

“Your Ultimate Dream Wedding

*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.

To make an appointment or to request 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.mcwilliampark.ie*

Your Ultimate Dream Wedding

Our friendly & professional Management Team comes with a wealth of knowledge & experience. The McWilliam Park Hotel Team have catered for local & national events both large & small. Special emphasis will be placed on Wedding Receptions ensuring that “Your Wedding is Your Ultimate Dream”

Location, the Key to a perfect Wedding

The McWilliam Park Hotel is a 4* property superbly located in Claremorris in the heart of the West on the N17 half way between Galway & Sligo

Ireland West Airport Knock is only 20 minutes drive from the McWilliam Park Hotel & Claremorris Town offers direct rail connections to Dublin

The McWilliam Park Hotel is an excellent Wedding Venue and caters for intimate Weddings from 80 guests to a maximum of 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 of our McWilliam Park Sword*
- *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 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 2011 & 2012

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

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

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

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

Main Courses

Prime Sirloin of Irish Beef served with a Rich Red Wine Reduction

Grilled Fillet of Salmon with a Herb Crust & Saffron Sauce

Roast Turkey with Honey-Baked Ham, Savoury Stuffing & Cranberry Sauce

Pan-fried Breast of Chicken, stuffed with Smoked Bacon, with a Whiskey & Mushroom Sauce

Roast Stuffed Leg of Lamb with Redcurrant & Thyme Gravy

Roast Stuffed Half Duckling served with Orange Sauce

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

Roast Stuffed Loin of Pork with Apple & Raisin Sauce, serve with Gravy

Rack of Lamb on a Mint Mash Potato with Redcurrant & Rosemary Sauce

Roast Beef Fillet served on Wild Mushroom & Bordeaux Wine Jus

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

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

Home baked 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

McWilliam Park Style 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

Supplement

Selection of 3 Cheeses served with Water Biscuits & Grapes

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

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

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

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

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

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

Drinks Reception

Mulled Wine Reception
Cold Punch Reception
Choice of Two Cocktails
Cocktails & Canapés
Hotel House Red & White
Champagne from
Wine Corkage
Champagne Corkage

Canapés

Selection of Canapés (Platters feeds 30 Persons)

Evening Buffet

Tea/Coffee & Finger Cut Sandwiches
Tea/Coffee, Finger Cut Sandwiches & Cocktail Sausages
Tea/Coffee, Finger Cut Sandwiches & Goujons of Crispy Chicken
Warm Bacon Rolls

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 after the initial deposit.
- Should a change of date arise, a second deposit is required for the new date. The original deposit cannot be refunded as time for Sales opportunity is lost.
- 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 must be submitted 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 and send in by email.
- 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 or 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 be available for bedroom bookings for your Family & Friends at the Wedding Rate.
- Wedding Rates apply to the night of your Wedding only.
- Guests are advised to Check in at Reception prior to Wedding Meal