



CHARLEVILLE PARK
HOTEL & LEISURE CLUB



Weddings



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.



Civil Ceremonies & 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.



Evening Reception



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.







The 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.







Complimentary Enhancements



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

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

Preferred accommodation rates for the evening

Late Bar until 2am & Residents Bar

The Ivy Package



Arrival Reception

Prosecco for all Guests

Non-Alcoholic Fruit Punch

Tea & Coffee

Selection of Finger Sandwiches

Homemade Cookies

Scones with Jam & Cream

Five Course Wedding Meal

One Starter

One Soup

Choice of Two Main Courses

Chef's Assiette of Dessert

Tea & Coffee

A Glass and a Top-Up of Wine

Evening Buffet

Selection of Sandwiches

Goujons & Chips

Cocktail Sausages

Tea & Coffee

Your Accommodation

Complimentary overnight accommodation in our bridal suite for the wedding couple with prosecco breakfast

Two complimentary bedrooms for the night of the wedding

The Blossom Package



Arrival Reception

Prosecco for all Guests
Mocktails & Cocktails for 50% of your guests
Tea & Coffee
Selection of Finger Sandwiches
Homemade Cookies
Scones with Jam & Cream
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
Chicken Goujons & Chips

Your Accommodation

Complimentary overnight accommodation in our bridal suite for the wedding couple with prosecco breakfast

Two complimentary bedrooms for the night of the wedding

Added Extras

Anniversary Dinner for Two People

The Willow Package



Arrival Reception

Prosecco for all Guests
Cocktails & Mocktails for 50% of your guests
Tea & Coffee
Selection of Finger Sandwiches
Homemade Cookies
Scones with Jam & Cream
Two Canapés of Choice

Five Course Wedding Meal

Choice of Two Starters
One Soup or One Sorbet – Choose One
Choice of Two Main Courses
Choice of Two Desserts
Or Afternoon Tea Style Dessert Platter
Tea & Coffee
Prosecco toast for all guests
Half Bottle of Specially Selected Wine Per Person

Evening Buffet

Selection of Sandwiches
Glazed Cocktail Sausages
Chicken Goujons & Chips
Pizza Slices
Tea & Coffee

Tayto Sandwiches in the residents bar

Your Accommodation

Complimentary overnight accommodation in our bridal suite for the wedding couple with prosecco breakfast

Two complimentary bedrooms for the night of the wedding

Added Extras

Anniversary Stay & Dinner for Two People

Arrival Canapés



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

Arrival Drinks



Prosecco – Included in all packages

His & Hers Signature Cocktail – Up to €10 per person

Mulled Wine or Hot Apple Cider – €5.00 per person

Beer Bottle Bar – €6.50 per bottle

Package Prices 2026-2027



The Ivy Package

€70 per person

The Blossom Package

€80 per person

The Willow Package

€90 per person

Please note any changes to VAT implemented will need to be applied to all package prices.

Menu Options

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 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 & Frisée 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 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

**Denotes a supplement of €3.00 on all of our packages*

Soup

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 for €2 per person. 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

**€8 Supplement applies on all packages*

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 (Supplement of €8 per person on any package.)

Enhancements



Harpist / Music on Arrival – Price on Request

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

Couple brings their own own beers for drinks reception (max. 60 bottles) – **€5 corkage per bottle**

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 – **€28.95 per Guest**

Hire of Candy Cart Couple Supplies Candy – **€60.00**

Hire of Candy Cart Hotel Supplies Candy – **€200.00**

Bespoke Flower Wall – **€200.00**

Donut Platters – **Price on Request**

Hire of Tayto Wall, Hotel Supplies Taytos – **€165.00**

Movie for Children – **€100.00** (2 Hours with Cordials & Treats)

Intimate Wedding



Celebrate your special day in an intimate and elegant setting, surrounded by your closest family and friends. Our packages are designed to make smaller weddings feel just as extraordinary, with thoughtful inclusions and flexible options tailored to your needs.

Complimentary Accommodations:

Minimum 40 guests: Enjoy a complimentary Bridal Suite for the couple.

Minimum 60 guests: Receive a complimentary Bridal Suite plus 1 complimentary guest bedroom.

Minimum 80 guests: Enjoy a complimentary Bridal Suite and 2 complimentary guest bedrooms.

Hire for Smaller Weddings:

For intimate gatherings that do not meet full-day minimums, we offer:

Osprey Lounge: Maximum capacity 50 guests, ideal for private ceremonies or receptions.

Function Room Hire: Flexible for smaller weddings seeking a more private setting.

Please note: smaller weddings may be subject to a room hire fee.

Evening Guests & Additional Catering:

Many smaller weddings welcome additional guests in the evening. To accommodate this, we offer flexible evening catering options such as finger food for guests joining after the main meal. Charges apply per guest, allowing you to host a seamless celebration without compromising on quality.



CHARLEVILLE PARK
HOTEL & LEISURE CLUB
★★★★

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