests to the world famous Dingle Gin Experience.
Served with tonics & a selection of garnishes.
Price varies according to choice.*

WHISKEY TASTING TABLE

*A selection of Whiskeys served to your guests.
Price depends on final choice.*

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*

DINGLE CHEESE SHOP CHEESE DISPLAY

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

À LA CARTE OPTIONS

APPETIZERS

Pithivier of Annascaul Black Pudding & Apple, *Baby Leaves*

Smoked Chicken and Pancetta Salad, *Sun blush Tomato, Pinenuts & Basil Oil*

Bouchée of Chicken & Field Mushrooms *in a White Wine Cream*

Warm Tartlet of Ardsallagh Goats Cheese, *Roast Plums, Crisp Salad Leaves, Roast Pepper Salsa*

Platter of Melon, Citrus Fruits & Strawberries, *Natural Yoghurt & Raspberry Essence*



SELECTION OF SOUPS AVAILABLE



SELECTION OF SORBETS AVAILABLE



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



EVENING HOT FOOD SELECTION

Duck Spring Rolls

Vegetable Samosas

Fish & Chip Cones

Mini Beef Burger Sliders

Chicken Satay Skewers

(Supplements apply on some dishes)

WEDDING WINES & CHAMPAGNES

Here at the Dingle Skellig Hotel we have an extensive list of wines and champagnes to choose from. When choosing from the list below we offer you a 25% discount per bottle on your choice. If you wish to provide your own wines 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 chilled beer tap, 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*

Santoline *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

Mistinguet Cava Brut, *Spain*

Bortolotti Valdobbiadene Prosecco, *Italy*

Moët & Chandon Brut Impérial Vintage, *France*

PRE & DAY AFTER

We will work with you to plan your complete wedding weekend with options such as BBQ's on our terrace to buffet choices for both your rehearsal dinner and day after celebrations.

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

We will discuss with you in advance our bar service and exemption options in the Skellig Suite on the night of your wedding.

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 per child.

For those hotel residents with young children our Skellig Crèche and Fungi Kids Club are both 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.

TERMS & CONDITIONS

- The wedding 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. Your written confirmation together with a deposit of €1,500 will be required to secure your booking. This deposit is non-refundable in the event of cancellation.
- Notification of cancellation or change of date must be done in writing.
- All prices are quoted in Euro and are inclusive of current government VAT rate and service charge.
- 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.
- Wedding deposits, prepayments, and balance of payment are requested by Bank Transfer, bank draft or cash only. Credit Cards and Cheques are not accepted..
- Please note that these prices apply to 2024 & 2025 weddings.
- Please consult with us to discuss pricing for 2026 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.
- 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 location, fireworks must be approved with management at booking stage and all necessary permits must be obtained.
- Safety Deposit Boxes are provided with access only given to a person designated by the Wedding Couple.
- 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.

NOTES

This brochure is made from recycled paper which ensures we support our goal of leading with sustainable practices.



DINGLE SKELLIG

HOTEL

★★★★

PENINSULA SPA

Dingle, Co. Kerry

Tel: +353 (0)66 915 0200

E: weddings@dingleskellig.com

www.dingleskellig.com