



Charleville Park Hotel
&
LEISURE CLUB

- ◇ **Red Carpet welcome**
- ◇ **Champagne Reception on arrival for the Bridal Party**
- ◇ **Tastefully decorated tables with white linen cloths and napkins**
- ◇ **Candelabras as centrepiece on all tables including candles**
- ◇ **Feature Lighting to match your Bridesmaids colours**
- ◇ **Choice of cake stand & use of knife**
- ◇ **Use of our roving microphone for your speeches**
- ◇ **Presidential Suite complimentary for Bride & Groom on their wedding day**
- ◇ **Breakfast in bed the morning after**
- ◇ **Dedicated Wedding Co-ordinator to advise and help make sure your special day runs smoothly**
- ◇ **Special accommodation rates for your guests**
- ◇ **Personalised Printed Menus for each table**
- ◇ **A commemorative gift for the Bride & Groom**
- ◇ **A complimentary first anniversary gift voucher for Dinner for 2**
- ◇ **Ample free car parking**

with our compliments.....



Canapés

Smoked Salmon on Brown Bread with Caper Dressing

Miniature Smoked Chicken & Cream Cheese Bouchees

Crisp Duck Spring Rolls

Crisp Prawns in Filo Pastry with a Chilli Dip

Parma Ham on Crisp Ciabatta with Tomato Tapenade

Warm Goats Cheese en Croute with Red Onion Marmalade (V)

Spiced Salsa Bites (V)

Poached Prawns with Cucumber & Saffron Aioli

Pick any 4 canapés for €5 per person

Drinks reception

Spiced Mulled Wine	€5
Wine Reception	€6
Summer Fruit Punch	€5
Brandy	€5
Whiskey	€5
Baileys	€5
Kir Reception	€6
Pimms Cocktail	€6
Sangria	€6
Kir Royale	€6.50
Mimosa	€6.50
Bellini	€6.50



Set Menus

MENU A—€32

Starters

Soup of the day
served with herb croutons

Main Course

Pan-fried Supreme of Chicken
Celeriac Puree, Smoked Bacon & Thyme Cream Sauce

Dessert

Homemade Apple Pie
Served with Sauce Anglaise

Freshly Brewed Tea or Coffee

MENU B—€37

Starters

Fan of Cantaloupe Melon
with Ginger & Mint Syrup & Fresh Berries

Main Course

Roast Striploin of Irish Beef
with Fondant Potato & Chasseur Sauce
or
Baked Supreme of Salmon
Tiger Prawn in Crisp Wonton, Lemongrass
Coriander Sauce

Dessert

Warm Bread & Butter Pudding
with Sauce Anglaise

Freshly Brewed Tea or Coffee

build your own package.....



Menu ctd.

MENU C—€42

Traditional Chicken, Mushroom & Leek Vol au Vent
with a White Wine Herb Cream

Cream of Mushroom Soup

Roast Striploin of Irish Beef with Fondant Potato & Chasseur Sauce
Or

Traditional Turkey & Ham

Sage & Onion Stuffing, Roast Potato, Cranberry Gravy

Or

Tian of Aubergine, Tomato Fondue & Mozzarella

with a Balsamic Dressing

Warm Apple & Blackberry Crumble Tartlet, Vanilla Ice-Cream

Freshly Brewed Tea or Coffee

MENU D—€50

Classic Caesar Salad with Warm Smoked Chicken, Parmesan
Shavings, Croutons & Creamy Caesar Dressing

Or

Tian of Crab

With Apple & Basil, Fine Salad & Citrus Dressing

Roast Tomato finished with Basil Pesto

Or

Champagne Sorbet

Grilled Irish Sirloin Steak

Grain Mustard & Spring Onion Mash, Green Peppercorn Cream

Or

Fillets of Sea-Bass

With Creamed Spinach, Tomato & Chive Vinaigrette

Or

Spiced Vegetable Samossas

with Creamed Spinach, Mango Chutney & Cucumber Raita

Hot Chocolate Fondant with Bourbon Vanilla
Ice-cream & Chocolate Sauce

or

A Trio of Desserts

Freshly Brewed Tea or Coffee

menus



All Inclusive Packages

Silver

Comprising of-

Arrival Reception Summer Fruit Punch /Mulled Wine	€5 per person
Sample Menu C	€42 per person
Evening Buffet Standard package	€6.25 per person
Wine	€6 per person

Total €50 per person 15.6% discount

Gold

Comprising of-

Arrival reception of Sparkling Wine	€5 per person
Sample Menu C	€42 per person
Evening Buffet Deluxe package	€9.50 per person
Wine	€6 per person

Total €54 per person 14.6% discount

Platinum

Comprising of-

Arrival reception Drinks & Canapés	€9 per person
Sample Menu D	€50.00 per person
Evening Buffet Deluxe package	€9.50 per person
Wine	€6 per person

Total €65 per person 15.3% discount

*All the above based on minimum of 120 guests
All wedding packages include 1 glass of wine & 1 top up*

all inclusive packages....



Menu

menus ...

Starters:

Classic Caesar Salad

with Warm Smoked Chicken, Parmesan Shavings, Croutons & Creamy Caesar Dressing €9.50

Tian of Crab

with Apple & Basil, Fine Salad & Citrus Dressing €9.50

Traditional Chicken, Mushroom & Leek Vol au Vent

White Wine Herb Cream €8.00

Classic Prawn Cocktail

Marie Rose Sauce, Crisp Lettuce & Lemon €10.50

Fan of Cantaloupe Melon

with Ginger & Mint Syrup & Fresh Berries €8.00

Oak Smoked Irish Salmon

Cucumber Relish, Caper & Herb Dressing €10.50

Warm Goats Cheese & Red Onion Puff Tartlet

with Semi-Dried Tomatoes & Rocket Salad €11

Baked Flatcap Mushroom with Cashel Blue Cheese & Smoked Bacon

Herb Crumb & Balsamic Glaze €9.50

Soups: €4.50

Onion & Thyme Soup
with Smoked Cheddar

Cream of Mushroom

Country Vegetable

Roast Tomato
finished with Basil Pesto

Leek & Potato

Sorbets: €4.00

Champagne
Lemon
Lime



Menu ctd.

Mains:

Grilled Irish Sirloin Steak

Grain Mustard & Spring Onion Mash, Green Peppercorn Cream €24.00

Roast Striploin of Irish Beef

with Fondant Potato & Chasseur Sauce €23.50

Pan-fried Supreme of Chicken

Celeriac Puree, Smoked Bacon & Thyme Cream Sauce €21.50

Traditional Turkey & Ham

Sage & Onion Stuffing, Roast Potato, Cranberry Gravy €21.50

Roast Rump of Lamb

Dauphinoise Potato, Pearl Onion & Wild Mushroom Jus €23.00

Slow Cooked Pork Belly

Parsnip Mash, Apple Puree & Cider Sauce €21.00

Fillets of Sea-Bass

With Creamed Spinach, Tomato & Chive Vinaigrette €23.00

Baked Supreme of Salmon

Tiger Prawn in Crisp Wonton, Lemongrass & Coriander Sauce €23.00

Roast Fillet of Cod

Duxelle Stuffed Tomato, Sauce Vierge €24.00

Vegetarian

Tian of Aubergine, Tomato Fondue & Mozzarella

Balsamic dressing

Spiced Vegetable Samossas

Creamed Spinach, Mango Chutney & Cucumber Raita

Stir-fry with Basmati, Plum & Ginger Sauce

Butter Sautéed Potato Gnocchi

With Roasted Squash, Tomatoes & Toasted Pinenuts



Menu Ctd.

Vegetables::

Green Beans with toasted almonds
Honey & Thyme Roast Root Vegetables
Glazed Batoned Carrots
Mixed Panache of Vegetables
Cauliflower Mornay

Potatoes:

Creamed Garlic & Herb Gratin
Buttered Mashed Potatoes
Mini Roast Potatoes in Herb Butter
Baby New Boiled Potatoes

Please choose 1 potato & 2 vegetables

Dessert:

Warm Apple & Blackberry Crumble Tartlet
Vanilla Ice-cream €6

Warm Bread & Butter Pudding
With Sauce Anglaise €6

Iced White Chocolate Parfait
Served with Dressed Strawberries €6

Light Mango & Passionfruit Mousse
Pineapple & Mint Salsa €6

Hot Chocolate Fondant
with Bourbon Vanilla Ice-cream & Chocolate Sauce €6

A Trio of Desserts €7

Tea/coffee included in the Meal Price

€1.50 supplement charge for Starters & Desserts.

When building your own menu, Main Course can include 3 choices, 1 must be vegetarian.

menus ...



Evening Buffet:

Standard:

€6.25 p.p.

Cocktail Sausages
Selection of Sandwiches
Tea/coffee

Deluxe:

€9.50 p.p

Gourmet Sandwiches
Duck Spring Rolls
Vegetable Samossas
Chicken Goujons
Tea/coffee

Hot Dogs

€5p.p.

Pizza Slices

€5p.p.

Crostinis

€6p.p.

Fish & Chip Cones

€7 p.p.

Wedding Cake may be served at no additional cost
with your evening buffet.

for afters....

