



*Exclusively One Wedding Per
Day!!*

The Mullingar Park Hotel **2019 Wedding Package**

€60.00 per person

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

€57.50 per person

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

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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

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

€5.00 per person

Main Course – Choose Two

Pan Fried 7oz Fillet of Hereford Beef, Asparagus Wrapped in Parma Ham, Red Wine Jus, Béarnaise Sauce

€10.00 Supplement

Thyme & Garlic Roasted Breast of Irish Chicken, Bacon & Onion Stuffing, Jus Roti

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

€5.00 Supplement

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 Borcy, Granny Smith Compote

Pan Fried 7oz Fillet of Irish Hereford Beef, Bourguignonne Sauce

€10.00 Supplement

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

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

€5.00 Supplement

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

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 €2.50pp 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 €2.00 supplement per person applies for a choice of desserts.

Freshly Brewed Ground Filtered Coffee/Tea

