



Firstly, let me congratulate you both on your engagement.

This moment in your lives is one of the most exciting & memorable times so I wish you the very best of luck with your wedding plans.

The Team at The Charleville Park Hotel would be honoured to be a part of your very special day & you can rest assured we will take care of every detail for you.

We can cater for guests list from 4 to 400 people & all manner of themes & ideas.

As one of the 6 Hotels of the only 100% Irish Hotel Group SÓ Hotels we understand how important friendly & attentive service is for any family occasion.

You can rely on this group of experienced professionals to deliver for you.

All the very best with your wedding plans.

Lee Gregson

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General Manager

## *Our Story...*

The Charleville Park Hotel is one of the region's leading wedding venues having been awarded Wedding Coordinator of the Year, Ballroom of the Year, Bridal Suite of the Year & Cork Venue of the Year on various different occasions.

With our contemporary & modern styling, central location & award-winning staff your wedding day will be one you can be proud of.

Your guests can relax in our Garden Suite, Osprey Lounge or Courtyard Garden whilst they await your entrance; enjoying your chosen arrival reception in comfort & privacy.

The Deerpark Suite is so named after the original hotel, built on this site over 40 years ago. Today our ballroom is one of Munster's finest having an elegance & grace that helps us create a fairy-tale wedding atmosphere.

Silver candelabras, softly lit chandeliers, fairy light backdrops & mood lighting ensures a bespoke room that changes with every couple.

The Garden Suite is the perfect backdrop for Civil Ceremonies & Humanist Blessings. As an entirely different space to our ballroom it ensures complete privacy for your union & the stillness of the Suite guarantees no minute of this most special of occasions is missed.

The Munster Suite is the most indulgent of Bridal Bedrooms. With a deluxe king bed, balcony, dressing room & lounge area it allows for plenty of comfort & relaxation. It also features a jacuzzi bath, double sinks & a stand-alone rain power shower.

We proudly present our various Wedding Options & Packages to you. These are just a flavour of what we can do – by all means create your own day & we will gladly provide your every wish.

Happy Planning & Congratulations!  
All in The Charleville Park Hotel

## *With Our Compliments*

- ❖ Dedicated Wedding Team
- ❖ Complimentary wedding tasting of your chosen menu
- ❖ Red Carpet and Champagne arrival for the newlyweds
- ❖ Drinks reception including Prosecco, Tea & Coffee and Homemade Biscuits
  - ❖ Complimentary Chivari Chairs
- ❖ Fairly Light back drop and mood lights to compliment your theme
- ❖ Choice of Table Centerpieces – Candelabras, Cherry Blossoms or Willows
  - ❖ Cloché Top Table Service
  - ❖ White Glove Service
- ❖ Half Bottle of Specialty Selected wine per person
- ❖ Preferred accommodation rates for the evening
- ❖ 2 complimentary bedrooms for Principle Guests



<i>The Ivy Package</i>	<i>The Blossom Package</i>	<i>The Willow Package</i>
<p><i>Arrival Reception</i> Selection of Finger Sandwiches with Tea &amp; Coffee 1 Canape of Choice</p> <p><i>Dinner</i> 5 Course Meal</p> <ul style="list-style-type: none"> <li>❖ One Starter</li> <li>❖ One Soup</li> <li>❖ Choice of Two Main Courses</li> <li>❖ One Dessert</li> <li>❖ Tea &amp; Coffee</li> </ul> <p>1/2 Bottle of Specialty Select Wine Per Person</p> <p><i>Evening Buffet</i></p> <ul style="list-style-type: none"> <li>❖ Selection of Sandwiches</li> </ul> <p>Late Bar</p> <p><i>Prices</i> Over 120 people: €64.00 Between 50-119 people: €84.00</p>	<p><i>Arrival Reception</i> Selection of Finger Sandwiches with Tea &amp; Coffee 2 Canapes of Choice</p> <p><i>Dinner</i> 5 Course Meal</p> <ul style="list-style-type: none"> <li>❖ Choice of Two Starters</li> <li>❖ One Soup</li> <li>❖ Choice of Two Main Courses</li> <li>❖ Assiette of Desserts</li> <li>❖ Tea &amp; Coffee</li> </ul> <p>1/2 Bottle of Specialty Select Wine Per Person</p> <p><i>Evening Buffet</i></p> <ul style="list-style-type: none"> <li>❖ Selection of Sandwiches</li> <li>❖ Glazed Cocktail Sausages</li> </ul> <p>Late Bar Late Night Nibbles</p> <p><i>Prices</i> Over 120 people: €72.00 Between 50-119 people: €89.00</p>	<p><i>Arrival Reception</i> Afternoon Tea Style Reception with Smoked Salmon and 2 other Canape Choices Selection of Finger Sandwiches with Tea &amp; Coffee</p> <p><i>Dinner</i> 5 Course Meal</p> <ul style="list-style-type: none"> <li>❖ Choice of Two Starters</li> <li>❖ One Soup or One Sorbet</li> <li>❖ Choice of Two Main Courses</li> <li>❖ Assiette of Desserts</li> <li>❖ Tea &amp; Coffee with Petit Fours</li> </ul> <p>1/2 Bottle of Specialty Select Wine Per Person</p> <p><i>Evening Buffet</i></p> <ul style="list-style-type: none"> <li>❖ Selection of Sandwiches</li> <li>❖ Glazed Cocktail Sausages</li> <li>❖ Spicy Chicken Goujons</li> <li>❖ Pizza Slice's</li> </ul> <p>Late Bar Late Night Baskets of Hot Finger Food</p> <p><i>Prices</i> Over 120 people: €79.00 Between 50-119 people: €99.00</p>

## *Your Arrival Reception*



Whether following a civil ceremony or a church wedding we host your arrival for your guests in our Pre-Reception Areas allowing you and your guests time to mingle and celebrate officially tying the knot!!

### *Arrival Canapes*

- ❖ Mini Fruit Scones with Freshly Whipped Cream and Jam
- ❖ Selection of Sandwiches or Wraps with Gourmet Fillings
- ❖ Mini Duck and Vegetable Spring Rolls
- ❖ Smoked Salmon with Brown Soda Bread
- ❖ Roast Beef and Red Onion Marmalade and Wholegrain Mustard Mayo Bellini's
- ❖ Mini Cajun Chicken Bouchée
- ❖ Sundried Tomato and Goats Cheese Tartlets
- ❖ Parma Ham and Asparagus Bruchetta

Add extra canapes for €4.00 per person

### *Arrival Drinks*

- ❖ Prosecco – Included in all packages
- ❖ His & Hers Signature Cocktail- €6.50 per person
- ❖ Mulled wine or Hot Apple Cider- €5.00 per person
- ❖ Beer Bottle Bar- €5.00 per bottle

We offer corkage of €2.50 per bottled beer – up to a max of 60 bottles



## *The Wedding Banquet*

Our Deerpark Suite is second to none with impeccable presentation for your big day, we invite you to taste your chosen wedding menu 3 months in advance of your wedding and invite you to critique to your exact requirements.

We cater for all dietary requirements and restrictions, the following dishes are examples of our most popular, however our brigade of extremely experienced Chefs can alter or produce what ever you desire.

### *Starter Options*

❖ Chicken & Mushroom Bouchée

Fresh Chicken Fillet Pieces & Mushroom Medley with a Rich Creamy Sauce Served in a Puff Pastry Case

❖ McCarthy's of Kanturk Black Pudding Salad

Baked Pudding with Smoked Bacon Lardons, Truffle Emulsion & Mustard Vinaigrette

❖ Chicken Caesar Salad

Fillet of Chicken, Cos Lettuce, Bacon Julienne, Herb Croutons, Caesar Dressing & Parmesan Shavings

❖ Shallow Fried Brie Parcel

Shallow Fried Brie Cheese & Mango Jam, Rocket & Frisee Salad with Pomegranate & Sunflower Seeds, Light Lemon & Chive Mayonnaise

❖ Goats Cheese Salad

Candied Walnuts and Beetroot Three Ways

❖ Trio of Melon & Orange Cocktail

With Cointreau and Mint Syrup

❖ Smoked Chicken and Mango Salad

Roast Peppers, Mixed Greens and Balsamic Reduction

❖ Chicken and Asparagus Tartlet

Dressed Leaves and Wholegrain Mustard Vinaigrette

❖ Ham Hock Terraine\*

Pickled Baby Vegetables with Plum and Apple Chutney



❖ Goats Cheese Bon Bons

Goats Cheese with Honey and Thyme, Pea shoots, Roasted Cherry Tomatoes.

❖ Duck Liver Parfait\*

Toasted Sourdough, Red Onion Marmalade, Charred Orange Segments

❖ Thai Fish Cakes\*

With a Micro Herb Salad, Chilli, Ginger & Lime Aioli

❖ Seafood Plate\*

Smoked Salmon & Dill Cream Cheese Truffle on Blini, Spiced Crab Meat, Basil & Lime Prawns

## *Soups*

The list can be extensive, if you have any preferences other than what is listed below, please don't hesitate in asking your specialised wedding team

- ❖ Classic Vegetable Soup
- ❖ Potato & Leek Soup
- ❖ Creamy Mushroom Soup
- ❖ Roasted Red Pepper & Tomato Soup
- ❖ Roast Butternut Squash & Sage Soup
- ❖ Celeriac and Apple Soup

## *Sorbets†*

- ❖ Tangy Lemon Sorbet
- ❖ Green Apple Sorbet
- ❖ Tropical Mango Sorbet
- ❖ Blackcurrant Sorbet
- ❖ Champagne Sorbet

For our Sorbets, why not add a dash of your favourite spirit for €2.00 person

Great Combinations previously couples have enjoyed are

- ❖ Lemon & Gin
- ❖ Tropical Mango & Vodka

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\* Denotes a supplement of €3.00 to our Ivy Package

† €3.00 supplement applies to Ivy & Blossom Packages



## *Main Course*

- ❖ Slow Roasted Lamb Shoulder  
Red Wine Reduction and Minted Pea Mousse
  
- ❖ Roast Sirloin of Irish Beef  
Yorkshire Pudding & Red Wine Gravy & Fondant Potato
  
- ❖ Slow Roasted Lamb Shank  
A Red Currant and Mint Jus
  
- ❖ Roast Crown of Turkey & Limerick Baked Ham  
With Sage & Onion Stuffing, Roast Gravy & Cranberry Sauce
  
- ❖ Grilled 10oz Sirloin Steak of Prime Irish Hereford Beef<sup>†</sup>  
Roasted Flat Cap Mushroom & a Creamy Pepper Sauce
  
- ❖ 8oz Fillet Prime of Irish Beef\*  
Sautéed Pearl Onions & a Creamy Wild Mushroom Sauce
  
- ❖ 48 Hour Braised Blade of Beef  
Parsnip Puree and Red Wine Jus
  
- ❖ Pork Fillet Roulade  
Black Pudding in Apricot Stuffing and Crisp Parma Ham
  
- ❖ Pan Fried Supreme of Chicken  
Smoked Bacon, Charred Baby Onion and Madeira Sauce
  
- ❖ Pan Fried Fillet of Chicken  
Garlic and Sage Stuffing with Irish Whiskey and Mushroom Sauce
  
- ❖ Confit of Barbary Duck Leg & Pork Belly  
Braised Red Cabbage & a Black Cherry Sauce
  
- ❖ Grilled Rack of Lamb  
Candied Baby Vegetables and Merlot Jus
  
- ❖ Baked Fillet of Salmon  
With Wilted Greens and Chive Cream

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<sup>†</sup> €10.00 supplement applies to Ivy Package and €7.00 Supplement applies to Blossom Package





❖ Herb-Crusted Fillet of Cod  
With Grilled Cherry Tomato & a White Wine & Dill Sauce

❖ Baked Fillet of Hake  
Sautéed Leeks & a Roasted Red Pepper Coulis

❖ Seared Fillet of Seabass\*  
Chive Mash and Citrus Cream

❖ Grilled Fillet of Halibut\*  
Served on a Bed of Ratatouille, Black Olive and Basil Oil

❖ Butter Fried Fillet of Monkfish\*  
Wrapped in Parma Ham, Blanched Sea Vegetables and Hollandaise Sauce

## *Vegetarian*

❖ Stuffed Aubergine  
With Ratatouille and Cauliflower Cous Cous

❖ Sautéed Vegetable Stir-Fry  
With Soy & Sweet Chilli Sauce

❖ Oriental Vegetable Korma  
With a Crisp Poppadum

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\* €10.00 supplement applies to Ivy Package and €7.00 Supplement applies to Blossom Package



## *Dessert Options*

- ❖ Pecan Pie Slice  
Chocolate Sauce & Vanilla Ice-Cream
- ❖ Belgian Chocolate Fondant  
Chocolate & Caramel Mousse & Vanilla Ice-Cream
- ❖ Pistachio Cheesecake  
Cognac & Dark Chocolate Sauce & an Almond Crème Fraiche
- ❖ White Chocolate & Coconut Cheesecake  
Berry Compote & a Mint Syrup
- ❖ Rich Chocolate Brownie  
White Chocolate Sauce & Honeycomb 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 & Berry Compote Tower, Chantilly Cream & Berry Coulis
- ❖ Assiette Desserts – Choose Any 3: \*  
White Chocolate & Coconut Cheesecake  
Strawberry Cheesecake  
Dark Chocolate Vanilla Crème Filled Profiterole  
Lemon Tart Slice  
Chocolate & Caramel Mousse  
Meringue with Cream & Berry Compote
- ❖ Cheeseboard  
Local Cheese Selection Served in the Middle of each Table with Crackers, Relish & Fruits  
Supplement of €8.00 per person on any package

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\* Denotes a €3.00 supplement to the Ivy Package.

# *Charleville Park Hotel*

## *Enhancements*

Harpist / Music on Arrival – Price on Request

Upgrade Your Arrival Drinks Hot Whiskey / Hot Port- €4.75 per Guest

Upgrade Your Arrival Drinks Bottled Beers- €5.00 per Guest

Upgrade Your Arrival Drinks Hot Cider / Mulled Wine- €3.00 per Guest

Add an Extra Choice to Any Course- €4.50 per Guest

Evening Buffet Upgrade with Signature Pizzas- €5.00 per Guest

BBQ Option for Day Two- €22.95 per Guest

Hire of Candy Cart Couple Supplies Candy- €60.00

Hire of Candy Cart Hotel Supplies Candy- €200.00

Hire of Staffed Popcorn Machine or Candy Floss Machine- €200.00 (2 hours including Supplies)

Bespoke Flower Wall- €200.00

Hire of Doughnut Wall, Hotel Supplies Doughnuts- €100.00

Hire of Tayto Wall, Hotel Supplies Taytos- €165.00

Supervised Movie for Children- €100.00 (2 Hours with Cordials & Treats)



# *Notes*

