

Exclusively One Wedding Per Day!!

The Mullingar Park Hotel **2018 Wedding Package**

€57.75 per person

April/May/June/July/Aug/Sept/Oct/Dec

€55.00 per person

Jan/Feb/Mar/Nov & Midweek (Mon - Thurs)

Includes:

Summer Punch/Hot Punch on Arrival

Tea/Coffee, Biscuits & Canapés on Arrival

Five Course Menu

Half Bottle of House Wine per person

*Selection of Freshly Prepared Sandwiches, Cocktail Sausages and Freshly Brewed
Tea & Coffee for evening reception*

Late Bar

Complimentary Bridal Suite

Complimentary B&B for Parents of Bride & Groom

Wedding Rate for Family & Friends- €72.50 per person sharing Bed & Breakfast

*95 Luxurious Bedrooms & Beautifully Landscaped Gardens
Health & Fitness Centre, Swimming Pool & Beauty Treatment Rooms*
All prices are inclusive of VAT at 9% and are subject to change in the event of a
GOV VAT increase

Package Menu

Starters – Choose one Starter

Duo of Galia and Ogen Melon, Melon Syrup Scented with Mint

Smoked Chicken, Forest Mushroom and Emmental Tart, Salad Leaves, Vinaigrette Dressing

Crabmeat Tart with Spring Onion Beurre Blanc

Smoked Chicken and Mushroom Orzo, Madeira Sauce

Salmon Shrimp and Cod Fish Cakes, Creamed Leeks & Chive Cream

Creamed Chicken & Portobello Mushrooms, Scented with Tarragon Sauce, Served in a Strudel Basket

Warm Tartlet of Goat's Cheese, Peperonata, Rocket Leaves, Pinenut & Sherry Vinegar Dressing

Smoked Chicken Caesar Salad, Garlic Croutons & Freshly Grated Parmesan

(€2.00 supplement per person applies for a choice of starter)

Soup Course – Choose one

Cream of Potato & Leek Soup, Chive Cream

Veloute of Chicken with Walnut Cream

Cream of Sweetcorn Soup, Coriander Cream with Chilli Oil

Roast Tomato & Red Pepper with Ceruin

Cream of Root Vegetable Soup & Chive Cream

Roast Parsnip & Honey with Curry Oil

Cream of Cauliflower, Crispy Garlic Croutons & Mash Garlic Oil

Cream of Fennel & Mushroom Soup

Main Course – Choose Two

*Herb Roasted Breast of Turkey, Maple Baked Ham Sage 'n' Onion Bread Stuffing,
Cranberry Jus*

Pan Fried Fillet of Salmon with Julienne of Vegetables, Tarragon Sauce

*Prime Roast Sirloin of Angus Beef with a Rich Beef Jus, Creamed Horseradish
(€3.50pp Supp)*

Herb Roast Breast of Chicken with Wild Mushroom Risotto, Madeira Sauce

*Roast Stuffed Saddle of Local Lamb with a Lamb Farce, Thyme & Garlic Jus,
Fresh Mint Sauce (€2.50pp Supp)*

*Pan Fried Fillet of Beef, Glazed Baby Onions, Button Mushrooms & Lardons,
Fleurie Sauce (€5.00pp Supp)*

Fillet of Seabass with Baby Fennel, Citrus Sauce (€3.50pp Supp)

Desserts – Choose one

Glazed Banoffi Tart with Banana Ice Cream

Trio of White, Dark and Milk Chocolate Mousse, Orange Scented Crème Anglaise

*Caramelised Apple, Pear & Pecan Nut Crumble served with Blackberry Coulis &
Vanilla Ice Cream*

Glazed Lemon Tart with Fresh Raspberry Sorbet

Warm Chocolate Cake with Baileys Cheesecake Cream, Chocolate Fudge Sauce

*Assiette of Desserts – choose three of the following: Baileys Cheesecake, Lemon
Meringue Tart, Gateaux Opera, Summer Berry Jelly or Pina Colada Shot,
Chocolate Truffier (€2.50pp Supp)*

Orange Cheesecake Flan with Crème Brulee Ice Cream

Bread & Butter Pudding, Vanilla Ice-Cream, Crème Anglaise

Strawberry & Hazelnut Meringue Roulade, Hazelnut Ice Cream

(€2.00 supplement per person applies for a choice of dessert)

Exclusively One Wedding Per Day!!

Your Guests are Our Guests

The Mullingar Park Hotel Wedding Package also includes the following with our Compliments...

Private Arrivals Reception Suite & Gardens

Beautifully appointed suite with private bar and background music, overlooking our beautiful gardens

Red Carpet Welcome

Our team will greet you and your guests on arrival

Champagne

On arrival for the Bridal Party

Exquisite Floral Table Displays and Candles

Beautifully designed fresh floral arrangements on all tables by our in-house florist

White Chair Covers

Personalized Menu and Table Plan

Displayed on arrival at Suite Entrance

Raised Top Table

Classically decorated with dressed Bridal Net and fresh floral arrangement

Cake Table, Stand and Knife

Beautifully decorated Cake Table

Bridal Suite

Beautifully appointed Bridal Suite on your wedding night

Microphones & Background Music

Microphones for speeches and background music during your wedding dinner

Ample Free Car Parking

Wedding Menus & Prices 2018

Create your own Menu

Please find enclosed a large range of menu choices for you to create and personalise your own Wedding Menu. Choose an Appetiser, Soup, Main Course and Dessert from the following choices. Please note your menu price will be determined by the Main Course you choose.

Starters

Creamed Chicken & Portobello Mushrooms, Scented with Tarragon Sauce, Served
in a Strudel Basket

Salmon Shrimp and Cod Fish Cakes, Creamed Leeks & Chive Cream

Smoked Chicken & Walnut Risotto, Walnut Oil Grana Pandano

Trio of Melon with Melon Soup, Citrus Sorbet

Warm Tartlet of Goat's Cheese, Peperonata, Rocket Leaves, Pinenut & Sherry
Vinegar Dressing

Smoked Chicken Caesar Salad, Garlic Croutons & Freshly Grated Parmesan

Crabmeat & Saffron Tarts with Rocket Caesar, Citrus Dressing

Tian of Crabmeat & Avocado, Cottage Cheese, Citrus Dressing

Tartar of Salmon with Prawn, Fresh Cocktail Sauce

Salad of Crisp Duck Confit with Wild Mushroom & Bacon Croutons

Crab Cakes with Mesclun Leaves & Lemon Mayonnaise

Asparagus Salad with Burchetta of Smoked Duck, Apple Chutney & Mesclun
Leaves

Fish Plate: Smoked Mackerel Pate, Garlic Mayonnaise Shrimps, Smoked Salmon,
Caper Berrien, Crabmeat Mayonnaise



Please note that a €2.00 supplement per person applies for a choice of starter.

Soups

Cream of Root Vegetable Soup & Chive Cream

Green Garden Soup, Peas, Courgette, Spinach, Leeks, Iceberg & Onion

Potato & Leek with Fresh Thyme

Cream of Cauliflower, Crispy Garlic Croutons & Mash Garlic Oil

Roast Tomato & Red Pepper with Ceruin

Veloute of Chicken with Walnut Cream

Roast Sweetcorn Soup, Coriander Cream & Curry Oil

Parsnip & Green Thai Curry Scented Soup

Butternut Squash Soup, Chilli Oil, Coriander Cream

Roast Parsnip & Honey with Curry Oil

Cream of Fennel & Mushroom Soup

Pea & Ham Soup

Tomato Soup, Parmesan Shavings & Pesto

Cream of Celeriac, Toasted Pinenuts, Truffle Oil

Cream of Sweetcorn Soup with Chilli Oil



Sorbets

Choose from the following selection.....€3.75

Lemon Sorbet

Raspberry Sorbet

Gin & Tonic Sorbet

Lime Sorbet

Pink Grapefruit & Sweet Campari Sorbet

Vodka & Cranberry Sorbet (mild)

Strawberry Sorbet

Green Tea & Gauma Sorbet



Main Courses

Roast Monkfish Tail with Proveneal & Chive Cream **€46.95**

Pan Fried Fillet of Salmon with Julienne of Vegetables, Tarragon Sauce **€42.95**

Prime Roast Sirloin of Angus Beef with a Rich Beef Jus Creamed Horseradish
€43.95

Pan Fried Fillet of Beef, Glazed Baby Onions, Button Mushrooms & Lardons,
Fleurie Sauce **€51.00**

Fillet of Halibut Baked Cream Mushroom & Chardonnay Sauce **€48.50**

Roast Stuffed Saddle of Local Lamb with a Lamb Farce, Thyme & Garlic Jus,
Fresh Mint Sauce **€42.75**

Herb Roasted Breast of Turkey, Maple Baked Ham
Sage 'n' Onion Bread Stuffing, Cranberry Jus **€40.00**

Prime Roast Sirloin of Angus Beef, Bordelaise Sauce **€43.95**

Roast Fillet of Halibut, Grenoble Butter **€48.50**

Fillet of Beef with Red Wine Jus, Béarnaise **€51.00**

Herb Roast Breast of Chicken with Wild Mushroom Risotto, Madeira Sauce
€39.95

Fillet of Seabass with Baby Fennel, Citrus Sauce **€49.50**

Fillet of Cod Tournedos with Proscuitto, Fennel Cream **€44.50**

Roast Rack of Lamb, Herb Crust, Rosemary Jus **€49.75**



Please note that a €3.00 supplement per person applies for a choice of main course based on the more expensive dish chosen.

Vegetarian Alternatives

Napoleon of Aubergine with Buffalo Mozzarella, Stewed Peppers

Courgette Fritters, Scented with Spices & Served on Peperonata

Tempura of Vegetables, Teriyaki Sauce, Wasabi Mayonnaise

White & Green Asparagus Risotto with Grana Pandano

Portobello Mushrooms Baked with Spinach & Garlic Butter

Spinach Puffs with Ontiva Cream

Mille Feuille of Creamed Leeks, Green Asparagus & Mild Curry Veloute



Desserts

Summer Berry Jelly, Rose Wine & Lemon Zest Sabayon

Warm Chocolate Cake with Baileys Cheesecake Cream, Chocolate Fudge Sauce

Caramelised Apple, Pear & Pecan Nut Crumble served with Blackberry Coulis & Vanilla Ice Cream

Assiette of Desserts – choose three of the following: Chocolate Truffier, Baileys Cheesecake, Lemon Meringue Tart, Gateaux Opera, Summer Berry Jelly or Pina Colada Shot

Supplement of €2.50

Nougat Parfait with Mango & Mango Coulis

Strawberry & Vanilla Semi Freddo, Summer Berry Salad

Glazed Lemon Tart with Fresh Raspberry Sorbet

Warm Chocolate Brownie, Pistachio Ice Cream & Crème Anglaise

Orange Cheesecake Flan with Crème Brulee Ice Cream

Homemade Ice Creams:

Espresso Ice Cream

Walnut Ice Cream

Mint Choc Chip Ice Cream

Christmas Pudding Ice Cream

Praline Ice Cream

Crème Brulie Ice Cream

Banana & Sun Dried Banana Ice Cream



Please note that a €2.00 supplement per person applies for a choice of desserts.

Evening Reception

Menu A

Chicken Goujons served with Garlic Mayonnaise
Selection of freshly prepared Sandwiches
Pizza Slices
Cocktail Sausages
Freshly Brewed Tea & Coffee
€9.25 per person

Menu B

Chicken Goujons served with Garlic Mayonnaise
Selection of freshly prepared Sandwiches
Cocktail Sausages
Freshly Brewed Tea & Coffee
€8.25 per person

Menu c

Selection of freshly prepared Sandwiches
Cocktail Sausages
Freshly Brewed Tea & Coffee
€7.25 per person



Additional items charged at €3.50 per person

- **Onion Focaccia with Merguez & Chorizo**
- **Tomato Focaccia with Black Olive Pasta, Semi Dried Foustoen, Basil Oil**
- **Grisinni Sticks with Mxed Dips, Tapenade, Pesto Sour, Sour Chive Cream**
- **Tortilla Chips with Chilli Beef Garcamole, Sour Cream, Salsa, Glazed with Cheese**

Oriental Selection

**Prawn Toast, Mini Duck Spring Rolls, Vegetable Samosa, Prawns in Filo, Vegetarian Spring Rolls,
Thai Fish Cakes**

Miscellaneous

All prices are inclusive of VAT but are subject to change in the event of a VAT increase.

10% discount on your dinner menu price offered to midweek weddings (Sunday - Thursday, excluding Bank Holiday Sundays and Christmas Week).

Please note the above prices apply from 1st January 2017 to 31st December 2018

Prices may vary for subsequent years.

Wedding Menus are based on a 5 course meal (which includes tea/coffee) – a reduction on courses will not reduce the advertised price.

2018 PRE RECEPTION DRINKS PACKAGE

*Why not add that extra special something to your wedding
with a pre-dinner drinks reception*

Spring Package

A glass of Chilled French Sparkling Wine served with Fresh Strawberries in a Champagne Flute – Blanc or Rosé or Royale: you decide!

Summer Package

A Pimms Drinks Reception! This delicious Gin based drink is mixed with Lemonade and decorated with Fresh Fruit – guaranteed to add an air of sophistication to your Reception!

Autumn Package

A Rich Fruit Punch, its main ingredients include White Wine & Cranberry Juice - Fresh Fruit Pieces add the finishing touches to this pleasant drink

Winter Package

Wrap your guests up in a warm glass of our special Mulled Wine. Made with Red Wine, Brandy, Cranberry Juice, Cinnamon and Cloves and garnished with Fresh Orange Segments – what better way to welcome your friends and family to the celebration of your special day

Or mix and match to suit all of your guest's tastes. The option is yours!

€6.50 per person

Please note: these prices apply from 1st Jan 2018 – 31st Dec 2018 Price & content may change for subsequent years

Wedding Wine List

White Wine

San Elias Sauvignon Blanc Chile €23.50

Red Wine

San Elias Sauvignon Chile €23.50

Champagne

Moet et Chandon N.V. €75.00

Sparkling

Codorniu Cuvee Raventos €38.00

Rose Wine

Chateau Haut Rian €28.50

Aperitifs

Champagne

Billiecart Salmon, Brut N.V. €75.00

Dom Perignon €195.00

Charpentier Reserve Brut N.V. €75.00

Veuve Cliquot Yellow Label Brut N.V. €79.50

Sparkling Wine

Codorniu Cuvee Raventos €38.00

Sherry

Selection of Fine Sherry

MULLINGAR PARK HOTEL **WEDDING TERMS & CONDITIONS**

1. Booking Procedure

To confirm a wedding reception/function booking, a deposit of €2,000.00 is required. The balance remaining must be paid prior to departure from the hotel. Please note these deposits are non-refundable and non-transferable.

2. Accommodation

The hotel will provide complimentary accommodation for the Bride & Groom if the reception is for a minimum of 120 people.

Cancellation Policy:

Individual Bookings:

A €50.00 per room cancellation fee will be charged for rooms cancelled within 48 hours prior to arrival.

Group Bookings:

When a block booking is made and individual bookings are received by the hotel on behalf of a group, all rooms not confirmed with a deposit of €50.00 per room will be cancelled 4 weeks prior to the date of the booking without prior notification.

3. Functions, Weddings, Meetings & Group Bookings

Cancellation Policy:

In the event of cancelling a confirmed booking, the following charges will be due (deposits already paid will also be forfeited). In each case, the percentage charge applies to the estimated total account for the event, including accommodation, based on the numbers originally booked:

Within 8 weeks = 100%

16-8 weeks = 75%

36 - 16 weeks = 50%

Minimum Number Policy

The minimum number, which will be charged for on the day of a booking, is 10% less than the number originally booked. The full menu price will be charged for the number of guests, which fall below this minimum number. The final number for the meal, given 48 hours in advance, is the number for which we will cater. The menu price will be charged for this number or the minimum confirmed number, whichever is the greater.

4. Price Variations

In the event of circumstances beyond the hotel's control (e.g. increases in the standard rates of (VAT) the hotel reserves the right to vary the prices quoted to an extent which reflects such circumstances

5. Services/Procedures

The Hotel reserves the right to change any of its Banqueting services, procedures and processes without prior notification

6. Payment

All accounts must be settled prior to departure from the hotel unless alternative arrangements have been made three months in advance of your event with the hotel management

7. Storage / Personal Property/ Consigning

The hotel will try wherever possible to assist guests with the storage of equipment, personal property, wedding cakes etc., but accept no liability for any damage or loss. The hotel will not accept responsibility for any goods consigned to the hotel or any of its staff in connection with any event nor will it be responsible for any freight, carriage or delivery charges

8. Entertainment

The hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However all entertainment arrangements must have the approval of the hotel management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.

9. Food & Beverage

No food or beverage will be permitted to be brought into the hotel without the special permission of the hotel, and the hotel reserves the right to make a charge for the service of same (exception of Special occasion cakes). **Please be advised that Corkage is not permitted.**

10. Noise Level

The Hotel Management, at their discretion, may reduce the sound levels from bands or discos without having to consult with the Bride & Groom. It is assumed that no exceptional noise factor will be created by an event but if in doubt, organisers must notify the hotel management of the type or event proposed

11. Licensing and Statutory Regulations

The hotel must comply with all relevant statues and therefore requires its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not to interfere with or obstruct any fire equipment or notices during the course of the event.

12. Additional Events

The hotel reserves the right to host any additional events in suites not reserved by the client. Such additional events include, but are not limited to, Banquets, Conferences, and Dinner Parties.

14. Quality of Service

In order for us to provide you with our high standard of service, the pre-arranged timings must be adhered to. Time of arrival, reception and sit down time must all be agreed in advance. To ensure the quality of service, it is also strongly recommended that toasts only commence after the service of dessert.

15. Menu Tasting

The hotel is extremely confident in its product, and for this reason we do not offer Wedding Menu Tasting

I/We confirm that I/we accept the above Terms & Conditions of Business

Signature 1: _____ **Date:** _____

Signature 2: _____ **Date:** _____