



Why Wait Special Offer Only €45pp

With Our Compliments..

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Why Wait Package Includes the Following..

Arrival Reception of White Wine Spritzers or Jameson Cocktails

Tea/Coffee, Homemade Cookies and a Choice of 2 of our Arrival Reception Selection
(See Speciality Foods)

Personalised Menu with a Choice of 1 Starter, 2 Mains and an Assiette of Desserts
with Freshly Brewed Tea or Coffee

Glass of Wine & Top Up Throughout the Meal

Evening Reception of Deluxe Finger Food and Tea/Coffee

12 Guest Rooms at a Special Reduced Rate for the Night of your Wedding

Follow us on Social Media for Some Wedding Inspiration

<https://www.facebook.com/MidletonParkHotel/>

https://www.instagram.com/weddings_midleton_park_hotel/



Starter

Choose 1 of the Following

- Golden Puff Pastry Case Filled with Breast of Chicken and Mushroom in a White Cream Sauce
- Lemon and Garlic Marinated Chicken Salad with Crispy Croutons
- Bluebell Falls Honey and Thyme Goats Cheese, Crispy Bacon Lardons, Toasted Walnuts, Balsamic Vinaigrette

Main Courses

Choose 2 of the Following

- 16hour Slow Cooked Rib of Beef with a Red Wine Jus
- Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy
- Baked Fillet of Hake with a Shrimp and Dill Cream Sauce
- Roast Supreme of Chicken, Black Pudding and Herb Stuffing with a Roast Gravy

Assiette of Desserts

Choose 3 from the following

- Profiteroles Drizzled with Chocolate Sauce
- Chocolate Fudge Cake
- Apple Pie
- Raspberry & Toasted Hazelnut Meringue Roulade
- Baileys Cheesecake

Evening Reception

Deluxe Finger Food

- Mini Fish 'n' Chip Cones
- Chicken Wings in a Sticky BBQ Sauce
- Pizza Slices



The Silver Package

With Our Compliments..

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Silver Package Includes the Following...

Arrival Reception of Sparkling Wine, Mineral Water, Tea/Coffee, Homemade Cookies and a Choice of 3 Options from Our Arrival Reception Selection (See Speciality Foods)

Personalised Menu with a Choice of 1 Starters, 1 Soup or 1 Sorbet, 2 Mains and an Assiette of Desserts

with Freshly Brewed Tea or Coffee

Glass of Wine & 2 Top Up's During the Meal

Choice of 3 Options from Our Evening Reception Selection (See Speciality Foods)

Two Complimentary Rooms for Parents of Bride and Groom

12 Guest Rooms at a Special Reduced Rate for the Night of your Wedding

Package Price €55 per Guest

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<https://www.facebook.com/MidletonParkHotel/>
https://www.instagram.com/weddings_midleton_park_hotel/



Starter

Choose 1 of the Following

Bluebell Falls Honey and Thyme Goats Cheese, Crispy Bacon Lardons, Toasted Walnuts and Balsamic Vinaigrette

Golden Puff Pastry Case Filled with Breast of Chicken and Mushroom in a White Cream Sauce

Pan-Fried West Cork Pudding Salad Sugared Apples and Balsamic Reduction

Lemon and Garlic Marinated Chicken Salad and Crispy Croutons

Smoked Haddock and Leek Bouchee Bound in a Dill Cream Sauce

Soup or Sorbet

Choose 1 of the Following

Cream of Root Vegetable

Tomato and Roasted Bell Pepper Soup

Cream of Wild Mushroom and Thyme

Tropical Fruit Sorbet

Raspberry Sorbet

Main Courses

Choose 2 of the Following

Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy

Roast Sirloin of Beef, Chive Mash, Roast Potato and a Merlot Jus

Baked Fillet of Hake, Shrimp and Dill Cream Sauce

Roast Supreme of Chicken, Black Pudding and Herb Stuffing and Roast Gravy

Baked Fillet of Salmon with a Green Bean & Toasted Almond Salad and Dill Cream Sauce

Choose your Vegetables

Choose from Melody of Market Vegetables

Or Two of the Following

Carrot Puree

Green Beans and Almonds

Braised Red Cabbage

Carrot Vichy

Mixed Green Vegetables

Cauliflower Mornay

Roasted Root Vegetable

Assiette of Desserts

Choose 3 of the Following

Profiteroles Drizzled with Chocolate Sauce

Mango and Passion Fruit Mousse

Chocolate Fudge Cake

Apple Pie

White Chocolate and Raspberry Cheesecake

Raspberry & Toasted Hazelnut Meringue Roulade



The Platinum Package

With Our Compliments..

- ♥ Your Journey Begins with a Complimentary Menu Tasting of your Chosen Menu and the House Wine for the Couple
- ♥ Red Carpet Welcome with Champagne for the Happy Couple
- ♥ Host of Civil Ceremonies or Civil Partnerships with Complimentary Room Hire
- ♥ Enjoy a Private Drinks Reception in our Landscaped Courtyard Garden and Garden Suite which will be Reserved Exclusively for your Guests
- ♥ Enjoy Photo Opportunities in our Beautiful Landscaped Gardens
- ♥ Our Wonderful Jameson Suite Reserved Exclusively for your Guests
- ♥ Italian Style Chiavari Chairs and Room Décor with Crisp White Linen
- ♥ Centrepieces for Each Table
- ♥ The Services of a Toastmaster, Microphone, PA System and Screens
- ♥ Bar Extension
- ♥ The Perfect End to your Magical Day - our Romantic, Luxurious Owenacurra Suite where you will be treated to a Champagne Breakfast

The Platinum Package Includes the Following...

Arrival Reception of Sparkling Wine, Mineral Water, Tea/Coffee, Homemade Cookies and a Choice of 4 Options from our Arrival Reception Selection (See Speciality Foods)

Personalised Menu with a Choice of 2 Starters, 1 Soup or 1 Sorbet, 2 Mains and an Assiette of Desserts

with Freshly Brewed Tea or Coffee

Glass of Wine & 2 Top Up's During the Meal

The Services of a Toastmaster, Microphone, PA System and Screens

Glass of Prosecco Toast for Speeches

Choice of 4 Options from our Evening Reception Selection (See Speciality Foods)

Two Complimentary Rooms for Parents of Bride and Groom

12 Guest Rooms at a Special Reduced Rate for the night of your Wedding

Package Price €59 per Guest



Choose 2 of the Following Starters

- Warm Chicken and Bacon Caesar Salad, Cos Lettuce, Parmesan Shavings and Crispy Croutons
- Lemongrass ,Hoisin Duck Spring Rolls with Soya Chilli and Sesame Seed Dip
- Smoked Atlantic Fishcakes with a Sweet Chilli Mayo
- Bluebell Fall's Garlic and Thyme Goats Cheese and Caramelised Red Onion Tartlet with Red Pepper Coulis
- Golden Puff Pastry Case Filled with Chicken and Mushroom Bound in a White Cream Sauce
- Pan-Fried West Cork Pudding Salad Sugared Apples and Balsamic Reduction
- Lemon and Garlic Marinated Chicken Salad and Crispy Croutons

Choose 1 of the Following Soup or Sorbet

- Sweet Potato and Smoked Paprika Soup
- Cream of Root Vegetable Soup
- Baby Leek and Potato Soup
- Tomato and Roasted Bell Pepper Soup
- Cream of Wild Mushroom and Thyme Soup
- Fresh Minestrone Soup
- Tropical Fruit Sorbet
- Raspberry Sorbet

Choose 2 of the Following Main Courses

- Roast Crown of Turkey and Ham, Herb Stuffing, Roast Potato and Roast Gravy
- Roast Sirloin of Beef, Chive Mash, Roast Potato and a Merlot Jus
- Baked Fillet of Hake and a Shrimp and Dill Cream Sauce
- Roast Supreme of Chicken, Smoked Carrigaline Cheese, Salami and Basil Cream Sauce
- Baked Fillet of Seabass, Dill Cream Sauce and Tomato Concasse
- Roast Leg of Lamb, Herb Stuffing and Mint Flavoured Jus
- Slow Cooked Pork Belly Roulade Black Pudding, Creamed Potato and a Redcurrant and Cider Jus
- Baked Fillet of Salmon with a Sundried Tomato and Caper Crumb and Dill Cream Sauce

Choose your Vegetables

Choose from Melody of Market Vegetables

Or Two of the Following

- Carrot Puree
- Green Beans and Almonds
- Braised Red Cabbage
- Carrot Vichy
- Mixed Green Vegetables
- Cauliflower Mornay
- Roasted Root Vegetable
- Baby Potatoes

Assiette of Desserts

Choose 3 from the Following:

- Profiteroles Drizzled with Chocolate Sauce
- Mango and Passion Fruit Mousse
- Chocolate Fudge Cake
- Apple Pie



White Chocolate and Raspberry Cheesecake
Raspberry & Toasted Almonds Meringue Roulade
Baileys Cheesecake
Chocolate and Praline Mousse

Speciality Foods Selection

Arrival Reception Options:

Savoury

Chicken Tandoori Filled Tartlet
Camembert, Apricot Chutney &
Toasted Croute
Macroom Mozerella, Cherry
Tomatoes & Basil Pesto on a
Skewer
Goats Cheese & Red Onion
Tartlet
Chicken Liver Pate on Sour
Dough Croute
Selection of Mini Quiches
Selection of Mini Bruschetta's

Sweet

Mini Scones Topped with Jam &
Cream
Mini Eclairs
Petitt Four Selection
Mini Cupcakes
Chocolate Dipped Strawberries
Mini Doughnuts
Mini Chocolate Brownies

Evening Reception Options:

Mini Fish & Chips Served in Cones
Mini Beef Sliders, Toasted in a Floury Bap, Cheddar Cheese & Country Relish
Sticky Thai Marinated Chicken Wings
Smoked Bacon & West Cork Black Pudding Baps
Pizza Slices
Selection of Mini Quiches
Tandoori Marinated Chicken Drumsticks
Mini Sausage Rolls

MIDLETON PARK
HOTEL

Mini VIP's

Arrivals Reception
Choose one of the Following:

Popcorn Cones
Goujon Cones
Chocolate Chip Cookies
Hot Chocolate Bar



Starters

Garlic Bread
Fantail of Melon
Soup of the Day

Mains

Roast of the Day
Golden Fried Chicken Goujons
Panfried Sausages
Tomato Pasta
5 oz Beef Burger

All of the Above Served with Creamy Mash or Chips

Desserts

Selection of Ice Cream
Jelly & Ice Cream
Chocolate Fudge Cake