



MUCKROSS PARK
HOTEL & SPA

In the heart of Killarney National Park



CELEBRATING LOVE SINCE 1795





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HOTEL & SPA

In the heart of Killarney National Park

Since 1795, we have
been celebrating love in
Muckross Park Hotel & Spa.

An idyllic location

Muckross Park Hotel & Spa resides in the oldest National Park in Ireland, surrounded by the iconic Macgillycuddy's Reeks.

For over two hundred years we have opened our doors to royalty and leaders in the arts. Enchanting forests, tranquil lakes and centuries of history serve as the backdrop for your perfect day.

Situated between the eclectic town of Killarney and the nature of Killarney National Park, you will have an abundance of opportunities to capture the first beautiful moments of your married life.



A heart-shaped wreath made of light-colored, possibly dried, plant material hangs from a string of warm white lights. The background is dark and out of focus, suggesting an outdoor night setting. The wreath is positioned in the upper center of the frame, and the lights are strung horizontally across the top.

*... in the heart of
Killarney National Park*



Your Wedding Style



Design your own wedding style with a choice of wedding suites. Whether you prefer an intimate celebration or an opulent affair, your personal wedding coordinator will meet and exceed all of your expectations.

The Medieval Atrium

Enchanting and timeless



Used as a backdrop for both pre-wedding receptions and intimate weddings, the Medieval Atrium is an enchanting space. With its huge floor-to-ceiling windows, open fire, large cast-iron chandelier and private balcony, this is an incredible setting for any element of your special day.

The Medieval Atrium has access to a private garden that is beautifully lit with a fairy light walkway and garden seating for guests to enjoy.

The Abbey Suite

Traditional and Romantic



Take a step back in time and enjoy the beautiful, traditional Abbey Suite for your wedding meal. Located in a private wing of the hotel, this suite seats 180 guests. Impressive workmanship of dark wood features, originally part of an old church, are used throughout the Abbey Suite.

The unique elegance of this room creates the perfect setting for your dream wedding. The suite is beautifully lit by candlelight and will enchant your guests, creating a truly memorable evening.

The Valentia Suite

Classic and elegant



Celebrate your wedding with up to 270 family members and friends. Our newly renovated ground floor banqueting suite exhibits luxury and splendour whilst our team delivers personalised service throughout your special day.

The accompanying lounge area, floor-to-ceiling windows and lavish décor ensure an unforgettable wedding experience.

Civil Ceremonies



Each of our venues provide a romantic backdrop for when you say, "I do."

Begin your married life in the perfect setting, tailored to your requirements. Whether you desire a touch of tradition or an entirely unique occasion, your wedding will be designed with your vision in mind. Walk up the aisle as the sun glistens through our floor-to-ceiling windows or share your first kiss by candlelight.



Cuisine



Prepared with expertise and dedication, our culinary team will ensure your wedding meal is flawless.

Our wedding menu options include only the finest ingredients and hand-picked local produce. You will discover a combination of vibrant flavors and great personality from the trimmings to the desserts.

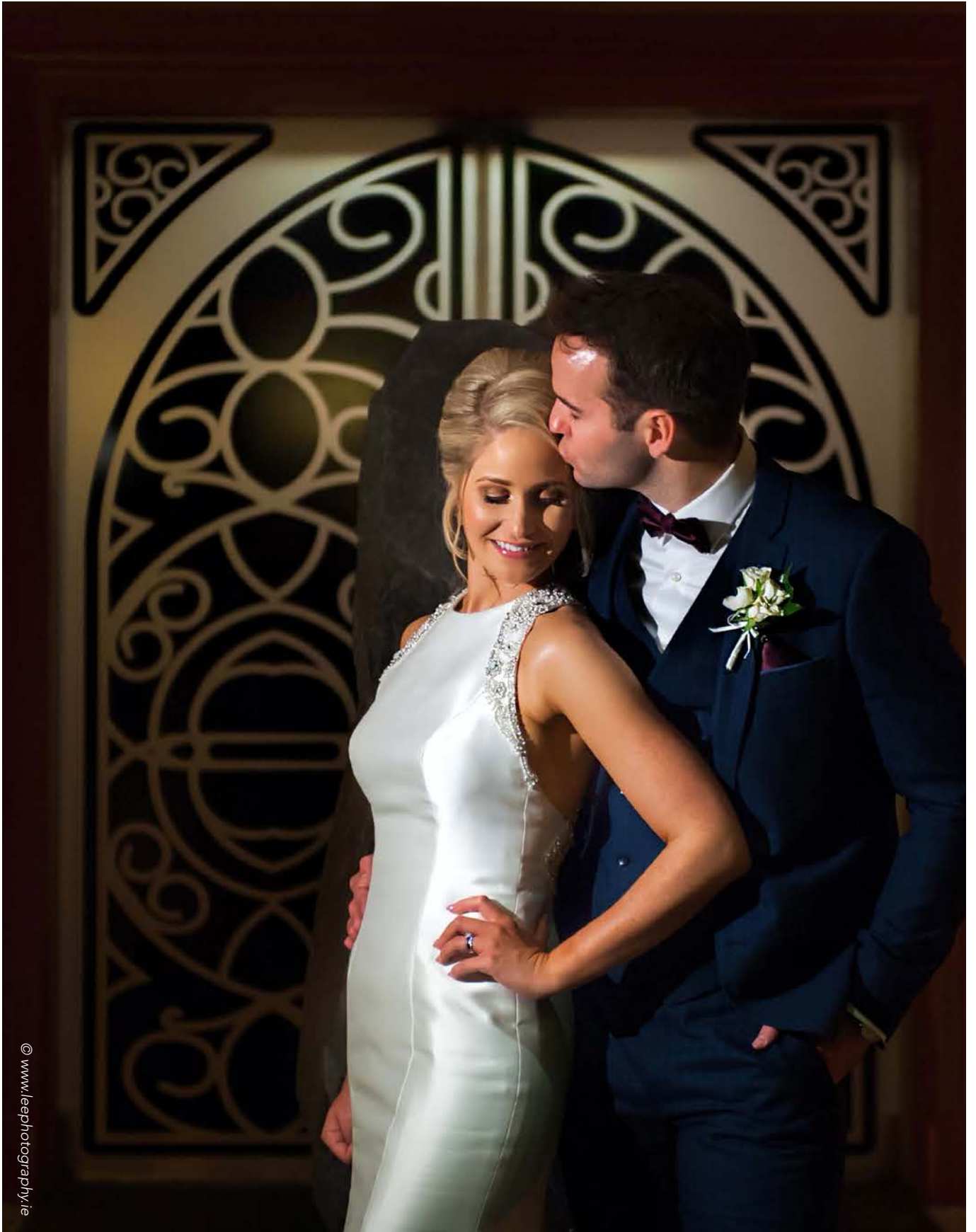
Our expert team will assist you in choosing your own customised wedding menu and we will provide a complimentary food and wine tasting for two prior to your wedding.

Accommodation



Settle into one of our luxurious suites after a night of dance and celebration.

Designed for your indulgence and relaxation, each of our 60 hotel bedrooms and 10 suites are refurbished to the highest standards and celebrate the history and beauty of Muckross Park.



The Spa at Muckross



Steal a moment and indulge in our award-winning Spa at Muckross. Designed to reflect the unique nature of our surroundings, no expense has been spared in the luxurious layout of contemporary, monastic elegance.

Ensure a pre-wedding glow by visiting our Vitality Suite or ease into married life with our couples' package. The Spa at Muckross includes thermal suites, an outdoor hot tub, tropical showers and breath-taking views of Killarney National Park.

Killarney National Park

Renowned as the “Jewel of Kerry”, Killarney National Park is the largest native forest remaining in Ireland.

It is home to the famous 19th century mansion Muckross House & Gardens, Torc Waterfall, The Lakes of Killarney, and the medieval Ross Castle.

The park’s rugged landscape stretches 25,000 acres, encompassing Ireland’s highest mountain range, the MacGillycuddy Reeks and the natural beauty of this area is truly unmatched.





Your Packages

We aspire to create a truly personal experience for you and your partner on your special day.

Enjoy this once-in-a-lifetime journey while our devoted team ensure every detail of your wedding is flawless.

The Infinity

All Inclusive Wedding Package

DRINKS RECEPTION

Prosecco arrival for the bridal couple and party

Muckross Punch or Pimm's Cocktail with Orange and Cucumber
Freshly Brewed Tea & Coffee with Homemade Biscuits

MENU

Amuse-bouche

Choose any one of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the Pearl Menu Selection

Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

WINES

Choose between our Selection of
3 House Red & 3 House White Wines
Half a bottle per person allocated

EVENING BUFFET

Choice of 3 Items from the Deluxe Evening Buffet Menu
served with Tea & Coffee

Available all week in January, February, March and November

€ 14,999.00

for first 120 guests

- balance of guests over 121 charged at €84.00 per person

THE EXCLUSIVE INFINITY PACKAGE INCLUDES ALL ITEMS LISTED BELOW:

DÉCOR

Ivory Chair Covers with Sash
colour of your choice

Candelabras and Flowers for
your table centre piece

Personalised Table
Plan and Menus

ACCOMMODATION

2 Complimentary
Bedrooms

Bed and Champagne
Breakfast
in our Bridal Suite

20 bedrooms at a reduced
rate for your guests for the
night of your wedding

HAIR

Hair by Joanne Henderson
Bride Trial and Hair
on wedding day

3 bridesmaids

FLOWERS

Bridal Wedding Bouquet

3 Bridesmaid bouquets

Groom, best man and
2 groomsmen button holes

Top Table arrangement
(all based on Roses and
Seasonal Mix)

MAKE UP

Sandra Flynn Beauty

Bridal trial and make up
on wedding day

Make up for
3 bridesmaids

SUITS

Suits by Simply Suits

Groom & best man suit
(standard 3 piece suit with
shirt)

ENTERTAINMENT

Dance the night away
with band Arklight

Followed by DJ

PHOTOS

Brides House, Church
and Ceremony Photos

Location in one of the
beautiful areas in the National
Park

Hotel and reception up to
dinner with an average of 500
photos

All images supplied
on a USB stick

Also includes 10x10 size
wedding album with 50
photos



The Pearl

Wedding Package

DRINKS RECEPTION

Choice of any one of the following Cocktails:
Pimm's Cocktail with Orange and Cucumber, Muckross Fruit Punch, Mulled Wine
Freshly Brewed Tea & Coffee with Homemade Biscuits

MENU

Amuse-bouche

Choose any one of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the PEARL MENU Selection
served with Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

WINES

Choose between our Selection of
3 House Red & 3 House White Wines
Half a bottle per person allocated

EVENING BUFFET

Choice of 3 Items from the Deluxe Evening
Buffet Menu, served with Tea & Coffee

FRIDAY & SATURDAY

in May, June, July & August
and the week after Christmas

€ 89.00

per person all inclusive



SUNDAY TO THURSDAY

or any date in January, February, March, April, September, October,
November & December (excluding the week after Christmas)

€ 84.00

per person all inclusive

The Sapphire

Wedding Package

DRINKS RECEPTION

Choice of any one of the following Cocktails:
Prosecco & Strawberries, Pimm's Cocktail with Orange Mint & Cucumber,
White Wine Fruit Punch, Mulled Wine or Warm Apple Cider
Freshly Brewed Tea & Coffee with Homemade Biscuits

MENU

Amuse-bouche

Choose any one of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the FULL MENU Selection
including complimentary 3rd choice option of Roast Supreme of Corn-fed Chicken,
served on Potato Fondant, Asparagus & Wild Mushroom Sauce
Selection of Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

WINES

Choose between our Selection of 3 House Red & 3 House White Wines
Half a bottle per person allocated

EVENING BUFFET

Choice of 3 Items from the Deluxe Evening
Buffet Menu, served with Tea & Coffee

FRIDAY & SATURDAY

in May, June, July & August
and the week after Christmas

€ 99.00

per person all inclusive



SUNDAY TO THURSDAY

or any date in January, February, March, April, September, October,
November & December (excluding the week after Christmas)

€ 94.00

per person all inclusive

The Diamond

Wedding Package

DRINKS RECEPTION

White Wine Fruit Punch, Mulled Wine or Warm Apple Cider
Freshly Brewed Tea & Coffee with Homemade Biscuits

In addition, choose any one of the following Cocktails:
Pimm's Cocktail with Cucumber, Mint & Orange Mojito, Cosmopolitan & Bottled Beers

Choice of 2 Canapés from our Canapé Menu

MENU

Amuse-bouche

Choose any 2 of our Appetisers

Choose any Soup, Sorbet or House Salad for your Middle Course

Choose any 2 Main Courses from the FULL MENU Selection
including complimentary 3rd choice option of Roast Supreme of Corn-fed Chicken,
served on Potato Fondant, Asparagus & Wild Mushroom Sauce, selection of Vegetables & Potatoes

Choose any Dessert

Freshly Brewed Tea & Coffee served with Petit Fours

WINES

Choose from our Upgraded Selection of 3 Red & 3 White Wines, Half a bottle per person allocated

TOAST DRINK

Drink of Choice or Glass of Prosecco for each Guest (House rules apply)

EVENING BUFFET

Choose one of our Hot Buffet plate options from our Superior Evening Buffet Menu served with Tea & Coffee

FRIDAY & SATURDAY

in May, June, July & August
and the week after Christmas

€ 125.00

per person all inclusive



SUNDAY TO THURSDAY

or any date in January, February, March, April, September, October,
November & December (excluding the week after Christmas)

€ 120.00

per person all inclusive





Exquisite Wedding Dishes

CREATED BY OUR HEAD CHEF

APPETISERS

All Packages

MEAT & POULTRY

- Honey Glazed Belly of Pork with Sesame, Cucumber and Mango Salad
- Sneem Black Pudding with Caramelised Apple, Slow Cooked Pork, Smoked Bacon, Chive Vinaigrette
- Smoked Chicken Salad with Sun Dried Tomato, Black Olives, Ricotta and Seasonal Leaves
- Confit Duck Leg with Caramelised Pear, Aged Balsamic Dressing

SEAFOOD

- Crab Salad with Apple, Little Gem Lettuce, Sourdough Croûte
- Dingle Gin Cured Salmon with Avocado, Caramelised Sesame Seeds, Lime Vinaigrette
- Sea Bream Fillet, Orange, Pine Nut, Fennel and Mint, Black Olive Dressing

VEGETARIAN

- Roasted Cauliflower with Curry Spices and Beluga Lentils
- Fruit Salad of Melon, Cucumber, Pineapple, Seasonal Berries and Mint
- Fivemiletown Goat's Cheese with Baby Beetroot, Candied Walnut, Truffle Vinaigrette

MIDDLE COURSES

All Packages

SOUPS

- Sweet Potato and Lemongrass Soup scented with Coconut
- Roast Plum Tomato and Red Pepper Soup with Fresh Basil
- Field Mushroom, Thyme and Truffle Soup
- Root Vegetable Soup
- Cream of Carrot and Coriander Soup
- Roasted Butternut Squash Soup with Nutmeg Crème Fraîche
- Lightly Spiced Parsnip Soup

SORBET

- Champagne Sorbet
- Green Apple Sorbet
- Raspberry Sorbet
- Gin and Tonic Sorbet
- Blood Orange Sorbet
- Mango Sorbet

MAIN COURSES
Pearl & Infinity Packages

MEAT & POULTRY

- Roast Sirloin of Angus Beef, Beef Cheek and Potato Rösti, Salt Baked Celeriac, Red Wine Jus
- Crispy Belly of Free Range Pork, Champ Potato, Roasted Apple Chutney, Cider Jus
- Roast Breast of Turkey, Honey Glazed Ham, Apricot Stuffing, Truffle Jus
- Braise of Lamb Shoulder, Fondant Potato, Green Bean and Asparagus Bundle, Sundried Tomato and Mint Pesto Dressing

SEAFOOD

- Roast Atlantic Salmon, White Crab Meat, Chive Mash, White Wine Cream Sauce
- Herb Crusted Fillet of Cod with Courgette, Chickpea, Warm Tomato Vinaigrette
- Seared Fillets of Sea Bass, Red Pepper and Chorizo Escabeche
- Lightly Poached Fillet of Hake, Colcannon Potato, Green Beans, Lemon Butter Sauce

MAIN COURSES
Sapphire & Diamond Packages

All Main Courses included in the Pearl & Infinity Packages, plus:

MEAT & POULTRY

- Roast Fillet of Angus Beef, Beef Cheek and Potato Rösti, Carrot, Salt Baked Celeriac, Red Wine Jus
- Fillet of Angus Beef Wellington, Mushroom Duxelles, Butter Puff Pastry, Salt Baked Celeriac, Shallot and Black Truffle Jus
- Rack of Kerry Hill Lamb, Slow Cooked Shoulder, Asparagus, Butternut Squash Fondant, Garlic and Olive Jus

SEAFOOD

- Roast Fillet of Monkfish with Potato and Basil Gnocchi, Squash Purée, Parmesan Crisp
- Seared Fillet of Atlantic Turbot, Saffron Potato, Samphire, Bacon and Green Bean Dressing
- Pan Roasted Fillet of Halibut, Basil Mash, Asparagus, Vine Roasted Tomato, Lemon Butter Sauce

VEGETARIAN OPTIONS

All Packages

A vegetarian menu is always available to your wedding guests:

- Baked Portobello Mushrooms with Lemon, Ricotta and Fresh Thyme
- Risotto of Seasonal Vegetables with Fresh Herbs
- Potato Gnocchi with Butternut Squash, Spinach, Tomato and Basil
- Sweet Potato and Pine Nut Strudel with Spiced Lentils

CHOICE OF VEGETABLES & POTATOES

All Packages

Please choose a bowl of potatoes for each table:

- Baby Potatoes in a Herb Butter
- Gratin Dauphinoise
- Creamy Mashed Potato
- Roast Potato

Each guest receives an individual vegetable dish consisting of:

- Root Vegetable Purée
- Honey and Rosemary Roasted Vegetables
- Vegetable Ratatouille

If you wish to serve more than one sauce with your main course, a supplement of €1.50 per person applies.



DESSERTS

All Packages

- Warm Raspberry Bakewell Tart with Vanilla Ice Cream, Sauce Anglaise
- Muckross Eton Mess with Summer Berries, Meringue, Fresh Cream, Almonds and Custard
- Glazed Citrus Tart with Mini Meringues, Red Berries, Raspberry Sorbet
- Dark Chocolate Tart, Lime Butterscotch, Caramelised Hazelnut, Hazelnut Ice Cream
- Vanilla Cheesecake, Chocolate Crumb, Fresh Berry Compote, Vanilla Ice-cream
- Chocolate Pecan Brownie, Crispy Pralines, Hazelnut Ice-cream
- Strawberry Pavlova with Pistachio, Chantilly Cream and Custard

MUCKROSS TRIO OF DESSERTS:

Choose an Ice-cream, a Tart and a Mousse

ICE-CREAM	TART	MOUSSE
Cappuccino	Apple & Custard Tart	Valrhona Chocolate
Madagascar Vanilla	Bailey's Cheesecake	Lemon Curd
Bailey's Cream	Strawberry Tart	Peach
Brown Bread	Coconut & Passion Fruit Cake	Strawberry
Strawberry	Lemon Meringue Pie	Blackberry
Pistachio Nut	Vanilla Cheesecake	Hazelnut
Rum & Raisin	Pear Bakewell	White Chocolate & Raspberry
Jaffa cake	Chocolate & Pecan Brownie	Banana
Valrhona Chocolate	Chocolate Opera Cake	Mango & Passion Fruit

We also offer the option of a dessert buffet in the room or at each table – choose any 5 items from the list above. There is a non-negotiable supplement for dessert buffets of €4.50 per person.

IRISH CHEESE COURSE

If you would like to include a cheese course in your menu, we can serve a cheese board to each table with the best of Irish Farmhouse Cheeses, served with Fruits, Chutneys & Water Biscuits, at a supplement of €5.00 per person.

Freshly Brewed Tea, Coffee & Petit Fours served with All Menu Packages.

Wine Selection

PEARL & SAPPHIRE PACKAGE

WHITE

Covinas, Sauvignon Blanc / Macabeo,
Spain, 2017

Apple and pineapple aromas with touches of fresh citrus fruit. Very tasty and fresh wine.

Andatino, Grecanico, Pinot Grigio IGT,
Italy, 2018

Light-bodied, delicate white wine.

Cheval Imperial, Chardonnay, Pays d'OC,
France, 2018

Characteristic taste of white fruit combined with a buttery sensation stick to a nice lingering finish.

RED

Camino del Rey Reserve Cabernet
Sauvignon, Chile, 2018

Berry jam aromas with chocolate flavours on the finish.

Santa Ana, Malbec,
Argentina, 2018

Plum and cherry aromas with a soft luxurious finish.

Saint Marc Reserve, Merlot,
France, 2017

Generous and supple wine with silky tannins.

DIAMOND PACKAGE

WHITE

Old Coach Road, Sauvignon Blanc, Nelson,
New Zealand, 2018

Fresh and zingy with lovely tropical fruit flavours.

Sant'Elisa, Pinot Grigio delle Venezie, Friuli,
Italy, 2017

Smooth and persistent on the palate, tasty with evident perception of tropical fruit.

Real Compañia, Verdejo,
Spain, 2018

Fruity on the palate showing good structure and a touch of bitterness.

RED

Les Angelères, Pinot Noir, Grande Cuvee,
IGP Pay d'OC, France, 2017

Fruity, elegant, well balanced and a silky long finish.

Rocca Montepulciano d'Abruzzo, Abruzzo,
Italy, 2017

Velvety and harmonic taste, fruity character with remarkable taste of berries.

Valle de la Luna, Malbec, Mendoza,
Argentina, 2017

Fragrant aromas of cherries and plums. On the palate it is perceived with subtle notes of vanilla and truffle.

Wine Selection from the Diamond Package is available at a supplement of €4.50 per person on the Pearl or Sapphire package.

Pre Dinner Canapés

COLD CANAPÉ MENU

- Fivemiletown Goat's Cheese with Smoked Beetroot Jam
- Roast Irish Angus Beef, Rocket and Horseradish Croute
- Smoked Chicken Caesar Tartlet with Parmesan
- Roasted Vegetable and Basil Bruschetta
- Smoked Duck Blinis with Red Cabbage
- Ham Hock and Black Pudding Terrine
- Chicken Liver Paté on Brioche, Cranberry Relish
- Atlantic Crab Tartlets with Curry Mayonnaise
- Mini Pork and Apple Sausage Rolls
- Chicken Korma Skewers with Yoghurt Dressing
- Crispy Prawns in Filo Pastry
- Miniature Fish Pie in Shortcrust Pastry
- Gin Cured Salmon with Wasabi Mayonnaise

SWEET CANAPÉS AND PETIT FOURS

- Bailey's Truffles
- Watermelon Shot with Mint
- White and Dark Chocolate Mousse
- Dipped Strawberries Dark Chocolate
- Chocolate Cups with Raspberry Cream
- Mini Ice-cream Cornets
- Macaron Sweets

HOT CANAPÉ MENU

- Mini Beef Wellingtons with Béarnaise Sauce
- Tandoori Chicken Skewers with Chili and Mint Yoghurt
- Vegetable Spring Rolls with Sesame Soy Dip
- Tempura Pork with Apple Jam
- Baby Jackets Crème Fraiche and Chives
- Crisp Prawns in Filo Pastry
- Spiced Chicken Yakatori Skewers
- Muckross Park Miniature Classics
- Mini Cottage Pie
- Beer Battered Fish
- Mini Smoked Fish Pies

SANDWICH SELECTION

- Chicken Tortilla Wraps with Golden Raisins, Spice Mayonnaise
- Streaky Bacon Ciabatta with Tomato Relish
- Ploughman's Sandwich on Sourdough Bread
- Open Smoked Salmon on Soda Bread with Pickled Shallots
- Cheese Scones with Brie and Cranberry Jam

Choose 2 for €8.50 per person (included in Diamond Package). Choose 3 for €11.00 per person.
A selection of sandwiches & wraps can also be chosen for your drinks reception at €5.00 per person.

Evening Food Options

DELUXE EVENING BUFFET

Choose any 3 Items, served with Tea & Coffee

- Prawns in Filo Pastry
- Spiced Chicken Yakatori Skewers
- Chicken Goujons
- Vegetable or Duck Spring Rolls
- Selection of Gourmet Sandwiches & Wraps
- Mini American Hot Dogs
- Streaky Bacon Butties

Included in the price for all 3 packages.



SUPERIOR EVENING BUFFET

Choose one of the following options:

- Hot Joint Rolls

Choose any one of the following joints to be carved for your evening buffet:

- Honey Glazed Ham
- Sirloin of Beef
- Loin of Pork with Apple Sauce

All served with Homemade Coleslaw & Potato Salad accompanied by Soft White Rolls and Salad Leaves.

- Traditional Fish and Chips served in paper cones with Homemade Tartar Sauce
- Buttermilk Chicken served with Spicy Potato Wedges
- Chilli Con Carne served with Rice and Fresh Tortillas
- Flatbreads served with a choice of Pulled Pork, Shredded Beef or Chilli Con Carne All options served with Tea and Coffee.

Choose any Superior Evening Buffet option as part of the Diamond Package.

If you are on the Pearl or Sapphire package and wish to upgrade your Evening Buffet menu, there is a supplement charge of €9.00 per person.

Superior Evening Buffets can be booked for a minimum of 50 people.

The Day After

After you have enjoyed the most memorable day of your life, celebrate a little longer with family and friends. We provide a number of options for your perfect post wedding celebration party.

Choose from the following options:

FINGER FOOD & CANAPÉ MENUS

from €14.00 per person

BURGER BAR

from €20.00 per person

BARBECUE MENUS

from €27.00 per person

THEMED BUFFETS

from €32.00 per person

COMPLIMENTARY PROSECCO RECEPTION

for any groups over 40 adults with a minimum spend of €20.00 per person.

FINGER FOOD & CANAPÉ MENU

- Prawns in Filo Pastry
- Chicken Goujons
- Selection of Gourmet Sandwiches & Wraps
- Mini Beef Burgers
- Mini American Hot Dogs
- Streaky Bacon Butties
- Atlantic Crab Tartlets
- Oak Smoked Salmon on Crisp Bread, Mustard and Dill Dressing
- Goat's Cheese with Red Onion Marmalade
- Crostini with Parma Ham and Olive Tapenade
- Mini Beef Wellingtons with Béarnaise Sauce
- Tandoori Chicken Skewers with Chilli and Mint Yoghurt
- Vegetable or Duck Spring Rolls with Sesame Soy Dip
- Tempura Pork with Apple Jam
- Baby Jackets Crème Fraiche and Chives
- Mini Cottage Pies
- Beer Battered Fish
- Mini Smoked Fish Pies

Choose any 3 with Tea and Coffee

€14.00 per person

Choose any 4 with Tea and Coffee

€16.00 per person

Choose any 5 with Tea and Coffee

€18.00 per person

The Day After

BURGER BAR & BARBECUE MENU

BURGER BAR

€20.00 per person

8oz Prime Irish Beef Burger
Floury Waterford Blah
Caramelised Onions
Chips
Selection of Salads and Dips

BARBECUE MENU ONE

€27.00 per person

Full Burger Bar plus:
Hot Dogs
Cajun Chicken Breast
Vegetable Kebabs
Chips
Selection of Salads and Dips

BARBECUE MENU TWO

€32.00 per person

Full Barbecue Menu One plus:
Salmon Kebabs
Baked Potato
Chips
Selection of Salads and Dips
Dessert Buffet

THEMED BUFFETS

€32.00 per person

MEXICAN BUFFET

Beef Chilli Con Carne with Rice

Soft Flour Chicken Taco-blackened Chicken,
Sweet Corn, Green Chilli Sauce

Avocado Guacamole, Baby Coriander, Red
Chilli

Selection of Breads

Homemade Tortilla chips

ITALIAN BUFFET

Beef Lasagne & Garlic Bread

Pasta Carbonara

Antipasti of Grilled and Marinated Vegetables
- Courgette, Aubergine, Red Pepper,
Artichoke

Basil Pesto Sauce

Selection of Breads

Accommodation

FOR YOUR WEDDING GUESTS

Muckross Park Hotel & Spa will automatically reserve a block of 20 bedrooms for your wedding guests on the night of your wedding. All block booked guest rooms are sold on a first come first served basis, unless specified in writing by the Bride & Groom at the time of booking. The Bride & Groom will then be considered the agent for all bedrooms and responsible for all charges. Reservations made by individual guests attending the wedding cannot be amended by the Bride & Groom.

Guests attending the wedding should quote the Bride & Groom's surname when booking to avail of the special wedding Bed & Breakfast rate. We only guarantee 20 bedrooms at the special wedding Bed & Breakfast rate. Any additional bedrooms are sold at the Bed & Breakfast rate available at the time.

Any rooms not booked 5 weeks before the wedding are released with no obligation to the Bride & Groom. We only guarantee 20 bedrooms for 1 night stays. If you require accommodation rates for the night before or after the wedding, please ask your wedding coordinator, who will advise you of the best available rates.

OUR WEDDING BED & BREAKFAST RATES FOR 2020 ARE AVAILABLE FROM:

Jan / Feb & Nov / Dec (excluding 26th - 31st Dec)	€180.00 / double or twin room	€140.00 / single room
March, April & October	€200.00 / double or twin room	€160.00 / single room
May, June & September & 26th - 30th December	€220.00 / double or twin room	€180.00 / single room
July / August & 31st Dec	€250.00 / double or twin room	€210.00 / single room

OUR WEDDING BED & BREAKFAST RATES FOR 2021 ARE AVAILABLE FROM:

Jan / Feb & Nov / Dec (excluding 26th - 31st Dec)	€185.00 / double or twin room	€145.00 / single room
March, April & October	€210.00 / double or twin room	€170.00 / single room
May, June & September & 26th - 30th December	€225.00 / double or twin room	€185.00 / single room
July / August & 31st Dec	€260.00 / double or twin room	€220.00 / single room

Additions

PROSECCO DRINKS RECEPTION

As an alternative, opt for a glass of Prosecco instead of Fruit Punch or Pimm's Cocktail
- €6.00 per person.

ADD A SPIRIT OR LIQUEUR TO YOUR DRINKS RECEPTION

Add the option of Brandy, Whiskey or Bailey's to your Drinks Reception
- €5.00 per person.

UPGRADE THE COCKTAILS FOR YOUR DRINKS RECEPTION

If you wish to serve a cocktail at your Wedding Drinks Reception
- €7.50 per cocktail.

OPEN BARS & TOAST DRINKS

If you wish to have a Bar Tab during your drinks reception or wish to offer your guests a Drink of Choice for the Toast, we recommend that such arrangements follow "House rules", suggesting that your guests can order any drink with the exception of Champagne or Premium Brands.

If you wish to have Champagne for your Wedding Toast, it will be charged at €12.00 per glass. Prosecco will be charged at €7.50 per glass.



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Frequently Asked Questions

How can I arrange a viewing of the hotel?

We take appointments at any time that suits you. However, we recommend an appointment with Bernie O'Donoghue, our Wedding Sales Manager. Please email bodonoghue@muckcrosspark.com to arrange or we can come to you.

What is the maximum number of guests for a sit-down meal?

We have two Banqueting suites; the Abbey Suite can host up to 180 guests and the Valentia Suite can accommodate up to 270 guests.

Do you host more than one wedding per day?

No, your wedding is very special to us, we will only ever host one wedding per day.

Can I have a small wedding on a Friday or Saturday?

The hotel has a minimum requirement of 120 adult guests for a Friday or Saturday wedding reception.

What if my small wedding is in the quieter months?

Friday and Saturday may be possible in the off-season months, with a minimum number of 80 adult guests. Room hire will be charged at €1000.00.

Is there an in-house wedding coordinator? If there is a coordinator, will they be there for the duration of the reception?

We have a dedicated wedding coordinator and managers who will be here to assist you with every detail for your wedding up to and including your wedding day.

Do you cater for special dietary requirements? Coeliac? Vegetarians?

Of course, please make us aware of your guest requirements in advance of your wedding day.

Have you a licence to host civil ceremonies?

Yes, and these are hosted in our beautiful Medieval Atrium with original church pews. The cost for setup is €500.00.

Can you bring your own wine?

Yes, we charge €12.00 corkage per 75cl bottle.

Is the Bar Extension included?

The Bar Extension is available until 2am. This is included in all of our Wedding Packages. For more intimate gatherings, the bar extension fee of €450.00 will be added to your bill.

Do you offer preferred accommodation rates for our Wedding Guests?

We include a 20-bedroom allocation at a reduced rate (including any rooms within your package), and this is automatically held once you confirm your date. 5 weeks prior to your wedding date, any un-named rooms will be automatically released.

Can the drinks reception be in the garden?

Yes, weather permitting.

Do you have storage for items we need to bring in for our wedding day e.g. sweets, wedding cake etc...?

Yes, we can store all these items for you and can be delivered to the hotel the week of your wedding.

Do you offer any options for pre or post wedding parties?

Yes, we can offer a variety of options which can be tailored to each couple's specific requirements.

What are the child rates?

Children under the age of 12 are charged at €20.00. This rate includes a kids pack and a soft drink.

Can we sample our wedding menu prior to the day?

You will receive a complimentary menu and wine tasting for two people prior to your wedding. If you would like to include your favourite dish not on the menu, please let us know.

Are venue decorations included?

We will take care of decorating your wedding suite. You will have your choice of chair covers with sash, flowers in a variety of vases, beautiful silver candelabras, cherry blossom tree center pieces, cake stand, white linen napkins and menus with your own personalised message.

Are your packages all-inclusive?

Yes. Your drinks reception, room décor, five-course meal, wine & evening buffet are all included in our package prices. There are no hidden costs, which gives you the reassurance that you are completely in control of your wedding budget.

What else is included?

You will receive a complimentary bridal suite with a bubbly breakfast the following morning. We also offer an additional 2 complimentary rooms for your bridal party.

Terms and Conditions

- A Provisional booking will be made and held for a maximum of 7 days. The date will be automatically released if a deposit is not received to confirm the booking.
- To secure your wedding date, you are required to sign a wedding contract and pay a non refundable €2,000.00 deposit. A subsequent €2,000.00 payment is required 9 months before your wedding. You will receive a pro-forma invoice once you confirm numbers a month before your wedding.
- 80% of the pro-forma invoice amount must be paid 14 days before your wedding (the 80% includes the previous deposits paid). Final numbers and final table plan must be confirmed 5 days before the wedding and these are the minimum numbers that you will be charged for on the day.
- The remaining 20% of your invoice must be paid before departure from the hotel. If you wish to pay the remaining 20% by bank transfer, please ensure it is transferred 7 days before the wedding.
- If you wish to change your wedding date after the deposit has been paid, the deposit is transferrable to another date, as long as you notify us 9 months before the original date is due to take place.
- Minimum numbers on Fridays and Saturdays in May to September and the week after Christmas are 140 adult guests. If your numbers fall below this, a banquet room hire charge of €1,000.00 will apply.
- Minimum numbers on Fridays and Saturdays in October to April (excluding the week after Christmas) is 120 adult guests. If your numbers fall below this, a banquet room hire charge of €500.00 applies.
- With the exception of the wedding cake & wines, no other food and beverage can be brought into the hotel, without the prior consent of the General Manager. Prices are subject to change up to a maximum of 10%, as a result of extraordinary increases in cost.
- We only guarantee 20 bedrooms at the special wedding Bed & Breakfast rate. Any additional rooms are sold at the Bed & Breakfast rate available at the time.
- If a wedding is booked by a 3rd party, the hotel reserves the right to cancel the booking. The Bride & Groom must meet their assigned Wedding Coordinator when making the booking and sign the terms & conditions.
- No Room Hire charge applies for Civil Ceremony Rooms. However, a room setup charge of €500.00 applies.
- All prices are inclusive of taxes. The wedding packages are based on a minimum of 120 adult guests. If your wedding numbers are smaller than this, your wedding co-coordinator will be happy to go through your specific package prices.

Cancellation Policy

- In the event of cancellation of a wedding, every effort will be made to resell the room for another wedding banquet.
 - Notification of the cancellation will only be accepted in writing from both parties.
 - All deposits are non refundable.
 - Cancellation made within 3 months of the wedding will require full payment.

Damage

- The clients are responsible for any damage caused to furnishings, fittings and equipment in our function rooms or reception areas, caused by their wedding guests. The clients are also responsible for loss of revenue to the hotel due to disruptive behaviour by their wedding guests.

Wedding Checklist

18 - 12 MONTHS

- Congratulations on your engagement.
- Book your wedding at Muckross Park Hotel & Spa
- Choose from one of our two banqueting suites
- Book ceremony location
- Book photographer and videographer
- Choose your wedding party
- Begin researching your perfect attire
- Draft a wedding guest list

10 - 8 MONTHS

- Research honeymoon ideas
- Book music
- Book officiant
- Finalise guest list
- Book florist
- Order your attire

8 - 6 MONTHS

- Book your honeymoon
- Decide your wedding theme
- Order your invitations
- Choose wedding rings

6 - 3 MONTHS

- Book transport
- Enjoy complimentary menu tasting
- Choose your wedding cake
- Buy wedding shoes and accessories
- Plan pre-wedding parties
- Have make-up & hair trial
- Decide on music
- Decide on venue decor

2 - 1 MONTH

- Attend wedding attire fittings
- Discuss wedding itinerary with Wedding Coordinator
- Finalise wedding menu
- List all wedding replies
- Confirm final numbers
- Enjoy your pre-wedding party

2 WEEKS BEFORE

- Furnish your Wedding Coordinator with seating plan
- Finalise wedding itinerary
- Write wedding speech & vows

1 WEEK TO GO

- Have your wedding rehearsal
- Reconfirm details with all vendors
- Assign a member of wedding party to be point of contact for vendors
- Final attire fitting
- Pack your honeymoon bag

YOUR WEDDING DAY

- Attend hair & make-up appointments
- Ensure the Best Man / Woman have the rings
- Walk down the aisle
- Get Married

WE'LL TAKE CARE OF THE REST!



Featured photographs from: kprocki.com | osullivanphotographyirl.com | padraighealy.com



MUCKROSS PARK
HOTEL & SPA

In the heart of Killarney National Park

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