



### *Winter Weddings (October/November/December)*

- ♥ *A 4 course dining experience cooked to order by Kitchen team headed up by Executive Chef Peter Brennan consisting of: 1 Starter, 1 Soup/Sorbet, Choice Main Course, 1 Dessert, Tea/ Coffee.*
- ♥ *Complimentary use of a Master Suite on the night of your wedding.*
- ♥ *Complimentary rooms for parents of the Bride & Groom on the night of your wedding.*
- ♥ *Floral displays in public areas will be provided by Parknasilla Resort & Spa.*
- ♥ *Red Carpet on Arrival*
- ♥ *Complimentary welcome reception of freshly brewed Tea or Coffee served with Biscuits.*
- ♥ *Summer Punch or Winter Mulled Wine for your guests on arrival.*
- ♥ *Chefs choice of Canapés on arrival to Parknasilla (One Hot & One Cold).*
- ♥ *A Glass of House Sparkling wine for your toast drink,*
- ♥ *½ Bottle per guest of either Red or White House Wine.*
- ♥ *Midnight Supper provided by Chef Peter Brennan.*
- ♥ *Parknasilla Chair Covers with your Choice of Sash.*
- ♥ *Supply of menus on Parknasilla Resort & Spa Stationary for each table. Table plan decorated and Displayed for Guests.*
- ♥ *Residents Bar with Bar Extension License.*
- ♥ *Menu Tasting of your selected menu for two persons*
- ♥ *One Nights complimentary stay in the Cork International Airport Hotel & Seven nights free parking for your honeymoon*
- ♥ *Reduced golf & spa rates for your guests*
- ♥ *Special accommodation rates for your wedding party*
- ♥ *Complimentary anniversary night bed & breakfast*
- ♥ *500 Acres of Gardens and Woodland settings for unforgettable photography.*
- ♥ *2 appointments for 1 hour each with our designated Wedding Co-ordinator.*

*100 guest – €10,000 Euros*

### ***Hotel Accommodation.***

*If you wish to host a Winter Wedding we require that you reserve 25 hotel Bedrooms for 1 night.*

*Accommodation Rates as follows;*

*1 night B&B – 70pp sharing (Standard room)*

*80pp sharing (Executive room)*

*90pp sharing (Junior Suites)*

*2 nights B&B – 125pp sharing (Standard room)*

*150pp sharing (Executive room)*

*170pp sharing (Junior Suites)*

*3 nights B&B – 150pp sharing (Standard room)*

*200pp sharing (Executive room)*

*230pp sharing (Junior Suites)*

*100 guest – €10,000 Euros*

## Menu 1.

### *Duck Liver Parfait*

*With homemade chutney, Melba toast*

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### *Traditional Vegetable soup*

*With garlic croutons.*

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### *Lamb*

*Roasted Lamb crump, thyme mashed potato, fine ratatouille, sweet potato puree.*

Or

### *Sea bass*

*Pan fried fillet, braised Endive, saffron mayonnaise, tomato butter beurre blanc*

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### *Apple*

*Roasted apple Puff, served with apple sorbet, anglaise sauce.*

## Menu 2

### *Goats Cheese*

*Warm goats cheese tart, with potato, pancetta, scallions, and a rocket & cashew nut pesto.*

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### *Pea & Ham hock soup*

*With minted crème fraiche.*

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### *Beef Sirloin Medallions*

*Pepper sauce, white onion puree, fondant potato, stem broccoli.*

Or

*100 guest – €10,000 Euros*

***Brill fillet***

*Pan fried gratin potato, beetroot, and cucumber and tomato salsa.*

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***Chocolate Polenta cake,***

*With chocolate Mousse, cappuccino ice cream.*

***Menu 3.***

***Smoked salmon***

*Served warm, potato farle, cucumber salad, mustard, dill dressing.*

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***Creamed celeriac soup***

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***Duck Leg Confit***

*Braised Savoy cabbage with smoked bacon, spring roll fondant potato, roasted plum, and foie gras sauce*

Or

***Salmon Fillet***

*Grilled, parmesan & winter herb crust, dill mashed potato, gazpacho sauce, wild mushrooms.*

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***Warm Plum Clafoutis***

*With homemade plum ice cream*

*100 guest – €10,000 Euros*

**Menu 4**

***Scallops***

*With pea puree, smoked bacon, and beetroot.*

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***Winter berry sorbet***

*with mulled spices.*

***Duck breast (cooked medium)***

*With potato cake, orange sauce, pak choy, roasted turnip.*

Or

***Monkfish***

*Pan fried Medallions, parmesan mashed potato, ratatouille, rocket butter sauce.*

***Strawberry Pyramid Parfait***

*Strawberry foam, roasted winter berries, tuille biscuit.*

**Additional Menu Choices.**

*Should you wish to offer your guests additional choices on your menu the following charges apply: €4 for additional Starters, Soup, and Dessert courses. €2.50 for a sorbet.*

*100 guest – €10,000 Euros*