







Effortless elegance

Welcome to the five star Radisson Blu St. Helen's, where we offer you peace of mind when planning your perfect wedding.

Set in luxurious surroundings and expansive grounds, the stately mansion offers effortless elegance with a warm and welcoming atmosphere.

From perfect pictures and amazing food to exclusive touches and an unrivalled location, our dedicated wedding co-ordinator will work with

you every step of the way to make your wedding day dreams come true.

Veiled in natural day light with floor to ceiling windows and a decor that is the perfect fusion of times past and modern touches, the Radisson Blu St Helen's is a beautiful setting for you and your guests to celebrate your special day.











Le Panto Suite

With stunning views over manicured lawns, the Le Panto Suite is romantic and luxurious, catering for up to 120 guests. This elaborate room is beautifully designed with delicate finishing touches and the private terrace, which completes the perfect fusion of old and new, is ideal for your drinks and canapés reception.













The Seamount Suite

An elegant venue for any celebration, the Seamount Suite caters for up to 60 guests and boasts spectacular views from the private balcony over Dublin Bay and Howth Head. For the more intimate wedding celebration, the Lord Gough Suite and Sir John Nutting Suites are ideal to share those special moments with your closest friends and family.











The Pembroke Suite

Elegant and sophisticated, the Pembroke Suite is perfect for those looking to celebrate their nuptials with a large gathering of family and friends as it caters for up for 240 guests.

This reception room enjoys beautiful natural day light and as night falls, dance the night away to a live band and enjoy private bar facilities.











Memories that last a lifetime

Capturing those special moments on camera is something that will become hugely important to you and your family in years to come.

The luxurious surroundings of the Radisson Blu St. Helen's offer the perfect backdrop to those special memories that will last a lifetime.

Outside the four acres of formal gardens are maintained to the highest

standards and with tranquil vistas over the Wicklow Mountains and Dublin Bay, they are simply picture perfect.

The attention to detail throughout the hotel offers a variety of settings for your wedding photography and our dedicated team will work with you during your fun and unique wedding day photo shoot!









Sumptuous delights

Indulge your taste buds on your special day and create a spectacular meal with our Executive Chef and his talented team of professionals. Using the very best in local produce, each meal is created with the upmost care and attention to detail.

Our Executive Chef has worked in some of the world's leading hotels and brings his own unique creativity to every culinary occasion.

From your wedding banquet to your first champagne breakfast as newlyweds, we guarantee you sumptuous delights at every meal.











Civil Ceremonies & Blessings

The Radisson Blu St Helen's has a number of elegant and unique settings for civil ceremonies and garden blessings.

Celebrate your commitment to each other in one of our stylish reception rooms which are the perfect setting for an intimate civil ceremony or with the Wicklow Mountains at your back and a stunning vista over Dublin Bay, exchange your vows in a setting that is simply breath taking.

Our team of professionals are on hand to work with you at all stages to make your dreams come true.











More than just your wedding day

Reep the Party going 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.

Take the extra time to spend with family and friends and recapture those memorable Wedding Day stories! This will be a nice, casual but glamorous end to the wedding celebrations and will be appreciated by all who attend.

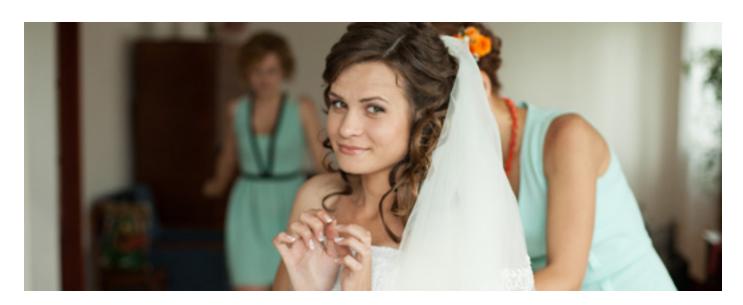
Happy anniversary! We don't want you to forget how special your wedding day was, so on your first anniversary it would be our pleasure to welcome you back for a romantic overnight stay including breakfast and a candlelit dinner at Talavera Restaurant, where you can look back with fond memories and look forward to many more wonderful years together.











An oasis of tranquillity

Our elegant bridal suite offers an oasis of tranquillity after all the excitement and is the perfect place to end the day and begin your new life as a married couple.

Your honeymoon begins here as you wake up to a delicious champagne breakfast in bed overlooking the rolling hills of the Wicklow Mountains.

Your guests can also revive themselves in one of our deluxe guest rooms, which will be made available to them at a special overnight rate.











Our Gift to You

Today, this beautiful mansion presents you with the wedding venue of your dreams.

From intimate to extravagant, our dedicated team offer a comprehensive wedding service, ensuring your wedding day will be unforgettable and uniquely yours.

Our Wedding Consultant is available to offer advice and assist you with planning every detail of your wedding day, from reserving your date to coordinating all the finer details.

Visit us and see what we can offer you for your wedding day, we will welcome you to the five star St Helens Hotel and discuss options available to you both.











Ot Helen's Hotel





Webley Package

*€72.00 per person. **€65.00 per person. Minimum numbers of 50 adults apply

- 4 course dinner with the option to choose two main courses.
 Vegetarian menus and all dietary requirements catered for
 - Half bottle of House Wine per person served during meal
 - · Glass of seasonal punch for all of your guests on arrival
 - · Champagne on arrival for the Bride and Groom
 - Tea/ Coffee and homemade cookies on arrival
 - · Evening finger food and freshly brewed tea and coffee
 - Red carpet at hotel entrance
 - Private ballroom suite with microphone for speeches
- Personalised stationary including menus, placecards and table plan
 - Floral decorations or Candelabras for all dining tables
 - Use of cake stand and cake knife
 - · Chair covers and sashes
- Use of our manicured gardens, providing the perfect backdrop for all your photographs
 - 2 Complimentary guest rooms for parents/family of bridal couple
 - Complimentary Bride and Groom accommodation & champagne breakfast in bed in one of our luxury balcony suites
 - Complimentary menu tasting for Bride & Groom prior to Wedding day
 - Consultancy and planning service with a dedicated Wedding Coordinator
 - Complimentary 1 night stay for 2 in our hotel with dinner in talavera restaurant to celebrate your 1st Wedding anniversary
 - Complimentary onsite parking for all your guests.

*Peak May - September & December, Fridays & Saturdays & New Years Eve **Off Peak January - April, October & November 7 days a week May - September & December Sunday to Thursday



Continuum Package

*€85.00 per person. **€75.00 per person. Minimum numbers of 50 adults apply

- 4 course dinner with the option to choose two main courses.
 Vegetarian menus and all dietary requirements catered for
 - · Half bottle of house wine per person served during meal
- · Sparkling wine reception and canapés for your guests on arrival
 - \bullet Champagne on arrival for the Bride and Groom
 - Tea/ Coffee and homemade cookies on arrival
 - · Sparkling wine for toast
 - · Evening buffet and freshly brewed tea and coffee
 - Red carpet at hotel entrance
 - Private ballroom suite with microphone for speeches
- · Personalised stationary including menus, placecards and table plan
 - Floral decorations or candelabras for all dining tables
 - · Use of cake stand and cake knife
 - · Chair covers and sashes
- Use of our manicured gardens, providing the perfect backdrop for all your photographs
 - 2 Complimentary guest rooms for parents/family of bridal couple
 - Complimentary Bride and Groom accommodation & champagne breakfast in bed in one of our luxury balcony suites
 - Complimentary menu tasting for Bride & Groom prior to Wedding day
 - · Consultancy and planning with a dedicated Wedding Coordinator
 - Complimentary 1 night stay for 2 in our hotel with dinner in talavera restaurant to celebrate your 1st Wedding anniversary
 - \bullet Complimentary onsite parking for all your guests

*Peak May – September & December, Fridays & Saturdays & New Years Eve **Off Peak January – April, October & November 7 days a week May – September & December, Sunday to Thursday



Webley & Continuum Package Inclusive Menus

Choose 1 Starter, 2 Main Courses & 1 Dessert from:

STARTER

Classic Caesar Salad with Parmesan Shavings, Garlic Croutons & Smoked Chicken
Slice of Oak Smoked Salmon with Guinness Bread & Salad Salsa
Chicken & Mushroom Filo Tartlet with Dressed Leaves & Herb Oil
Breaded Camembert with a Cranberry & Orange Compote
Plum Tomato & Basil Tartlet topped with Caramelised Red Onion
Tian of Smoked Chicken & Mango with Mixed Leaves & Tarragon Vinaigrette
Ballotine of Chicken Filled with Sun-Blushed Tomato Mousse & Cream Reduction
Salmon & Prawn Roulade with Citrus & Herb Crème Fraiche
Smoked Trout & Horseradish Fishcake with Vegetable Ribbons
Tomato & Mozzarella Puff Pastry Mille Feuille with Balsamic Reduction
Ardsallagh Goat's Cheese & Beetroot Timbale with Herb Crostini & Beetroot Glaze
One of our delicious Soups from the Soup Menu

MAIN COURSE

Roast Striploin of Beef with Roasted Potato, Red Wine Jus & Caramelised Shallots
Seared Chicken wrapped in Bacon with Gratin Potato & Green Peppercorn Veloute
Pan-Fried Guinea Fowl with Garlic Barley Risotto & Wild Mushroom Jus
Pan-Fried Fillet of Beef with Creamed Potatoes, Wild Mushroom, Onion & Red Wine Jus (€5 supplement)
Herb Crusted Salmon with Spring Onion, Crushed Potato & Lemon Dill Butter Sauce
Fillet of Hake with Braised Fennel, White Wine & Chive Sauce
Pan Fried Rump of Lamb with Garlic Potatoes, Spinach, Ratatouille & Garlic Reduction (€3 Supplement)
Supreme of Chicken with a Pesto Mousseline, Gratin Potato & Shallot Cream Sauce
Pan Fried Fillet of Seabass with Sweet Potato Puree& Saffron Veloute
Seared Sea Trout with Asparagus, Parisian Potato & Sorrel Sauce
Roast Fillet of Cod with Bacon Mash, Spinach, Clam & Shallot Sauce (€3 Supplement)
Braised Beef with Horseradish Croute, Creamed Potato & Red Wine Jus



DESSERT

Deluxe Meringue with Fresh Cream & Fruits of the Season
Strawberry Cheesecake with Blackberry Coulis
Spicy Pear, Toffee & Pecan Pudding with Caramel Sauce
Apple & Berry Crumble with Vanilla Ice Cream
Chocolate Brownie with Honeycomb Ice Cream
Trio of Mini Desserts with Chocolate Sauce
Duo of Chocolate & Vanilla Ice Cream
Bailey's Cheesecake with Coffee Anglaise
Raspberry Crème Brulee with Shortbread Biscuits
Sticky Toffee Pudding with Caramel Sauce & Vanilla Ice Cream
Banoffi Pie with Chocolate Sauce
Raspberry & White Chocolate Tartlet

OPTIONAL 5TH COURSE

Additional Soup or Sorbet course can be added for €5 supplement per person

SOUP MENU

Cream of Vegetable Soup
Leek & Potato Soup with Chive Garnish
Cream of Carrot & Coriander Soup
Forest Mushroom Soup with Fresh Thyme
Cream of Cauliflower Soup with Chilli Beignets
Roasted Tomato & Pepper Soup with Basil Oil
Broccoli Soup with a Blue Cheese Croute

SORBET

Lemon – The most traditional of all sorbets, made with only real lemons

Lime – A truly wonderful summer refresher, especially when using limes straight from Key West

Raspberry – Smooth, sweet and tangy, one of our most popular sorbets tastes just as it should

Mixed Berry – The combination of blueberries, raspberries, strawberries, makes for a delightful sorbet for any season,

but best during summer time

Tamarind - Very carribean - sweet and tart flavour that grows on you

Orange - We use only real orange juice, need we say more!

Pineapple - There is nothing better than a piece of ripe sweet pineapple, all by itself or as a sorbet flavor

Coconut - We are very proud of our coconut sorbet - fantastic with pineapple and other fruit flavors

Strawberry - We use only the ripest of strawberries, and plenty of them, which is very evident in the finished product

Pink Grapefruit - Sorbet from real pink grapefruit juice. One bite of this sorbet will bring you back for more, we are quite sure



CHILDREN'S MENU

Starter

Sweet Melon, Kiwi & Strawberry with Mango Sauce Homemade Soup of the Day

Main Course (please choose 1 option)
Mini Stonebaked Pizza
Penne Pasta with Tomato Sauce or Bolognaise Sauce & Parmesan
Deep Fried Chicken Goujons with Potato Wedges & Garden Peas
Hamburger on Sesame Bun with French Fries
Bangers & Mash served with Garden Peas & Gravy
Mixed Seasonal Salad Leaves with Cherry Tomatoes, Cucumber,
Carrot Balons, Cheddar Cubes & Diced Ham

Dessert

Selection of Ice Cream

Children: €22.00 per child or half portions available from the main menu selected for half price



Arrive with Elegance

Wine Reception - €14.00 per person

Red or White House Wine (Two Glasses)
Vegetable Sticks with Dips, Crisps & Salted Peanuts

Summer Reception - €16.00 per person

Pimm's on Arrival (Two Glasses) Vegetable Sticks with Dips, Chips & Salted Peanuts

Winter Reception - €18.00 per person

Mulled Wine (Two Glasses), Wild Mushroom and Parmesan Palmiers

Elegant Reception - €20.00 per person

Sparkling Wine (Two Glasses), Three Pieces of Cold Canapés. (Smoked Salmon Blinis with Sour Cream & Beetroot, Goats Cheese with Sun-Blushed Tomato, Smoked Duck Breast with Balsamic Glaze)

Classic Reception - €27.00 per person

Bucks Fizz or Kir Royal (Two Glasses)
Two Hot Canapés & Three Cold Canapés
(Peking Duck Spring Rolls with Hoi Sin Sauce, Stuffed Breaded Olives, Smoked Salmon on Guinness Bread,
Chicken Liver Parfait with Red Onion Roulade, Quail Egg & Cashel Blue Brochettes)

CANAPÉS INCLUSIVE FOR CONTINUUM PACKAGE

Please choose selection of 3 canapés:

Baby Jacket Potatoes with Crème Fraiche & Smoked Salmon
Mini Chicken & Mushroom Vol-au-Vents
Vegetable Spring Rolls with Tomato Jam
Crostinis with Cherry Tomato & Mozzarella
Marie Rose & Prawn Bites
Red Pepper Mousse topped with Poppy Seeds
Spiced Chicken wrapped in Mini Flour Tortillas
Falafels with Yoghurt & Mint Dip



Canapés Menu

Please choose selection of hot or cold canapés: 3 canapés (\in 8 per person), 4 canapés (\in 9 per person) or 5 canapés (\in 10 per person)

HOT CANAPÉS

Baby Jacket Potatoes with Crème Fraiche & Smoked Salmon
Plum Chutney & Ballybrie Tartlets
Mini Chicken & Mushroom Vol-au-Vents
Vegetable Spring Rolls with Tomato Jam
Mini Cottage Pie
Crispy Black Pudding & Apple Wontons
Bruschettas of Sage Pie
Bruschetta of Scallops & Chorizo
Crostinis with Cherry Tomato & Mozzarella
Peking Duck Spring Rolls with Hoi Sin Sauce
Wild Mushroom Risotto Balls
Tempura Fried Prawns
Grilled Chicken Skewers with Chilli & Coriander

COLD CANAPÉS

Irish Smoked Salmon with Crème Fraiche & Caviar
Foie Gras Terrine on Toasted Brioche
Marie Rose & Prawn Bites
Seared Prawns with Mango Salsa
Smoked Salmon Mousse with Cucumber
Red Pepper Mousse topped with Poppy Seeds
Spiced Chicken wrapped in Mini Flour Tortillas
Creamy Avocado with Tomato Salsa
Carpaccio of Beef with Fresh Horseradish Crème Fraiche
Parma Ham with Rocket & Sun-Blushed Tomatoes
Falafels with Yoghurt & Mint Dip



EVENING RECEPTIONS

Evening Finger Food inclusive for Webley Package (or €10 per person)
Selection of Chefs Luxurious Sandwiches
Cocktail Sausages with Selection of Dips
Freshly Brewed Tea & Coffee

Evening Buffet inclusive for Continuum Package (or €15 per person)
Freshly brewed Tea and Coffee & please select any 3 items from the Menu below

Selection of Savoury Crêpes
Mini Fish 'n' Chip Cones
Plain or Garlic Chicken Goujons
Selection of Mini Wraps
Selection of Chefs Luxurious Sandwiches
Cocktail Sausages with Selection of Dips
Chicken Kebabs & Vegetable Kebabs
Selection of Homemade Quiches

Selection of Spring Rolls Chicken Satay Spicy Chicken Lollipops Warm Tomato & Ardsallgh Goats Cheese Foccacia Goujons of Salmon Homemade Sausage Rolls Plum Tomato Croustades with Olives BBQ Ribs

Bar service until 11.30pm Sunday – Thursday and until 12.30am Friday and Saturday
Late Bar extension available at a charge of €350.00

SOMETHING NEW...

ldeas for your arrival reception, making your Nedding even more exciting

Pick & Mix - Candy Buffet stocked with Sweets & Treats for your Guests (€200 based on 50 guests)

Ferrero Rocher Tree - Add that something special to your Arrival Drinks Reception (€200 based on 50 guests)

Strawberry Tree - Strawberry Trees are perfect to compliment a Champagne Reception on the Lawns

(€200 based on 50 guests)

Traditional Afternoon Tea Assortment - Finger Sandwiches, Freshly Baked Scones & some Sweet Treats (€400 based on 50 quests)

Ice Cream Cart – Ideal for your Summer Reception (€500 based on 100 guests)

Nespresso Barista Bar – Treat your Guests to a Selection of Delicious Coffees (€2 per Guest)

SOMETHING TO SHARE.....

Irish Cheese Platter (€50 per 10 Guests)

Seafood Platter (€50 per 10 Guests)

Irish Charcuterie (€40 per 10 Guests)

Selection of Fruit & Chocolate Mousse Cheesecakes (€45 per 10 Guests)



SELECTION OF WINES INCLUDED IN WEBLEY AND CONTINUUM PACKAGE

(Please choose 1 red and 1 white wine which will be served at your Wedding Meal)

CHILE

Emiliana Sauvignon Blanc, Central Valley - €28.50

Bright greenish-yellow; fresh aromas of citrus fruits with herbal and mineral notes.

Brisk, lively acidity heightens the pleasingly soft citrus finish.

Emiliana Cabernet Sauvignon, Central Valley - €28.50

Lots of typical Chilean Cabernet varietal character, strawberry and blackcurrants on nose with leafy, red pepper undertones; quite soft and fruity but with some depth and structure; lightly dry tannins complete the finish.

AUSTRALIA

Twin Rivers, Chardonnay, South Australia - €28.50

This refreshing dry white wine has a lively floral aroma and lovely apple and ripe pear flavours. Subtle oak adds complexity giving a rich finish.

Twin Rivers, Shiraz, South Australia - €28.50

A benchmark style from Australia, this wine shows distinctive redcurrant and peppery spice flavours with ripe tannins and a seductive softness.

ITALY

Trulli Pinot Grigio, Toscana IGT - €28.50

This smooth Pinot Grigio shows expressive fruit flavours and typical spicy aromas. Dry and fresh on the palate, with a juicy finish.

Trulli Sangiovese, Toscana IGT - €28.50

Made to a modern style, this lovely, velvety soft wine is full bodied, rich and spicy in aroma and flavour with a lingering, smooth and fruity finish.

Choose from our extended wine list below, Supplements apply for packages

FRANCE

Pierre & Remy Gauthier Chardonnay, Languedoc - €31.50

Lovely fresh Chardonnay full of fruit, peach, apricot, grapefruit and flowers. It has a crisp dry finish and is ideal with fish or poultry in cream sauce.

Pierre & Remy Gauthier Merlot, Languedoc - €31.50

Deep garnet in colour, this is a silky generous wine with powerful notes of blackberries and forest strawberries with a rich soft mouthfeel. Enjoy with roasted or grilled meats, poultry and cheeses.



SPAIN

Castillo San Simón Chardonnay, DO Mancha - €31.50

Lovely tropical notes of ripe mango, grapefruit and pineapple. Fruity palate with subtle, sweet and refreshing finish.

Castillo San Simón Tempranillo, DO Mancha - €31.50

Intense aromas of raspberry, cherry and hints of liquorice. Full bodied, tasty, fruity flavours with round tannins.

Paula Sauvignon Blanc, Mendoza - €31.50

Attractive fresh aromas of green fruits, citrus and nectarines. Crisp and lively on the palate with a fresh and juicy aftertaste.

ARGENTINA

Paula Malbec, Mendoza - €31.50

Lovely supple smooth red wine. Sweet red fruit with plum fruit flavours and hints of chocolate- smooth and rich on the finish.

SOUTH AFRICA

Swallow's Tale Sauvignon Blanc/Chenin, Western Cape - €34.00

50% Sauvignon Blanc, 50% Chenin. Simple yet elegant green pepper and apple add subtle Sauvignon tones to the more tropical Chenin Blanc

Swallow's Tale Shiraz/Cabernet Sauvignon, Western Cape - €34.00

Shiraz 50%/Cabernet Sauvignon 50%. Rich and ripe bramble fruits offer an appealing rounded palate. Ripe tannins and sustaining acid give some structure to the wine.

NEW ZEALAND

Stoneleigh Sauvignon Blanc, Marlborough - €36.00

This vibrant and lively Stoneleigh Marlborough Sauvignon Blanc is light straw in colour with subtle Green highlights.

Stoneleigh Pinot Noir, Marlborough - €36.00

This wine has a deep, ruby red hue and a fragrant bouquet of strawberry, blackberry and dark cherry overlaid with integrated oak spice. The palate shows ripe, dark berry fruit and cherry flavours with lingering fruit sweetness.

CHAMPAGNE & SPARKLING WINES

Platino Sparkling Brut - Spain - €30.00

Light, elegant, easy to drink sparkling wine that appeals to all palates.

Maschio del Cavalieri Prosecco, Frizzante, Veneto, Italy- €37.00

Youthful and fresh Italian Prosecco with delicate fragrance of white stone fruits and flavours of pear and apricots. Crisp palate, easy and attractive.

CHAMPAGNE

Laurent Perrier Brut NV Champagne - €90.00

Well defined and subtly rounded with expressive flavours. This is a finely balanced champagne displaying great length on the finish.

The colour is a pale golden hue, with fine and persistent bubbles.

Corkage is permitted and charged at a rate of 12.00 per bottle of wine and 18.00 per bottle of sparkling wine or champagne.



Civil Ceremony or Wedding Blessing

The Radisson Blu St. Helen's Hotel can cater for your Civil Ceremony or Wedding Blessing. 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

Orchid Package

- Catering for up to 40 guests
 - Room Hire €300.00
 - Including Red carpet & floral arrangement for the registrar's table

Rose Package

- Catering for up to 70 guests
 - Room Hire €500.00
 - Including Red carpet & floral arrangement for the registrar's table

Lilly Package

- Catering for up to 70-200 guests
 - Room Hire €700.00
 - Including Red carpet & floral arrangement for the registrar's table

To arrange your Civil Ceremony, you should approach the Registrar of Civil Marriages for the district in which you intend to marry to have it approved. There is no requirement to live in the district where you want to get married. There is a requirement to give 3 months notification to a Registrar Minimum numbers of 30 people apply and Civil Ceremonies or Wedding Blessings must be booked in conjunction with a minimum wedding menu of €62.50 per person.



GUEST ACCOMMODATION RATES FOR 2016 AND 2017

May - October

Sunday to Thursday 1 night Bed and Breakfast Single occupancy from €140 Double/Twin occupancy from €150 Family Rooms from €180

Friday and Saturday 1 night Bed and Breakfast
Single occupancy from €150
Double/Twin occupancy from €160
Family Rooms from €190

November - April

Sunday to Thursday 1 night Bed and Breakfast Single occupancy from €110 Double/Twin occupancy from €120 Family Rooms from €150

Friday and Saturday 1 night Bed and Breakfast
Single occupancy from €120
Double/Twin occupancy from €130
Family Rooms from €160

New Years Eve & Bank Holidays Rates provided at time of request.



Testimonials

Lesa Clarke and David Phelan Wedding 6th June 2015

"My now husband and I visited a number of wedding venues before visiting the Radisson Blu in St. Helen's but once we did we knew our search was over. We both fell in love with the hotel and in particular the Le Panto Suite, which we knew would be perfect for our wedding. From the moment be booked, our wedding coordinator at the Radisson could not do enough to make the process of organising a wedding as stress free as possible. Leading up to the wedding our coordinator meticulously ensured that every detail covered. The day itself was magical and that is largely down to the staff at the Radisson. On the day, the staff could not do enough for us. Every expectation was met and exceeded by the wonderful, friendly staff. We can't thank everyone in the Radisson enough for the memories they helped us create."

Lesa Clarke

Eden and Mark Kelly Wedding 22nd July 2015

The summer barbeque at the Radisson Blu St. Helen's Hotel in celebration of our recent family wedding was a magnificent occasion. It exceeded all of Mark and Eden's expectations and was the perfect setting for their very special day. The professionalism, courtesy and excellent service offered by all staff members was greatly commented on. In particular, we would like to extend our sincere thanks to Zuzana and Anthony for their utter professionalism and great attention to detail. We would highly recommend the Radisson Blu St. Helen's Hotel as an outstanding setting for family or corporate occasions.

Vincent and Helen Kelly, Dublin 14

Tian and Chwanrow Baban Wedding 19th August 2015

Thanks a lot for organising our wedding, we had a great day thanks to you. You were very helpful and understanding which helped a lot. We would also like to thank Anthony who was there all the time during the ceremony and dinner and took a great care of everyone and every details, and to Cian who replaced Anthony in the evening, very helpful too. And thanks as well to the rest of staff and catering. We will definitely recommend you guys to our friends and family for whatever event they might have. Well done and thanks again. Tian and Chwanrow Baban

Polly and Jay Clack Wedding 4th September 2015

Hi Zuzana, I just wanted to drop you a quick email to thank you and everyone at the Radisson for everything you did for us on our wedding day. It was everything we had hoped for and even more. The staff couldn't do enough for us and in particular I wanted to thank Anthony for all his hard work and effort on the day. His attention to detail and obviously vast experience in wedding receptions meant that the day went without a hitch. The food was amazing and everyone who chose the sea bass in particular agreed they'd never tasted better. Thank you as well for the very generous gift of the bottle of Prosecco that was left in our room. Many thanks again for everything. *Polly Clack*

Cara and Scott Sanderson Wedding 7th November 2015

Hi Zuzana, Just a quick note to say thank you for all your help organising the wedding for Cara & Scott. It was a wonderful day, everything went smoothly and was enjoyed by everyone even though I suspect that there were many sore heads the next morning. Cian was great throughout the evening and I would like you to convey my sincere thanks to him. Thank you, once again – you made it much easier. David Scannell.



TERMS & CONDITIONS

The Hotel will consider a booking definite on receipt of a signed contract. A non-refundable deposit of Euro 1,000.00 for weddings up to 100 people and Euro 2,500.00 for weddings 100+ must also have been received.

- 1. In the event of any cancellation by the client, the following cancellation charges will be incurred: If a cancellation is received
- 9 months prior to date of event 25% of services booked
- Between 5 and 3 months prior to date of event 50% of services booked
- Between 2 and 1 month prior to date of event 75% of services booked
- Within 1 month of arrival date 100% of event

Cancellation charges will be based on all items that have been pre booked

All cancellations/and/or amendments must be in writing by both parties

- 2. In the event of the wedding reception being postponed
 - (1) 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 hotels availability
 - (2) Within one year of the original date booked the cancellation policy in section one will apply. The cancellation fee may be applied to a date booked within six months of the original date subject to the hotels availability
- 3. All prices quoted are in Euro and are subject to review.
- 4. (a) 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
 - (b) 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
- 5. Full Prepayment must be received prior to your Wedding. A schedule of payments will be issued. The full prepayment is due no later than two 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.
- 6. 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.
- 7. All entertainers must provide their own equipment and accept full responsibility for same.
- 8. As both LePanto & the Seamount are within the Listed Historic House minimal amplification of music is permitted, to avoid disturbing other quests.
- 9. No food or beverage may be served or consumed on the premises unless the Hotel supplies it. (This clause does not apply to the Wedding Cake).
- 10. Radisson Blu St Helen's 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.
- 11. Radisson Blu St Helen's reserves the right to amend prices without prior notice. In the event that a contract has been signed by both parties, prices stated thereon will be those charged.
- 12. Radisson Blu St Helen's reserves the right to host additional events such as weddings, family gatherings, in suites 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.
- 13. Wedding Parties may use the Gardens of the Radisson Blu St. Helen's Hotel for photographs please note that exclusivity cannot be given.
- 14. Wedding tastings are offered complimentary to the Wedding couple once a deposit is received and a contract is signed. A tasting normally takes place six weeks prior to your wedding. The menu to be served on the day is to be decided and full menu will be sampled. We offer tastings Sunday Thursday from 6pm-7pm.
- 15. Wine vintages may vary from time to time due to supplier difficulties beyond our control.



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