



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 2nd 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
- Rillette 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

Tian of Local Crab Meat with Compressed Cucumber and Lime Yoghurt Dressing

Smoked Duck with Confit Onion and Cheddar Cheese Tart and Micro Leaves

Baked Goat Cheese Filo Parcel with Beetroot and Orange Salad and Black Sesame

Confit of Pork Belly with Carrot Puree, Carrot and Apple Slaw, Cider Dressing

Wild Mushroom and Pearl Barley Risotto with Aged Parmesan and Truffle Oil

Marinated Seabass with Carrot and Cucumber Salad and Japanese Dressing

Smoked Chicken Caesar Salad with Baby Gem, Aged Parmesan and Sourdough

Crab and Salmon Fish Cake with Pickled Vegetable Salad and Tartare Sauce



Soups

Wild Mushroom Soup with Truffle Cream

Spiced Butternut Squash Soup with Ginger and Coconut

Tomato and Red Pepper Soup with Basil Creme Fraiche

Carrot and Coriander Soup

Leek and Potato Soup with Chive oil

Smoked Bacon, Potato and Sweetcorn Chowder

Cream of Celeriac Soup with Hazelnut and Parsley Pesto

Sorbets

Mango and Passionfruit

Champagne and Strawberry

Green Apple

Lemon

Red Berry

Main Courses

Roast Fillet of Beef with Celeriac Puree, Flat Mushroom and Leek,
Beef Jus

Grilled Sirloin of Beef with Onion Puree, Wild Mushroom and
Spinach, Peppercorn Cream

Seared Rump Of Lamb with Piperade, Spinach and Salsa Verde,
Lamb Jus

Roast Breast of Chicken, Smoked Bacon Colcannon, Charred Leek,
Tarragon Buerre Blanc

Roast Pork Belly with Creamed Cabbage, Chorizo, Pear Puree and
Caraway Jus

Braised Feather blade of Beef with Artichoke Puree, Glazed Carrot
and Beef jus

Caramelised Duck Breast with Butternut Squash, Toasted Seeds,
Black Cabbage , Cherry Jus

Seared Halibut with Basil Mash, Asparagus, Tomato and Herb
Butter

Roast Turbot, Broccoli Puree, Tender stem, Black Cabbage, Lemon
and Pinenut

Pan Seared Hake, Bacon and Cabbage Mash, Heritage Carrot,
Parsley and Lemon

Grilled Seabass, Black Olive Mash, Creamed Spinach, Tomato and
Herb Butter

Baked Fillet of Cod with Chickpea, Vegetable and Chorizo Stew,
Micro Greens

Pan Fried Salmon with Leek Fondue, Parsley Mash and Lemon and
Herb Cream



Desserts

Vanilla Panna Cotta with Marinated Strawberries and Crushed Meringue

Glazed Lemon Meringue Pie with Raspberry Gel and Raspberry Sorbet

Warm Apple Tart Crumble with Butterscotch Sauce and Vanilla Ice Cream

Lemon Posset, Raspberry Gel with Shortbread Crumble and Fresh Raspberries

Chocolate Ganache Tart with Peanut Brittle Ice Cream

Selection of Ice Creams

Selection of Irish Cheeses

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**

