

# Rose Wedding Package

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## *Rose Wedding Package Includes:*

### **Arrival Reception**

- Champagne reception for the Bride & Groom
- Tea & coffee & biscuits on arrival for all your guests

### **Room Décor**

- Chiavari Chairs for all your guests
- Antique style silver candelabras to compliment the reception tables
- Fresh floral arrangements for the top table
- Fairy light backdrop

### **Accommodation**

- Complimentary overnight accommodation for the bride & groom in our luxurious bridal suite
- Special reduced accommodation rates for up to 10 rooms

### **From us to you**

- Complimentary dinner for two in our Granary Restaurant on the evening of your first anniversary

### **Sample Menus**

All of our food menus are samples, you are very welcome to design your own menu...

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*Rose Wedding Banquet Menu*

## **Option A**

Chefs Signature Soup

Fresh Soup of your Choice

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Pan Roasted Fillet of Mulroy Bay Salmon

Served with a Lemon Butter Sauce

Roast Traditional Turkey & Home Baked Ham

Served with Fresh Herb Stuffing & Pan Gravy

Served with a Bouquet of Fresh Vegetables & Potatoes

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Dessert Platter

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Freshly Brewed Tea & Coffee

*Rose Wedding Banquet Menu*

## **Option B**

Chefs Signature Soup

Fresh Soup of your Choice

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Roast Loin of Irish Pork

Served with Apple Sauce & Homemade Gravy

Roast Breast of Chicken Filled with Fresh

Herb Stuffing Wrapped in Dry Cured Irish Bacon,

Napped with Rich Red Wine Sauce

Served with a Bouquet of Fresh Vegetables & Potatoes

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Dessert Platter

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Freshly Brewed Tea & Coffee

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# Rose Gold Wedding Package

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## *Rose Gold Wedding Package Includes:*

### **Your Arrival Reception**

- Champagne reception for the bridal party
- Champagne cocktails for all of your guests
- Hot mulled wine or summer fruit punch for all your guests
- Tea, coffee, homemade biscuits and scones for all your guests
- Hot nibbles for all your guests

### **Room Décor**

- Chiavari Chairs
- Crisp white linen napkins for each of your guests
- A choice of centrepieces for all tables
- Fresh floral displays for the top table
- Fairylight backdrop
- Fresh floral displays outside the function room
- Personalised table menus
- Personalised table plan

### **Accommodation**

- 2 complimentary bedrooms for the night of your wedding
- Complimentary overnight accommodation for the bride and groom in our luxurious bridal suite
- Special reduced accommodation rates for up to 20 rooms

### **From us to you**

- Complimentary 2 nights Bed & Breakfast stay at the Mill Park Hotel on your first anniversary

### **Sample Menus**

All of our food menus are samples, you are very welcome to design your own menu...

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*Rose Gold Wedding Banquet Menu*

## Option A

Chicken & Mushrooms Simmered in a Garlic and  
White Wine Cream Served in a Crisp Puff Pastry Bouchée

Mixed Salad with Sweet Cherry Tomatoes,  
Bacon Lardons & Garlic Croutons  
Tossed in a Rich Caesar Dressing

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Chefs Signature Soup  
Fresh Soup of your Choice

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Roast Sirloin of Prime Irish Beef  
Served with a Creamy Green Peppercorn Sauce

Roast Traditional Turkey & Home Baked Ham  
Served with Fresh Herb Stuffing, Pan Gravy & Cranberry  
Compote

Served with a Bouquet of Fresh Vegetables & Potatoes

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Mill Park Homemade Dessert Platter  
Assiette of our Finest Freshly Made Desserts

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Freshly Brewed Tea & Coffee

*Rose Gold Wedding Banquet Menu*

## Option B

Hors D'oeuvre Platter  
A Refreshing Platter of Oak Smoked Salmon on Wheaten  
Bread, Prawn Marie Rose, Egg Mayonnaise, Buffalo  
Mozzarella & Tomato Salad

Duo of Melon  
With Seasonal Berry Compote

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Chefs Signature Soup  
Fresh Soup of your Choice

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Roast Breast of Chicken Filled with Fresh Herb Stuffing  
Wrapped in Dry Cured Irish Bacon, Napped with Rich  
Red Wine Sauce

Pan Roasted Fillet of Mulroy Bay Salmon  
Served with a Lemon Butter Sauce

Served with a Bouquet of Fresh Vegetables & Potatoes

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Mill Park Homemade Dessert Platter  
Assiette of our Finest Freshly Made Desserts

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Freshly Brewed Tea & Coffee

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# Gold Wedding Package

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## *Gold Wedding Package Includes:*

### **Your Arrival Reception**

- Prosecco table on arrival for all your guests
- Selection of hot & cold canopies for your guests
- Tea, coffee and homemade scones & biscuits for all your guests
- Complimentary pianist on arrival

### **Room Décor**

- Chiavari Chairs
- Crisp white linen napkins for each of your guests
- A choice of centrepieces
- Fresh floral displays for the top table
- Fairylight backdrop
- Fresh floral displays outside the function room
- Personalised table menus
- Personalised table plan

### **Accommodation**

- 2 complimentary bedrooms for the night of your wedding
- Complimentary overnight accommodation for the bride and groom in our luxurious bridal suite
- Special reduced accommodation rates for up to 20 rooms

### **From us to you**

- Complimentary 2 nights Bed & Breakfast stay at the Mill Park Hotel on your first anniversary

### **Sample Menus**

All of our food menus are samples, you are very welcome to design your own menu...

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*Gold Wedding Banquet Menu*

## Option A

*Choose 3 Starters & 3 Main Courses*

Chicken & Mushrooms Simmered in a Garlic and White Wine Cream Served in a Crisp Puff Pastry Bouchée

Peppered Chicken Caesar Salad served with Crispy Garlic Croutons

Baked Brie Parcel, Roast Pepper & Basil Salad

Oak Smoked Salmon & Atlantic Prawns  
Served with Fresh Green Salad & Piquant Marie Rose

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Chefs Signature Soup  
Fresh Soup of your Choice

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Pan Seared Irish Sirloin Steak  
Cooked Medium Well, Served with Peppercorn Sauce

Roast Monaghan Duckling  
Served with a Rich Merlot & Cranberry Jus

Baked Fillet of Atlantic Monkfish  
Wrapped in Bacon served with a Rich White Wine Sauce

Pan Fried Supreme of Chicken  
Served with a White Wine Tarragon & Mushroom Sauce

Served with a Bouquet of Fresh Vegetables & Potatoes

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Choice of Desserts

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Freshly Brewed Tea & Coffee

*Gold Wedding Banquet Menu*

## Option B

*Choose 3 Starters & 3 Main Courses*

Hors D'oeuvre Platter  
A Refreshing Platter of Oak Smoked Salmon on Wheaten Bread, Prawn Marie Rose, Egg Mayonnaise, Buffalo Mozzarella & Tomato Salad

Goats Cheese Tartlet  
Served on a Chefs Mixed Salad

Tian of Crab & Prawn, Crème & Lemon Oil  
Served with a Chefs Mixed Salad

Smoked Duck Slivers with Pear Onion and Bacon Salad, Oregano and Balsamic Dressing

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Chefs Signature Soup  
Fresh Soup of your Choice

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Oven Roasted Leg of Bluestack Mountain Lamb  
Served with Apricot & Herb Stuffing & Rosemary Scented Pan Juices

Roast Traditional Turkey & Home Baked Ham  
Served with Fresh Herb Stuffing, Pan Gravy & Cranberry Compote

Grilled Seabass with Buttered Greens  
Served with White Wine Sauce

Roast Venison  
Served with a Redcurrant Glaze

Served with a Bouquet of Fresh Vegetables & Potatoes

• • • • •  
Choice of Desserts

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Freshly Brewed Tea & Coffee

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# Extras

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## Arrival Drinks

Prosecco €5.50 per glass

House White Wine €5.00 per glass

House Red Wine €5.00 per glass

Hot Whiskeys €5.50 per glass

**Peroni Bar:** Small keg €280 (approx. 100 glasses)  
Large Keg €475 (approx. 180 glasses)

*Prices are Subject to Change*

## Canape List

Prawn Mousse on Brown Bread with Smoked Salmon and Lemon Confit

Duck and Orange Rilet Apricot Glaze

Chicken and Herb Tartlet, Red Onion Jam and Roast Cherry Tomato

Mozzarella & Pepper Bon Bon

Sun Dried Tomato Tapenade Crostini, Pesto Drizzle

€35 per plate (a selection of 4 canapes per plate)

## Wine

We have a wide variety of wines to choose from. Our Wedding Co-ordinator would be more than happy to go through this with you.

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## Gin Table

Premium Gin & Tonic (70cl bottle) €210.00

Standard Gin & Tonic (70cl bottle) €120.00

**Bottled Beer:** €4.60 per bottle

Salmon Mousse on Pumpernickel Bread, Horseradish Cream

Duck & Vegetable Spring Rolls

Vegetarian Samosas

Slider Mini Burger, Tomato Relish

Chicken Satay Sticks, Mint Yoghurt

## Soup Choices

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Cream of Vegetable Soup  
Potato & Leek Soup  
Vegetable Broth  
Tomato, Orange & Roast Fennel  
Butternut Squash, Rosemary & Ginger

Spiced Pumpkin & Carrot  
Sweet Potato & Pepper Soup  
Minestrone Garlic & Croutons  
Creamed Watercress & Parsnip  
Mushroom and Tarragon

## Dessert Choices

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Mill Park Dessert Platter  
Baileys Cheesecake, Profiteroles drizzled in  
Chocolate Sauce, Fruit Tartlet, Ice-cream in  
a Brandy Snap Basket

Deep Filled Apple Pie Served with Hot  
Custard and Cream

Baileys Cheesecake, Strawberry Cheesecake,  
Lemon Cheesecake, Malteser Cheesecake  
(Choose One)

Profiteroles Served with Vanilla Cream and Drizzled  
in Chocolate Sauce

Sticky Toffee Pudding

Warm Chocolate Fudge Cake

Lemon Tart with Raspberry Coulis

Berry Pavlova

Apple Crumble Served with Hot Custard

## Evening Food Choices

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Tea/Coffee & Sandwiches €4.50 per person

Extra Hot Items: €1.50 per item

Cocktail Sausages      Baskets of Chips  
Chicken Pieces        Spring Rolls  
Chicken Goujons       Sausage Rolls

Cones of Fish & Chips €7.50 per portion

Pizza (Two Toppings) €15.50 per pizza

Bacon Baps €2.50 per portion

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