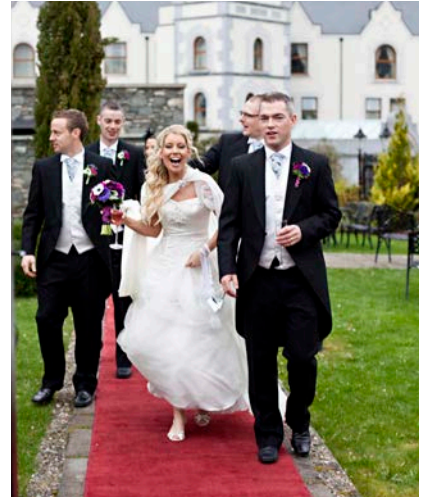




MUCKROSS PARK HOTEL & SPA

In the heart of Killarney National Park



*A Hotel of Luxury & Elegance
located in the heart of
Killarney National Park*



*Experience the
“Magic of Muckross”,
where Dreams are made &
Your Wishes are granted*



Winner of Best Luxury Wedding Venue, 2017





Dear Future Bride & Groom,

Thank you for enquiring about Weddings at Muckross Park Hotel.

Muckross Park Hotel, located in the heart of Killarney National Park, first opened in 1795. Since then, the hotel has provided hospitality to many historic names such as George Bernard Shaw, Daniel O'Connell & Michael Collins. In 2006, the hotel was completely refurbished and extended to include The Valentia Wedding Suite & The Spa. The hotel has since been awarded 5 Star Status.

There is no more Romantic Venue to host your wedding then beautiful Muckross. The hotel is adjacent to Muckross House & Gardens and the Lakes of Killarney. The hotel has some beautiful settings for wedding photographs, which include the Blue Pool River and our Romantic Thatched Gazebo, both on the hotel grounds.

We have 3 Unique & Exquisite Wedding Suites to choose from;

- The Modern Opulence of The Valentia Suite, accommodating up to 290 guests*
- The Medieval Tradition of The Atrium & Abbey Suite, accommodating up to 180 Guests*
- The Victorian Vincent Bourne Suite in the Original House, accommodating up to 40 guests*
- We also have numerous venues to host Civil Ceremonies, including our Medieval Atrium*
(Please be aware that an initial guest list will on average decrease by approx. 20%)

Muckross Park has an Experienced 5 Wedding Team, who promise you their personal attention in delivering a truly Fine Dining Experience & granting your wishes for the Wedding Day you always dreamed of. Muckross Park Hotel was chosen as Exclusive Wedding Venue of the year 2014 by Southern Brides, due to the uniqueness of our wedding venue & our overall service.*

We hope to have the opportunity of hosting your special day here at Muckross.

With Best Wishes in your Future Lives Together,

Daniel O'Connor
General Manager



WHY CHOOSE MUCKROSS PARK HOTEL?

Prior to Your Wedding

- ✧ Your own Personal Wedding Co-ordinator. Because we have a Team of Wedding Experts and not just one, you are assured the time and attention you need from your own Wedding coordinator leading up to your special day.
- ✧ **Complimentary Wedding Tasting** for you prior to the Wedding. Come to Sample our Menus & Wines, to help you choose the right Menu for your Wedding.
- ✧ You & Your Partner can enjoy **2 complimentary Massages** in The Spa, to relax before or after your wedding.
- ✧ If the Bride would like a like to celebrate her forthcoming wedding with a Day in The Spa with her friends, followed by Dinner and overnight stay, we would be delighted to organise it. For groups of 12 or more, the Bride & Chief Bridesmaid stays for free!
- ✧ Table plans – Just write it out and we take care of it from there. If you want “Table Names”, not a problem, give us the list and we will organize it.

Beautiful Venue for Civil Ceremonies

- ✧ Muckross Park Hotel boasts a number of beautiful Civil Ceremony venues including our Medieval Atrium, The Traditional Abbey Suite, The Modern & Opulent Valentia Suite, The Intimate Monks Lounge, The Bourne Vincent Suite or The Skellig Suite.

Your Drinks Reception

- ✧ Red Carpet Arrival with Champagne for the Bridal Party.
- ✧ Choice of the Stunning Medieval Atrium Lounge or the Luxurious Private Monks Bar for your Drinks Reception.
- ✧ Drinks Receptions also available on the lawn (Weather Permitting), at no extra charge.
- ✧ Choice of Complimentary Muckross Fruit Punch, Mulled Wine, Pimms Cocktail with Tea/Coffee & Homemade Biscuits.
- ✧ Beautiful background Music from the self playing Piano in the Atrium or Piped Music in Monks Bar.
- ✧ Beautiful Settings to create a Stunning Wedding Album, which include our Atrium, Belfry Bridal Suite, Blue Pool River on the Hotel Grounds and our Unique Thatched Gazebo.
- ✧ Private Car Parking with Reserved Parking for the Bridal Party and Valet Parking on request.

Your Wedding Reception

- ∞ We take care of decorating your Wedding Suite – Chair Covers with sash colour of choice, Choice of Flowers in a variety of vases, Beautiful Silver Candelabras, Cake Stand, White Linen Napkins, Menus with your own Personalised Message, T-Lights, Rose petals – It's Your Choice.
- ∞ Fine Dining Food Experience – We tailor our Menus to suit you. What's your favorite dish? Is there something from you always wanted on your wedding menu? Let us know and we will do our best to re-create it.
- ∞ If you have a nervous or unenthusiastic Best man, we will be your Toastmaster – assisting in introducing the Bridal Party on Arrival, Introducing the speeches and steering the Best man in the right direction!
- ∞ Your Guest Restrooms will be stocked with all those special toiletries to allow your wedding guests freshen-up.

No Hidden Costs

- ∞ Our Packages are All-inclusive – Your Drinks Reception, Room Décor, 5 Course Meal, Wines & Evening Buffet are all included. There are no hidden costs, which gives you the reassurance that you are completely in control of your wedding budget.

Your Guests will love it

- ∞ In the heart of Killarney National Park, Your Guests can avail of complimentary guided walks, complimentary bike hire, reduced rates on Horse-Riding, Jaunting Car trips & Boat Trips.
- ∞ Muckross Park Hotel Shuttle bus collection from Kerry Airport or Killarney Train Station and Shuttle Bus to and from town.

What Else?

Naturally we still include the things regular hotels do – Complimentary Bridal Suite with Champagne Breakfast the following morning. However, we also give you an additional 2 free Rooms for your Bridal Party on a Bed & Breakfast Basis

The Day After

- ∞ You can avail of the Complimentary use of our Private Bar, Private Dining Room or Barbecue Area for an After Wedding Party.
- ∞ The above listed items & our wedding packages are based on a minimum of 120 guests.



3 GREAT PACKAGES TO CHOOSE FROM ...

At Muckross Park Hotel, we have designed 3 great Wedding Packages that cover all the costs of your Wedding Reception, so that you are completely in control of your wedding budget. These packages offer fantastic choice within them. Remember if you have any other specific requirements for your wedding, just ask and we will do our utmost to deliver.

The Pearl Wedding Package

Drinks Reception

Choice of any of the following Cocktails:

Pimms Cocktail with Orange and Cucumber, Muckross Fruit Punch or Mulled Wine

Freshly Brewed Tea & Coffee with Homemade Biscuits

Menu

Amuse Bouche

Choose any one of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the **“PEARL” Menu Selection**

Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

Wines

Choose between our Selection of 3 House Red & 3 House White Wines

(Half a bottle per person allocated, allowing for a Glass + 2 Top ups)

Evening Buffet

Choice of 3 Items from the Deluxe Evening Buffet Menu served with Tea & Coffee

Friday's & Saturday's €85 per person all inclusive

**Sunday to Thursday or any date in January, February, March, September,
October, November & December (excluding the week after Christmas)**

€75 per person all inclusive

Kids under 12 charged at €20, to include Kids Pack & Soft Drink.

To offer a Choice of Starter or Dessert is an additional €2 per person.

To include an extra Sorbet Course is €3.50 per Person

If you wish to serve your own wine at the meal, there is a €8 discount per person on the Pearl package. Provision of Glasses & Wine Service Staff is charged at €8 per bottle opened. The Hotel must pre approve any wine being brought in to the hotel.

The Sapphire Wedding Package

Drinks Reception

Choice of any of the following Cocktails:
Prosecco & Strawberries, Pimms Cocktail with Orange Mint & Cucumber,
White Wine Fruit Punch, Mulled Wine or warm Apple Cider
Freshly Brewed Tea & Coffee with Homemade Biscuits

Menu

Amuse Bouche

Choose any one of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the **Full Menu Selection**

**Including complementary 3rd choice option of Roast Supreme of Corn-fed Chicken
Served on Potato fondant, Asparagus and Wild mushroom Sauce**

Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

Wines

Choose between our Selection of 3 House Red & 3 House White Wines
(Half a bottle per person allocated, allowing for a Glass + 2 Top ups)

Evening Buffet

Choice of 3 Items from the Deluxe Evening Buffet Menu served with Tea & Coffee

Friday's & Saturday's €95 per person all inclusive

**Sunday to Thursday or any date in January, February, March, September,
October, November & December (excluding the week after Christmas)**

€85 per person all inclusive

Kids under 12 charged at €20, to include Kids Pack & Soft Drink.
To offer a Choice of Starter or Dessert is an additional €2 per person.
To include an extra Sorbet Course is €3.50 per Person.

If you wish to serve your own wine at the meal, there is a €8 discount per person on the Sapphire package. Provision of Glasses & Wine Service Staff is charged at €8 per bottle opened.
The Hotel must pre-approve any wine being brought in to the hotel.

The Diamond Wedding Package

Drinks Reception

Choice of any 1 of the following Cocktails:

Pimms Cocktail with Cucumber, Mint & Orange Mojito, Cosmopolitan & Bottled Beers
White Wine Fruit Punch, Mulled Wine or warm Apple Cider

Prosecco & Strawberries

Choice of 2 Canapés from our Canapé Menu

Freshly Brewed Tea & Coffee with Homemade Biscuits and Cake Pops

Menu

Amuse Bouche

Choose any 2 of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the **Full Menu Selection**

Including complementary 3rd choice option of Roast Supreme of Corn-fed Chicken

Served on Potato fondant, Asparagus and Wild mushroom Sauce

Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

Wines

Choose from our **Upgraded Selection** of 3 Red & 3 White Wines
(Half a bottle per person allocated, allowing for a Glass + 2 Top ups)

Toast Drink

Drink of Choice or Glass of Prosecco for each Guest

(House Rules Apply)

Evening Buffet

Choice one of our Hot Buffet plate options from our Superior Evening Buffet Menus

Tea & Coffee

Friday's & Saturday's €120 per person all inclusive

**Sunday to Thursday or any date in January, February, March, September,
October, November & December (excluding the week after Christmas)**

€105 per person all inclusive

Kids under 12 charged at €20, to include Kids Pack & Soft Drink.

To include an extra Sorbet Course is €3.50 per Person.

If you wish to serve your own wine at the meal, there is a €8 discount per person on the Diamond package. Provision of Glasses & Wine Service Staff is charged at €8 per bottle opened.

The Hotel must pre-approve any wine being brought in to the hotel.

EXQUISITE WEDDING DISHES CREATED BY OUR HEAD CHEF

Appetisers

Meat & Poultry

- ☞ Warm Salad of Shredded Duck Confit Leg, Crisp Vegetable & Coriander Salad, Mango & Pineapple Salsa.
- ☞ Warm Salad of Sneem Black Pudding, Crisp Pork Belly, Caramelized apple, Red pepper Romesco sauce, rocket leaves
- ☞ Pressed chicken terrine, tomato relish, celeriac remoulade, toasted garlic crouton
- ☞ Shredded Smoked Chicken Salad with Pancetta, mesclun leaves & Sundried Tomato pesto dressing
- ☞ Kerry way trio - Sneem pudding with tomato relish, crispy local egg, confit duck wonton

Seafood

- ☞ Seafood trio-Ted Browne Crab scented with lemon & lime, Cajun marinated prawns, pepper cured salmon
- ☞ Warm Poached Salmon & Shrimp Tart, Creamed baby Leek, fine herb salad
- ☞ Irish salmon four ways, Tomato and vegetable soffrito, horseradish crème, baby cress

Vegetarian

- ☞ Irish goats Cheese Tartlet, Red Onion Marmalade, Confit Tomato, red pepper chutney, Pesto oil
- ☞ Seasonal Fruit salad of melon and soft fruit, served with a berry smoothie shot
- ☞ Asparagus Salad with grilled Courgettes, roast Bell Pepper with a Tomato Vinaigrette

Middle Courses

Soups

- ☞ Sweet Potato & Lemongrass Soup scented with Coconut
- ☞ Lightly Creamed Cauliflower Soup with curry flavors
- ☞ Roast Plum Tomato & Red Pepper & Cardamom Soup with Basil Pesto
- ☞ Cream of Traditional Country Vegetable Soup
- ☞ Cream of Carrot & Orange Soup with coriander
- ☞ Kerry Coast Seafood Chowder
- ☞ Roasted butternut squash and pumpkin, nutmeg crème fraiche

- 🌀 Asparagus Consommé with spinach & herb tortellini and Green Peas Finished with Fine Herbs
- 🌀 Wild Mushroom Soup finished with Truffle cream

Sorbet

- 🌀 Lemon Balm & Champagne Sorbet
- 🌀 Green apple sorbet
- 🌀 Gin & Tonic Sorbet
- 🌀 Raspberry Sorbet
- 🌀 Blood Orange Sorbet
- 🌀 Mojito

Main Courses - Pearl Package

Meat & Poultry

- 🌀 Roast Sirloin of Angus Beef, Portobello Mushroom & Caramelized onion and Red Wine Sauce
- 🌀 Roast Supreme of Corn-fed Chicken Served, Pomme Anna, Courgette & warm tomato dressing
- 🌀 Roast Roulade of Turkey with Ham & Apricot Stuffing, With a Truffle & Madeira Sauce
- 🌀 Braise of Lamb shoulder, fondant potato, green bean and asparagus bundle. sundried tomato and Mint Pesto Dressing.

Seafood

- 🌀 Oven Baked Supreme of Salmon, Crab & Herb crust, Roast Bell Pepper & chilli cream sauce
- 🌀 Baked Cod Fillet in a Herb Crust, with a Tomato & Basil Sauce and Wilted Greens
- 🌀 Herb Crusted Hake, with a Herb Scented Lemon Butter Sauce and Chive Creamed Potato
- 🌀 Oven Baked Fillets of Sea bass, with Creamed Spinach, Dressed with a Tomato Vinaigrette

Main Courses- Sapphire & Diamond Package

All Main Courses included in the Pearl Package above, plus:

Meat

- ✪ Grilled Fillet of Beef, served with, Portobello Mushroom & Confit of Roast Shallot with a choice of Red Wine Sauce, Béarnaise Sauce or Black Peppercorn Sauce
- ✪ Fillet of Beef Wellington with a Wild Mushroom Duxelle, wrapped in Puff Pastry, Confit of Roast Shallot and Fondant Potato with a choice of Red Wine Sauce, Béarnaise Sauce or Black Peppercorn Sauce
- ✪ Roast Rack of Kerry Lamb with Potato Fondant, Confit Lamb & Sun Blast Tomato and Roast Garlic Jus
- ✪ Pan Roasted Guinea Fowl, Pomme Anna Poached Pear and Mulled blackberry Wine Jus.

Seafood

- ✪ Roast Monkfish with Braised Leeks & Asparagus, accompanied by a Herb Beurre Blanc or Roast Pepper & Vanilla Sauce
- ✪ Seared fillet of turbot, saffron roasted potato, baby leek, bacon & green bean dressing
- ✪ Pan Roasted Fillet of Halibut, Basil Mashed Potato, Green Asparagus, Lemon Beurre Blanc

Vegetarian Options

A Vegetarian menu is always available to your wedding guests:

- ✪ Wild Mushroom Risotto with Peppers, Sweet Potato, Garden Peas, Salsa Verde, topped with Parmesan shavings
- ✪ Ricotta and Spinach Tortellini in Parmesan Cream
- ✪ Potato Gnocchi with Butternut squash, cherry tomato, Shaved Parmesan

Choice of Vegetables & Potatoes

Please chose a bowl of potatoes for each table

- ✪ creamed herbed mash
- ✪ parsley baby potatoes
- ✪ roast potatoes

Each guest receives an individual vegetable dish consisting of:

- ✪ gratin potato
- ✪ honey vegetable purée, bacon and herb crumb
- ✪ roasted seasonal vegetables, buttered and seasoned with rosemary and dried fennel

If you wish to serve more than on sauce with your main course, a supplement of €1 per person applies

Desserts

- ☞ Warm bake well apricot Tart with Vanilla Bean Ice-cream
- ☞ Lemon tart, glazed meringue, fresh red berries and raspberry sorbet
- ☞ Rich Dark Chocolate Tart, fresh cream, hazelnut ice-cream
- ☞ Strawberry and pistachio Pavlova Roulade with Seasonal Berries, Chantilly cream and Vanilla Ice-Cream
- ☞ Warm Apple & Wild Berry Crumble with Custard & baileys Ice-cream

Muckross Trio of Desserts:

Choose an Ice-cream, a Tart & a Mousse

<u>Ice-Cream</u>	<u>Tart</u>	<u>Mousse</u>
Cappuccino	Apple & Custard Tart	Valrhona Chocolate
Madagascar Vanilla	Bailey's Cheesecake	Lemon Curd
Bailey's Cream	Strawberry Tart	Peach
Brown Bread	Coconut & Passion Fruit Cake	Strawberry
Strawberry	Lemon Meringue Pie	Blackberry
Pistachio Nut	Vanilla Cheesecake	Hazelnut
Rum & Raisin	Pear Bakewell	White Chocolate & Raspberry
Jaffa cake	Chocolate & Pecan Brownie	Banana
Valrhona Chocolate	Chocolate Opera Cake	Mango & Passion Fruit

We also offer the option of doing a dessert buffet in the room or at each table – choose any 5 items from the list above. There is a non-negotiable supplement for dessert buffets of €4.00 per person.

Irish Cheese Course

If you would like to include a cheese course in your menu, we can serve a cheese board to each table with the Best of Irish Farmhouse Cheeses, served with Fruits, Chutney's & Water Biscuits, at a cost of €4.50 per person.

Freshly Brewed Tea, Coffee & Petit Fours served with all Menu Packages

Wines to choose from on the Pearl & Sapphire Package:

White

Cruzares Airén, Spain

Brilliant and attractive pale lemon colour, very clean and shiny. Clean and fresh apple, peach and tropical aromas. A very easy- to-drink, fresh and tasty wine.

Teresa Rizzi Pinot Grigio – Garganega, Italy

Refreshing and lively wine. Wonderful citrus fruit and nutty notes on the nose. The palate is clean and crisp, with nicely rounded flavours.

Orquestra Sauvignon Blanc, Felix Solis, Spain

Light straw colour with green shades and an intense tropical fruit bouquet with notes of fresh grass. A clean refreshing wine with lively pineapple flavours and zesty finish.

Red

Solandia Nero D'Avola, Italy

Deep ruby colour, and full bouquet which heralds a firm and powerful structure, a distinct but not intrusive amount of tannin and a delicate acidity. Aroma of ripe fruit and a typical deep, balanced flavour.

La Corte Rosso, Cantina di Monteforte, Italy

Made mostly from Merlot and Corvina grapes, La Corte Rosso is soft and mellow on the palate with delicious fruits-of-the-forest flavours.

Siete Cuchillos Malbec, Argentina

Deep violet in colour, with a rich, ripe blackberry fruit aroma. There's no wood, just intense, jammy, chocolatey flavour.

Wines to choose from on the Diamond Package are available at a supplement of €4 per person on the Pearl or Sapphire package.

White

Haut Marin Cotes du Gascogne, South-West, France

60% Colombard, 20% Ugni Blanc, 20% Gros Manseng
Zesty citrus and pineapple fruits, with a clean long mineral finish.

Miguel Torres Santa Digna, Sauvignon Blanc Reserva, Chile

Fresh, pale gold colour. Ripe, tropical fruit aromas, silky hints of apple and fennel on the palate. Good acid structure and prolonged finish.

Macabeo, Casa Carmela, Yecla, Spain

A charming young wine bursting with exuberant ripe tropical fruits and a rounded finish.

Red

Montepulciano d'Abruzzo, Tenuta Giglio, Italy

An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice. On the palate it is full-bodied and soft with a lingering flavour.

Miguel Torres Santa Digna, Merlot Reserva, Chile

Great aromatic intensity, highlights of plum and dark berry jam mixed with spicy hints of vanilla and liquorice.

Altos Ibericos Rioja Crianza, Miguel Torres, Spain

Deep red cherry colour. On the nose it reveals notes of black ripened fruits and spicy aromas (cocoa and nutmeg) from the wood. Silky entrance in the mouth with pleasant tannins. Long and spicy aftertaste.

Evening Buffet

Deluxe Evening Buffet Options:

Choose any 3 Items, served with Tea & Coffee

- ☞ Crisp Prawns in Filo Pastry
- ☞ Spiced Chicken Yakatori Skewers
- ☞ Chicken Goujons
- ☞ Crisp Vegetable or Duck Spring rolls
- ☞ Selection of Sandwiches & Wraps
- ☞ Mini American Hot Dogs
- ☞ Bacon Butties

Included in the price for all 3 packages.

Superior Evening Buffets:

Choose any of the following options:

- ☞ Hot Joint Rolls – Choose any one of the following Joints to be carved for your Evening Buffet, accompanied by Soft White Rolls, Salad Leaves, Homemade Coleslaw & Potato Salad:
Honey Glazed Ham, Sirloin of Beef or Loin of Pork with Apple Sauce
- ☞ Traditional Fish & Chips served in paper cones, with Homemade Tartar Sauce
- ☞ Chicken a La King with Rice
- ☞ Beef Stroganoff with Rice
- ☞ Chicken Pitta Breads with Salads & Dressing

All options served with Tea or Coffee

Choose any Superior Evening Buffet as part of the Diamond Package

If you are on the Pearl or Sapphire package and wish to upgrade your Evening Buffet, there is an €8 per person charge. Superior Evening Buffets can be booked for a minimum of 50 people.

Pre Dinner Canapés

Cold Canapé Menu

- 🌀 Herb Rolled Goats Cheese & Beetroot Chutney
- 🌀 Roast Beef, Rocket and Horseradish Cream on Ciabatta Croute
- 🌀 Parma Ham on Parmesan Croute with Tomato Salsa
- 🌀 Smoked Chicken Caesar Bruschetta
- 🌀 Cherry Tomato, Mozzarella and Black Olive Skewers
- 🌀 Asian Duck and Glass Noodle Spoon with Hoi Sin and Coriander
- 🌀 Smoked Salmon Blinis with Trout Caviar and Crème Fraiche
- 🌀 Pressed Ham Hock Terrine with Baby Capers
- 🌀 Lobster and Mango Spoons
- 🌀 Chicken liver parfait on toasted brioche with caramelized onion
- 🌀 Crisp Vegetable or Duck Roulade Skewers
- 🌀 Goat's Cheese with Red Onion Marmalade
- 🌀 Atlantic Crab Tartlets

Hot Canapé Menu

- 🌀 Mini Beef Wellingtons with Béarnaise Sauce
- 🌀 Quails Egg Benedict
- 🌀 Tandoori Chicken Skewers with Chili and Mint Yoghurt
- 🌀 Vegetable Spring Rolls with Sesame Soy Dip
- 🌀 Tempura Pork with Apple Jam
- 🌀 Baby Jackets Crème Fraiche and Chives
- 🌀 Crisp Prawns in Filo Pastry
- 🌀 Spiced Chicken Yakatori Skewers
- 🌀 Muckross Park Miniature Classics
- 🌀 Mini Cottage Pie
- 🌀 Beer Battered Fish
- 🌀 Mini Smoked Fish Pies

Sweet Canapés and Petit Fours

- 🌀 Baileys Truffles
- 🌀 Watermelon Shot with Mint
- 🌀 White and Dark Chocolate Mousse
- 🌀 Dipped Strawberries Dark Chocolate
- 🌀 Chocolate Cups with Raspberry Cream
- 🌀 Mini Ice-cream cornets
- 🌀 Macaron Sweets

Choose 2 for €8 per person
(included in Diamond Package).
Choose 3 for €10 per person.

A Selection of Sandwiches & Wraps can also be chosen for your Drinks Reception at €5 per person.

Generally, catering for half to two thirds of your wedding guests for canapés is adequate.



ADDITIONS TO MAKE YOUR DAY EXTRA SPECIAL

Prosecco Drinks Reception

Have Prosecco instead of Fruit Punch or Pimms Cocktail at a supplement of €5 per person.

Add a Spirit or Liqueur to your Drinks Reception

Add the option of Brandy, Whiskey or Bailey's for your Drinks Reception at a supplement of €2.50 per person.

Upgrade the Cocktails for Your Drinks Reception

If you wish to serve a cocktail at your Wedding Drink's Reception, you can for €7 per cocktail.
(Monks Lounge Cocktail Menu)

Open Bars & Toast Drinks

If you wish to have a Bar Tab during your drinks reception or wish to offer your guest's a Drink of Choice for the Toast, we recommend that such arrangements follow house rules. "House rules" mean that your guests can order any drink except for Champagne or Premium Brands (such as expensive Whiskey's & Brandies). This ensures you don't get any unwelcome surprises when settling your bar tab.

If you want to have Champagne for your Toast, it is charged at €10 per glass. Prosecco is charged at €7.50 per glass.

An Alternative Wedding Cake

Looking for an alternative to the traditional wedding cake – we can provide you with an amazing Macaron sweet tower in colors of your choosing for €350.

Live Entertainment for your Drinks Reception

We can arrange a String Quartet, Jazz Band or Traditional Irish Group for your Drinks Reception. Cost is approximately €350-500.



ACCOMMODATION FOR YOUR WEDDING GUESTS

Accommodation for your Wedding Guests

Muckross Park Hotel will automatically reserve 20 Rooms for the night of your wedding for your wedding guests. The Bride & Groom are not financially liable for these, unless they make the room bookings. Guests attending the wedding should quote the Bride & Groom's surname when booking, to avail of the special B&B rate. We only guarantee 20 rooms at the special wedding B&B rate. Any additional rooms are sold at the B&B rate available at the time.

Any rooms not booked 3 weeks before the wedding are simply released with no obligation to the Bride & Groom. We only guarantee 20 rooms for 1 Night Stays. If you require accommodation rates for the nights before or after the wedding, please ask your wedding co-coordinator, who will advise you of the rates.

We strongly advise Bride's & Groom's not to get involved in booking accommodation for all their guests, as this can cause a lot of unnecessary stress for you leading up to your Wedding Day. Advise your guests that they can book directly with the hotel.

Our Wedding Bed & Breakfast rates for 2018 are:

Jan-Feb & Nov/Dec (excluding 26 th -31 st Dec)	€160 per Double/Twin Room €120 per Single Room
March, April & October	€180 per Double/Twin Room €140 per Single Room
May, June & September & 26 th -30 th December	€200 per Double/Twin Room €160 per Single Room
July/August & 31 st Dec	€240 per Double/Twin Room €200 per Single Room

We have 18 newly refurbished Self Catering Apartments on the hotel complex (The Reserve at Muckross Park). Each apartment consists of two en-suite bedrooms & living room/Kitchenette. The apartments sleep 4 adults or 2 adults & 3 children.

Jan-June & Sept-Dec	€440 per apartment for two nights
July/August	€600 per apartment for two nights

When rooms are occupied by two guests, both names are required when booking.



OPTIONS FOR THE DAY AFTER YOUR WEDDING

- ☛ Champagne Brunch is available in a Private Room from 11am on the Day after your Wedding. For guests staying in the hotel, a supplement of €10 applies.

- ☛ Barbecues – Barbecue Menu's are available from €17 per person.

- ☛ After Wedding Party options include Mexican Buffet, Indian Buffet, Pizza, Fish and Chips

- ☛ Buffets – 3 Course Buffets with Seafood & Salads, Choice of 2 Main Courses & Dessert Buffet are available from €25 per Adult

- ☛ Dinner in The Yew Tree restaurant available from €32. Private Dining Facilities available.

- ☛ After Wedding Parties in Jarvey's Rest with Great Finger Food Menu's from €12 per person.

- ☛ Entertainment options – We can book Musicians to entertain your After Party. 1 Man Musician from €200, Bands from €350.

- ☛ Why not go on a Boat Trip on the Lakes of Killarney, with a Gourmet Picnic from Muckross Park Hotel at Dinis Cottage. The hotel will provide a Shuttle bus to and from the Boat. Cost is approximately €50 per person to include Shuttle Bus, Picnic & Wine.

- ☛ We can also arrange pampering packages at our Spa or book Golf Tee times, with transportation to and from the course.



WEDDING BOOKING TERMS & CONDITIONS 1/2

If you are interested in holding a wedding date, we can hold a date for you provisionally without obligation for 7 days. We automatically release provisional bookings after 7 days, unless an extension is agreed.

A deposit of €2000 must be paid to secure a date for your wedding. A 2nd deposit of €2000 is due 9 months before your wedding. When you advise your wedding coordinator of the approximate numbers attending your wedding one month before the wedding, they will provide you with a pro-forma invoice. 80% of this pro-forma invoice amount must be paid 7 days before your wedding (the 80% includes the previous deposits paid). Final numbers and final table plan must be confirmed 5 days before the wedding and these are the minimum numbers that you will be charged for on the day. The remaining 20% of your invoice must be paid before departure from the hotel. If you wish to pay the remaining 20% by bank transfer, please ensure it is transferred 7 days before the wedding. If for any reason the amount paid exceeds your wedding bill, a refund will be posted to you the following week or lodged directly in to your bank account. Deposits & Wedding Bills can be settled by Cash, Bank draft or credit card (excluding American Express). We regret that we do not accept cheques and we do not accept international credit cards to settle wedding bills.

If a couple wish to move their wedding date after the deposit has been paid, the deposit is transferrable to another date, as long as it is at least 9 months before the original date is due to take place. Dates can only be changed within 9 months of the date in exceptional circumstances and at the discretion of the General Manager.

Muckcross Park Hotel will only host one wedding per day. However, the Hotel reserves the right to contract other events in other function rooms on the same day.

Minimum numbers on Fridays and Saturdays in May to September and the week after Christmas is 140 guests. If your number falls below this, a banquet room hire charge of €1000 applies.

Minimum numbers on Fridays and Saturdays in October to April (excluding the week after Christmas) is 120 guests. If your number falls below this, a banquet room hire charge of €500 applies.

With the exception of the Wedding Cake & Wines, no other Food & Beverage can be brought into the hotel, without the prior consent of the General Manager.

Prices are subject to change up to a maximum of 10%, as a result of extraordinary increases in cost. Prices may also change due to changes in VAT rates.

Residents Bar after your wedding reception is in The Jarvey's Rest.

We only guarantee 20 bedrooms at the special wedding B&B rate. Any additional rooms are sold at the B&B rate available at the time.

No confetti is allowed on the grounds or inside the hotel. The hotel does not permit decoration of stair cases and emergency exits. We regret that fireworks or Chinese lanterns are not permitted by the National Park Authorities.

The hotel accepts no responsibility for entertainment or services provided by independent wedding suppliers.



WEDDING BOOKING TERMS & CONDITIONS 2/2

The hotel will not undertake responsibility for wedding gifts or cards. Safes are provided in guest rooms for convenience. The hotel is not responsible for lost property. We will endeavor to assist guests in finding lost property.

If a wedding is booked by a 3rd party, the hotel reserves the right to cancel the booking. The Bride & Groom must meet their assigned Wedding Coordinator when making the booking and sign the terms & conditions.

No Room Hire charge applies for Civil Ceremony Rooms. However a room set-up charge applies of €250 to cover staffing & cleaning.

All prices are inclusive of taxes. The wedding packages are based on a minimum of 120 guests. If your wedding is smaller than this, your wedding co-coordinator will be happy to go through your specific package.

No service charge applies. All gratuities are gratefully appreciated by the Employees and go directly to the Employee Sports & Social fund, so that they benefit all of the Team.

Cancellation Policy:

In the event of cancellation of a wedding, every effort will be made to re-let the room for another banquet. The following is the policy:

- Notification of the cancellation must be in writing.
- All deposits will be forfeited in full unless the facilities are resold for a banquet.
- Cancellation made within 3 months of the wedding will require full payment.

Damage

The client is responsible for any damage caused to furnishings, fittings and equipment in our Function Rooms or Reception Areas, caused by the Wedding party. The client is also responsible for loss of revenue to the hotel due to disruptive behavior by the wedding party.

Signed:

Bride & Groom

Date

Muckross Park Hotel Wedding Manager

Date