





Welcome



Experience the true essence of Irish Hospitality with an unforgettable Wedding Day in Charleville Park Hotel, ideally located in the heart of Munster.

Traditional yet contemporary, Charleville Park offers your guests a warm, traditional welcome in a stylish and modern setting.



eremonies

& Partnerships



Charleville Park Hotel is the perfect choice for you to celebrate your partnership or civil ceremony in a private function room, the restaurant or outside in the courtyard.

We have hosted wedding celebrations from humanist and spiritual weddings to civil ceremonies, offering an intimate ceremony room or an outdoor set up with a variety of décor options available to theme your special day.







Arrival Reception



Indulge your guests with delicious bites and tempting treats for your arrivals reception after your ceremony. With exclusive use of the outdoor courtyard, your guests can enjoy canapés & Prosecco in the Summer or indulge in mulled wine & mince pies in the Winter months.

The red carpet will be rolled out for your arrival. We will welcome you & your partner with chilled Champagne, while your guests will be greeted with freshly brewed tea & coffee served with homemade cookies.



vening eception

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. We can hold intimate celebrations by partitioning our Ballroom or lavish weddings of up to 550 guests.







She Munster Suite



Our most exquisite Suite is reserved especially for the happy couple on their wedding night.

With a deluxe king bed, balcony, dressing room & lounge area it allows for plenty of comfort & relaxation. It's the perfect relaxing setting to start out on your journey as a married couple.







Our Wedding Packages



The following is offered with our compliments...

Dedicated Wedding Team Exclusive One Wedding a Day Promise Complimentary Wedding Tasting of your chosen menu Red Carpet and Champagne arrival for the newlyweds Drinks reception including Prosecco, Tea & Coffee and Homemade Biscuits Elegant Chiavari Chairs Fairylight backdrop and mood lights to compliment your theme AV System for your speeches Choice of Table Centrepieces – Candelabras, Cherry Blossoms or Willows Cloche Top Table Service Half Bottle of Specially Selected Wine Per Person Preferred accommodation rates for the evening 2 complimentary bedrooms for Principal Guests Late Bar until 2am & Residents Bar

She Tvy Package



Arrival Reception

Selection of Finger Sandwiches with Tea & Coffee One Canapé of Choice

Five Course Wedding Meal

One Starter

One Soup

Choice of Two Main Courses

Assiette of Desserts

Tea & Coffee

Half Bottle of Specially Selected Wine Per Person

Evening Buffet

Selection of Sandwiches

The Blossom Package



Arrival Reception

Selection of Finger Sandwiches with Tea & Coffee One Canapé of Choice

Five Course Wedding Meal

Choice of Two Starters

One Soup

Choice of Two Main Courses

Assiette of Desserts

Tea & Coffee

Half Bottle of Specially Selected Wine Per Person

Evening Buffet

Selection of Sandwiches Glazed Cocktail Sausages

The Willow Package



Arrival Reception

Afternoon Tea Style Reception with Smoked Salmon and Two other Canapé Choices Selection of Finger Sandwiches with Tea & Coffee

Five Course Wedding Meal

Choice of Two Starters One Soup or One Sorbet – Choose One Choice of Two Main Courses Assiette of Desserts Tea & Coffee with Petit Fours Half Bottle of Specially Selected Wine Per Person

Evening Buffet

Selection of Sandwiches Glazed Cocktail Sausages Spicy Chicken Goujons Pizza Slices

Arrival Canapés



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 Blinis Mini Cajun Chicken Bouchée Sundried Tomato and Goats Cheese Tartlets Parma Ham and Asparagus Bruschetta Add extra canapés for €4.00 per person





Prosecco – Included in all packages His & Hers Signature Cocktail Mulled Wine or Hot Apple Cider Beer Bottle Bar



Starter Options

Chicken & Mushroom Bouché 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 Black Pudding with Smoked Bacon Lardons, Truffle Emulsion & Mustard Vinaigrett

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 & Frisée S alad 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 Terrine 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

Thai Fish Cakes With a Micro Herb Salad, Chilli, Ginger & Lime Aioli



These are our suggestions for your soup course, if you have any preferences outside of what is listed below, please do not 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

Sorbet

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. Great Combinations previously couples have enjoyed are Lemon & Gin and Tropical Mango & Vodka.

Menu Options

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 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 Roasted Flat Cap Mushroom & Creamy Pepper Sauce

8oz Fillet Prime of Irish Beef Sautéed Pearl Onions & 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 & Sage Stuffing with Irish Whiskey and Mushroom Sauce

Confit of Barbary Duck Leg & Pork Belly Braised Red Cabbage & Black Cherry Sauce

Grilled Rack of Lamb Candied Baby Vegetables and Merlot Jus **Baked Fillet of Salmon** With Wilted Greens and Chive Cream

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

Baked Fillet of Hake Sautéed Leeks & 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

*€10 supplement applies to Ivy Package and €7 Supplement applies to Blossom Package

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

Menu Options

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 of Desserts

Choose Any Three of the Following:

- 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





Harpist / Music on Arrival Upgrade Your Arrival Drinks Hot Whiskey / Hot Port Upgrade Your Arrival Drinks Bottled Beers Upgrade Your Arrival Drinks Hot Cider / Mulled Wine

Add an Extra Choice to Any Course

Evening Buffet Upgrade with Signature Pizzas BBQ Option for Day Two

Hire of Candy Cart Couple Supplies Candy Hire of Candy Cart Hotel Supplies Candy Bespoke Flower Wall Hire of Doughnut Wall, Hotel Supplies Doughnuts Hire of Tayto Wall, Hotel Supplies Taytos

Supervised Movie for Children



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Pat McDonagh