



Your Guests are Our Guests

Congratulations from all here at the Mullingar Park Hotel. You are about to embark on life's most important journey and we here at the Mullingar Park Hotel wish to give you every assistance you may require on the way.

The contemporary style hotel with luxurious banqueting suites, private bar facilities on arrival, ample parking, is fully air-conditioned and will seat a maximum of 600 guests and a minimum of 150 guests. For smaller weddings, we offer alternative suites.

Enclosed please find our menus and wine list plus contact details that may be of help to you. The menus are designed to specifically enhance your day and we trust, will be very acceptable to you and your guests. In addition we enclose a banqueting wine & aperitifs list. Our Restaurant Manager, will be only too glad to discuss any preferred wines that may be available on the main wine list.

Our very experienced team are here to help you plan, decide and ultimately arrange your day in the best possible way. Please feel free to come and discuss your ideas and requirements, we will be only too pleased to help and advise as appropriate.

A wedding reception at the Mullingar Park Hotel commences with a red carpet welcome and a champagne reception for the bridal party. Complimentary tea/coffee, biscuits & canapés reception is included for your guests. Complimentary bridal suite on the night of your wedding, plus reduced rates for guests attending the wedding. Personalised souvenir menu cards for you and your guests as a keepsake of your special day. Choice of cake stands and knife. Fresh floral arrangements & church candles on every table. A dedicated banqueting manager throughout your reception to ensure speeches, toast, etc are conducted in a relaxed atmosphere.

In addition to the above we would like to also remind you of our Azure Health & Leisure club. Here we can arrange for treatments and therapies designed to enhance your well-being. Otherwise a swim, workout or rejuvenate yourself in the hydrotherapy pool.

If you would like to view our banqueting suites in the hotel, we can arrange an appointment with you at your convenience to meet with one of our experienced Wedding Co-ordinators.



**Special Offer for 2011 Midweek Weddings or
Weekend Weddings in
January – March & November 2011**

Book your wedding date for any midweek or weekend date in January, February, March or November 2011 and receive the following:

- ❖ 10% discount on your dinner menu price

- ❖ Two complimentary bedrooms on the night of your wedding plus complimentary Bridal Suite for bride & groom

- ❖ Late Bar

- ❖ 2010 Menu prices hold for January, February, March & November 2011 (relates to dinner menu only)

Please note:

- *This offer relates strictly to midweek weddings in 2011 (Sunday – Thursday, excluding Bank Holiday Sundays and Christmas week).*
- *This offer only applies to weddings with a minimum number of 120 guests.*
- *Weddings Menus are based on a 5 course meal (which includes Tea/Coffee) – a reduction on courses will not reduce advertised prices*



“Wedding Package A”

Exquisite Chair Covers

Tea/Coffee, Biscuits & Canapés Reception for all your guests
upon arrival

Half Bottle of House Wine per person

Late Bar

Menu

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

Cream of Potato & Leek Soup, Chive Cream

Honey Roast Turkey and Ham, Fresh Herb Butter Stuffing,
Turkey Gravy

Queen of Pudding, Raspberry Coulis

Freshly Brewed Tea/Coffee & Mints



“Wedding Package B”

Exquisite Chair Covers

Tea/Coffee, Biscuits & Canapés Reception for all your guests
upon arrival

Half Bottle of House Wine per person

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

Late Bar

Menu

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

Cream of Sweetcorn Soup, Corriander Cream with Chilli Oil

Honey Roast Turkey and Ham, Fresh Herb and Butter Stuffing,
Turkey Gravy

Baked Fillet of Salmon with a Dill Hollandaise

Glazed Banoffi Tart with Banana Ice Cream

Freshly Brewed Tea/Coffee & Mints

*The cost to have prime Roast Sirloin of Beef as a choice instead of Roast Turkey & Ham or
Salmon is €3.50 extra per person i.e. Package Price €58.50*



“Wedding Package C”

Exquisite Chair Covers

Tea/Coffee, Biscuits & Canapés Reception for all your guests
upon arrival

Half Bottle of House Wine per person

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

Late Bar

Menu

Crabmeat Tart with Spring Onion Beurre Blanc
Smoked Chicken and Mushroom Orzo, Madeira Sauce

Butternut Squash Soup, Chorizo Oil, Corriander Crème Fraiche

Seared Fillet of Beef Bernaise, Red Burgundy Jus
Fillet of Seabass, Scallop Mousse, Red Pepper Coulis

Glazed Lemon Tart, Raspberry Sorbet, Raspberry Coulis
Trio of White Dark and Milk Chocolate Mousse, Orange

Scented Crème Anglaise

Freshly Brewed Tea/Coffee & Mints



Wedding Menus & Prices 2011

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 Provencal & 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 **€42.95**

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**

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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 Peppercorns

Courgette Fritters, Scented with Spices & Served on Peperonata

Tempura of Vegetables, Teriyaki Sauce, Wasabi Mayonnaise

White & Green Asparagus Risotto with Grana Padano

Portobello Mushrooms Baked with Spinach & Garlic Butter

Spinach Puffs with Ontiva Cream

Mille Feuilles of Cream Leeks, Green Asparagus & Mild Curry Veloute





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

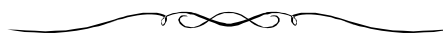
Mint Choc Chip Ice Cream

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 Mixed 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 2011 to 31st December 2011.

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.



2011 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 2011 – 31st Dec 2011. Price & content may change for
subsequent years*



Wedding Wine List

White Wine

<i>Altozano Verdejo</i>	<i>Spain</i>	€17.00
<i>Manta Sauvignon Blanc</i>	<i>Chile</i>	€17.00
<i>Caliterra Sauvignon Blanc</i>	<i>Chile</i>	€19.00
<i>Draytons Semillon / Chardonnay</i>	<i>Australia</i>	€20.00

Red Wine

<i>Altozano Tempranillo</i>	<i>Spain</i>	€17.00
<i>Manta Cabernet Sauvignon</i>	<i>Chile</i>	€17.00
<i>Caliterra Cabernet Sauvignon</i>	<i>Chile</i>	€19.00
<i>Draytons Shiraz</i>	<i>Australia</i>	€20.00

Champagne

<i>Moet et Chandon N.V.</i>	€75.00
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Sparkling

<i>Codorniu Cuvee Raventos</i>	€38.00
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Rose Wine

<i>Chateau Haut Rian</i>	€28.50
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Aperitifs

Champagne

<i>Billiecart Salmon, Brut N.V.</i>	€75.00
<i>Dom Perignon</i>	€195.00
<i>Charpentier Reserve Brut N.V.</i>	€75.00
<i>Veuve Cliquot Yellow Label Brut N.V.</i>	€79.50

Sparkling Wine

<i>Codorniu Cuvee Raventos</i>	€38.00
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Sherry

<i>Selection of Fine Sherry</i>	
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BED & BREAKFAST ACCOMODATION LIST

Marlinstown Court, *Dublin Rd, Mullingar, Mrs Ginnell*
(Next Door to Hotel) 044 9340053

McCormack's Farmhouse, *Dublin Road, Mullingar, Mrs McCormack*,
044 9341483

Turnpike Lodge, *Dublin Road, Mullingar, Catherine Bennett* 044 9344913

Maples, *Petitswood Manor, Dublin Road* 044 9333504

Novara, *Dublin Road, Mullingar, Margaret Dean* 044 9335209

Petitswood House, *Dublin Road, Mullingar, Pamela Farrell* 044 9348397

Glenmore House, *Dublin Road, Mullingar, Regina Healy* 044 9348905

Moorland, *Dublin Road, Mullingar, May McCarthy* 044 9340905

Tara House, *Dublin Road, Mullingar, Maureen Doran* 044 9343119

Woodside, *Dublin Road, Mullingar, Mary Barry* 044 9341636

**All the above Bed & Breakfast Houses are within 10 minutes from the Hotel and
are all Bord Failte approved**



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 entertainments 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:** _____