

*Exclusively One Wedding Per  
Day!!*

# Wedding Packages 2020/2021

## **The Mullingar Park Hotel Wedding Package Includes**

Champagne on arrival for the bridal party

Summer punch/Winter mulled wine

Freshly brewed tea/coffee & biscuits for your guests on arrival

Canapés – chef's choice of 3

A sumptuous five course menu

Half bottle of house red or white wine for each guest

Evening supper to include selection of freshly prepared sandwiches, cocktail sausages and freshly brewed tea & coffee

Choice of cake stands & beautiful floral arrangements for all tables by our in house florist

Personalised menu cards and table plan

Our exclusive wedding chairs

Complimentary bridal suite for the bride & groom with breakfast

2 additional complimentary bedrooms with breakfast

Pre-wedding consultation with our wedding co-ordinator

Microphone for speeches and background music if required

Complimentary room hire

## **Starter – Choose One**

Parfait of Chicken Livers, Fig Chutney, Toasted Sourdough

Home Smoked Chicken Caesar Salad with Crisp Pancetta, Little Gems &  
Sourdough Croutons, Caesar Dressing

Duo of Cantaloupe & Galia Melon, Raspberry Coulis, Fresh Strawberries,  
Garnished with Mint

Poached Irish Chicken Breast, Forest Mushroom & Tarragon Cream, Warm  
Bouchee, Fresh Cut Chives

Tian of Atlantic Prawn & Smoked Salmon, Lemon Mayonnaise, Wasabi Caviar,  
Toasted Sesame Seeds

Confit Leg of Duckling, Sweet Potato Salad, Puy Lentil & Sherry Vinegar  
Dressing

Warm Oaked Smoked Sea Trout, Carrot & Golden Beetroot Roulade, Honey &  
Mustard Vinaigrette

Chicken & McCarron's Ham Croquette, Clonakilty Black Pudding, Pea Puree,  
Truffle Honey

Atlantic Cod, Shrimp & Salmon Fish Cake, Creamed Leeks & Chive Cream

Tartlet of Organic Honeyed Goats Cheese, Courgette Caponata, Toasted Pine  
Nut & Kalamata Olives

Bruchetta of Tomatoes and Basil, Season Asparagus, Shaved Parmesan and  
Organic Salad

## **Soup Course – Choose One**

Celery & Celeriac Soup

Cream of Seasonal Vegetable Soup, Fresh Chive Cream

Roasted Red Pepper Soup, Coriander Crème Fraiche

Sweet Potato & Carrot Soup, Toasted Almonds

Cream of Plum Tomato Soup, Basil & Garlic Croutons, White Truffle Oil

Spiced Celeriac & Parsnip Soup, Thai Curry Oil

Potato & Baby Leek Veloute, Fresh Garden Herb Oil

Baked Flat Cup Mushroom & Thyme Soup, Black Truffle Cream

## **Sorbets**

Champagne Sorbet, Marinated Strawberries

Granny Smith Sorbet, Spiced Puree

Lemon Sorbet, Fresh Mint

Tropical Fruit Sorbet, Poached Pineapple

Raspberry Sorbet, Kirsch Syrup

**(additional Supplement)**

## **Main Course – Choose Two**

Pan Fried Fillet of Hereford Beef, Asparagus Wrapped in Parma Ham, Red Wine Jus, Béarnaise Sauce

Herb Roast Breast of Chicken, Parmesan & Mushroom Risotto, Pancetta, Madeira Sauce

Roast Sirloin of Prime Irish Hereford Beef, Rich Beef Jus, Creamed Horseradish

Citrus Marinated Fillet of Salmon, Sea Samphire, Chive & Lemon Butter Sauce

Buttered Poached Fillet of Atlantic Hake, Sauce Vierge

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

Grilled Fillet of Atlantic Cod, Gremolata Crust, Tomato & Basil Cream

Pan Roasted Rump of Slaney Valley Lamb, Peperonata Roasting Juices

Duo of Pork, Slow Cooked Belly, Pan Fried Herb Crusted Fillet, Sauce Bordaise, Granny Smith Compote

Pan Fried Fillet of Irish Hereford Beef, Bourguignonne Sauce

Grilled Fillet of Seabass, Spaghetti of Vegetables, Prawn and Butter Sauce

Rack of Local Lamb, with Mint Pea Puree, Port Lamb Sauce

**(Please note additional Supplement may apply on some Main Course Options)**

## **Vegetarian Alternatives**

Creamed Risotto with Butternut Squash, Fresh Pea & Baby Spinach, Shaved Grana Padano, Smoked Aborio Oil

Spinach & Ricotta Ravioli, Rich Tomato Fondue, Courgette Ribbons, White Truffle Oil

Hand Rolled Potato Gnocchi, Roasted Meditearan Vegetables, Wild Rocket Pesto

Baked Romasco Bell Peppers, Spiced Cous Cous Mozzarella Cheese, Toasted Cashew Nuts

Glasson Mushrooms filled with Organic Goats Cheese, Seasonal Careens, White Onion Puree, Garlic Butter Cream

## **Dessert – Choose One**

Passion Fruit Pavlova, Crème Chantilly, Praline Ice Cream

Apple & Mixed Berry Tart with Crumble Topping, Vanilla Ice Cream

Strawberry Panna Cotta, Strawberry Salad, Irish Shortbread

Madagascar Vanilla Crème Brulee, Crème Brulee Ice Cream

Coconut & Milk Chocolate Cheesecake, Chocolate Sauce

Warm Toffee Pudding, Baileys Ice Cream, Jameson Toffee Sauce

White Chocolate Raspberry Delice, Berry Sauce, Crème Brulee Ice Cream

Strawberry & Hazelnut Meringue Roulade, Wild Berry Sauce, Hazelnut Ice Cream

Glazed Lemon Tart with Fresh Raspberry Sorbet

Chocolate Opera Gateaux, Pistachio Ice Cream, & Crème Anglaise

**Assiette of Desserts** – choose three of the following: Baileys Cheesecake, Lemon Meringue Tart, Gateaux Opera, Profiteroles, Strawberry Cheesecake  
Chocolate Truffier

**(Assiette additional Supplement)**

### **Homemade Ice Creams:**

Espresso Ice Cream

Hazelnut Ice Cream

Mint Choc Chip Ice Cream

Christmas Pudding Ice Cream

Praline Ice Cream

Crème Brulee Ice Cream

Banana & Sun Dried Banana Ice Cream

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

Freshly Brewed Ground Filtered Coffee/Tea

## **Supplementary Services**

Sparkling Wine Reception

House Wine Reception

Pimms Reception

Mulled Wine Reception

Summer Punch

Selection of Canapés

Selection of Petit Fours

Wines & Champagnes Full list available on Request

Additional Flower Arrangements Price on request

Additional arrangement in centre of Candelabra

Selection of Mini Scones

Candy buffet

## **Evening Supper Supplementary Items**

Chicken Goujons

Cod Goujons

Pizza Slices

Chips served in Cones