



On your recent engagement & thank you for considering The Park Hotel as a venue for your special day.

Experience romance in the heart of County Waterford at The Park Hotel. The stunning ballroom at The Park Hotel is the unique setting for the most important day in your life. The ballroom radiates elegance, grandeur and style with sparkling crystal chandeliers enhancing the décor of the room. The Park Hotel is committed to using only the finest of ingredients and has a wonderful reputation for food which is all sourced locally.

Our dedicated wedding specialists are here to guide you through every step of the way. The Park Hotel is a marriage of style, luxury and a professional flawless service.

We would be delighted to arrange a personalised viewing and full wedding consultation so please contact our dedicated wedding specialists: by telephone on 058 42899 or by email on events@parkhoteldungarvan.com

It would be an honour and a pleasure to look after your special day and we very much look forward to hearing from you.

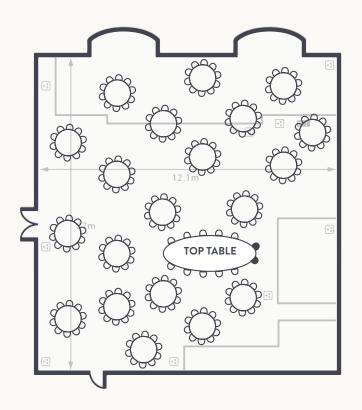
Yours sincerely,

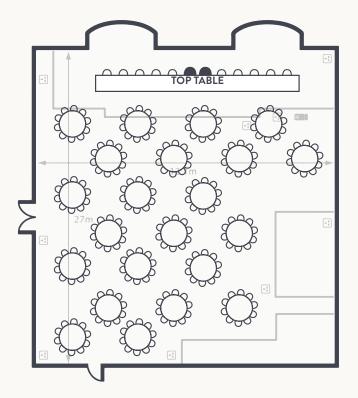
GENERAL MANAGER



HOOV Plan THE BALLROOM

SAMPLE FLOOR PLANS





WEDDING (192 SEATS)

180 Chairs | 18 Tables 12 Chairs | 1 Long Table

WEDDING (232 SEATS)

220 Chairs | 22 Tables

12 Chairs | 1 Long Table



PACKAGES COLLIGAN | €62 pp

Arrivals drinks; Champagne for the Bridal Party

Tea, Coffee, Homemade Cookies and Scones on arrival

Summer Fruit Punch and Ice Cream or Mulled Wine

& Cup a Soup (Seasonal)

4 Course Meal (1 Starter & Soup, 1 Meat Main, 1 Fish Main, 1 Vegetarian Main, Assiette, T&C)

½ Bottle of House Wine per Guest

Late Food

Full Bar Extension

Expert Wedding Team

Personalised Menus and Seating plan

Use of Elegant Parisian Silk Floral Centrepieces, Cake Stand, Cake Knife and Microphones

Complimentary Menu Tasting for the Wedding Couple

Complimentary Bridal Suite for the Couple on wedding night

Two Additional Complimentary Rooms on the wedding night

Preferred Bedroom rates for wedding guests*



COMERAGH | €69 pp

- Arrivals Drinks; Champagne for the Bridal Party
- Glass of Sparking Wine for each Guest
- Tea, Coffee, Homemade Cookies and Scones on arrival
- Summer Fruit Punch and Ice Cream or Mulled Wine
 & Cup a Soup (Seasonal)
- 5 Course Meal (2 Starter, Soup, 1 Meat Main, 1 Fish Main, 1 Vegetarian Main, 2 Dessert or Assiette, T&C)
- ½ Bottle of House Wine Per Guest
- Late Food
- Full Bar Extension
- Expert Wedding Team
- Personalised menus and Seating plan
- Use of Elegant Parisian Silk Floral Centrepieces, Cake Stand, Cake Knife and Microphones
- Complimentary Meal Tasting for the Wedding Couple
- Complimentary Bridal Suite for the Couple on wedding night
- Two Additional Complimentary Rooms on the wedding night
- Preferred Bedroom rates for wedding guests*

DEISE | €95 pp

- Arrivals Drinks: Champagne for the Bridal Party
- Glass of Sparking Wine for each Guest
- Tea, Coffee, Homemade Cookies and Scones on arrival
- Selection of 3 Canapés chosen by our Executive Head Chef
- Summer Fruit Punch and Ice Cream or Mulled Wine & Cup a Soup (Seasonal)
- 6 Course Meal (2 Starter, Soup, Sorbet, 1 Meat Main, 1 Fish Main, 1 Vegetarian Main, 2 Dessert or Assiette, T&C)
- ½ Bottle of House Wine Per Guest
- Late Food
- Full Bar Extension
- Expert Wedding Team
- Personalised menus and Seating plan
- Use of Elegant Parisian Silk Floral Centrepieces,
 Cake Stand, Cake Knife and Microphones
- Complimentary Meal Tasting for the Wedding Couple
- Complimentary Bridal Suite for the Couple on wedding night
- Two Additional Complimentary Rooms on the wedding night
- Preferred Bedroom rates for wedding guests*

MENU

Alection



CANAPES SELECTION

Tandoori Chicken Breast on a Toasted Ciabatta Croute

Oak Smoked Salmon on Mrs. Flynns Treacle Bread

> Vegetable Samosa with Mango Dip



STARTERS SELECTION

Chicken and Forest Mushroom in a light Puff Pastry Case, White Wine & Tarragon Sauce

Baked Clonakilty Black Pudding Green Apple Puree, Crispy Streaky Bacon & Baby Leaves

Helvic Crab and Lime Fish Cakes with Citrus Aioli

Warm Chicken Caesar Salad Crispy Bacon, Garlic Croutons & Fresh Parmesan

> Bacon, Mature Cheddar & Caramelised Onion Potato Cakes, Seasonal Dressed Leaves

St. Tollas Goat Cheese Salad Honey Roasted Apple & Toasted Almonds

> Duck & Watercress Salad Ginger & Orange Dressing



SOUP Selection

Cream of Vegetable

Cream of Mushroom

Creamy Fennel and Roasted Parsnip

Tomato and Basil

Carrot and Coriander

Leek and Potato

Seafood Chowder*



SORBET SELECTION

Raspberry

Champagne

Lemon

Elderflower

Gin



MAINS SELECTION

32 Hour Slow Cooked Blade of Beef Truffle Celeriac and Horseradish Purée, Red Wine Jus

Chateaubriand Prime Irish Beef
Irish Whiskey & Wild Mushroom Sauce *

Roast Stuffed Leg of Comeragh Lamb, Garlic and Fresh Herb Stuffing, Port Wine Jus

Herb Crusted Rack of Comeragh Lamb
Rich Roast Jus (Seasonal) *

Savoury Roast Turkey and Baked Waterford Ham Fresh Herb Stuffing, Cranberry Sauce

Breast of Chicken Stuffed with Spinach and Mozzarella, Basil Sauce

> Pan Seared Fillet of Seabass, Citrus and Herb Butter

Parmesan & Fresh Basil Pesto Crusted Fillet of Cod White Wine and Sundried Tomato Cream Sauce

> Oven Baked Fillet of Hake Ratatouille & Oriental Dressing

Baked Fillet Salmon
White Wine and Thyme Cream Sauce

Duo of Monkfish Tail and Salmon
Fresh Prawn and Mushroom Cream Sauce *



VEGETARIAN MAINS SELECTION

Wild Mushroom Risotto
Pesto and Fresh Parmesan Shavings

Ricotta and Basil Filled Ravioli, Spring Onion & Parmesan Cream sauce

Thai Penang Red Vegetable Curry
Basmati Rice

*Available on Deise package – Supplement will apply on other packages







LATE NIGHT FOOD SELECTION

The Park Hotel Tasting Plate

Cheesecake, Meringue & Vanilla Bean Ice Cream

Raspberry Pana Cotta Almond Biscotti

Salted Caramel & Chocolate Tart

Lemon Meringue Roulade with Mixed Berry Coulis

Warm Apple Crumble Crème Anglaise, Vanilla Bean Ice Cream

White Chocolate and Raspberry Cheesecake

COLLIGAN

Chicken Goujons and Herb sausages
With a Scoop of Wedges

COMERAGH

Pulled Pork Blaa & Chicken Goujons
With a Scoop of Wedges

OR

Late Night Carving Station

Warm Carved Rost Crown of Turkey and Honey Roasted Irish HamWaterford Blaa, Mixed Leaves, Ballymaloe Relish and Cranberry Compot

DEISE

Pulled Pork Blaas, Chicken Goujons & Hot Dogs With a Scoop of Wedges

OR

Late Night Carving Station

Warm Carved Rost Crown of Turkey and Honey Roasted Irish Ham Waterford Blaa, Mixed Leaves, Ballymaloe Relish and Cranberry Compote



ON ARRIVAL

Orange Juice, Cookies and Popcorn

THE MAIN EVENT

Your little guests will receive a tailor made 3 course menu

PRICE €25



CIVIL Elembory

The Park Hotel is pleased to announce that we are fully licensed to hold Civil Wedding Ceremonies. The hotel's civil licence means that you can both marry at The Park Hotel and celebrate your wedding reception in its beautiful surroundings. If you wish to avail of a Civil Ceremony at The Park Hotel, you should first contact the Registrar of Civil Marriages regarding availability of dates and intended arrangements:

Civil Registrar (Dungarvan, Waterford) St. Joseph's Hospital, Dungarvan, Waterford, Ireland Telephone: 058 20900

Please note that there is no longer a requirement to live in the district where you want to get married.

SPIRITUAL Ceremony

The Spiritualist Union of Ireland are registered by the state of the Republic of Ireland to carry out legal marriages and holds a license from the General Registrar's Office. Spiritual Ceremonies can be held both in and outdoors within the property boundaries of The Park Hotel. Spiritual Ceremonies can be held seven days a week including public holidays & Christmas.

Spiritual Ceremonies Email: info@spiritualceremonies.ie

Phone: +35316853723

CIVIL CEREMONY Package

The Civil Ceremony Package at The Park Hotel Includes:

Order of Service

Hannah Jane Wedding Chairs incorporating tones of Regal Beige & Lavish Gold (Indoor Ceremony)

Classic White Wedding Chairs (Outdoor Ceremony)

The All-important Red Carpet

Floral Arrangement for Ceremony Table

PA System

^{*}Please note there is a set up cost for Civil Ceremonies, please contact our Wedding Co-Ordinator directly regarding this.



ARRIVAL RECEPTION

Gin & Tonic Table, Mulled Wine, Sparkling Wine Hot Port, Kegs & Bottled Beer.

*Pricing available upon request.

YOUR TOAST DRINK

Offer your guests a drink of your choice from the bar, orders are charged at bar prices and added to your final bill. A glass of house sparkling wine for your toast is \in 6.00 per glass.

CORKAGE

No wines, spirits, food or beverage may be brought into the hotel for consumption on the hotels premises unless the prior consent of the hotel has been made, for which a charge will be made.

PRE & POST WEDDING DAY CELEBRATIONS

We would be delighted to advise you of possible dining options to start your celebrations the day before your wedding or to continue the celebrations the day after here at The Park Hotel. Enjoy a BBQ on our terrace or an informal buffet in Grattans Restaurant.



WEDDING TERMS AND CONDITIONS

All wedding packages are based on minimum numbers

- Jan-April, Oct and Nov 120 adults
- May Sept and Dec 140 adults

Please read these conditions carefully to avoid any misunderstandings regarding the terms on which weddings are accepted. The Park Hotel reserves the right to play host to more than one (1) event on any day. However, we will only hold one wedding per day. The hotel will not be liable for any failure or delay to provide facilities, services, food or beverages because of events or matters outside its control. The hotel does not take responsibility for gifts, cards, cake etc. left in the hotel. Please ensure you collect all your belongings before departing from the hotel. The hotel is not liable for any loss or damage to property owned by or in the custody of the client or its guests. We advise the client to arrange adequate insurance. The hotel reserves the right to charge the client for damage caused to the property during the function by the client's guests, employees, contractors, agents or any other persons under the client's control. All wedding packages are based on a minimum number of adults.

PLANNER, TABLE PLAN & FINAL NUMBERS

All details must be finalised one month prior to your wedding day. This includes your menu choices, wine choices, all ceremony details, photography, videography, entertainment and bedroom allocations. Your table plan must be submitted no later than 5 days in advance and should be presented typed in excel format. Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 72 hours in advance.

CHANGE OF DATE

Change of date must be confirmed in writing. In the event of a change of date any deposits paid will be transferred to the new date, 6 months prior to the initial date booked. Any date changed within 6 months of the initial booking is considered a cancellation.

CANCELLATION

Cancellation of confirmed bookings must be made in writing.

Cancellation fees are calculated on the pro forma value of the booking as follows:

- a. Cancellations received within 36-20 weeks of wedding date
- 25% of services booked
- b. Cancellations received within 19-12 weeks of wedding date
- 50% of services booked
- c. Cancellations received within 11-4 weeks of wedding date
- 75% of services booked
- d. Cancellations received within 4 weeks of wedding date
- 100% of services booked

PRICE VARIATIONS

In the case of events beyond the hotels control (including but not limited to the increase in the standard rate of VAT), the hotel reserves the right to vary the price specified in the contract to the extent which reflects such circumstances.

CHILDREN AT THE PARK HOTEL

Children are most welcome at The Park Hotel; please speak to your wedding specialist who would be delighted to discuss children's menu & children's services with you.

