

Weddings at Hartley's, 2026

At Hartley's, we offer a Wedding Venue for those couples who appreciate the elegance of a Victorian building with the intimacy, food & drinks of a modern restaurant.

This magnificent building was completed in the mid 1800's housing the Kingstown Railway Station, and boasts beautiful high ceilings and original architecture. We hold all necessary licences for dinner, drinks, dancing and live music, and we love nothing more than welcoming you and your guests for your big day.



Packages:

We offer 3 packages to suit every budget. And because every Wedding Day is unique, we can tailor these to suit your own special style. All full venue hire Weddings at Hartley's includes private use of the whole restaurant for a full day to allow for morning set-up to your exact specifications, table plans, florists, cake, music, etc.

Package 1

Welcome Drink (1pp):	Choice of Aperol/Hugo Spritz, Glass of Prosecco Frizzante, all pints
Dinner:	3 Course Set Menu (see sample below)
Toast:	Serena Prosecco Frizzante
Wine with Dinner: Choose one white, one red, we will open and pour 50 bottles total. This may be made up of uneven amounts of each, but the total will be 50.	White: • Monsieur Plummage, Sauvignon Blanc, 2024, Bordeaux, France • Araldica Cortese, Cortese, 2024, Piedmont, Italy • Lombeline, Sauvignon Blanc, 2023, Loire Valley, France • Corte Giara, Pinot Grigio, 2023, Veneto, Italy Red: • Monsieur Plummage, Pinot Noir, 2024, Bordeaux, France • Viu Manent Estate Reserva, Cabernet Sauvignon, 2022, Colchagua Valley, Chile • Il Padrino Rosso, Nero D'Avola, 2023, Sicily, Italy • Domaine de la Provenquiere, Merlot, 2023, Languedoc, France
Late Evening:	See Sample choices below

Package 2

Welcome Drink (1pp):	Choice of Aperol/Hugo Spritz, Pommery, Brut Royal Champagne, all Pints
Dinner:	3 Course Set Menu (see sample below)
Toast:	Pommery, Brut Royal Champagne NV, Reim, France
Wine with Dinner: Choose one white, one red, we will open and pour 50 bottles total. This may be made up of uneven amounts of each, but the total will be 50.	White: • Castlenau, Picpoul De Pinet, 2023, Languedoc, France • Portillo, Sauvignon Blanc, 2025, Mendoza, Argentina • Bodega Fillaboa Atlantik, Albarino, 2024, Ria Baixas, Spain Red: • Giunta, Malbec, 2021, Hawkes Bay, New Zealand • La Bicicleta Rioja Organic, Tempranillo, 2024, Rioja, Spain • Gran Sasso, Montepulciano D'abruzzo, 2023, Abruzzo, Italy • Chateau De Callac, Bordeaux, 2021, Bordeaux, France
Late Evening:	See Sample choices below

Package 3

Welcome Drink (1pp):	Choice of Aperol/Hugo Spritz, VEUVE Clicquot Brut Champagne NV, all pints
Welcome Canapes:	Feta and Beetroot Poppers, Mini Onion Bhajis, Slow-Cooked Beef & Pecorino Arancini
Dinner:	3 Course Menu (see sample below)
Toast:	VEUVE Clicquot Brut Champagne NV
Wine with Dinner: Choose one white, one red, we will open and pour 50 bottles total. This may be made up of uneven amounts of each, but the total will be 50.	White: • Dog Point, Sauvignon Blanc, 2024, Marlborough, New Zealand • Sancerre, Le Perrier, 2024, Cher, France • Domaine Rene Favre, Petite Arvine, 2022, Valais, Switzerland Red: • Zenato Ripassa Della Valpolicella Superiore, 2020, Veneto, Italy • Frank Phelan Saint Estephe, Cabernet Sauvignon, Merlot, 2019, Bordeaux, France • Heirloom 'Adelaide Hills', Pinot Noir, 2024, McLaren Vale, Australia • Chateau Cartier, Saint-Emilion, Merlot, Cab. Franc, Pet. Verdot, 2022, Bordeaux, France
Late Evening:	See Sample choices below

Menus:

At Hartley's, our menu changes regularly. We use local and seasonal ingredients wherever possible, and whilst there are certain dishes which are available year-round, every menu for a Wedding is unique and will be agreed on by us and our clients in the run-up to an event, depending on the dishes being served by us on our restaurant menu at the time. Hartley's is not a 'Salmon or Beef' venue....

The following is a sample menu:

STARTERS (SERVED SHARING STYLE)

Soup Of The Day, Crusty Bread
Chilli & Black Sesame Squid, Nam-Jim Dipping Sauce
Hot & Spicy Chicken Wings, Celery, Cashel Blue Dip
Goats Cheese & Poached Pear Salad; Red Cabbage, Candied Pecans, Crispy Lentils (V)

MAINS

28-Day Aged 8oz Sirloin Steak, Bearnaise Sauce,
French Onion Confiture, Rocket Caesar W/Parmesan Breadcrumbs
Fillet Of Cod w/Smoked Cheddar & Tarragon Crust,
Asparagus, Roast Potatoes, Burnt Leek Hollandaise
Red Grape, Gorgonzola & Sage Risotto, Brown Butter,
Crystalised Almonds, Apple, Crispy Shallots (V)
Tandoori-Style Chicken Fillet, Raisin & Cashew Nut Biryani,
Bombay Roast Cauliflower, Mint Yoghurt, Tamarind Chutney, Poppadom

All Tables Served With Shoestring Fries For Sharing

PUDDINGS

Chocolate Peanut Butter Brownie, Chocolate Sauce, Vanilla Ice Cream
Pistachio Tira Misu, Sesame Snaps

Late Evening (Choose 1):

MEZZE CHARCUTERIE BOARDS:

Cured meats, cheese, pickles, olives, crusty bread

SELECTION OF HARTLEY'S SLIDERS SERVED WITH SPICE-BAG POTATO WEDGES:

Hartleys Classic Cheeseburgers
Falafels with Tomato Tequila Jam (v)
Chicken Schnitzel with Lemon Mayo.

SELECTION OF CIABATTA FINGER SANDWICHES:

Chargrilled Chicken Caesar: baby gem, smoked bacon, parmesan, Caesar dressing
BLT: smoked bacon, lettuce, tomato, garlic aioli
Italian Veggie: chargrilled aubergines, courgettes, roast red peppers, mozzarella, house pesto

Pricing:

All Prices for valid for 2026. Inflationary increases may be factored in to bookings after 2026.

All prices exclusive of 12.5% Service Charge, Cash Bar (no service charge), Optional Extras (below).

Package 1:

	High Season €: 1 st April-31 st Sept, December.	Low Season €: 1 st October- March 31 st , (excluding December)
Mon – Thurs	12000	10000
Fri, Sat, Bank Holiday Sun & Mon	20000	15000
Sundays	18000	13000

Package 2:

	High Season €: 1 st April-31 st Sept, December.	Low Season €: 1 st October- March 31 st , (excluding December)
Mon – Thurs	14000	12000
Fri, Sat, Bank Holiday Sun & Mon	22000	17000
Sundays	20000	15000

Package 3:

	High Season €: 1 st April-31 st Sept, December.	Low Season €: 1 st October- March 31 st , (excluding December)
Mon – Thurs	17000	15000
Fri, Sat, Bank Holiday Sun & Mon	25000	20000
Sundays	23000	18000

Additional options

We now offer a full table dressing service with crisp white linen, fresh cut flower bud vases and tall candles. Pricing starts at €1500 (similar to the photo on page 1).

Table linen alone can also be provided at cost price. We use Carraig Linen Ltd for all linen requirements and we are happy to provide copies of invoices.

Musicians: We have worked with Niall Donnelly and Scott Maher for various musical events in the past. Both Niall and Scott are professional musicians who work with various live bands/DJ events. Whilst both have different styles, they essentially offer a one-stop shop for almost all wedding requirements. They are both happy to discuss discounts for Hartley's Weddings directly with the Client. We do not book musicians – Niall and Scott are just suggestions we have worked with in the past.

Niall's Instagram: @niall_f_donnelly @the_poorboys_weddingband @rattleandhumireland. T: 087 202 8291

Scott's Instagram: @scottmahermusic @theclassicbeatles. T: 086 260 8556

Cakes: We have also worked with Noleen from Empire Bespoke Cakes (picture on page on is of one of her cakes). She is also happy to discuss discounts for Hartley's Weddings. Her number is 086 347 6814, her Instagram is @empirebespokecakes

Terms and Conditions

Booking & Payment: 10% deposit is required to secure the booking. The balance must be settled within 48 hours of the event, except where alternative arrangements are made.

Cancellations: In the unfortunate event of a cancellation, the client will agree to pay the following:

15 - 30 days notice: 10% of total (the deposit amount)

7 - 14 -days: 50% of total package

0 – 6 days notice: 100% of total package

Final numbers, specific dietary requirements, menu and wine selection must be confirmed one week prior to the event.

All final bills covering food and drink are subject to a 12.5% service charge, excluding cash bar, hiring costs and table dressing service. Quoted prices are inclusive of VAT.

DJ/Live music must finish by 1.30am. All arrangements with Bands, DJ's etc must be approved by the manager one week prior to the event, and any performers must be insured.

The bar will close at 2am. Guests must vacate the restaurant by 3am.

Wedding Cakes may be brought in to the event. We are happy to portion and serve any Wedding Cake provided.

The client will be liable for damage caused to the events property by the client or their guests. Any technical equipment brought in by the client or professionals they have engaged is the sole responsibility of the client, and the client is liable for any damage caused to the equipment by the client or their guests.

Any belongings or props must be collected by the client within 48 hours of event.

Client:

Hartley's:

Signature:

Signature:

Date: