



CHARLEVILLE PARK  
HOTEL & LEISURE CLUB



*Finer Details*

# 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



**CHARLEVILLE PARK**  
HOTEL & LEISURE CLUB



# 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

**McCarthys 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*

# Personalised Options & 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*

## 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*

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HOTELS

IRISH FOR LUXURY



CHARLEVILLE PARK  
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