



PARK HOTEL

Wedding Menus

Choice of 2 Starters / 2 Desserts - Supplement of €4pp per course applies
Choice of 2 Main Courses - Supplement of €8pp applies

Starters

CLASSIC CAESAR SALAD	€7.95
<i>Baby Gem Lettuce, Smoked Bacon, Anchovies, Shaved Parmesan & Croutons</i>	
CHICKEN LIVER PARFAIT	€7.50
<i>Red Currant Jelly, Mesclun Leaves & Croutes</i>	
ANTIPASTO	€8.95
<i>A Selection of Finely Sliced Cured Meats, Roasted Bell Peppers, Grilled Artichoke Hearts, Baby Leaves and Extra Virgin Olive Oil</i>	
ASSIETTE OF IRISH SMOKED SALMON	€12.00
<i>Red Onion, Baby Capers, Lemon & Baby Leaves</i>	
LOCAL IRISH GOATS CHEESE	€9.50
<i>Beetroot Puree, Honeyed Walnuts,</i>	
HONEYDEW MELON & FINE SERRANO HAM	€7.95
<i>Semi sundried Tomatoes, Olives & Wild Rocket</i>	

Soup

CREAM OF ROASTED ROOT VEGETABLES	€5.50
CREAM OF LEEK & POTATO	€5.50
ROASTED BELL PEPPER & BASIL	€5.50
CARROT & ORANGE	€5.50
CREAM OF BUTTON MUSHROOMS	€5.50

All Soups are served with freshly baked bread

Sorbet

CASSIS	€3.50
LEMON	€4.00
LIME	€4.00
GREEN APPLE	€4.00
GIN & PINK GRAPEFRUIT	€4.50
CHAMPAGNE	€5.00

Prices for 2012 may be subject to an increase of up to 10% in accordance with market value

Main Courses

GRILLED FILLET OF IRISH BEEF <i>Fondant Potato, Wild Mushrooms & Black Truffle Jus</i>	€31.00
GRILLED SIRLOIN OF IRISH BEEF <i>Pomme Fondant, Five Peppercorn Sauce</i>	€28.00
ROAST RACK OF IRISH LAMB <i>Aubergine & Feta Cheese Gateau, Basil Jus</i>	€33.00
SLOW ROAST BELLY OF IRISH PORK <i>Macerated Apricots, Toasted Almonds, Honey Jus</i>	€27.00
POT ROASTED BREAST OF IRISH CHICKEN <i>Fricassee of Button Mushrooms, Smoked Bacon, Garlic & Parsley Cream</i>	€25.00
GRILLED FILLET OF ATLANTIC SALMON <i>Saffron Mash, Red Pepper Coulis</i>	€25.00
FILLET OF SEA BASS <i>Courgette & Mint Puree, Mint Aioli</i>	€29.00
BAKED FILLET OF COD, SOFT HERB CRUST <i>Chive Beurre Blanc</i>	€28.00
SAFFRON & PEA RISOTTO (V) <i>Mint Mascarpone, Shaved Parmesan and Wild Rocket</i>	€19.00
POTATO GNOCCHI (V) <i>Broccoli, Pea & Blue Cheese Sauce</i>	€19.00

All Main Courses are served with Minted New Potatoes & Seasonal Vegetables

Desserts

PARK HOTEL DECONSTRUCTED CHEESECAKE <i>Soft Broken Shortbread, Berry Compote</i>	€8.00
DUO OF CHOCOLATE <i>Chocolate Sauce</i>	€8.00
TRIO OF RED FRUIT BAVAROIS	€8.00
SAFFRON & VANILLA PANNE COTTA <i>Wild Strawberry & Basil Compote</i>	€9.00
ASSIETTE OF HOUSE DESSERTS <i>A Selection of Mini Treats</i>	€9.00
TEA / COFFEE	€2.50

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Evening Reception

Tea, Coffee & Little Treats

TEA & COFFEE	€2.50
THE PARK HOTEL SELECTION OF PETIT FOURS	€2.50
CHOCOLATE DIPPED CANDIED FRUIT PLATTER	€3.50
CHOCOLATE WAFER MINTS	€1.00

Wedding Evening Food & Finger Food

TEA & COFFEE WITH BISCUITS	€3.50
SANDWICHES	€5.50
SANDWICHES & COCKTAIL SAUSAGES	€6.50
SAUSAGES & SPRING ROLLS	€5.95
TEA & COFFEE WITH SANDWICHES	€8.00
TEA / COFFEE WITH SANDWICHES & COCKTAIL SAUSAGES	€9.00
TEA / COFFEE WITH SANDWICHES & COCKTAIL SAUSAGES plus TWO of the following:	€15.50

Spicy Wedges with Sweet Chilli Dip

Mini Vegetable Spring Rolls

Chicken Goujons

Chicken Satay Sticks

Mini Duck Spring Rolls

Onion Bajaj

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Wedding Celebrations 2011

Upon Arrival

*Complimentary Tea / Coffee and Homemade Biscuits on arrival
Sparkling Wine & Red Carpet Reception on arrival for bridal party*

Starter

CLASSIC CAESAR SALAD

Baby Gem Lettuce, Smoked Bacon, Anchovies, Shaved Parmesan & Croutons

Soup

CREAM OF LEEK AND POTATO

with fresh garden herbs

Main Course

POT ROASTED BREAST OF IRISH CHICKEN

Fricassee of Button Mushrooms, Smoked Bacon, Garlic & Parsley Cream

Or

GRILLED FILLET OF ATLANTIC SALMON

Saffron Mash, Red Pepper Coulis

Served with Minted New Potatoes and a selection of market fresh vegetables

Dessert

ASSIETTE OF HOUSE DESSERTS

A Selection of Mini Treats

Tea and Coffee

Served with After Eight Mints

Wine with Meal

Half Bottle of House red or white wine for each guest or soft drink alternative

Toast

ROUND OF DRINK OF YOUR GUESTS' CHOICE

(excluding champagne, doubles & specialist whiskeys)

Evening Supper

**SELECTION OF FRESHLY PREPARED SANDWICHES,
COCKTAIL SAUSAGES AND FRESHLY BREWED TEA & COFFEE**

€59.95 PER PERSON

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Wedding Guest Accommodation Rates for 2011 / 2012

	Weekend One Night Rate	Weekend Two Night Rate - per night	Midweek One Night Rate	Midweek Two Night Rate - per night
Double Room	€99.00	€79.00	€89.00	€69.00
Twin Room	€99.00	€79.00	€89.00	€69.00
Family Room	€120.00	€99.00	€110.00	€89.00

Food & Wine

Please refer to the separate food and wine menu options. As always, these are sample menus, so if there is anything in particular that you would like, let us know and we can certainly work on delivering it for you.

Prices for 2011/2012 may increase up to 10% in accordance with market value, year on year.

Corkage

Wine	€8.00 per bottle
Sparkling Wine / Champagne	€12.50 per bottle

(Please note that this corkage is priced for standard size bottles)

Local Churches

Maghera	(10mins)	St. Matthews
Mullagh	(15mins)	St. Killians
Virginia Church	(5mins)	St. Mary's

Bed & Breakfasts

Bellgrove	Tel: 049 854 6300
Whitehouse	Tel: 049 854 7515
St. Kyrans	Tel: 049 854 7087
Lisduff House	Tel: 046 924 5054
Janetta	Tel: 046 924 9678

Sample Menu 1

Starter

CLASSIC CAESAR SALAD

Baby Gem Lettuce, Smoked Bacon, Anchovies, Shaved Parmesan & Croutons

Main Course

POT ROASTED BREAST OF IRISH CHICKEN

Fricassee of Button Mushrooms, Smoked Bacon, Garlic & Parsley Cream

Dessert

THE DUO OF CHOCOLATE

Chocolate Sauce

Tea and Coffee

Served with After Eight Mints

€43.45 Per person

Sample Menu 2

Starter

HONEYDEW MELON & FINE SERRANO HAM

Semi sundried Tomatoes, Olives & Wild Rocket

Soup

CREAM OF LEEK AND POTATO

with fresh garden herbs

Main Course

GRILLED SIRLOIN OF IRISH BEEF

Pomme Fondant, Five Peppercorn Sauce

Dessert

PARK HOTEL DECONSTRUCTED CHEESECAKE

Soft Broken Shortbread, Berry Compote

Tea and Coffee

Served with After Eight Mints

€51.95 Per person

Sample Menu 3

Starter

ASSIETTE OF IRISH SMOKED SALMON
Red Onion, Baby Capers, Lemon & Baby Leaves

Soup

CREAM OF ROASTED ROOT VEGETABLES

Main Course

ROAST RACK OF IRISH LAMB
Aubergine & Feta Cheese Gateau, Basil Jus

FILLET OF SEA BASS
Courgette & Mint Puree, Mint Aioli

Dessert

ASSIETTE OF HOUSE DESSERTS
A Selection of Mini Treats

Tea and Coffee

Served with After Eight Mints

€70.00 Per person