

- A Great National Hotel -

Exclusively Yours...





Dedicated to Comfort

Each of our rooms and seaview apartment suites have been designed for exceptional comfort and relaxation. The style is fresh and contemporary with furnishings and décor inspired by the immediate woodland surroundings.

Mulranny Park Hotel

Thank you for considering the Mulranny Park Hotel for your wedding and we offer you both our warmest congratulations on your engagement.

Arriving at the Mulranny Park you will find this elegant building overlooking the glistening waters of Clew Bay. Set in a unique landscape where sea, mountains and sky merge in a breathtaking panorama, the Mulranny Park boasts a truly stunning location.

This coastal retreat offers the warmest hospitality, award winning food and the attention to detail that will make your day truly memorable. From the moment you arrive, it is clear that the Mulranny Park Hotel is a sensational wedding venue.

Discover the jewel that is the Mulranny Park Hotel...









INCLUSIVE & EXCLUSIVE PACKAGES

A Warm Welcome awaits you and your guests, with Turf Fires, Hot Toddies & award winning food

- Including Mulled Wine or Hot Toddies with warm scones on arrival
- Sumptuous 5 course menu
- 2 Glasses of Wine with the Meal
- Evening Reception with Sandwiches, Cocktail Sausages and Tea/Coffee
- Bridal Suite & 2 Parents Rooms Complimentary







Winter Dates are November, selected dates in December, January, February & March - Terms & Conditions apply

The Granuaile Suite

Light floods into the glass walled Granuaile Suite, illuminating a beautifully elegant reception room. Serene views of Clew Bay glisten through the windows providing a stunning backdrop to your celebration. The room also leads out onto a private balcony for uninterrupted views.

Our flexible seating arrangements can accommodate parties up to three hundred and twenty.





The Language of Love

At the Mulranny Park we use the very best of fresh, local ingredients to prepare deliciously sumptuous food for you and your guests. Our menus are a celebration of great food. Every course is lovingly prepared and reflects the enormous pride we take in our award winning cuisine.

Thank you to Alan Hastings Photography & Abaca Photography for some of the images in this brochure.

Your Way

Our fully inclusive wedding packages with every detail attended to are designed to offer the best to you... Incredible cuisine, seamless service and breathtaking views.

INCLUSIVE TO ALL PACKAGES

- Red carpet welcome on arrival
- Sparkling wine and strawberries on arrival for the Bridal party
- Overnight accommodation in a luxurious suite for the Bride and Groom with Champagne breakfast in bed the following morning
- Special accommodation rates for all of your guests & late breakfast
- Bar extension
- Choices of floral centre pieces arranged by our florist
- Elegant wedding chairs
- Cake stand and cake knife
- Personalised menus and table plans
- Sound system for background music
- Microphone and PA system for speeches and toasts
- Dedicated wedding specialist to assist with planning your special day
- A tasting of your selected wedding menu choice for the Bride and Groom

Ocean

THE OCEAN OPTION INCLUDES

- Welcome reception for your guests on arrival of hot / cold fruit punch (weather depending) with tea & coffee
- Five course gourmet meal including starter, soup, choice of main course, tasting plate of desserts, tea and coffee
- Two glasses of wine per quest
- Evening reception offering freshly cut sandwiches, cocktail sausages with tea and coffee

Our compliments to you...

• Overnight accommodation with full Irish breakfast for the parents of the Bride and Groom

Our Gift to you...

- A gift card for a gourmet evening meal for two in the Nephin Restaurant to enjoy on a future date
- Memento of your wedding day
 - a picture of you both signed by your guests

€57 PER PERSON

See menus for options on starter, soup & main course

- * denotes a supplement of €2 per dish on the starter
- * denotes a supplement of €4 per dish on the main course
- * denotes a supplement of €1 per dish for dessert



THE MIST OPTION INCLUDES

Welcome reception for your guests on arrival of hot / cold fruit punch (weather depending) with tea & coffee accompanied by trays of fresh hand cut sandwiches.

Five course gourmet meal including choice of starter, soup, choice of main course, choice of dessert, tea and coffee.

Two glasses of wine per guest.

Evening reception offering freshly cut sandwiches, cocktail sausages with tea and coffee.

Our compliments to you...

• Overnight accommodation with full Irish breakfast for the parents of the Bride and Groom

Our Gift to you...

- A gift card for a gourmet evening meal for two in the Nephin Restaurant to enjoy on a future date
- Memento of your wedding day
 - a picture of you both signed by your guests

THE SKY OPTION INCLUDES

Welcome reception for your guests on arrival of Prosecco, tea & coffee accompanied by trays of canapés.

Six course gourmet meal including choice of starter, soup, sorbet, choice of main course, tasting of desserts, tea and coffee with petit fours. Half bottle of wine per quest.

Evening reception offering fish and chip cones, freshly cut sandwiches with tea and coffee.

Our compliments to you...

• Overnight accommodation with full Irish breakfast for the parents of the Bride and Groom

Our Gift to you...

- Overnight stay with a gourmet evening meal in the Nephin Restaurant to enjoy on a future date
- Memento of your wedding day
 - a picture of you both signed by your guests

€62 PER PERSON

See menus for options on main course choices.

* denotes a supplement of €4 per dish on the main course

Please choose from one of our fully inclusive Wedding Packages: Ocean, Mist or Sky

€78 PER PERSON

We hope you like the wedding packages and menus we have put together for you. However, if you have a specific idea in mind we will be happy to help you design a menu for a truly memorable celebration.

Wedding Menu

STARTER SELECTION

Mulranny Park Hotel Seafood Plate: Organic Smoked Salmon, Crab & Hake Roulade, Dressed Local Barbequed Salmon, Shrimp Cocktail, Red Onion Dressing, Lemon & Horseradish Cream Fraiche, Organic Cress *

Creamy Chicken & Mushroom Vol-Au-Vent

Ceylon Spiced Free Range Warm Chicken Breast, Pineapple, Plum and tomato Salsa, Seasonal Leaves

Classic Chicken Caesar Salad, Lardons, Homemade Croutons, Aged Parmesan Shaving, Romaine Lettuce

Tasting of Melon: Sweet Galia, Water Melon, Cantaloupe Melon, Mixed Berry Compote

Clare Island Organic Dressed Barbeque Salmon Rillette, Pickled Cucumber, Baby Leaves, Caper & Chive Aioli, Rape seed oil. Confit tomato

Golden Fried French Goats Cheese Salad, Red Onion Marmalade, Wild Rocket Pesto, Toasted Almond, Seasonal Leaves

Kelly's Black & White Pudding, Granny Smith Apple, spiced Tomato Chutney, Pickled Raisins Beurre Noisette

Free Range Boiled Egg and Keem bay local smoked salmon salad, Curry Mayonnaise, Fried Onion, water cress

SOUP SELECTION

Roast Butternut Squash Soup, Cardamom oil

Potato, Leek & Thyme Soup

Cream of Root Vegetable Soup

Cream of Wood land & Wild Mushroom Soup, Hint of White truffle

Tomato & Basil Soup

Carrot & Cumin Soup

MAIN COURSE SELECTION

Pan fried Supreme of Irish Salmon, Crab & Chive Orzo, Citrus Chilli Beurre Blanc

Baked Supreme of Hake, Spiced Moroccan Chickpeas & Tomato Ragout, Garlic & Herb Butter

Baked Atlantic Cod, Creamed Spinach & smoked bacon.

Pan Fried Atlantic Sea bass, Marinated Fennel, Roast Red Pepper & Coconut Coulis *

(All fish courses are served with lemon, Horse radish & Chive Croquet)

Roast Breast of Free Range Chicken, Baby Leeks & Mushroom Fricassée, Roasting Jus

Traditional Roast Stuffed Turkey & Home Baked Ham, Light Gravy & Cranberry Sauce

Roast Sirloin of Irish Grass fed Beef, Rosemary Potato, Red wine & Pearl Onion Jus

Grilled Filled of Irish Grass fed Beef, Celeriac Purée, Confit Potato, Madeira & Button Mushroom Jus *

Pan Seared Loin of Kelly's Seaspary Lamb, Haricot Beans, Anchovy & spiced tomato, Cauliflower Purée *

Roast Stuffed Leg of Mayo Lamb, Minted potato, Redcurrant & Rosemary Jus

DESSERT SELECTION

Home made Baked Pear & Almond Tart

Meringue Nest Filled with Fresh seasonal Fruits and forest berry coulis.

Home made Baileys Irish Cheesecake, Toffee caramel.

Home Made Apple Crumble Tart with Crème Anglaise

Cream Filled Profiteroles with Chocolate & Rum Sauce

Home made Glazed Citrus Tart, Peach and yogurt

Cardamom and Orange Crème Brulée, Home made Cookies, Vanilla Ice Cream *

(All our Desserts are served with Vanilla Ice Cream)

Freshly Brewed Tea or Coffee

VEGETARIAN MENU

STARTER SELECTION

Goats Cheese and Red Onion Marmalade Spring Roll, Seasonal Leaves, Rocket Pesto

Sun Dried Tomato, Braised Pears, Toasted Almond & Baby Leaves Salad

Duo of Melon, Mixed Berry Compote, Raspberry & Strawberry Sorbet

Vegetarian Kelly's White Pudding salad, Tomato chutney. pickled Raisins

MAIN COURSE SELECTION

Wild Mushroom & Broad beans Orzo, Aged parmesan

Mediterranean Vegetable Gnocchi, Tomato & Basil sauce

Vegetable Linguine, Baby Leeks, Blue Cheese and Herb Cream

Stuffed Aubergine, Chickpeas Spiced tomato & pine nuts. Smoked cheese Glaze

Vegetable Stir Fry, Teriyaki sauce, Steamed Rice

CHILDREN'S MENU STARTER SELECTION

Soup of the Evening
Fan of Melon with Berry Compote

MAIN COURSE SELECTION

Chicken Goujons with Chips
Seared Fish of the Day with Vegetables & mashed Potatoes
Plain Pasta with Melted Butter or Tomato Sauce
Bangers & Mash, Roast Gravy

DESSERT SELECTION

Strawberry Jelly with Vanilla Ice Cream
Banana Split with Chocolate Sauce
Chocolate Nut Brownie with Butterscotch Sauce
Menu €12.50



We are delighted to work in close partnership with local artisan food producers to bring you the Gourmet Greenway food trail... Your tantalising wedding menu will showcase some of the best of local & Irish produce.



www.MulrannyParkHotel.ie

Mulranny Park Hotel, Mulranny, Westport, Co. Mayo, Ireland
Tel +353 (0)98 36 000 Reservations 1850 336 000 Email weddings@mulrannyparkhotel.ie
Direct wedding number +353 (0)98 36 704