

Making Dreams Come True

“Your Special Day”

*at the Luxury 4 * McWilliam Park Hotel*

Congratulations to you both from the Management & Staff of the McWilliam Park Hotel on your recent engagement.

We are delighted that you are considering The McWilliam Park Hotel as a possible venue for your Wedding Reception and for affording us the opportunity to meet & speak with you to discuss what the Hotel has to offer.

We are committed to making your Wedding Day the most special day of your lives, offering good food, impeccable service and attention to detail is absolute. We have the experience, ability & imagination which will result in your Wedding Day being one that you will always look back on with fond and warm memories.

From the moment you book your Wedding Reception with us we will commence with the planning of your special day. We are always delighted to have the opportunity to meet you & discuss your Wedding arrangements, this will allow you to be assured that what we promise is what we will deliver.

To make an appointment or for further information please contact us directly on 094-9378000 or email info@mcwilliamparkhotel.ie.

The McWilliam Park Hotel, Claremorris, Co Mayo
094 9378000 Phone 094 9378001 Fax
Email; info@mcwilliamparkhotel.ie Web; www.mcwilliamparkhotel.ie

Your Wedding Experience – Our Experience

Our ultimate goal is to create your ideal day,

Our Professional & Friendly Management Team & Staff comes with a wealth of knowledge & experience. The McWilliam Park Hotel Team have catered for local, national & international events both large & small. Special emphasis will be placed on Wedding Receptions ensuring that “Your Wedding Experience is our Experience”.

Location the Key to a perfect Wedding

The McWilliam Park Hotel is a 4* property superbly located a ½ mile from the thriving market town of Claremorris in the heart of the West on the N17 half way between Galway & Sligo and only 30 minutes from the rugged Atlantic coastline surrounded by plains, rivers & lakes and with a backdrop of Croagh Patrick & the Partry Mountains.

Ireland West Airport Knock is only 20 minutes drive from the McWilliam Park Hotel & Claremorris Town has one of the busiest railway stations outside of Dublin. Bus Eireann provides daily services to & from all major destinations out of Claremorris.

The McWilliam Park Hotel is an excellent location in the heart of County Mayo & the West of Ireland & is a perfect venue for your Wedding Day. The Hotel with its garden is the perfect venue no matter how contemporary or traditional your specifications are. We can cater for parties from 50 – 400 Guests.

The Ultimate Wedding Package

From The McWilliam Park Hotel to You with our Compliments

- *Red Carpet on Arrival*
- *Complimentary Glass of Champagne for the Bride & Groom*
- *Complimentary Tea/Coffee & Biscuits for all your Guests on arrival*
- *Complimentary use of Cake Stand*
- *Complimentary use Cake Knife*
- *Personalized Printed Menus*
- *Floral Arrangements & Candles on all Tables*
- *Complimentary Accommodation for the Bride & Groom in the McWilliam Bridal Suite on your Wedding Night.*
- *Accommodation rates on 20 Bedrooms for your Wedding Guests on your Wedding Night*
- *Ample free Car Parking for all Guests attending your Wedding Reception*
- *Hotel Landscaped Garden for your Romantic Wedding Photographs*
- *Complimentary hire of The McWilliam Banqueting Suite*
- *Complimentary use of Microphone & PA System*
- *Wedding Co-ordinator at your disposal through out your Wedding Day*

Wedding Brochure & Price List 2010

Our Menus have been designed to allow you to choose & personalise your own Wedding Menu.

The Choice of Main Course Determines the Menu Cost

Starters

Seasonal Salad of Smoked Bacon Lardons, Garlic Croutons, Parmesan Shavings & Caesar Dressing

Seasonal Melon Served with Exotic Fruits, Complimented with a Sharp Fruit Coulis

Chicken Liver Pate with Fresh Leaves with Orange

Traditional Egg Mayonnaise with Crisp Lettuce Leaves & Coleslaw

Hot Bouchee of Chicken & Mushroom Vol-au-Vent

Clew Bay Seafood Cocktail on Shredded Leaves with a Tangy Marie-Rose Sauce & Basil Pesto

Fresh Darné of Salmon coated with Mayonnaise served on a Bed Summer Leaves

Warm Chicken Breast with assorted Lettuce Leaves, Cherry Tomato & Orange Segments served

with a Walnut Dressing

McWilliam Hors d'Oeuvre Starter consisting of Smoked Chicken Breast, Prawn Marie Rose & Fan of Ogen Melon

There is a surcharge of €2 per person for a choice of any 2 Starters

Soups

Chef's Traditional Homemade Vegetable Soup

Cream of Tomato & Basil Soup

Cream of Mushroom Soup with Herb Croutons

Cream of Leek & Potato Soup

Cream of Carrot & Orange Soup

Green Pea & Lettuce Soup

French Onion Soup with Cheese Croutons

Cream of Parsnip & Apple Soup

Cream of Chicken & Sweetcorn Soup

Clear Vegetable Broth

Cream of Broccoli & Almond Soup

There is a surcharge of €2 per person for a choice of any 2 Soups etc

Chowder

Seafood Chowder

€2.50 Supplement

Consommé

Chicken Consommé

Wild Mushroom Consommé

Beef Consommé with Vegetables & Tio Pepe

Consommé Julienne

Shellfish Consommé

Tiger Prawn Bisque

Sorbets

Champagne Sorbet

Lemon Sorbet

Strawberry Sorbet

€2.50 Supplement

Fish Course

Baked Fresh Cod on a Pepper Compete accompanied by a Basil Pesto

Poached Fillet of Trout with Shallots & White Wine

Paupiettes of Lemon Sole

€11.00 Supplement

Main Courses

Prime Sirloin of Beef, Oven Roasted & served with a Pot Wine Jus	€38.00
Grilled Fillet of Salmon with a Herb Crust & Café de Paris Butter	€36.00
Roast Turkey with Honey-Baked Ham, Savoury Stuffing & Cranberry Sauce	€35.00
Pan-fried Breast of Chicken, wrapped in Smoked Bacon, served with a Green Peppercorn Sauce	€34.00
Roast Stuffed Leg of Lamb with a Redcurrant & Thyme Gravy	€37.00
Roast Stuffed Half Duckling served with Orange Sauce	€42.00
Prime Fillet of Beef Wellington served with a Classic Red Wine Sauce	€47.00
Roast Stuffed Loin of Pork with Apple & Raisin Sauce, serve with Gravy	€36.00
Rack of Lamb on a Mint Mash Potato with Redcurrant & Rosemary Sauce	€40.50
Roast Beef Fillet served on Wild Mushroom & Bordeaux Wine Jus	€44.00
Pan seared Sea Bass Fillet served with a Dijon Mustard & Champagne Sauce	€44.50

All Main Courses Include a Selection Of Seasonal Market Vegetables, Roast & Creamed Potatoes

There is a Surcharge of €3 extra per person for a choice of Main Courses, this is charged in addition

to the more expensive price of the two Main Courses

Desserts

Profiteroles filled with fresh Cream & served with Warm Chocolate Sauce
Rich Dark Chocolate & Hazelnut Mousse complimented by an Amaretto Sauce
Bailey's & Strawberry Gateaux with Fresh Strawberry Fruit Coulis & Fresh Cream
Exotic Fresh Fruit Salad served with Vanilla Ice Cream
Baked Alaska
Orange, Chocolate & Grand Marnier Gateau
Homemade Apple Pie served with Sauce Anglaise
McWilliam Trio consisting of Lemon Cheesecake, Chocolate Profiterole & Fresh Fruit Tartlet

There is a surcharge of €2 per person for a choice of any 2 Desserts

Freshly Brewed Tea or Coffee

Optional Extras

Homemade Petit Fours	€3.75 Supplement
Selection of 3 Cheeses served with Water Biscuits & Grapes	€5.00 Supplement

Optional Vegetarian Dishes

Stir Fried Seasonal Vegetables & Egg Noodles Sautéed with Soya Sauce
Vegetarian Stir-fry in a Spicy Mexican Sauce Wrapped in a Flour Tortilla, Gratinated with Cheddar Cheese
Savoury Crepe filled with Wild Mushroom, Spring Onion & Broccoli Florets in a Cream Sauce Glazed with Cheese
Vegetarian Lasagne

Please choose one when giving Hotel your final choice of Wedding Day Menu

Special Dietary Requirements

Special Dietary Requests are usually not a problem, but please let us know in advance.

Children's Menu

Children's Menu are charged at €16 per Child

Sample Menu A:

Hors d'Oeuvre Consisting of Smoked Chicken Breast,
Prawn Marie Rose & Fan of Cantaloupe Melon

Cream of Roast Bell Pepper & Tomato Soup

Pan Fried Breast of Chicken Wrapped in Smoked Bacon, served
with a Green Peppercorn Sauce

Selection of Market Vegetables & Potatoes

Homemade Orange, Chocolate & Grand Marnier Gateau

Freshly Brewed Tea/Coffee & After Dinner Mints

€34.00

Sample Menu B

Chicken Liver Pate presented on Seasonal Leaves, Orange Segments,
Petit Pan Toast & Cumberland Sauce

Cream of Broccoli & Toasted Almond Soup

Prime Sirloin of Irish Beef, served with Pot Wine Jus
Or

Grilled Fillet of Salmon with a Herb Crust
& Café de Paris Butter

Selection of Market Vegetables & Potatoes

McWilliam Trio of Desserts

Tea Coffee & After Dinner Mints

€41.00

Sample Menu C:

Clew Bay Seafood Cocktail on Shredded Leaves with a Tangy
Marie-Rose Sauce & Basil Pesto

Cream of Carrot & Orange Soup

Prime Fillet of Beef Wellington served with a Classic Red Wine
Sauce

Or

Pan Seared Sea Bass Fillet served with a Dijon Mustard &
Champagne Sauce

Selection of Market Vegetables & Potatoes

McWilliam Trio of Desserts

Freshly Brewed Tea/Coffee & After Dinner Mints

€50.00

Sample Menu D:

Seasonal Salad of Smoked Bacon Lardons, Garlic Croutons,
Parmesan Shavings & Caesar Dressing

Or

Creamy Chicken & Mushroom served in a Puff Pasty Vol au Vent

Chef's Traditional Homemade Vegetable Soup

Or

McWilliam Park Seafood Chowder

Roast Stuffed Half Duckling served with Orange Sauce

Prime Fillet of Beef Wellington served with a Classic Red Wine Sauce

Selection of Market Vegetables & Potatoes

Homemade Apple Pie served with Sauce Anglaise

Or

Orange & Passion Fruit Teardrop Mousse

Freshly Brewed Tea/Coffee & After Dinner Mints

€57.00

McWilliam Park Hotel Wedding Package

Optional Extras

Inclusive Wedding Packages Consisting of

Cocktails & Canapés

“An Impressive Twist to your wedding day”

Choice of Two Cocktails
Selection of Canapés

One Glass of Red or White Wine with Meal
A Top up of Wine for Toast
Evening Buffet of Finger Cut Sandwiches
Goujons of Crispy Chicken, Tea or Coffee

Price: €19.50 per person

Mulled Wine Reception/ Cold Punch Reception

One Glass of Red or White Wine with Meal
A Top Up of Wine for the Toast
Evening Buffet of Finger Cut Sandwiches,
Goujons of Crispy Chicken, Tea or Coffee

Price €15.50 per Person

Drinks Reception

<i>Mulled Wine Reception</i>	€ 4.00
<i>Cold Punch Reception</i>	€ 3.75
<i>Sherry Reception</i>	€ 3.50
<i>Choice of Two Cocktails</i>	€5.50
<i>Cocktails & Canapés</i>	€7.50
<i>Hotel Function Wine</i>	€18.00 per bottle
<i>Champagne from</i>	€30.00 per bottle
<i>Wine Corkage</i>	€ 9.00 per bottle
<i>Champagne Corkage</i>	€12.50 per bottle

Canapés

Selection of Canapés (Platters feeds 30 Persons) €40.00 per platter

Evening Buffet

<i>Tea/Coffee & Finger Cut Sandwiches</i>	€5.50
<i>Tea/Coffee, Finger Cut Sandwiches & Cocktail Sausages</i>	€7.00
<i>Tea/Coffee, Finger Cut Sandwiches & Goujons of Crispy Chicken</i>	€8.00
<i>Warm Bacon Rolls</i>	€3.50

Terms & Conditions

- Provisional Wedding Reception Bookings are held for two weeks only and will be automatically released unless confirmed with a booking deposit.
- To confirm your Wedding Booking a non-refundable booking deposit of €500.00 is required.
- A further non-refundable deposit of €700.00 is required six months prior to the Wedding.
- Should a change of date arise, a second deposit is required for the new date. The original deposit will be refunded if the first date is re-booked.
- The Hotel may cancel the event in the following circumstances;- a) The Hotel has reason to believe the booking might prejudice the reputation of the Hotel B) The Hotel receives evidence of any adverse alteration in the Clients financial situation. C) Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.
- Amendments or Cancellations; Should the Hotel, for reasons beyond its control, need to change the event arrangements, it shall use all reasonable endeavours to offer the Client alternative comparable arrangements & facilities.
- Account must be settled on departure
- All charges are inclusive of Government Tax. There is no service charge.
- The Hotel required one months notice regarding your Menu choice, Drink selection.
- Special Dietary Requests are usually not a problem, but please let us know in advance.
- Approximate numbers attending two weeks prior to your Wedding
- Final numbers must be confirmed 48 hours in advance of your Wedding and these numbers shall be the basis for billing.
- Table plans must be submitted 48 hours in advance of your Wedding & must be typed where possible or on Disk.
- All prices quoted are subject to proportionate yearly increases according to rises in food or labour costs, taxes or unforeseen circumstances.
- No Food or beverage items may be brought into the Hotel for consumption on the premises.
- Minimum & Maximum numbers apply.
- The Hotel is not liable for any loss of damage to property owned by or in the custody of the Clients or its Guests. Gifts, Cards, Cakes etc, should be taken from the Hotel at time of Check out.
- On receipt of your Wedding Deposit the Hotel will block book 20 Bedrooms for your Family & Friends at the Wedding Rate should you require.
- Wedding Rates apply to the night of your Wedding only.
- Guests are advised to Check in at Reception prior to Wedding Meal