

YOUR WEDDING DAY WITH THE PARK HOTEL

Thank for your recent enquiry regarding the prospect of holding your wedding at The Park Hotel in Dungarvan. Planning your wedding is all part of the excitement of getting married and we want to convert your dreams into reality.

The stunning ballroom at the Park Hotel is a magical 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 has a wonderful reputation for food which is all sourced locally.

We would be delighted to have the opportunity to cater for your special event and can assure you that if you choose The Park Hotel, we will do everything possible to ensure your day is filled with wonderful memories.

The entire facility is situated on over 5 acres of manicured gardens, ideal for those memorable photos.

Our dedicated wedding specialist will ensure that your expectations are exceeded, thus guaranteeing you a perfect day. The Park Hotel is a marriage of style, luxury and flawless service; therefore we provide a personal service that suits your needs while ensuring comfort and sophistication.

We look forward this opportunity to wish you both well in your future lives together.

If I may be of any assistance please contact me.

Yours sincerely,

Pierce Flynn
Pierce Flynn
Proprietor



OUR SPECIALLY DESIGNED WEDDING PACKAGES

Planning your wedding is all part of the excitement of getting married and we want to ensure your dreams are made reality. The Park Hotel would be delighted to have the opportunity of catering for your special day, to assist you in your preparations; we have created a set of three wedding packages:

Gold

Platinum

Sapphire

Each Include the Following Facilities & Services:

- » Dedicated Assistance from our Wedding Team who will oversee and participate in planning every detail of your wedding reception
- » Before your Wedding Day Dine in our Garden Restaurant and experience your sumptuous Wedding Taster Menu
- » Red Carpet & Champagne Arrival for the Bridal Party
- » Complimentary Tea/Coffee and Homemade Cookies for all of your guests on arrival
- » Complimentary Summer Fruit Punch & Ice-Cream or Hot Winter Spiced Wine & the Park cup of soup
- » Elegant room decorations including white chair covers, linen napkins, fresh floral centrepieces & top table arrangement provided by our in-house florist & Newbridge Silverware candelabras for all tables
- » Fully trained Restaurant staff will be serving your guests
- » Roving Microphone for Speeches & Toasts
- » Personalized Souvenir Menus for all tables
- » Use of Cake Stand & Knife
- » Personalized Table Plan display with seasonal flowers outside of the Banqueting Suite
- » Specially selected red & white wine served with your wedding meal
- » A member of our experienced Management Team will be happy to act as Master of Ceremonies for you and advice on running order of speeches
- » Stunning Private gardens which runs alongside your Banqueting Suite – ideal for photo opportunities
- » Overnight Luxurious accommodation in our Bridal Suite on the night of your wedding with champagne breakfast the morning after
- » 2 complimentary deluxe bedrooms for both sets of parents on the wedding night (minimum numbers apply)
- » Preferential accommodation rates for 15 of your guest bedrooms (minimum numbers apply)
- » Late Night Bar Extension
- » Our gift to you: Anniversary Stay for 1 Nights Bed & Breakfast with dinner to be availed of within 3 months of your 1st year anniversary subject to availability.



HOTEL INFORMATION

Idyllically situated along the Colligan river estuary in the coastal fishing town of Dungarvan.

The Hotel boasts a magical view as the coastline stretches out before you with the picturesque backdrop of the mountains in the distance.

The Flynn family are second generation hoteliers and The Park Hotel provides close bonds to that history and their beginnings.

Beloved by locals and visitors alike for its gracious service and genuine smiles, we look forward to meeting you at this family-friendly Dungarvan hotel.

Our Facilities Include:

- » 87 elegantly designed rooms & suites
- » 15 Luxury Self-Catering Holiday Homes
- » The Garden Room Restaurant
- » The Meladon Bar
- » Free 'Sammy Seal Kidz Club' on selected dates during School Holidays
- » State of the art Conference Suites
- » Located on 5 acres of landscaped gardens
- » Capacity for Weddings and Functions for over 300 guests

Aqua & Fitness Centre with:

- » 20 meter indoor heated swimming pool
- » Gym
- » Bubble Pool
- » Sauna & Steam Room
- » Separate Children's Splash Pool
- » Massage can be arranged by appointment

Our holiday homes are designed and finished to four star standards, with a fully equipped kitchen, utility room and sitting-room. All of our houses sleep 5 adults comfortably with a double, twin and single bedroom in the 3 bedroom houses, then a double and triple room in the 2 bedroom houses.

Each house has a fully enclosed back garden with patio furniture.

The holiday homes are on the grounds of the hotel and all houses have complimentary Wi-Fi access. There is also complimentary on-site car-parking.

Guests of The Park Hotel, whether as guests of the hotel or the holiday homes have inclusive access to our leisure facilities. Complimentary Wi-Fi is provided throughout the hotel.

Should you require any further information relating to The Park Hotel, please do not hesitate to contact us and we will be delighted to assist you in any way we can.

We hope to see you soon!

THE PARK HOTEL BANQUET MENUS

Each menu will be served with a selection of three vegetables, Creamed & Roast Potatoes. Our food is prepared with only the freshest & finest ingredients. The selection below is just a sample from our wide range of menus currently available; we would be more than pleased to complete a menu of your own choice. Individual requirements can be catered for.

BANQUET MENUS

Gold

» €52 per guest

Platinum

» €55 per guest

Sapphire

» €70 per guest



Gold Wedding Package

ARRIVAL DRINKS RECEPTION

- » Tea, Coffee & Homemade cookies
- » Summer Fruit Punch or Mulled Wine Reception (Seasonal)
- » Ice-cream served in our Private Garden / Park Cup a Soup (Seasonal)

DINNER MENU

To Form Your Menu Please Choose One Starter, One soup, a Choice of One Meat & One Fish Main Course & One Dessert

STARTERS

- » Warm Cajun strips of Chicken on a Bed of Summer Salad & Sprinkled with a Honey & Mustard Dressing
- » Hot Bouchée of Button Mushrooms & Corn Fed Chicken Tenders in a Creamy White Wine Sauce
- » Oven Baked Garlic Infused Crispy Bruschetta topped with Chorizo, Cheddar & Caramelised Onions
- » The Park Hotel Traditional Egg Mayonnaise Salad
- » Chilled Fantail of Honeydew Melon, Cointreau & Orange Syrup & Fresh Locally Grown Strawberries

SOUP COURSE

MAIN COURSES

- » Roast Sirloin of Irish Beef with a Worcestershire & Herb Crust, Rich Roast Jus
- » Savoury Roast Turkey with a Fresh Herb & Bread Stuffing, Baked Waterford Ham & Cranberry Sauce
- » Pan Seared Breast of Corn Fed Chicken with Button Mushroom & Whiskey Sauce, Garnished with Toasted Almonds
- » Oven Baked Fillet of Hake on a Bed of Ratatouille with an Oriental Dressing
- » Poached Dorne of Helvick Salmon with White Wine & Thyme Infused Cream Sauce

DESSERTS

- » Moist Chocolate Brownie smothered with Hot Fudge Sauce
- » Creamy Lemon (or Strawberry) Cheesecake with a Sweet Raspberry Compote
- » Fresh Strawberry Pavlova accompanied by a Wild Berry Coulis
- » Homemade Profiteroles filled with Freshly Whipped Cream and Drizzled with Warm Chocolate Sauce or Butterscotch
- » Traditional Apple Crumble (or Apple Pie) Complemented by Custard and a Dusting of Icing Sugar

FRESHLY FILTERED TEA & COFFEE

HOUSE WINE

- » ½ Bottle for each guest

Platinum Wedding Package

ARRIVAL DRINKS RECEPTION

- » Tea, Coffee & Homemade cookies
- » Summer Fruit Punch or Mulled Wine Reception (Seasonal)
- » Ice-cream served in our Private Garden / Park Cup a Soup (Seasonal)
- » House Prosecco for all guests

DINNER MENU

To Form Your Menu Please Choose One Starter, One Soup or One Sorbet, a Choice of One Meat & One Fish Main Course & Two Desserts

STARTERS

- » Bacon, Mature Cheddar & Caramelised Onion Potato Cakes on a Bed of Seasonal Dressed Leaves
- » Baked Clonakilty Black Pudding & Roasted Apple topped with Crunchy Bacon Bits
- » Hot Bouchée of Button Mushrooms & Corn Fed Chicken Tenders in a Creamy White Wine Sauce
- » Shredded Chicken & Julienne Vegetable Spring Rolls, on Dressed Baby Leaves with a Sweet Chilli Sauce
- » Warm Cajun Breast of Chicken on a Bed of Summer Salad, Sprinkled with a Honey & Mustard Dressing

SOUP OR SORBET COURSE

MAIN COURSES

- » Roast Sirloin of Irish Beef with a Worcestershire & Herb Crust, Rich Roast Jus
- » Savoury Roast Turkey with a Fresh Herb & Bread Stuffing, Baked Waterford Ham & Cranberry Sauce
- » Pan Seared Breast of Corn Fed Chicken with Button Mushroom & Whiskey Sauce, Garnished With Toasted Almonds
- » Locally Produced Pork Fillet, filled with a Pecan Nut and Apricot Farce and Roasted with Beech Wood Smoked Ham and Orchard Stone Fruit Chutney
- » Roast Stuffed Leg of Comeragh Lamb, Garlic & Fresh Herb Stuffing with a Port Wine Reduction
- » Parmesan & Fresh Basil Pesto Crusted Fillet of Cod on a Pool of White Wine & Sundried Tomato Cream Sauce
- » Pan Seared Fillet of Sea bass with a Citrus & Herb Butter

DESSERTS

- » Moist Lemon Drizzle Cake Enhanced with a Citrus Scented Coulis
- » Rich Bailey's (or Malteser) Cheesecake Drizzled with a Warm Chocolate Sauce
- » Warm Pear & Almond Flan Complemented by a Vanilla Scented Sauce Anglaise
- » Chocolate, Toffee & Peanut Butter Tartlet served with a Quenelle of Vanilla Ice Cream
- » Fresh Strawberry Meringue Roulade Garnished with Sweet Berry Compote

FRESHLY FILTERED TEA & COFFEE

HOUSE WINE

- » ½ Bottle for each guest

Sapphire Wedding Package

ARRIVAL DRINKS

RECEPTION

- » Tea, Coffee & Homemade cookies
- » Summer Fruit Punch or Mulled Wine Reception (Seasonal)
- » Ice-cream served in our Private Garden / Park Cup a Soup (Seasonal)
- » House Prosecco for all guests
- » Selection of Homemade Canapés

DINNER MENU

To Form Your Menu Please Choose Two Starters, One Soup & One Sorbet, a Choice of One Meat & One Fish Main Course & Two Desserts

STARTERS

- » Wild Mushroom Risotto Drizzled in House Pesto and Sprinkled with Fresh Parmesan Shavings
- » Duo of Fresh Salmon & Smoked Salmon Roulade, on Seasonal Leaves with a Cucumber Pickle
- » Seasonal Fruit Plate Jeanette
- » Baked Flat Cap Mushrooms with Smoked Bacon, Goats Cheese & Basil Duxelle
- » Warm Smoked Chicken & Crispy Bacon Caesar Salad, topped with Garlic Infused Croutons & Fresh Parmesan Shavings
- » Fresh Helvick Crab and Lime Zest Fish Cakes, Peppery Rocket Leaves & Heritage Tomato Salad

SOUP OR SORBET COURSE

MAIN COURSES

- » Chateaubriand- Roast Fillet of Prime Irish Beef coated in Irish Whiskey & Mushroom Sauce
- » Beef Wellington- Seared Fillet of Irish Beef En-Croute with Mushroom Duxelle & a Red Wine Reduction
- » Duo of Monkfish Tail & Salmon with a Fresh Prawn & Mushroom Cream Sauce
- » Lightly Poached Fillets of Lemon Sole "Duglere"
- » Boned & Rolled Panned Breast of Corn Fed Chicken, Wild Mushroom & Potato Stuffing, Wrapped in Bacon with a Mushroom Butter
- » Herb Crusted Rack of Comeragh Lamb, Apricot & Thyme Stuffing and a Rich Roast Jus

DESSERTS

- » Caramelized Lemon Tart Enhanced with a Delicious Raspberry Compote
- » Indulgent Chocolate Marquise served with a Dollop of Freshly Whipped Cream
- » Warm Homemade Pecan Pie complemented with a Rich Golden Maple Syrup
- » White Chocolate and Raspberry Tiramisu Garnished with a White Chocolate Sauce
- » Passion Fruit and Strawberry Pavlova Enriched with a Sweet Berry Coulis

FRESHLY FILTERED TEA & COFFEE

HOUSE WINE

- » ½ Bottle for each guest

SOUPS

- » Cream of Country Vegetable soup
- » Cream of Mushroom Soup (contains gluten)
- » Potato & Fresh Herb Soup
- » Carrot & Coriander Soup
- » Creamy Fennel & Roasted Parsnip Soup
- » Creamy Potato and Leek Soup topped with Garlic Infused Croutons & a Dollop of Fresh Cream
- » Crème De Portuguese (Cream of Tomato & Fresh Thyme) (Contains Gluten)
- » Creamy Potatoes & Fresh Herb Soup with Crispy Smoked Bacon Bits
- » Seafood Chowder- Sapphire Wedding Package Only

SORBET

Supplement will apply if not included in your package

- » Green Apple
- » Lemon
- » Fresh Blackcurrant
- » Orange
- » Champagne
- » Tropical

CANAPÉS SELECTION

Supplement will apply if not included in your package

Please choose any four:

- » Oak Smoked Salmon on Homemade Wholemeal Scones drizzled with Olive Oil & topped with Capers
- » Chicken Liver Parfait set in a Short Crust Tartlet topped with Cumberland Jelly
- » Tandoori Chicken Breast on a Toasted Ciabatta Croustade with Natural Yoghurt & Mint Dressing
- » Irish Traditional Cheese served on Water Biscuits with a Spicy Plum Chutney Parma Ham
- » Black Olives & Sundried Tomato on a Savory Biscuit
- » Chicken Breast on a Baked Ciabatta with Cranberry Sauce topped with Mozzarella Cheese
- » Skewered Chicken/ Beef with Belle Peppers, Marinated in Chinese Spices & Served with Chili Jam
- » Baked Garlic & Fresh Herb Bread topped with Red Currant Jam & Brie Cheese
- » Homemade Mini Vegetable or Meat Springrolls served with Sweet Chili Sauce

When choosing your Canapés, we recommend catering for at least one third of the total number of guests

EVENING RECEPTION

Gold

- » Warm Cocktail Sausages & Breaded Chicken Tenders served with a Selection of Dips
- » Freshly Filtered Tea and Coffee

Platinum

- » Pulled Pork Babs
- » Warm Cocktail Sausages & Breaded Chicken Tenders served with a Selection of Dips
- » Freshly Filtered Tea and Coffee

Sapphire

- » Hog Roast Pig* from a spit in a Waterford Blaa with Homemade Chutneys & Jams

** Supplement will apply if not included in Package*



FURTHER ENHANCE YOUR WEDDING PACKAGE TO INCLUDE THE FOLLOWING:

YOUR TOAST DRINKS/ CORKAGE

Offer your guests a drink of 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 €6.00 per glass.

LATE NIGHT PACKAGES

€25.00 per platter

Why not treat your guests to a late night snack with platters of Sandwiches served in the residents bar.

Each Platter Caters for 10 Guests

POST WEDDING DAY CELEBRATIONS

It would be our pleasure to have you & your guests 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 patio or an informal buffet or dining in our Garden Room Restaurant.

We would be delighted to advise you of possible dining options for your party prior to or following your wedding day.



CIVIL CEREMONIES

The Park Hotel is licensed to hold Civil Wedding Ceremonies. The hotel's civil licence means that you can both marry & 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 CEREMONIES

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.

Tom Colton is a Minister and Affiant of the Spiritualist Union of Ireland and can be contacted on 0860234164/reading@tomcolton.com or www.spiritualceremonies.ie

CIVIL CEREMONY PACKAGE

Order of service, chair covers, floral arrangement for top table, PA system



PLANNER

All details must be finalised one month prior to your wedding day. This includes your menu choices, wine choices, all ceremony details, photography, videographer, entertainment and bedroom allocations.

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. As such, exclusivity of the entire banquet area is never guaranteed, but The Park Hotel will endeavour to ensure your day is a success.

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.

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

PAYMENT & VAT

It is company policy that your account is settled on or before departure. Payment may be made by cash, cheque or bank draft.

Food, beverage & accommodation rates are calculated at the VAT levels at the time of printing.

These will be charged in accordance to the VAT levels on the actual day of the event. VAT is subject to statute changes of 9-11%.

SEATING PLAN & FINAL NUMBERS

This must be submitted no later than 48 hours in advance and should be presented typed in word format.

Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 48 hours in advance.

CHILDREN AT THE PARK HOTEL

Children are most welcome at The Park Hotel; we would be delighted to discuss children's menu & children's services with you.

Supervision is advised for younger guests.



WEDDING DETAILS:

WEDDING DATE: _____

MANAGERS NAME: _____

BRIDE'S NAME: _____

GROOM'S NAME: _____

ADDRESS: _____

ADDRESS: _____

BRIDE'S MOBILE NO: _____

GROOM'S MOBILE NO: _____

CEREMONY TIME: _____

LOCATION OF CHURCH: _____

ARRIVAL TIME: _____

MEAL TIME: _____

DRINKS RECEPTION ON ARRIVAL: _____

PRICE PER PERSON: _____

NUMBER OF GUESTS FOR RECEPTION: _____

NUMBER OF GUESTS FOR MEAL: _____

MENU

STARTERS: _____

SOUP: _____

MAIN COURSE: _____

DESSERT: _____

NAME OF HOTEL WINE: _____

PRICE PER BOTTLE: _____





COLOURS

BRIDESMAIDS: _____ NAPKINS: _____

FLOWERS: _____ CANDLES: _____

CAKE AT MEAL TIME: _____ FOR AFTERS ONLY: _____ FOR BOTH: _____

PAX AT TOP TABLE: _____ TABLE PLAN: _____ PLACE CARDS: _____

NUMBER OF GUESTS

ARRIVING FOR AFTERS: _____ PRICE PER PERSON: _____

FOOD FOR EVENING RECEPTION: _____

BAR EXTENSION: _____ PRICE: _____

PHOTOGRAPHER: _____ VIDEO: _____

LOCATION OF PHOTOGRAPHS: _____

BAND: _____ DISCO: _____

NUMBER OF ROOMS BOOKED _____ TO BE NAMED BY: _____

OTHER COMMENTS: _____

WEDDING MUSIC - BANDS - DJ'S - CHURCH

NAME	TELEPHONE NUMBER	CONTACT NAME	DETAILS
Brendan McCarthy	087 9002027	Brendan	Tenor
Eimear Fahy	087 1347714	Eimear	Harpist
Carys Ann Evans	086 8800420	Carys Ann	Harpist
Annamarie O'Farrell	087 2348964	Ann Marie	Harpist
Diane Marshall	087 9973628	Diane	Harpist
Lionello Cipolloni	+39 338 6320400		Singer and keyboardist of Piano Bar
Winifred Murphy	087 8366018	Winifred	Pianist & Pro Vocalist
The Saddler Sisters	051 857072 087 2101253		Classically Trained Sopranos
Paddies	0504 22592	Brendan Ryder	Wedding Band
Brass & Co.	051 381120	Eddie Dray	Wedding Band
Broadstreet	087 2835912	Tony O'Brien	Wedding Band
Bottle Brothers	087 6628496	Dominic	Wedding Band
Wallstreet	025 84573	Dave Mulcahy	Wedding Band
Never Heard of Them	052 41638	Sean Walsh	Wedding Band
Fuse	0863836147	Gerry	Wedding Band
Opus 1	052 26757	Michael Smith	Wedding Band
Big n Japan	022 23706	Don	Wedding Band
Marble City Sound	056 65312	Liam Drebben	Wedding Band
Collette & Stardust	058 44561	Batty	Wedding Band
Seattle	051 378178	Eddie Power	Wedding Band
Cork City Jazz Band	087 6163759 021 4961827		Wedding Band
Irish Weavers	087 2136827	Dan Kennedy	
Mad Hatter DJ	058 43180		DJ
	086 8417041		DJ
Paul Dower	086 8128580		DJ & Karaoke
Studio 80	087 2577542	Johnny Duggan	DJ
George Hamilton	086 3848804		Piano/ Easy Listening

WEDDING - FLORISTS, HAIR & BEAUTY SALONS

FLORIST

The Village Florist	058 48037
Jane Casey	05841738
Bridget Ballott	058 41582

HAIR SALONS

Cutting Edge	058 23682
Avril Fitzgerald - mobile hairdresser	087 2117275
Hairwaves	058 42865
Diamond Cuts - Tallow	058 65687
Jacquies Hair Salon	058 41954
Head Mechanix	058 44333
New Images	058 42223
Siobhan's Hair Salon	058 44130 / 45399
Step Above	058 41952
William's Hair Salon	058 42261

JEWELLERS

Dalton's	058 41795
Ciarán O'Flynn	058 24614
Baumann's	058 41395

HAIR SALONS

Joyce Coffey	087 2847855
Olga Conroy	087 9379337
Jenny's Beauty Place	058 24334
Oliveres Health & Beauty Salon	058 45222
Aine Flynn - mobile beautician	087 2564567
Queen Bee Sarah Wright	087 2278150
Karen's Beauty Salon- Cappoquin	058 52875
Mary Jeans Beauty Salon	058 44160

MAGICIAN

Gerard Kearney	086 8479352 087 9066373
Moonshine Balloon Magic	087 7845499

WEDDING - FLORISTS, HAIR & BEAUTY SALONS

WEDDING CARS

Maurice Butler	058 41505
The Limo Company	051 879958
All Events	086 60 60 645

WEDDING STATIONARY

Tying The Knot, Janet	0860719417
Matt Houlihan	058 48726
Kelleher Printers	058 41117
Shandon Printers	058 42077

WEDDING CAKES

Cakes by Lorraine	087 6870197
Ormond's Dungarvan	058 41153
Amandine	058 23700

CHAIR COVERS

The Park Hotel	058 42899
Mary McGrath	0872047223
Maurice Butler	058 41505100

PHOTOGRAPHER

David Clynch	087 9887557
Sean Byrne	058 42193 087 2764911
Robert Power	058 41466 087 2438809
Pat Crowley	058 42652 086 8177738
Kathryn Cashman	058 59570
Erin Portraits	058 46507

VIDEO

Michael O'Brien	086 6033569
McMahon	052 67298