THE WEDDING EXPERTS

THE McWILLIAM PARK HOTEL

★★★★

Claremorris Co. Mayo

Congratulations to you both on your engagement and thank you for considering the McWilliam Park Hotel as a venue for your wedding.

WELCOME

As one of the leading wedding venues in the West, we are committed to making your Wedding Day the most special day of your lives. With ten years experience, we have earned our reputation for high quality food, impeccable service and attention to detail. Our expertise and imagination will make your day one to look back on with fond memories.

From the moment you book your Wedding Reception with us we will begin to plan your special day. We are always delighted to have the opportunity to meet you and discuss your arrangements.

Your contact is

_____

FOR YOU

Wedding Party Red Carpet welcome with Champagne

Welcome Drinks & Nibbles for all guests

Wedding Suite for the Wedding Night

2 Deluxe Rooms for the Parents of the couple
(with Dream Package and Delight Package)

6 rooms for Wedding Party at 50% of Wedding rate

Reduced rate for other Wedding Guests

Wedding Tasting for the couple

Chair Covers & Sash

Fairy Light Backdrop for Top Table

Complimentary use of Hotel Candy Table

Hotel's landscaped garden and access to Clare Lake for your wedding photographs

Choice of Hotel Cake Stands with McWilliam Park Sword for Cake Cutting

Personalized Printed Wedding Menus

Table Centrepieces
(mix of crystal globes and floral arrangements)

Background mood music during dinner

Free parking for wedding guests

Hire of The McWilliam Banqueting Suite

Colour co-ordinated led light system & uplighters

Use of Microphone & PA System

Licensed to hold Civil Ceremonies

Babysitting Service & Kids Club available
(prices on request)

Guaranteed One Wedding Per Day

Wedding Co-ordinator at your disposal throughout the planning process.

All our wedding couples enjoy our selection of complimentary extras especially designed to make your day extra special!

Choose the package that best suits your plans and budget. All our packages include our complimentary extras and a delectable wedding menu

PACKAGES

DREAM PACKAGE

Arrival Reception

Tea/Coffee, Selection of Canapés & Mini Scones

Main Meal

Choose one starter, one soup, two main courses and one dessert or the McWilliam Dessert Platter from the menu selector. Supplements apply on certain items.

Late Night Snack

Tea/Coffee, Selection of Sandwiches & Cocktail Sausages

DELIGHT PACKAGE

Arrival Reception

Tea/Coffee, Champagne, Selection of Canapés, Mini Scones & Biscuits

Main Meal

Choose two starters, one soup, two main courses and two desserts or the McWilliam Dessert Platter from the menu selector. Supplements apply on certain items

Two Pours of House Wine plus a top up

Late Night Snack

Tea/Coffee, Selection of Sandwiches Cocktail Sausages & Chicken Goujons

WINTER PACKAGE

Arrival Reception

Tea/Coffee, Champagne or Mulled Wine, Mini Scones

Main Meal

Choose one starter, one soup, two main courses and one dessert or the McWilliam Dessert Platter from the menu selector. Supplements apply on certain items.

Two Pours of House Wine

Late Night Snack

Tea/Coffee, Selection of Sandwiches, Cocktail Sausages

Terms & conditions apply to all packages. Minimum numbers of 200 apply to July & August Weddings on our Delight & Dream Packages. Minimum numbers of 150 apply to our Winter Weddings Package. Winter wedding package Available on Selected dates in Jan, Feb, March, Nov & Dec. Excludes Christmas week, New Year's Eve & New Year's Day, Valentines Weekend, St Patrick's Weekend & Bank Holidays

SELECTOR

STARTERS

Warm Salad of Spicy Chicken
cherry tomatoes & red onion finished with a plum and tomato salsa

Hot Bouchee of Creamy Chicken & Mushroom
served with seasonal leaves

Golden Fried Goats Cheese
mixed leaves, parma ham, raspberry vinaigrette

Fantail of Cantaloupe & Honeydew Melon
with seasonal fruits, raspberry puree

McWilliam Park Hor d'oeuvre Platter
with a choice of three of the following:
• potato cake • shrimp cocktail • fantail of cantaloupe melon
• duck spring roll • chicken caesar salad • goats cheese parfait.

Confit of Duck & Root Vegetable Terrine
with a brioche crouton & beetroot dressing

Oak Smoked Salmon
onion rings, potato salad, capers, petite salad.

Classic Chicken Caesar Salad
cajun chicken breast on a mixed salad with garlic croutons, parmesan shavings & cherry tomatoes.

Oven Baked Potato Cake
mixed with spring onion, bacon & a chilli aioli

SOUPS

Chef's Traditional 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 & Blue Cheese

French Onion Soup
with cheese croutons

Cream of Parsnip & Thyme Soup

Cream of Chicken & Sweetcorn Soup

Clear Vegetable Broth

Cream of Broccoli & Almond Soup

West Coast Seafood Chowder
with homemade brown bread (€1.50 supplement)

SORBETS

Choose one of the following sorbets for €2.50 supplement

Champagne • Lemon • Raspberry • Tropical Fruit

MAINS

MEAT OPTIONS

Roast Prime Sirloin of Irish Beef
served with a celeriac puree & rich red wine reduction

Traditional Roast Breast of Turkey & Honey Glazed Ham
served with cranberry foam and sage stuffing, laced with a port wine jus

Pan Seared Supreme of Chicken
with smoked bacon and spinach gnocchi

Roast Stuffed Forequarter of Lamb
served with a sage & mint stuffing, finished with roast and thyme jus

Roast Lamb Tenderloin
in a guinness bread with pea puree and roast thyme jus (€4.50 suppl)

Grilled Fillet of Angus Irish Beef
cooked medium to well, with horse radish mousseline served with mild cracked black pepper & hennessey cream sauce (€4.50 suppl)

FISH OPTIONS

Grilled Fillet of Atlantic Salmon
with crab & chive orzo on a parsley beurre blanc

Oven Baked Fillet of Hake
with salsa verde and blueberry velour

Pan Seared Fillet of Cod
with a aubergine caviar and a white wine and mustard cream.

Crispy Monkfish
coated in a parmesan & sage crust on a bed of spinach mash and a creamy red pepper sauce (€2.50 suppl)

Steamed Fillet of Lemon Sole
stuffed with a fresh salmon & goats cheese mousse, presented on carrot & cumin farci with leek & white wine cream (€2.50 suppl)

Pan-seared fillet of Seabass
with beetroot and prawn salsa and saffron cream (€2.50 suppl)

VEGETARIAN OPTIONS

Layered Vegetable Lasagne
on fresh tomato & basil sauce

Penne Pasta
with chef's selection of vegetables stir-fried in a tomato sauce

Goat's Cheese Tartlet with Grilled Marinated Vegetables
topped with rocket salad and a warm balsamic reduction

Oven Baked Spring Rolls
with basmati rice, drizzled with thai sweet chilli sauce

All Main Courses served with a Selection of Seasonal Market Vegetables, Roast & Creamed Potatoes.

Add a Bowl of Potato Gratin per Table €6.50

Should you require a 3rd Main Course a Supplement of €3.00pp will be added in addition to any other supplements that apply.

SELECTOR

DESSERTS

Warm Chocolate & Hazelnut Brownie
with praline ice cream

Warm Apple Pie
with sauce anglaise & fresh cream

Profiteroles
filled with cream chantilly drizzled with a rich chocolate sauce and toasted almonds

Fresh Fruit Meringue Nest
with chantilly cream & fruit coulis

Bailey's & Strawberry Gateaux
with fresh strawberries, raspberry coulis & vanilla cream

Medley of Desserts
With a choice of three of the following:
Apple Pie
Cheesecake of Choice
Chocolate Profiterole
Hazelnut Brownie
Panacotta
Mixed Berry Meringue
Ice-Cream in a Chocolate Coated Wafer Basket
Macaroon mini

FRESHLY BREWED TEA OR COFFEE

Add Chefs selection of Homemade Petit Fours
€3.75 Supplement

Selection of 5 Cheeses
served with water biscuits & grapes
€5.00 Supplement

Allergens
To comply with current legislation a full list of allergens can be provided by the hotel when your final wedding menu has been chosen. Allergens are also displayed on your wedding menu for guest information purposes.

Children's Menu
Children's Menu are charged at €12.50 per Child. Kids under 3 Years are Free

.

DRINKS RECEPTION

Mulled Wine Reception
€4.00

Hot or Cold Punch Reception
€3.75

Choice of Two Cocktails
€5.50

Cocktails & Canapés
€7.50

Hotel House Red & White
€18.00 PER BOTTLE

NIBBLES

Selection of Canapés
(Platters feeds 30 Persons)
€40.00 PER PLATTER

Chef's Amuse Bouche
served at sit down
€1.50 PER PERSON

EVENING BUFFET

Warm Bacon Rolls
€3.50

Wedges
€1.00

Spring rolls
€1.00

Chicken bon bons
€1.00

Spicy beef strips
€1.00

Cabbage & bacon rolls
€1.00

ENTERTAINMENT

Professional Pianist
€150.00

YOUR STAY

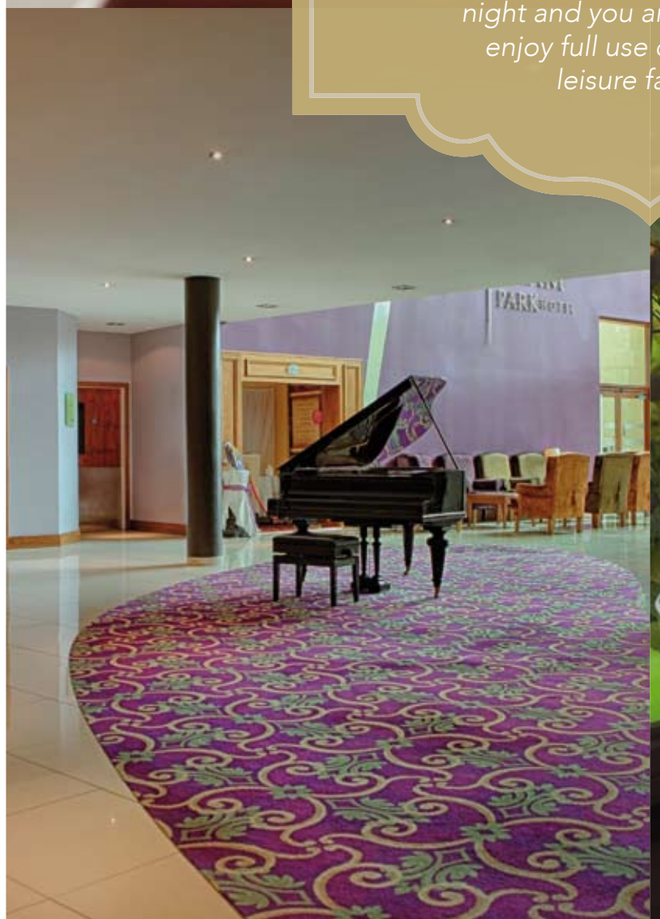
Our suite comprises of living area, bedroom and ensuite bathroom with Jacuzzi bath. What better way to relax after your big day in the comfort of our Suite. Enjoy a Champagne Breakfast and afterwards catch up with friends & family to enjoy all the stories from your day.

Your wedding guests also have the pleasure of staying in one of our 101 beautifully decorated bedrooms. Every bedroom offers the highest standard of comfort & style with enchanting colours, rich textures & furnishings that creates an atmosphere of peace & tranquillity.

Our Rooms have been awarded the Irish Accommodation Services Institute, Gold Medal for the past 4 Years

Our Suite is at your disposal for your wedding night and you and your guests can enjoy full use of the hotel's leisure facilities. You can even book a post wedding pampering treatment in our Health and Beauty Salon.

Our beautiful suite is at your disposal for your wedding night and you and your guests enjoy full use of the hotel's leisure facilities



LOCATION

The McWilliam Park Hotel is a four star property catering for weddings from 150 to 450 guests. The hotel is 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 Hotel. Claremorris town also offers a direct rail connection to Dublin.

THE MCWILLIAM PARK HOTEL
Claremorris, Co Mayo
T: +353 94 937 8000 F: +353 94 9378001
E: events@mcwilliamparkhotel.ie
www.mcwilliampark.ie