



ROSSPARK
HOTEL

*Wedding
Packages*

Rosspark Hotel

Wedding Pavilion

HIGH SEASON

(March, April, May, June, July, August, September and October)

Sunday, Monday and Tuesday	£295
Wednesday and Thursday.....	£395
Friday and Saturday.....	£595

LOW SEASON

(January, February, November and December)

Sunday, Monday and Tuesday	£250
Wednesday and Thursday.....	£350
Friday and Saturday.....	£475



Dream Package

HIGH SEASON; Fri. & Sat. from 1st Mar. to 31st Oct.: **£64.95** (2024), **£69.95** (2025), **£79.95** (2026)
LOW SEASON; Mon.-Sun. Jan. Feb. Nov. & Dec. / Sun.-Thurs. 1st Mar. to 31st Oct.: **£59.95** (2024), **£64.95** (2025), **£74.95** (2026)
Minimum adult guests: Sun. to Thurs.; 60 / Fri. & Sat.; 95

Share your wedding dreams and we will make them come true with this fabulous package...

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- A dedicated arrival and change over Garden Lounge;
- Tea/coffee, assorted sandwiches and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens;
- Classic French style Louis chairs;
- White table linen and linen napkins;
- Personalized printed menus;
- Crystal centrepieces and mirrors;
- Choice of silver cake stands and knife;
- Fairy light backdrop behind top table and stage;
- Delicious four course meal to be agreed with your wedding coordinator*;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Evening buffet with a selection of fresh chicken goujons, cocktail sausages, mini slider burgers, choice of dips and Tea/Coffee**;
- Bridal suite accommodation with full Irish breakfast;
- 10 bedrooms held for 3 months;
- Bedroom rates guaranteed at time of booking.

Ross Suite Room Hire for Wedding Reception - **£300**.

**Evening buffet served between 9.30pm - 10.30pm. A later service time can be arranged at a surcharge from £50.

***MENU SELECTION:** select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £3.00 pp.** (Pre-order 7 days.)

STARTERS

- Norwegian Prawn and Asparagus Cocktail, Tossed Dressed Leaves, Marie Rose Dressing
- Balsamic Breast of Barbary Duck, Plum and Apple Chutney, Honey Mustard Dressing
- Cajun Dusted Chicken Salad, Slow Roast Tomatoes, Dressed Baby Leaves, Caesar Dressing
- Rosspark Vegetable Broth
- Cream of Curried Parsnip with Parsnip Crisps
- Cream of Sweet Potato and Butternut Squash
- Roast Tomato and Red Pepper Soup
- Cream of Potato and Leek Soup

MAIN COURSES *(all main courses are served with two Vegetable and two Potato accompaniments)*

- Baked Atlantic Salmon, Parmesan Crust, White Wine and Herb Veloute
- Buttered Roast Leg of Lamb, Thyme and Redcurrant Jus
- Supreme of Chicken, Bacon and Herb Stuffing, Champagne and Mushroom Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
- Rosspark Turkey and Ham, Parsley stuffing, Chipolatas and Traditional Gravy

VEGETABLES

- Cauliflower Mornay, Broccoli topped with Bacon and Parmesan Cheese, Baton Carrots and Tarragon Butter, Braised Cabbage with Bacon and Onions *(seasonal)*, Puree of Root Vegetables, Honeyed Sugar Snap Peas, Courgette Provencale, Ratatouille of Vegetables *(ie. Courgette, Onion, Peppers and Aubergine)* Panache of Vegetables *(ie. counts as two vegetables accompaniments)*

POTATOES

- Parsley Boiled, Creamed, Roast, Traditional Champ, Dauphinoise *(sliced with Garlic Cream and Herbs)*, Biarritz *(creamed with diced Bacon and Peppers)*

DESSERT

- Seasonal Cheesecake *(Baileys, Belgian Chocolate and Mallow, Lemon, Orange, Raspberry Ruffle, Raspberry and White Chocolate, Strawberry, White Chocolate and Hazelnut)*
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Crème Brûlée with Dipping Biscuit
- Chocolate Fudge Cake with Butterscotch Sauce and Cornish Vanilla Ice Cream
- Lemon Meringue Pie with Crème Chantilly
- Rosspark Trio: Mini Choux Bun, Cheesecake and Mini Pavlova *(ie. counts as two dessert choices)*
- Freshly Brewed Tea or Rich Roast Coffee

Elegance Package

With this package we can make your wedding an elegant day to remember! Let our elegance wedding package set the classical tone for your perfect day...

AVAILABILITY: Sunday to Thursday - January to December;
Friday and Saturday in January, February, November and December.
The Elegance Package is not available Friday or Saturday between 1st March - 31st October.

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- A dedicated arrival and change over Garden Lounge;
- Tea/coffee and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens;
- Classic French style Louis chairs;
- White table linen and linen napkins;
- Personalized printed menus;
- Crystal centrepieces and mirrors;
- Choice of silver cake stands and knife;
- Fairy light backdrop behind top table and stage;
- Delicious four course meal to be agreed with your wedding coordinator*;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Bridal suite accommodation with full Irish breakfast;
- Bedroom rates guaranteed at time of booking.

Add an evening buffet option - **from £5.95 per guest.**

Ross Suite Room Hire for Wedding Reception - **£300.**

Selected dates - January to December: **£49.95** (2024), **£55.95** (2025), **£65.95** (2026)
Minimum adult guests: Sun. to Thurs.; 60 / Fri. & Sat.; 95

***MENU SELECTION:** select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £3.00 pp.** (Pre-order 7 days.)

STARTERS

- Cajun Dusted Chicken Salad, Slow Roast Tomatoes, Dressed Baby Leaves, Caesar Dressing
- Minted Wedges of Honeydew Melon, Seasonal Berry Salsa, Fruit Coulis
- Rosspark Vegetable Broth
- Cream of Leek and Potato Soup

MAIN COURSES *(all main courses are served with chef's selection of Vegetables with Roast and Creamed Potatoes)*

- Oven Roast Breast of Chicken, wrapped in Maple Cured Bacon, Champagne and Mushroom Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
- Rosspark Turkey and Ham, Parsley Stuffing, Chipolatas and Traditional Gravy

DESSERT

- Seasonal Cheesecake *(Baileys, Belgian Chocolate and Mallow, Lemon, Orange, Raspberry Ruffle, Raspberry and White Chocolate, Strawberry, White Chocolate and Hazelnut)*
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Freshly Brewed Tea or Rich Roast Coffee

Intimate Package

From offering your closest friends and family an extraordinary wedding experience to taking some of the typical pressures away during the planning, intimate weddings have a plethora of benefits that make them pretty irresistible...

Available Sunday to Thursday: 8 - 14 guests in Boardroom 2;
15 - 20 guests in Boardroom 1; 21 - 40 guests in Tardree Suite*.

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- Exclusive use of the Conservatory for arrival and after the meal;
- Tea/coffee and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens;
- Classic French style Louis chairs;
- White table linen and linen napkins;
- Personalized printed menus;
- Crystal centrepieces;
- Choice of silver cake stands and knife;
- Delicious four course meal to be agreed with your wedding coordinator**;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Bedroom rates guaranteed at time of booking.

Bridal suite accommodation with full Irish breakfast - **£275**.

*Complimentary Room Hire.

If you require an evening reception - it can be held in our Ross Suite - Room Hire - **£300** - or in The Garden Lounge - Room Hire - **£150** (add an evening buffet from £5.95 pp).

Selected dates - January to December: **£49.95** (2024), **£55.95** (2025), **£65.95** (2026)

****MENU SELECTION:** select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £3.00 pp.** (Pre-order 7 days.)

STARTERS

- Cajun Dusted Chicken Salad, Slow Roast Tomatoes, Dressed Baby Leaves, Caesar Dressing
- Minted Wedges of Honeydew Melon, Seasonal Berry Salsa, Fruit Coulis
- Rosspark Vegetable Broth
- Cream of Leek and Potato Soup

MAIN COURSES *(all main courses are served with chef's selection of Vegetables with Roast and Creamed Potatoes)*

- Oven Roast Breast of Chicken, wrapped in Maple Cured Bacon, Champagne and Mushroom Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
- Rosspark Turkey and Ham, Parsley Stuffing, Chipolatas and Traditional Gravy

DESSERT

- Seasonal Cheesecake *(Baileys, Belgian Chocolate and Mallow, Lemon, Orange, Raspberry Ruffle, Raspberry and White Chocolate, Strawberry, White Chocolate and Hazelnut)*
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Freshly Brewed Tea or Rich Roast Coffee

Finishing Touches for your Special Day

FOOD / DRINKS

WELCOME / ARRIVAL *(minimum: 40 portions)*

- Mini Scones Jam and Cream £2.95 pp
- Freshly Cut Sandwiches £5.95 pp
- Selection of Canapes £7.50 pp

EVENING FINGER BUFFET*

- A selection of finger foods for each guest to include: Chicken Goujons with Dips; Mini Burgers; Cocktail Sausages; Freshly Cut Sandwiches; Tea/Coffee £14.95 pp
- Bacon Baps £5.95 pp
- Mini Fish and Chips £6.95 pp
- Mini Burger and Chips £6.95 pp

CHEESES

- Cheese Board *(50 portions)* £200 total
served with wide a selection of Cheese, Crackers and Chutneys

NON-ALCOHOLIC BEVERAGES

- Tea/Coffee £2.95 pp
- Shloer £3.95 pp
- Jug of Fruit Juice £4.95 each
- Jug of Fruit Punch £4.95 each

ALCOHOLIC BEVERAGES

- Glass of House Wine *(175ml)* £8.00 pp
- Glass of Prosecco £8.50 pp
- Glass of Veuve Clicquot £11.00 pp
- Glass of Mulled Wine £4.50 pp
- Bottle of Beer £4.50 each

*Evening buffet served between 9.30pm - 10.30pm. A later service time can be arranged at a surcharge from £50.

VEGETARIAN OPTIONS

PLEASE NOTE: the following vegetarian options apply to all Packages.

- Warm Roast Vegetables Glazed with French Brie
- Baked Portobello Mushroom with Teriyaki Vegetables
- Spinach & Ricotta Tortellini, Garlic Cream & Spring Onion
- Mediterranean Vegetable Pasta, Tomato & Garlic Sauce, Grated Cheddar

TERMS AND CONDITIONS

Wedding terms and conditions are listed on the next page or a copy can be obtained at hotel reception. Brochure is valid until 30th December 2026. Management reserves the right to change/amend the packages and prices.

PAYMENT TERMS

The following payment schedule when booking either the Dream or Elegance Package is:

- £1000 - deposit to secure booking.
- £500 - payable within 3 months of booking date (or if less than 12 months to your wedding date, £1500 will be requested within 3 months of booking).
- £750 - payable 1 year before the wedding.
- Remaining balance due 7 days in advance.

The following payment schedule when booking the Intimate Package is:

- £250 deposit to secure booking in Boardrooms 1 and 2 and £500 in Tardree Suite.
- Additional £300 deposit if you wish to hire Ross Suite for the evening reception.
- Remaining balance due 7 days in advance.

ROSSPARK TERMS AND CONDITIONS

1. The hotel will not be responsible for any gifts that arrive for the bride and groom. All possessions must be removed from the hotel on the morning after the wedding. It is your responsibility to insure for any loss or damage to wedding gifts and possessions as these are not covered by hotel insurance.
2. Any client engaging a third party to operate within the hotel and grounds (such as bands and DJs, dance floors etc.) must ensure they have current and adequate public liability insurance in place.
3. The bride and groom are responsible for all guests invited to their wedding, and for any damage that they may cause. The hotel places great emphasis on providing a pleasant and safe environment for its guests and staff. As such, we reserve the right to ask any guest who is abusive, threatening or offensive to our guests or staff to leave the hotel immediately and incur any relevant early departure charges. Reasons for summary eviction include: drunken behaviour, unreasonable demands, foul language, racist comments, and suspected use of their own alcohol or illegal substances - although this list is not exhaustive. Our public areas are covered by CCTV.
4. The duty manager will confiscate the food and drink not agreed under this policy and the bride and groom will be responsible for relevant corkage charges. Guests are not permitted to bring food, alcohol, or any other beverages onto the premises. If found to do so, the guests responsible will be asked to leave the premises.
5. We reserve the right to charge customers the cost of rectifying damage, caused by the deliberate, negligent or reckless act of the guest to the hotel's property or structure. Should this damage come to light after the guest has departed, we reserve the right to make a charge to customers' credit/debit card, or send an invoice for the amount to the registered address.
6. It is hotel policy not to permit corkage for wine or drinks brought onto the premises including wedding favours that include alcohol.
7. Children are welcome at the Rosspark Hotel, however they must be supervised at all times. Children must remain in the wedding suite after 9.00pm and are not permitted to be in the public areas after this time. Respect to other residents, diners and guests must be observed.
8. Food hygiene regulations do not enable us to permit any food to be brought onto the premises. The hotel undertakes no liability for the shelf life of the food which is taken away from the hotel after an event at the hotel or taken outside the hotel for private consumption.
9. All areas of the hotel are strictly non-smoking. Outside areas are provided for your comfort.

Please do not smoke in the hotel or the bedrooms. It is our policy to charge guests an extra night's accommodation if we feel that we cannot re-let the room.

10. The hotel management, at their discretion, may reduce the sound level from the entertainment without the special permission of the customer. It is assumed that no exceptional noise factor will be created by an event. The hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However all entertainment arrangements must have the approval of the hotel management.
11. The hotel's residents bar is restricted to residents of the hotel only. The hotel provides this as a courtesy and the closure of such remains the responsibility of the hotel. Opening of such a bar will be at the discretion of the duty manager. Respect for other residents must be demonstrated at all times.
12. Decoration material brought along must comply with the fire regulations. The hotel is entitled to request an official certificate for this.
13. Fireworks and Chinese Lanterns are not permitted within the grounds of the Rosspark Hotel. Confetti is not permitted within the hotel or the grounds. Respect for neighbouring farmers and houses must be observed.
14. Decoration of the wedding pavilion must be agreed with the management and meet all fire and safety standards. Alcohol is not permitted within the wedding pavilion at any time. It is the bride and groom's responsibility to book the registrar office or ministry service.
15. The contents of the wedding packages have no cash value and cannot be alternated or transferred, unless directly agreed with the management or directors.
16. The food and beverage prices stated in the hotel wedding brochure may be subject to inflation and increase by the hotel proprietors at any time.
17. All accommodation within the hotel is sold on a strictly "first come first served basis". Accommodation block is strictly accessible by residents of the hotel only.
18. The Conrad Suite is available to the bride and groom on the day of the wedding only. Our one wedding a day policy prevents the use of the Conrad suite prior to the wedding or day after.
19. Late checkouts or early check in requests are not guaranteed but will be honoured wherever possible. Failure to checkout of bedrooms on or before the agreed 11.00am may result in a late checkout fee of £20.

THE DIRECTORS OF ROSSPARK HOTEL RESERVE THE RIGHT TO AMEND THE TERMS AND CONDITIONS AT ANY TIME.



ROSSPARK
HOTEL

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