

Dream Package

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;
- Post Box
- Candy Cart and Crisp Wall (fill your own)
- 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 and two complimentary standard double rooms accommodation with full Irish breakfast;
- Bedroom rates guaranteed at time of booking.
- Complimentary Ross Suite room hire

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

HIGH SEASON; Fri. & Sat. from 1st Mar. to 31st Oct.: **£79.95** (2027), **£84.95** (2028),

LOW SEASON; Mon.-Sun. Jan. Feb. Nov. & Dec. / Sun.-Thurs. 1st Mar. to 31st Oct.: **£64.95** (2027), **£69.95** (2028),

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 £4.00pp.** (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, 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;
- Post Box
- Candy Cart and Crisp Wall (fill your own)
- 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 and two complimentary standard double rooms accommodation with full Irish breakfast;
- Bedroom rates guaranteed at time of booking.
- Complimentary Ross Suite room hire

Add an evening buffet option - **from £6.50 per guest.**

Selected dates - January to December: **£60.95** (2027), **£65.95** (2028),
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 £4.00pp.** (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;
- Fairy light backdrop behind top table and stage;
- Post Box
- Candy Cart and Crisp Wall (fill your own)
- 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.
- Complimentary Ross Suite or Garden Lounge hire for evening reception

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

*Complimentary Room Hire.

Selected dates - January to December: **£60.95** (2027), **£65.95** (2028)

**MENU SELECTION: select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £4.00pp**. (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 £3.50 pp
- Freshly Cut Sandwiches £6.50 pp
- Selection of Canapes £7.95 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 £15.95 pp
- Bacon Baps £6.50 pp
- Mini Fish and Chips £7.50 pp
- Mini Burger and Chips £6.95 pp

CHEESES

- Cheese Board (50 portions) £250 total served with wide a selection of Cheese, Crackers and Chutneys

NON-ALCOHOLIC BEVERAGES

- Tea/Coffee £3.50 pp
- Shloer £4.95 pp
- Jug of Fruit Juice £4.95 each
- Jug of Fruit Punch £4.95 each

ALCOHOLIC BEVERAGES

- Glass of House Wine (175ml) £8.50 pp
- Glass of Prosecco £9.00 pp
- Glass of Veuve Clicquot £12.50 pp
- Glass of Mulled Wine £5.00 pp
- Bottle of Beer £5.50 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 2027. 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
- Remaining balance due 7 days in advance.