



*Truly in a world of its own*

# Wedding Brochure

## Your Wedding

Picture your wedding day in one of Ireland's most idyllic settings, filled with fresh flowers and sub-tropical vegetation, with guests feasting on creative cuisine and fine wines, enjoying impeccable service and dancing the night away, before retiring to the most comfortable bed in the widest range of bedrooms.

Picture your wedding at Parknasilla Resort & Spa.

In our experienced wedding team we pride ourselves on our professional 'can do' approach. We understand your desire for a unique day that reflects your personalities. We work with you to make your dreams a reality. It's your wedding and we will tailor everything for you, from the champagne and canapés to the reception and rooms. Entertain 180 guests in our award-winning Pygmalion Restaurant or enjoy an intimate family wedding in the Shaw lounge for 45 guests. Explore every vantage point of our 500 acres so your photographer can capture those pure and magical moments - when you have your wedding at Parknasilla Resort, it's all yours. Then come back for a complimentary celebratory stay on your first wedding anniversary and relive your special day all over again.

## Your Ceremony

The possibilities are endless at Parknasilla Resort to accommodate your wedding ceremony. It is perfect for everything from the smallest of ceremonies up to 180 guests. The town of Sneem, located 5 minutes from Parknasilla, has beautiful churches of all denominations.

For those opting for a civil ceremony outside of a church Parknasilla Resort is ideal. The 500 acres of magnificent landscape leaves you many choices for a private ceremony surrounded by the Kerry Mountains and facing the lapping waters of the Atlantic Ocean.

Outdoors would be perfect for a summer's day, Breathe in the fresh sea breeze and gaze out upon the beautiful scenery while you say your "I do's". For winter weddings we offer a romantic setting indoors at Parknasilla Resort with soft lighting along with your own design thoughts on how you envisaged your wedding ceremony to be.



## Welcome Reception

On a fine day you and your guests can enjoy your drinks reception on the sun terrace, sipping drinks and enjoying delicious canapés. Should the weather be unfavourable your welcome reception can be held in our sun lounge.

## With our Compliments:

- ♥ **Wedding Coordinator** – Three hours Pre Wedding consultation with our wedding coordinator
- ♥ **Menu Tasting** - ( Wedding tastings are provided complimentary for two persons Sunday to Thursday – Your Tasting includes a maximum tasting of three starters / three main courses / three desserts) – It is also possible to taste pre-booked wines (2 white & 2 red) during the tasting.
- ♥ **The Bridal Suite** - The famous Princess Grace Suite in the main house with breath-taking views over Kenmare Bay. The Bridal Suite will be complimentary for the night of your wedding and a champagne breakfast the next day and your stay on the 2<sup>nd</sup> night on a Bed & Breakfast basis.
- ♥ **Champagne Reception** - Red carpet welcome with a glass of champagne for the bride and groom
- ♥ **Room Hire** -The Victorian elegance of the Pygmalion Restaurant is complimentary for your wedding. Includes all set up, service, head table, cake table, crisp white linen table cloths, simple flower arrangements and candelabras for each table, table numbers and menus
- ♥ **Menus** - Personalised menus
- ♥ **Car Parking** - Parknasilla Resort has ample car parking within the grounds.
- ♥ **Cake Stand and Knife** - Parknasilla will provide our 10” round silver cake stand and knife
- ♥ **Microphone** - A microphone and PA system is available for you speeches
- ♥ **Accommodation Rates for Guests** - At Parknasilla Resort special accommodation rates will be provided for guests who are attending the wedding – Hotel rooms only.



## Accommodation

Weddings at Parknasilla Resort & Spa are exclusive to your wedding party. This means that the hotel is yours for the day, your own private grand house. In this way, we can tailor any aspect of the day to suit your needs, ensuring the most memorable experience for you, your partner and your wedding guests.

### Wedding Rates for Guests

#### March / April / October

Parkland Rooms €99 per person sharing per night

Superior Double €110 per person sharing per night

Manor Rooms €125 per person sharing per night

#### May / September

Parkland Rooms €110 per person sharing per night

Superior Double €120 per person sharing per night

Manor Rooms €135 per person sharing per night

In order to secure Parknasilla as an exclusive venue we require the following minimum Numbers & room commitment;

#### **March / April / October:**

Minimum Numbers: 150pax

Friday weddings - commitment to 60 rooms on wedding night

Saturday Weddings - Commitment to 65 rooms on the wedding night and 30 rooms on the Friday Night

#### **May / September:**

Minimum Numbers: 170pax

Friday weddings - commitment to 70 rooms on wedding night

Saturday Weddings - Commitment to 70 rooms on the wedding night and 35 rooms on the Friday Night

“THIS PLACE DOES NOT BELONG TO ANY WORLD THAT YOU AND I HAVE EVER WORKED OR LIVED IN... IT IS A PART OF OUR DREAM WORLD.”

GEORGE BERNARD SHAW



## Menu Selection

Our expert chefs at Parknasilla Resort use the finest, freshest ingredients, sourced locally. Our Executive Chef has put together a selection of wedding menus to suit all tastes and budgets. Vegetarians, vegans and people with any other special dietary requirements can all be imaginatively catered for. We shall be more than happy to discuss your menu choice and particular requirements well in advance of the wedding day and organise a menu tasting for you to sample the delicious dishes and decide on your favourites.

### Canapé Menu

#### Cold

- Smoked Kenmare Salmon with crème fraiche, and red onion.
- Foie Gras and chicken liver parfait, homemade chutney
- Rillettes of fresh salmon with yoghurt and lime juice.
- Smoked duck tartar with crème fraiche.
- Black Forest ham with gingered melon parisienne.
- Avocado salsa with lime juice, coriander and chilli
- Indian spiced ratatouille, coriander and mint(H,V)
- Local White crab meat, mayonnaise, shallots and parsley

#### Hot

- Oriental spiced Shredded confit duck spring roll
- Deep-fried tempura prawns with sweet chilli dip
- Black pudding and pear en croute
- Petite leek and bacon quiches
- Smoked salmon and puff pastry
- Crispy Bang Bang chicken, satay sauce.
- Tempura Fish and chips, tartar sauce
- Thai spiced vegetable spring rolls
- Mini chicken & leek pie

**Choice of 1 Hot & 1 Cold** - €10 per person

**Choice of 2 Hot & 2 Cold** - €12 per person

**Choice of 3 Hot & 3 Cold** - €13.50 per person

#### Starters

Smoked Salmon terrine with lemon & chive cream cheese, baby leaf salad, horseradish cream fraiche

Caesar salad with baby gem salad, tea smoked chicken and shaved Parmesan

Chicken liver and foie gras parfait with shallot pickle

Spinach, rocket, mizuna salad, with honey yogurt dressing, roasted red onions and Parmesan

Crispy barbecued Duck leg, Fresh mango & chilli salsa & sweet chilli sauce

Cod and Crab fishcake, caper & dill pickle dressing & rocket salad

Warm Irish goats cheese on homemade ciabatta bread with red pepper & tomato relish



## Main Course

Breast of Quail, celeriac puree, sautéed curly kale with orange & sultana sauce

Trio of Salmon, hot seared, potted rilette & local smoked salmon with pickled cucumber spaghetti & whole grain mustard dressing

Local Dingle bay Crab meat quenelle, sauce vierge, mixed cress & poppy seed tuille

## Soups

Roasted Chicken, and rosemary with garlic croutons

Creamed Mushroom soup, mushroom Chantilly

Minestrone soup

Creamed Asparagus with toasted almonds

Pea and Ham hock soup with mint oil

Leek & potato with thyme crème fraiche

## Sorbets

Lemon, celery and thyme

Granny Smith apple

Lemon

Red berry

Apple, carrot and rosemary

Lime and coriander

Pan-fried fillet of Irish Hereford Beef, thyme & bacon mash, creamed cabbage & pepper corn sauce

Seared sirloin of Irish Hereford Beef, fondant potato, sautéed wild mushrooms & baby spinach, red wine jus

Slow confited shoulder of lamb honey roasted vegetables, Boulangere potatoes & rich Lamb jus

Sautéed breast Irish corn fed Chicken, roasted fondant potato, leek & wild mushroom ragout, rich chicken jus

Roast rack of Sneem lamb, Gratin potatoes, Fine French beans & ratatouille

Medallions of Pork with Parma ham and sage, crushed new potatoes, sautéed greens, port & red wine sauce

Slow roasted Pork belly, Parmesan mashed potato, stir fried pak choy, black pudding bonbon, apple sauce & roast jus.

Pan fried monkfish, dingle crab & garden pea risotto, tomato salsa

Seared breast of Duck, thyme potato cake, confit of celeriac, swede & carrots, green cabbage, sweet orange sauce



Pan fried fillet of Turbot, celeriac & potato dauphinoise, fresh asparagus & buttered broccoli, chive butter sauce

Seared Halibut, butter bean & vegetable ragout, parsley potatoes & baby leeks

Sautéed Sea Bass, garlic & ginger scented pak choy, chive mash potato

Roasted fillet of Cod, fine ratatouille, creamed mash potato, wilted spinach & beurre blanc sauce

Grilled fillet of Salmon, creamy mash potato, sauteed leeks, broad bean & butter sauce

## Desserts

Pannacotta with vanilla and lemon, served with roasted strawberries.

Parknasilla traditional apple pie with cinnamon ice cream.

Classic Tiramisu, Baileys Anglaise.

Bread and butter pudding, vanilla cream and caramel sauce.

Rich Valonia Chocolate tart with basil ice cream and basil sugar.

Selection of ice-creams.

Lemon posset, citrus tart with lime cream.

Selection of Local cheeses with shallot pickle and cheese biscuits.

Trio of chocolate mousse, mixed berry compote and short bread biscuit

## Menu Prices

5 Course Menu per Person €90.00

(This includes one starter, Either one soup course or one sorbet course, a choice of two main courses, dessert and tea & coffee)

## Evening Food

We Provide a delicious gourmet selection for your evening food.

### Parknasilla Party

Selection of Sandwiches (4 Different Types) / Tea & Coffee & your choice of two of the following - €10.50pp

- Cocktail Sausages
- Barbecue Chicken Wings
- Smoked Salmon Puffs
- Spring Rolls Hoi Sin Sauce
- Spinach & Gruyere Cheese Quiche
- Cajun Chicken Drumsticks

### Hot Carvery Trolley

- Sugar Baked Hams, Waterford Blaas, Cheddar Cheese & Ballymalloe Relish with Tea & Coffee €13.00pp
- Roast Leg Pork, Waterford Blaas & Homemade Apple Sauce €13.00pp

**Please note that we do not allow external catering companies at Parknasilla**



## **Wine Selection**

To complement your wedding meal we offer a range of red, white and rosé wines to suit your menu. Our expert sommelier will be delighted to make suggestions as you are guided through our extensive list.

**Please note that we do not offer corkage at Parknasilla Resort.**

## **Provisional Dates**

Please note that provisional dates can be held for a maximum of 14 days after which the date needs to be confirmed or released.

## **Deposits**

An initial non-refundable deposit of €3,000

## **Wedding Tastings**

Wedding tastings of your chosen menu are provided complimentary for two persons Sunday to Thursday

## **Bar Extension License**

In the event that a bar extension is required, one would be provided at an extra cost of €500.00. A bar extension permits the bar to open until 2.00am. We request that your band/disco finishes at 2.00am and all entertainment equipment must be removed from the hotel by 8am

**TERMS & CONDITIONS APPLY WHEN BOOKING  
YOUR WEDDING AT PARKNASILLA**

