



# THE TANKARD

EST. 1976

[WWW.THETANKARD.IE](http://WWW.THETANKARD.IE)



# WELCOME:

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*Hey there! Congratulations on your engagement! We are so happy that you are considering spending your special day here with us.*

*You are likely overwhelmed with all the wedding information out there, but don't worry - you're not alone. We are here to help you celebrate one of the biggest days of your life so you have beautiful memories for years and years to come.*

*Thank you for choosing The Tankard as a possible venue for your big day! The information in this planning guide is meant to help you through all of your wedding-related questions so you can relax and get excited for your big day.*

*We are very lucky here at The Tankard to be located by the sea, looking directly out at Tralee Bay & the Slieve Mish Mountains. Our covered Patio with it's retractable roof and glass doors is the perfect spot for your guests to relax while awaiting your arrival. Our beautiful lawn with its long path down to the water is a beautiful location for Wedding Photos.*

*If you still have questions, don't hesitate to send over an email! We are here for you every step of the way.*



## *INCLUDED IN ALL WEDDING PACKAGES*

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*Tasting Menu Evening for Bride & Groom*

*Red Carpet Welcome*

*Prosecco for Wedding Party on arrival*

*Personalised Table Menus*

*Linen Tablecloths*

*Table Flowers & Candles*

*Microphone & Amplification*

*Cake Stand & Knife*



## *EACH WEDDING PACKAGE ALSO INCLUDES*

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*Drinks Reception with Prosecco, Fruit Punch, Tea & Coffee*

*Canapes*

*Your Chosen Wedding Menu  
(Supplements may apply to certain options)*

*Half Bottle of House Wine per person*

*Evening Food*

*Sea View Package €120pp  
Oyster Bay Package €130pp  
Samphire Package €140pp*

# sea view menu

## STARTERS

Choose 2

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*Butternut Squash & Root Vegetable Soup*

*Tralee Bay Seafood Chowder*

*Chicken Liver Pate with Crunchy Crostini  
& Homemade Cumberland Sauce*

*Goats Cheese Tartlet with Red Onion  
Marmalade & Candied Walnuts &  
Balsamic Reduction*

*Smoked Salmon Salad with Sweet Cucumber  
Pickle & Honey Dijon Dressing*

## MAIN COURSE

Choose 1 Meat & 1 Fish

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*Slow Braised Daube of Hereford Beef with  
Creamy Mash & a Burgundy Jus*

*Chicken Wrapped in Pancetta stuffed with  
Black Pudding & Mushroom Duxelle with a  
Date Puree & Port Jus*

*Pan Seared Hake on a bed of Wilted  
Spinach & Parsley Oil*

*Grilled Salmon with Homemade  
Seafood Veloute Sauce*

*Choose 1 Meat Dish & 1 Fish Dish*

*(Please advise if you have any guests with  
special Dietary requirements, we would be  
happy to look after them)*

## DESSERT

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*Assiette of Tankard Desserts*

*A Selection of 4 Tankard  
Desserts*

*Tea & Coffee*

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# Oyster Bay menu

## STARTERS

Choose 2

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*Butternut Squash & Root Vegetable Soup*

*Tralee Bay Seafood Chowder*

*Chicken Liver Pate with Crunchy Crostini  
& Homemade Cumberland Sauce*

*Goats Cheese Tartlet with Red Onion  
Marmalade & Candied Walnuts &  
Balsamic Reduction*

*Smoked Salmon Salad with Sweet Cucumber  
Pickle & Honey Dijon Dressing*

## MAIN COURSE

Choose 1 Meat & 1 Fish

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*Chargrilled Sirloin Steak with Caramelised  
Red Onion & Cognac Pepper Sauce*

*Slow Roasted Pork Belly with an  
Apple & Cider Glaze & Cauliflower Puree*

*Pan Seared Hake on a bed of Sauteed  
Spinach & Parsley Oil*

*Monkfish Wrapped in Parma Ham with a  
Seafood Veloute*

*Choose 1 Meat Dish & 1 Fish Dish*

*(Please advise if you have any guests with  
special Dietary requirements, we would be  
happy to look after them)*

## DESSERT

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*Assiette of Tankard Desserts*

*A Selection of 4 Tankard  
Desserts*

*Tea & Coffee*

# *Sapphire menu*

## *STARTERS*

*Choose 2*

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*Crabmeat & Smoked Salmon Parcel  
with a Yogurt & Dill Dressing*

*Tralee Bay Seafood Chowder*

*Chicken Liver Pate with Crunchy Crostini  
& Homemade Cumberland Sauce*

*Goats Cheese Tartlet with Red Onion  
Marmalade & Candied Walnuts &  
Balsamic Reduction*

*Soup or Sorbet*

## *MAIN COURSE*

*Choose 1 Meat & 1 Fish*

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*Chargrilled Fillet Steak with Caramelised  
Red Onion & Cognac Pepper Sauce (€5  
Supplement)*

*Duo of Rack of Lamb & Lamb Croquette  
with a Rosemary Jus*

*Pan Seared Turbot with a rich Brandy &  
Parmesan Thermidor Sauce*

*John Dory with Grilled Asparagus and a  
Seafood Veloute*

*Choose 1 Meat Dish & 1 Fish Dish*

*(Please advise if you have any guests with  
special Dietary requirements, we would be  
happy to look after them)*

## *DESSERT*

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*Assiette of Tankard Desserts*

*A Selection of 4 Tankard  
Desserts*

*Tea & Coffee*



## FAQ;

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*Q: How many people can you cater for?*

*A: Our restaurant can comfortably seat 100 guests, to ensure exclusivity we require a minimum of 80 adult guests (If you do not require exclusivity and have a smaller group please let us know and we can discuss options)*

*Q: What days of the week do ye hold Weddings?*

*A: The Tankard is available to book out for Weddings Monday through Friday. (We can sometimes accommodate Saturday Weddings in the off season)*

*Q: Why do you not do Saturday Weddings?*

*A: We no longer do Weddings on Saturdays as we were having to turn away our regular weekend diners most weekends due to weddings. We feel that this is unfair to our loyal customers who visit us on a regular basis and whose custom we really appreciate throughout the year.*

*Q: Do ye offer anything other than a sit down meal?*

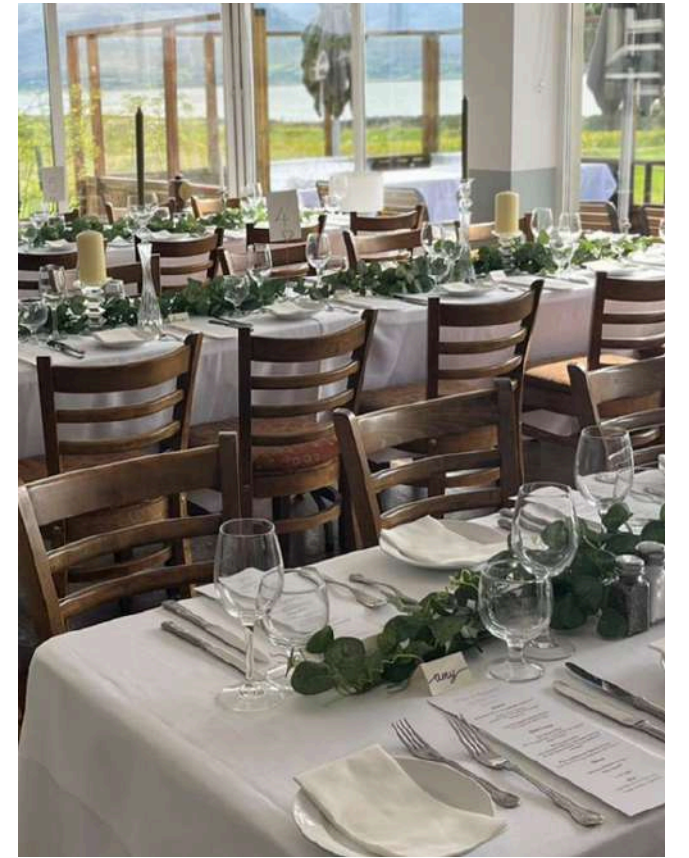
*A: We do a lot of BBQ's for Day 2 of weddings, out in our Pergola. This allows us to keep the restaurant open to the public and therefore can be held on Saturdays & Sundays*

*Q: Is it possible to hold our ceremony at The Tankard also?*

*A: Yes we have held many ceremonies in our Pergola overlooking the Tralee Bay. As the roof and surrounding glass are all retractable it means we do not have to worry about the weather on the day. There is an additional fee of €400 for ceremonies.*

*Q: What time would the Wedding need to finish?*

*A: Closing time is usually approx 12.30am, however we can apply for a bar exemption on your behalf which will extend the closing time to 2.30am.*



# MORE QUESTIONS:

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*Q: Do you have a list of preferred vendors to use?*

*A: Yes! We do have a list of suppliers that we add to regularly*

*Q: Do we need to organise transport for our guests?*

*A: We highly recommend that you organise a bus or taxis for your guests for the end of the evening to bring them back to town as there is a taxi shortage late at night. Our contact list has the numbers of local bus & taxi providers that you may want to pass on to your guests.*

*Q: Do you have a dance floor?*

*A: Yes once the meal is over we clear the furniture from the main room to give a large dancefloor*

*Q: Do you do evening food?*

*A: yes we do offer evening food options. (Menu available on request)*

*Q: What do ye do for children?*

*A: Children can order of our regular kids menu on the day.*



# *EVENING FOOD OPTIONS*



*Selection of Sandwiches*

*Tayto Sandwiches*

*Chicken Goujons & Chips*

*Mini Burgers & Chips*

*Mini Fish & Chips*

*Pulled Pork Burger*

*Roast Beef Bap*

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*Thank you again for considering us for your Special Day.  
If you have a very different idea for how you would like  
to celebrate your day we would be very happy to discuss.*

*Please email all queries to*

*[events@thetankard.ie](mailto:events@thetankard.ie)*

*Congratulations to you both, we wish you  
many happy years together.*

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# *CONTACT:*

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*Events@thetankard.ie*

*www.thetankard.ie*