

Love Won't Wait

Love won't wait with this fabulous package, there's no need to hesitate. Book Rosspark Hotel for your wedding day within just six months of your wedding date and **pay from £44.95 per guest.**

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...

- 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 selection of fresh chicken goujons, cocktail sausages, mini slider burgers, choice of dips and tea/coffee (served between 9.30pm—10.30pm)
- 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

Selected dates - January to December 2026 & 2027,
booked within just six months of your wedding date .
Minimum adult guests: 60

*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

