

Congratulations

If you are seeking a breathtakingly beautiful setting, this enchanting space is relaxed, indulgent and magical, somewhere you won't want to leave. Every detail of your wedding will be considered and every expectation exceeded with the renewed service and iconic elegance for which the hotel has long been known.

Standing majestically in an oasis of calm, The Maryborough captures a seamless blend of the contemporary and the traditional, ensuring an ideal combination of old fashioned values with modern sophistication.

Our unique and exclusive, conservatory-style Orangery will guarantee an intimate civil ceremony and private garden setting for all drinks receptions. Sip champagne & cocktails in the surrounds of 300 year old listed gardens, a photographers dream backdrop.

Create a celebration that reflects who you are with a unique and bespoke Maryborough wedding. With our award-winning Executive Chef and dedicated wedding co-ordinator, you choose the ideal menu with your guests in mind, but with your own unique preferences.

With Our Compliments

The following are included in ALL of our wedding packages:

Dedicated Wedding Coordinator

Red Carpet Welcome

Use of the Maryborough Orangery for Pre-Dinner Drinks Reception

Choice of Floral Arrangement or Candelabras centrepieces

Use of S-Bend Cake Stand & Knife

Personalised Menus

Chivari Chairs

Car Parking for all Wedding Guests

Wedding Menu & Wine Tasting for the Wedding Couple

Overnight Accommodation in Master Suite with Champagne Breakfast

Leisure Club Membership & Training Programme for 3 months Prior to the Wedding - Contact gym directly to set up membership

Spa Treatment for the Wedding Couple (Midweek & subject to availability)

First Anniversary Champagne Dinner

Special Accommodation Rates for Guests

A Little Added Extra

Chilled Prosecco (€6 Per Glass)

Corkage Charge (€15 Per Bottle)

Amuse Bouche (€1.50 Per Person)

Buckets Of Bottled Beer On Ice (€6 Per Person)

Selection Of Cocktails (€8 Per Person)

Smoking Dry Ice Petit Fours (€1.50 Per Person with the Silver Package)

Orangery Room Hire Charge For Ceremony (€500)

Accommodation

Accommodation rates for your guests are from €180 per room, including breakfast. Package rates are available upon request.
This rate is valid until 31st December 2018.

25 rooms are available to your guests, subject to availability.
Any additional rooms booked will be charged a higher rate from €195 per room B&B.

Rooms are not automatically booked when a wedding deposit has been paid and need to be booked at this stage if required.
Rooms must be booked with our Reservations Department directly, which operates 9:00-5:00 Monday to Friday.
Call 021 4918 308 or email smoroney@maryborough.ie

All individual bookings are to be secured with a credit card.

All named rooms will be released within one month of wedding date.

The wedding couple will be liable for any rooms guaranteed or named by them.

Accommodation deposits are not refundable or transferable.

Menu Options

CANAPES

Savoury Option

Ago Blanco (Melon Soup)

with Pomegranate and Midori Jelly

Beef Sliders with Truffle Mayonnaise and Onion Crisp

Local Smoked Salmon with Crab, Avocado Mayonnaise,

Goats Bride Roe and Ruby Grapefruit

Duck Rolls with Hoisin, chive and compressed Cucumber

Sweet Options

Smoothies: - Mango, Coconut and Lime, Redberry and Chia

White Chocolate and Raspberry Dome

Dark Chocolate and Peppermint Dome

Choux Buns filled with Praline

Diamond Package Only

Sushi Selection on Banana Leaf

Prawn and Lobster Bisque served in white Espresso Cup

with Tarragon Foam

STARTERS

House Smoked Magret West Cork Duck Breast,
Blackcurrant Gastrique, Mandarin & Lavender Marmalade,
Quinoa & Sesame Crunch

Lightly Spiced Free Range Chicken Salad, Mango and
Charred Lime Salsa, Curried Macadamia Nut, Seasonal
Leaves, Passion Fruit Dressing

Warm Tartlet of Ardsallagh Goats Cheese, Endive, Tomato
Sugo, Aged Balsamic Glaze

Ballycotton Smoked Salmon Platter, Compressed Melon,
Squid Ink Emulsion, Blinis, Purple Sisho

Forest Mushrooms stuffed with Baby Spinach, Ricotta and
Pine Nuts, Sundried Tomato Tapenade, Chive Oil

Pan Seared Scallops, Crushed Garden Peas, Pancetta Crisp,
Beetroot Gel, White Truffle Oil

Chicken Lattice, Basil & Confit Garlic
with Sauvignon Cream

Menu Options

SOUPS

Marinated Plum Tomato, Basil Crème Fraiche
Curried Parsnip
Cream of Celeriac and Bramley Apple
Forrest Mushroom, Tarragon with Cep Cream
Butternut Squash, Lemongrass and Coconut with Shrimp
Cracker
Potato and Leek with Rocket Pesto
Roast Vegetable with Parsley Oil

SORBET

Champagne or Fruit
(Strawberry, Raspberry, Tropical Fruit, Lemon)

MAIN COURSES

Roast Sirloin of Irish Beef *(Silver Package)*
Grilled Fillet of Irish Beef *(Platinum Package)*
Grilled Fillet of Irish Lamb *(Platinum Package)*

Choose a Garnish Option:

Confit Garlic Mash, Red Onion Marmalade,
Thyme and Sherry Jus
Horseradish Rosti, Confit Shallot, Glazed Asparagus,
Jameson & Pink Peppercorn Sauce
Buttermilk Marinated Rump of Wexford Lamb, Fondant
Potato, Green Bean Casserole, Pomegranate and Sumac Jus
Slow Cooked Chicken Supreme, Saffron Polenta Cake,
Charred Baby Leek, Chorizo and Roast Red Pepper Sauce
Filets of Sea Bass, Samphire, Petit Pois, Fennel
and Caraway Cream
Butter Baked Monkfish Medallions, Tender Stem Broccoli,
Scallop and Lobster Bisque *(Platinum Package)*
Oven Baked Salmon, Caponata, Butternut Squash Risotto,
Smoked Beurre Blanc
Hake Fillet, Lentil Dahl, Pak Choi,
Coffee and Orange Glaze

Menu Options

Vegetable Side: Choose 1 Option

Cauliflower Mornay,
Buttered Celeriac,

Steamed Melange of Vegetables

Steamed Green Vegetables With Basil & Wild Rocket Pesto

Buttered Broccoli with Almond and Nutmeg

Mustard Glazed Carrots with Cardamom

Potato Side: Choose 2 Options

Creamed Potato

Minted Baby Boiled Potato

Dauphinoise Potato

Scallion and Applewood Smoked Bacon Champ

Menu Options

DESSERTS

Baked Viennese Cheesecake, Rich Vanilla, Orange and Raisin Flavour, *Terry's Chocolate Orange Sauce*

Coconut infused Pannacotta, Pineapple Textures, Coconut Teuille

Tonka Bean and Roast Almond Crème Brûlée, Golden Syrup Biscuit

Rhubarb Meringue Tartlet, Strawberry and Mint Syrup

Apple and Custard Tartlet, Vanilla Bean Ice Cream, Cinnamon Crème Anglaise

Symphony of Desserts: Mini Tropical Alaska, Rhubarb and Custard Trifle, Praline Choux Bun Chocolate Fondant, Pistachio Bits

Summer Symphony of Desserts: Passionfruit Delice, Dried Mango Teuille, with Passionfruit Seeds, Raspberry Cheesecake, Champagne & Strawberry Jelly, Rosewater Crackers

Chocolate Taster Plate: White Chocolate & Baileys Parfait, Dark Chocolate Mousse Quenelle, Milk Chocolate Timbale

Winter Symphony of Desserts: Pistachio & Raspberry Frangipane Tartlet, Cinnamon & Red Wine Poached Pear with Mascarpone & Nut Filling, Classic Tiramisu

Tea/Coffee

Platinum Package Only

Petit Fours

CAPACITY & MINIMUM NUMBERS

Sherrard Friday & Saturday Dates: Minimum of 140 and a maximum of 320 adults. For December 2018, speak to one of our coordinators as some conditions apply.

Sherrard Sunday to Thursday Dates: Minimum of 80 adults.

- Dates between December 27th and 31st inclusive are treated as weekend dates.

If the number of guests seated on the day is below the required minimum number, the minimum for that room will be charged.

FINAL NUMBERS

Anticipated numbers should be given to the hotel 14 days prior to the reception. Final numbers must be given no later than 48 hours in advance. These will be the numbers charged for the day. We request you book an appointment to discuss final details 6 weeks in advance of your wedding. This process takes approximately 1 hour.

PAYMENT

It is hotel policy that 50% of estimated wedding bill is to be paid 7 days prior to wedding date. The final balance is to be settled on departure. Payment can be made by cash, cheque, bank draft or bank transfer, debit or credit card.

PRICING

All price quotes are applicable only for weddings held between January 1st to December 31st 2018 inclusive.

TABLE PLANS

Table plans will be accepted no later than 2 days in advance and must be presented via email on the Maryborough Table Plan Template provided.

SERVICE CHARGE

We do not operate a service charge. Gratuities are at your own discretion. We believe it is our customer's right to reward service on its merits.

ENTERTAINMENT

The hotel will be delighted to offer a list of local entertainers and will not accept responsibility for any entertainment not booked through the hotel. Amplified music must cease on or before 2am as required by our dance license.

MINIMUM SPEND

A minimum spend of €70 is required for the sit down meal.

WEDDING PLANNER *(if applicable)*

Wedding Planner is to meet with the hotel coordinator by prior appointment to discuss all details.

Storage facilities are to be organised by booking a meeting room and paying the conference rate. This is to be booked from the earliest stages of delivery and all items are to be collected from the hotel no later than 24 hours after the event.

All valid certification must be supplied to the hotel prior to the event.

Any third party entertainers, etc. to also supply valid insurance certificates where applicable.

No access granted to back of house areas *(including kitchen)*

Clarity is to be provided as to who the hotel contact is on the day.

WEDDING DELIVERIES

Wedding items are to be delivered to the hotel during office hours (Monday - Friday 9:00-5:00) the week of the wedding.

All items are to be clearly labelled and dated.

THIRD PARTY SUPPLIERS

All additional enhancements to the wedding must be approved by the wedding coordinator.

COLLECTION OF ITEMS

All items must be collected 24 hours after the wedding reception. The hotel does not take any responsibility for items lost, misplaced or damaged after this time & will not accept responsibility for gifts left by the couple.

CHANGE OF DATE

Change of date must be confirmed in writing.

12 months prior to the initial date booked, deposits will be transferred to the new date. Date changes within 12 months of the initial booking are considered a cancellation.

CANCELLATION POLICY

Deposit - A non refundable deposit of €1,500 is required to secure the booking

Within 6 months, 20% of estimated wedding bill required

Within 3 months, 50% payment of estimated wedding bill required

Within 1 month, full payment of estimated wedding bill required.

An average spend of €70.00 per person will be charged.

BAR FACILITIES

We can apply for a bar extension for you allowing the bars to serve alcohol as follows:

(1) Monday - Thursday until 1:30am

(2) Friday & Saturday until 2am

(3) Sunday until 1am

Winter Wonderland

For weddings booked on Friday and Saturday from January 1st to March 31st, the following special offer is available:

- Midweek Prices Apply • 6 Months Leisure Club Membership •
- 4 Complimentary Spa Treatments • Complimentary Overnight Stay for Menu Tasting OR First Wedding Anniversary •

Speak with one of our dedicated wedding coordinators for more information on your bespoke winter wedding package.

All Inclusive 2018 Packages

DRINKS RECEPTION

Champagne Seafood Platter
Tea/Coffee & Mineral Water

10 COURSE TASTING MENU

Amuse Bouche

Starter Soup

Sorbet

Fish & Meat

Cheese

Dessert

Tea & Coffee

Macarons

DIAMOND PACKAGE

WINE WITH THE MEAL

Glass of Speciality Wine
Paired with Meal

TOAST

Glass of Champagne Per Person

EVENING RECEPTION

Chef will be present in room:

French Onion Soup,

Mini Steak Sandwich
with Saffron Aioli,

Suckling Pig with Apple Sauce

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

1st ANNIVERSARY STAY

€107 per person

All packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple, Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner

All Inclusive 2018 Packages

DRINKS RECEPTION

Maryborough Punch Cocktail

Corkage charge of €15 per bottle for
OWN Champagne

Canapés

Tea/Coffee & Mineral Water

*Upgrade to Mojito, Dressed Pimms,
Long Island Iced Tea*
For **€6 Per Person,**

Upgrade to Buckets Of Beer On Ice
For **€6 Per Person**
(Selection Of Bottled Beers)

SILVER PACKAGE

MEAL

Choice of Starters

Soup

Sirloin of Beef or
Salmon/Hake/Seabass

Symphony of Desserts

Tea & Coffee

WINE WITH THE MEAL

Half a Bottle Chilean Wine
Per Person

TOAST

Top up of Wine

EVENING RECEPTION

Chef will be present in room:

Pulled Pork Baps with House Slaw,
Gourmet Garlic & Herb Sausage in
Soft Roll, Chicken & Cheese
Quesadillas with Dips, Grilled
Mediterranean Vegetables and
Rocket on Open Ciabatta

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

€87 per person

(Friday/Saturday)

€77 per person weekdays

(Sunday/Thursday)

Packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple,
Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner

All Inclusive 2018 Packages

DRINKS RECEPTION

Prosecco Strawberries

Canapes

Mineral Water Tea/Coffee

MEAL

Choice of Starters Soup

Sorbet

Fillet of Beef or Monkfish

Choice of Desserts or Symphony
with Dessert Wine

Tea & Coffee

Petit Fours

PLATINUM PACKAGE

WINE WITH THE MEAL

Half a Bottle French Bordeaux

Per Person

TOAST

Glass of Prosecco Per Person

EVENING RECEPTION

Chef will be present in room:

Pulled Pork Baps with House Slaw,

Gourmet Garlic & Herb Sausage in

Soft Roll, Chicken & Cheese

Quesadillas with Dips, Grilled

Mediterranean Vegetables &

Rocket on Open Ciabatta,

Fish & Chip Cones

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

€97 per person

(Friday/Saturday)

€87 per person weekdays

(Sunday/Thursday)

Packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple, Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner