



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 – €6.50 per person

Mulled Wine or Hot Apple Cider – €5.00 per person

Beer Bottle Bar – €5.00 per bottle

# Package Prices 2025-2026



## **The Ivy Package**

€65 per person

## **The Blossom Package**

€75 per person

## **The Willow Package**

€85 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**

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**

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)



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HOTEL & LEISURE CLUB  
★★★★

Charleville, Co. Cork

t: (063) 33700 e: [events@charlevilleparkhotel.com](mailto:events@charlevilleparkhotel.com)

[www.charlevilleparkhotel.com](http://www.charlevilleparkhotel.com)