

Personalised Options Et Rates

SOPHISTICATED

ROOM DECOR

*fairylight back drop
chair covers & sash*

RECEPTION

home baked cookies

FIVE COURSE MEAL

*choice of one starter & one soup,
choice of two main courses &
vegetarian, dessert, tea or coffee*

WINE

one glass of wine & one top up

EVENING FOOD

*freshly cut sandwiches
glazed cocktail sausages &
chef carved hot roast baps*

LATE BAR

€49 *per person*

Enhancements

HARPIST/MUSIC *on arrival POA*

EXTRA CHOICE *to any course €4.50pp*

CENTRE PIECES *Cherry Blossom €10 each*

UPGRADE YOUR MAIN COURSE *Sirloin Steak €5 / Fillet Steak €9*

EVENING FOOD UPGRADE *oven baked signature pizza's €5 per person*

BBQ FOR DAY TWO *€17.95 per person*

HIRE OF CANDY CART *Supply own Candy: €60 Supplied Candy: €200*

SUPERVISED MOVIE FOR CHILDREN *€100 (2 hours with cordeal and treats)*

ARRIVALS DRINKS UPGRADE: *Hot Whiskey / Hot Port €4.75pp / Bottled Beers €4.50pp / Hot Cider €3pp*

STYLISH

ROOM DECOR

*fairylight back drop
chair covers & sash*

RECEPTION

*sparkling wine / signature cocktail
finger sandwiches
mini scones with cream and jam
tea / coffee
home baked cookies*

FIVE COURSE MEAL

*choice of two starters & one soup,
choice of two main courses &
vegetarian, dessert, tea / coffee*

WINE

two glasses of wine per person

EVENING FOOD

*freshly cut sandwiches
glazed cocktail sausages
spiced chicken goujons &
chef carved hot roast baps*

LATE BAR

*homemade sandwiches
spicy nachos*

€59 *per person*

Package prices are based on a minimum of 130 guests

Mid Week Discount (Sunday- Thursday

- excluding bank holidays and New Years Eve) - 15%

SÓ
HOTELS
IRISH FOR LUXURY

SUBLIME

ROOM DECOR

*fairylight back drop
chair covers & sash
candleabra or
cherry blossom trees centrepieces*

RECEPTION

*sparkling wine / signature cocktail
music on arrival
finger sandwiches
smoked salmon on brown bread
plus two other canapés
tea or coffee
home baked cookies*

FIVE COURSE MEAL

*choice of two starters, one soup or
sorbet, choice of two main courses &
vegetarian, dessert, tea or coffee*

WINE

half bottle of wine per person

SIGNATURE PETIT FOURS

EVENING FOOD

*freshly cut sandwiches
glazed cocktail sausages
spiced chicken goujons &
chef carved hot roast baps*

LATE BAR

*homemade sandwiches
spicy nachos
baskets of hot finger food*

€69 *per person*



CHARLEVILLE PARK
HOTEL & LEISURE CLUB
★★★★



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Finer Details

CHARLEVILLE PARK HOTEL, LIMERICK RD, CHARLEVILLE, CO.CORK, IRELAND
| charlevilleparkhotel.com | +353 (0)63 33700 | weddings@charlevilleparkhotel.com |

With Our Compliments

Red Carpet Welcome

with sparkling wine for the wedding party

Drinks Reception for your Guests

tea and coffee, home baked cookies and cordials

Chair Covers and Choice of Sash

Fairylight Backdrop and Mood Lighting

to complement your colour scheme

Exclusive use of Osprey Lounge

during your drinks reception

Silver Candelabras

as table centrepieces

Wine with your Meal

Vegetarian and Dietary Requirements

catered for on request

Reserved Block of Bedrooms

at agreed wedding rates for your guests

Complimentary Bridal Suite

including breakfast

Two additional Complimentary Rooms

including breakfast

Complimentary Parking and WiFi

throughout the hotel

First Anniversary Dinner

To Begin

ARRIVAL TREATS

Mini Fruit Scones

with freshly whipped cream and jam

€2 p/person

Selection of Sandwiches

including gourmet wraps & finger sandwiches

€4 p/person

Cup of Soup

€2 p/person

Mini Duck and Vegetable Spring Rolls

€3 p/person

STARTER CHOICE

McCarthy's Of Kanturk Black Pudding, black pudding with cognac soaked apricots on a rosti potato with smoked streaky rasher crisp

Smoked Limerick Ham Pâté toasted brioche, roasted apple chutney

Chicken Caesar Salad fillet of chicken, cos lettuce, bacon julienne, herb croutons, caesar dressing, parmesan shavings

Smoked Chicken and Leek Terrine served with tarragon mayonnaise, lemon & chive mousse, beet juice marinated quail egg

Chicken & Mushroom Bouchée fresh chicken fillet pieces and mushroom medley in a rich creamy sauce, puff pastry case

Seafood Plate smoked salmon and dill cream cheese truffle on blini, spiced crab meat, basil and lime prawns

SOUP CHOICE

Classic Vegetable Soup

Potato and Leek Soup

Creamy Mushroom Soup

Roasted Red Pepper and Tomato Soup

Roast Butternut Squash and Sage Soup

Green Pea and Limerick Ham Soup

CANAPÉS CHOICE

Choose four for €5 per person

Smoked Salmon on Brown Bread

Roast Beef and Horseradish Cream

Mini Cajun Chicken Bouchée

Sundried Tomato and Goat's Cheese

Parma Ham with Sundried Tomato Pesto

Melon trio of melon fans, berry compote, tropical coulis

Grilled Chicken Salad grilled Cajun chicken escalope topped with poached peach and melted cheddar, roasted red peppers and mixed greens salad, basil dressing and balsamic reduction

Goat's Cheese Salad baked Bluebell Falls goat's cheese with green tea, chilli and cranberry topping on a toasted brioche, salad of mixed greens with honey and mustard dressing

Crispy Brie Parcel crispy parcel of brie cheese and mango jam, rocket and frisee salad with pomegranate and sunflower seeds, light lemon and chive mayonnaise

Beef Spring Roll succulent pulled brisket of prime irish beef spring roll, grilled pineapple, caramelised onion, horseradish cream

SORBET CHOICE

Supplement of €2 on our Sophisticated & Stylish Options

Tangy Lemon Sorbet

Green Apple Sorbet

Tropical Mango Sorbet

Blackcurrant Sorbet

Champagne Sorbet

Main Course

MAIN COURSE - MEAT & POULTRY

Roast Sirloin of Irish Beef, Yorkshire pudding and red wine gravy, fondant potato

Grilled 10oz Sirloin Steak of Prime Irish Hereford Beef, roasted flat cap mushroom, creamy pepper sauce
€5 supplement on our Sophisticated and Stylish Packages

8oz Fillet Prime of Irish Beef, sautéed pearl onions, creamy wild mushroom sauce
€9 supplement on our Sophisticated and Stylish Packages

Roast Leg of Lamb with parsley & onion stuffing, rosemary gravy

Grilled Rack of Lamb, minted carrots, merlot jus
€6 supplement on our Sophisticated and Stylish Packages

Medallions of Roast Pork Fillet slow cooked pork belly, white pudding and beetroot croquette, cider jus

Traditional Roast Honey Glazed Loin of Bacon, blanched cabbage, creamy parsley sauce

Roast Turkey and Ham with sage and onion stuffing, roast gravy and cranberry sauce

Roast Chicken Fillet stuffed with colcannon, wrapped with smoked streaky bacon, tarragon crème

Pan-fried Supreme of Chicken stuffed with a leek & black pudding mousse, wrapped with smoked bacon & thyme cream sauce

Confit of Barbary Duck Leg and Pork Belly

braised red cabbage, black cherry sauce

MAIN COURSE - VEGETARIAN

Grilled Aubergine, courgettes, sundried tomatoes and goat's cheese moussaka

Sautéed Vegetable Stir-fry with soy and sweet chilli sauce, boiled rice

Oriental Vegetable Korma, boiled rice, crisp poppadom

Main Course continued

MAIN COURSE - FISH

*Denotes a supplement of €6 on our Sophisticated & Stylish Options

Baked Fillet of Salmon and basil cream cheese in a crisp pastry, asparagus, creamy lemon sauce

Herb-crusted Fillet of Cod, grilled cherry tomato, white wine and dill sauce

Baked Fillet of Hake, sautéed leeks, roasted red pepper coulis

Seared Fillet of Seabass, green pea mousseline, tarragon & lime sauce

***Grilled Filled of Halibut**, ratatouille croquette, coconut and caperberry crème

***Butter Fried Fillet of Monkfish**, blanched samphire, tangy tomato sauce

POTATO OPTIONS

Parsley Butter Baby Potatoes

Garlic & Parmesan Potato Gratin

Croquette Potatoes

Roast Potatoes

Creamy Mashed Potato served on the plate
Choose one additional which will be served to the table

VEGETABLE OPTIONS

Mashed Carrot and Parsnip with Green Beans

Roast Carrot, Parsnip and Mangetout with Honey and Black Pepper

Grilled Butternut Squash, Peppers, Courgettes and Aubergine with Basil

Blanched Carrot, Cauliflower & Broccoli

Choose 1

Dessert

DESSERT CHOICE

Pecan Pie Slice, chocolate sauce, vanilla ice-cream

Belgian Chocolate Fondant, chocolate & caramel mousse, vanilla ice-cream

Pistachio Cheesecake, cognac & dark chocolate sauce, almond crème fraîche

White Chocolate and Coconut Cheesecake, berry compote, mint syrup

Rich Chocolate Brownie, white chocolate sauce, mint chocolate ice-cream

Profiteroles Filled with Chantilly Cream, chocolate sauce

Bramley Apple Tart, vanilla crème, vanilla ice-cream

Lemon Tart Slice, berry compote, mango coulis

Meringue, cream and berry compote tower, chantilly cream, berry coulis

TRIO OF DESSERTS

White Chocolate & Coconut Cheesecake

Strawberry Cheesecake

Pistachio Cheesecake

Dark Chocolate Vanilla Crème Filled Profiterole

Lemon Tart Slice

Chocolate & Caramel Mousse

Meringue with Cream and Berry Compote

Choose any 3

To Share

CHEESE BOARD

Supplement of €5 on all packages

Why not indulge in a delectable cheeseboard to finish off the perfect meal?

Local cheese selection served in the middle of each table crackers, relish and fruits