



Your Wedding with Us



*Where love and dreams join together
where today and tomorrow become forever*

*We promise our complete devotion to making sure your day is an absolute success,
whether you want an intimate romantic ceremony or a large wedding and party.*

Thank you for considering the Killarney Park Hotel for your wedding. From romantic civil ceremonies to lavish/unique wedding receptions in Killarney, we provide the inspiration, warmth and attention you deserve for your special day.

Nestled in the heart of Killarney town centre with its own private Gardens, the Killarney Park Hotel offers you, the Bride and Groom, an intimate setting in the lap of luxury.

In keeping with the motto 'Warmth beyond the Smile', this family run hotel is a proud member of Leading Hotels of the World and the team strive in assuring that your wedding day with us will be relaxing, enjoyable and exclusive.

WEDDING DAY ENHANCEMENTS

- Complimentary Bridal Suite for the Bride and Groom on the night of your wedding*
- A red carpet welcome on arrival
- Personalised menus on each table
- Use of hotel's cake stand and knife
- Use of hotel table centre pieces and mirror discs
- Complimentary bottle of Champagne in the Bridal Suite on Turndown
- Pianist to play during the drinks reception in the main lobby and during the wedding meal over 60 guests
- Complimentary hire of the Kerry Suite for civil ceremonies over 60 guests
- Use of the hotel gardens for photography
- Complimentary menu tasting prior to your wedding day*

** This is dependent on the number of guests and dining option booked by the wedding party*

VENUE OPTIONS

We offer the following dining options for your luxury wedding or civil ceremony

The Ross Suite	- private dining room - a maximum of 40 guests
The Park Restaurant*	- main hotel dining room - a maximum of 90 guests
The Kerry Suite	- a maximum of 80 guests for a civil ceremony
The Drawing Room	- a maximum of 16 guests for a civil ceremony

** A minimum number of 60 guests are required to book the Park Restaurant Exclusive*



Menu Selector

MENU CHOICES

Find the ideal menu for your dream wedding - from a wedding reception with Champagne and Canapés, to a chic Cocktail Party, to a glamorous Wedding Banquet.

Designed to offer complete flexibility, our menu selector allows you to create your own menu.

MENU RATES

Menus are priced at €75.00 per guest which comprises of a choice of two starters, a choice of soup & sorbet, two main courses with a silent vegetarian option and two desserts with tea/coffee and petit fours.

We can also offer a price of €85.00 per person which would also include a choice of 3 hot and 3 cold canapés for Reception.

CANAPÉS

COLD CANAPÉS

- Smoked Chicken & Mango Salad *in Puff Pastry Bouche*
Fillet of Beef Tartare *on Melba Toast*
Foie Gras Mousse *on Toasted Brioche with Fig*
Smoke Duck Breast *with Waldorf Salad & Orange Served in a Green Tea Cone*
Smoked Salmon *on Homemade Brown Bread*
Tuna & Salmon Sushi *with Pickled Ginger*
Classic Lobster Cocktail *with Marie Rose Sauce*
Avocado Sushi *with Cucumber & Pickled Ginger*

HOT CANAPÉS

- Lamb & Red Onion Skewer Glazed *with Red Wine Sauce*
Seared Foie Gras *with Apple Compote, Pomme Grenade, Brioche Chip*
Beef Fillet *with Truffle Jus & Warm Potato Mousse*
Mini Fish & Chips with Sole *Served in a Cone*
Tempura Baked Prawns *with Coriander Saffron Aioli*
Classic Fish Cake *with Mushy Peas, Tartare Sauce & Micro Leaves*
Seared Scallop on Saffron Risotto *with Scallions*
Poached Quail Egg *with Sauce Hollandaise*
Crispy Brie *with Ballymaloe Relish*

DESSERT CANAPÉS

- Crème Brûlée
Sweet Cream Cones
Mini Chocolate Tart
Profiteroles with Cream & Chocolate Filling
Panna Cotta
Fresh Fruit Tartelettes
Tiramisu

STARTERS

Hot Smoked Skeaghanore Duck Breast with Waldorf Salad
Orange Segments & Seasonal Leaves

Terrine of Irish Smoked Salmon
Dill Cream & Apple Herb Salad

Killarney Park Caesar Salad
Seared Chicken Supreme, Sautéed Bacon, Croutons & Parmesan

Prawn Cocktail with Guacamole
Baby Gem Lettuce, Sauce "Marie Rose"

Seasonal Salad with Parma Ham, Figs, Melon & Seasonal Berries
Honey Thyme Dressing

Quail Galantine with Spiced Plum Chutney
Seasonal Leaves, Raspberry Dressing

Goats Cheese Tart with Port Wine Figs, Pecan Nuts, Sundried Tomatoes
Rocket Salad & Balsamic Dressing

Grilled Tiger Prawns with Chorizo Tomato Fondue
Tagliarini, Basil Pesto & Garden Herbs

Puff Pastry Feuillette
with Assorted Seafood & Shellfish Saffron Sauce
Or Sautéed Chicken & Mushroom Sauce

Vegetable Tempura (v)
Mixed Leaves & Asian Spiced Grapefruit Dressing

Roast Pepper & Plum Tomato Crostini (v)
with Goats Cheese

Caramelized Pear Salad (v)
Walnuts & Blue Cheese

INTERMEDIATE COURSE

Roast Vegetable Cream Soup
With Scallions

Wild Mushroom Cream Soup
Snipped Chives & Parsley

Tomato Soup
Gin & Basil Cream

Potato & Leek Soup
Truffled Ham

Celeriac Cream Soup
Sautéed Mushrooms & Croutons

Carrot Soup
Fresh Coriander Cream & Orange Oil

Garden Pea Soup
Mint & Parma Ham Julienne

SORBET

Mango & Passion Fruit

Green Apple

Sour Cherry

Pimms No 1 Sorbet

Lemon & Thyme with Yuzu

Raspberry

Kir Royal

Dingle Gin & Tonic

FROM THE LAND

Beef Fillet with Bourguignon Garnish
Fondant Potato & Young Vegetables

Skeaghanore Duck Breast with Fig Beignets & Blackberry Jus
Potato Gnocchi, Romanesco & Baby Carrots, Young Spinach

Roast Rack of Kerry Lamb with Thyme Jus
Forked Potato with Marjoram, Bacon Beans, Mediterranean Courgette & Turnip

Fillet of Beef Wellington with Madeira Jus
Potato Gratin, Vichy Carrots & Young Spinach

Oven Roasted Chicken Supreme with Morel Cream Sauce
Truffled Mash Potato, Roasted Butternut Squash, Green Asparagus

FROM THE SEA

Fillet of Sea Bream with Orange Caramel Beurre Blanc
Baby Leek, Tender Stem Broccoli & Patisson, Potato Chervil Ragout

Seared Sea Bass with Mediterranean Vegetable Sougo
Sautéed Lardons & Shrimps, Micro Cress Salad, Pont Neuf Potato

Pan Fried Salmon with Basil Risotto
Confit Tomatoes, Asparagus & Saffron Sauce

Monkfish Saltimbocca with Lobster Bisque
Sweetcorn & Potato Succotash, Romanesco

Halibut Fillet "Benedict"
*Fondant Potato, Poached Egg, Truffled Ham, Asparagus, Young Spinach,
Sauce Hollandaise Tomato Concasse*

VEGETARIAN OPTION

Potato Rosti with Grilled Vegetables *Mushrooms & Rocket Salad*
Spinach Risotto with Asparagus *White Truffle Oil & Poached Organic Duck Egg*
Aubergine Picatta with Tagliatelle *Plum Tomato Fondue*

VEGETABLE SELECTION

Family Style Vegetables accompany the Main Course Selection
You may choose two choices of Vegetable & one choice of Potato

POTATO SELECTION

Baby Boiled Potatoes
Balsamic Glazed Potatoes
Scallion Mash Potato
Plain Mash Potato
Gratin Dauphinoise

VEGETABLE SELECTION

“Classic Mix” Cauliflower, Broccoli, Carrots & Sugar Snaps
Sautéed Courgettes with Thyme
Orange Caramelized Carrots with Black Sesame Seeds
Roasted Moroccan Spiced Squash
Sautéed Artichoke Hearts with Almonds & Sun-dried Tomatoes

*Should you wish to order Individual Portions of Vegetable and Potatoes
an additional cost of €2.50 applies per person*

DESSERTS

Key Lime Pie & Raspberries
"Dulce de Leche" Ice Cream

Sticky Toffee Pudding with Salted Caramel Ice Cream
Kumquat Compote

Plum & Grape "Strudel" with Currants
Armagnac Ice Cream

Chilled New York Style Cheesecake
Apricot Sorbet & Apricot Compote

Roasted Pear with Honeycomb
Espresso Sorbet & Mascarpone Crème

Classic Eton Mess
Mixed Berries

Amaretto Parfait with Greek Yoghurt
Textures of Raspberries

Duo of Dark Chocolate
Delice, Macaroon & White Chocolate Ice Cream

Pineapple Tart with Coconut Ice Cream
Malibu Custard

Passionfruit Cremeux with Pistachio Sponge
Champagne Yoghurt Ice Cream

LATE NIGHT FARE*

Irish Farmhouse Cheese Selection €9.00 *per person*
with Fig Chutney, Fruit & a Selection of Crackers & Breads
Tipperary Brie, St Tola Goats Log, Cashel Blue, Ardahan

Selection of Finger Sandwiches *served with Tea & Coffee* €9.00 *per person*

Selection of Finger Sandwiches, Mini Burgers,
Mini Fish & Chips/Chicken Goujons
served with Tea & Coffee €16.00 *per person*

** To be served before 11.30pm*

BARBEQUE MENU THE PERFECT DAY AFTER

Extend your celebrations with a post wedding Gourmet BBQ at The Terrace,
one of our popular most delicious events.

Featuring a state of the art BBQ set up & a Fully Serviced Bar, The Terrace is
the perfect back drop to a laid back afternoon.

We cater for Private BBQs from 30-130 guests.

BARBEQUE MAINS

Chicken Breast marinated with Red Onion & Basil

Lamb Chops

5oz Striploin Steak with Chimichurri Sauce

Marinated Salmon Cutlets

Marinated Spare Ribs

Farm House Pork Neck Steaks

Beef Burgers with Bacon, Caramelized Onions, Cheese, Pickled Cucumber & Tomato

Fresh Cod Fillet with Garden Herbs in Tin Foil

Pork & Apple Sausages

Served with Home Made Soda Bread & Salted Butter

SIDE DISHES *Choice of four*

Corn on the Cob

Mexican Style Rice Salad with Chorizo

Baked Potato with Chive Crème Fraîche & Garlic Butter

Potato Bacon Salad

Coleslaw & Carrot Apple Salad with Coriander

Cucumber Mint Salad

Tomato Salad with Basil & Mozzarella & Toasted Pimento

Waldorf Salad

Beetroot Salad

Mixed Salad Leaves, served with Yoghurt & House Dressing on the Side

Farm House Greek Salad, with Olives & Feta Cheese

ADDITIONAL CHOICES

Prawn Skewer two per person €4.00

Lobster Tail, ½ per person €9.50

Choice of 3 Barbeque Mains €30.00 *per person*

Choice of 4 Barbeque Mains €35.00 *per person*

Choice of 5 Barbeque Mains €40.00 *per person*

BARBEQUE DESSERTS

Choose one of the below individual desserts

Extra Charge for each additional Dessert €3.00 per person

Dark Chocolate Mousse with Forest Fruit Compote & Vanilla Sauce

Strawberry Pavlova

Fresh Fruit Salad marinated with Mint & Mango Sorbet

Tiramisu with Fresh Raspberries

Vanilla Parfait with Blackcurrent Coulis

Classic Sherry Trifle with Custard

Summer Berry Pudding with Vanilla Rum Crème Fraiche

Passion Fruit Crème Brûlée

(Individually Plated, can be served from Vendor Tray or/and Buffet Style)

DRINKS RECEPTION

We can host your drinks reception in our upper Lobby & Library or weather permitting the lower outdoor Terrace overlooking the Killarney Park Gardens

HOUSE WINE

WHITE

Malandrino Pinot Grigio, Italy	€31.00
Patriarche Chardonnay, France	€32.00
Rabbit Island Sauvignon Blanc, New Zealand	€37.00

RED

San Estaban Merlot, Chile	€29.00
Finca Antigua Cabernet Sauvignon, Spain	€36.00
Chakana Malbec, Argentina	€38.00

SPARKLING WINES

	<i>Bottle</i>
Furlan Prosecco – Spumante, Treviso D.O.C.	€50.00
Saint Hilaire – Brut Blanquette de Limoux	€68.00

CHAMPAGNES

	<i>Bottle</i>
'R' de Ruinart, Brut Reims	€110.00
Veuve Clicquot, Brut, Reims	€130.00
Billecart-Salmon, Brut Rose	€160.00

FINER DETAILS

- Deposits - A date may be provisionally held for up to fourteen days, after which a signed contract & deposit of €2,000 is required
 - Payment - The Final Balance is to be settled on departure
- A minimum number of 60 Adults is required to book the Park Restaurant exclusively
 - Complimentary hire of the Kerry Suite for Civil Ceremonies with dining numbers greater than 60 persons
 - Entertainment must cease at 1.15am
 - Bar service closes at 3am
 - AV requirements for speeches can be hired if required
- A menu tasting for two persons (Sun-Thurs) can be arranged up to two months prior to the wedding date; we cannot accommodate meal tastings over the Christmas period or Midterm
- An agreed block of bedrooms can be held up to one month before the wedding date, should all the rooms not be named, they will be released for resale
- Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 48 hours in advance along with the seating plan, presented in a typed format

A service charge of 12.5% is applicable to all food items

CIVIL CEREMONIES AND CIVIL PARTNERSHIPS

You are able to hold your civil wedding ceremony for up to 100 guests on the hotel premises.

It is the responsibility of the Bride & Groom to arrange this with the registrar.



Discover the true meaning of *'Warmth beyond the Smile'* in The Spa at Killarney Park Hotel. This is the perfect place to unwind and luxuriate with close friends and family before your wedding day

Surrender yourself in the soothing scents of essentials oils, soft music and succumb to the cosy surrounds as Jessica and her Team begin your pampering journey.

Your package below includes access to the Health & Fitness Centre

PRE WEDDING

Bride to Be – Bridal Party Package

A Relaxing Body Massage

Complete with a soothing Scalp Ritual with our compliments.

Indulge in an Afternoon Tea amidst our Open Log Fires.

Or Enjoy a Light Lunch with a Glass of Champagne in our outdoor Terrace or Garden Bar

Price: €120.00 per person

Make it worthwhile.....

Why not stay a little longer and avail of a Reduced B&B rate

POST WEDDING

TIME TO SHARE.....

Revitalise, Radiate and Relax after your wedding day with a decadent Spa Experience for Two.

Begin to unwind in our Relaxation Room and outdoor Hot Tub complete with a glass of Ruinart Champagne and Chocolate Dipped Strawberries followed by an Elemis Visible Brilliance Facial or an Elemis Aroma Stone Therapy Massage.

Indulge in a Light Lunch in The Garden Bar

Duration: 4 hours Price €135.00 per person

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