



EXCLUSIVELY ONE WEDDING PER DAY

# Weddings at Mullingar Park Hotel



WEDDING PACKAGES  
2026

MULLINGAR PARK HOTEL, DUBLIN ROAD, MULLINGAR, CO. WESTMEATH

+353 (0) 44 93 37 500

[INFO@MULLINGARPARKHOTEL.COM](mailto:INFO@MULLINGARPARKHOTEL.COM)



## 2026 Wedding Packages

**€85.00 per person**

April, May, June, July, August, September,

October & December

**€80.00 per person**

January, February, March, November &

Midweek (Monday-Thursday)

## Our Exclusive One Wedding Per Day Package includes:

Red carpet welcome

Champagne on arrival for the bridal party

Summer Cocktail/Winter Mulled Wine reception for all your guests

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, chicken goujons 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 included

2 additional complimentary bedrooms with breakfast included along with special accommodation rates for your guests

Pre-wedding consultation with our wedding co-ordinator

Microphone for speeches and background music if required

Complimentary room hire

Ample free car parking for all your guests

# Starters

## 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

choose one

Champagne Sorbet, Marinated Strawberries

Granny Smith Sorbet, Spiced Puree

Lemon Sorbet, Fresh Mint

Tropical Fruit Sorbet, Poached Pineapple

Raspberry Sorbet, Kirsch Syrup

(€5 supplement per person)

# Main Course

## choose two

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

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 & 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

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

# Main Course

## with supplements

Pan Fried Fillet of Hereford Beef, Asparagus Wrapped in Parma Ham, Red Wine Jus,  
Béarnaise Sauce  
(€10 supplement)

Roast Sirloin of Prime Irish Hereford Beef, Rich Beef Jus, Creamed Horseradish  
(€5 supplement)

Pan Fried Fillet of Irish Hereford Beef, Bourguignonne Sauce  
(€10 supplement)

Rack of Local Lamb, with Mint Pea Puree, Port Lamb Sauce  
(€5 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 Mediterranean Vegetables, Wild Rocket Pesto

Baked Romasco Bell Peppers, Spiced Couscous 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      (Additional €2.50pp supplement)

# Supplementary Services

Sparkling Wine Reception €6.50 per person

House Wine Reception €29.00 per bottle

Pimms Reception €6.50 per person

Mulled Wine Reception €4.50 per person

Summer Punch €4.50 per person

Selection of Canapés €7.50 per person

Selection of Petit Fours €3.50 per person

Wines & Champagnes (Full list available on request)

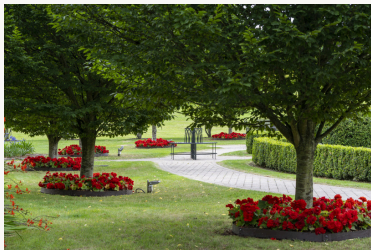
Additional Flower Arrangements (Price on request)

Selection of Mini Scones €2.00 per person

# Evening Supplementary items

Cod Goujons €1.50 per person

Pizza Slices €1.50 per person



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