



MULRANNY PARK
HOTEL



Exclusively Yours...

Mulranny Park Hotel

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

Arriving at the Mulranny Park Hotel you will find this elegant building overlooking the glistening waters of Clew Bay in the heart of the scenic village of Mulranny with a backdrop of the Nephin Mountains. Set in a unique location where the sea, mountains and sky merge creating a breathtaking panorama, the hotel boast a truly stunning location.

This coastal retreat offers the warmest hospitality, award winning food and attention to detail that will deliver a memorable occasion for your wedding. From the moment you arrive guided by our dedicated wedding coordinator and the hotel team we provide a sensational wedding venue.

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



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 the most stunning backdrop to your celebration. The room leads onto a private balcony for uninterrupted views of the Victorian Causeway, Mulranny Beach, Clew Bay all overlooked by the iconic Croagh Patrick.

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



Dining in Style

At the Mulranny Park Hotel we use the very best of fresh, local and seasonal ingredients to prepare delicious dining options for your guests. Our menus are a celebration of great food supplied by all the wonderful food producers in Mayo. Every dish is carefully prepared by our kitchen brigade and reflects the enormous pride we take in our multi award winning cuisine, on every plate. Our events service team go that extra mile to ensure your guests are looked after from the moment they enter the Granuaile Suite.

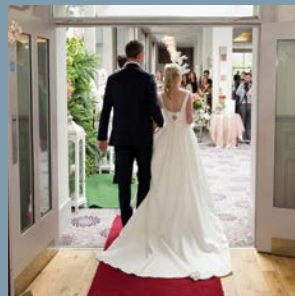
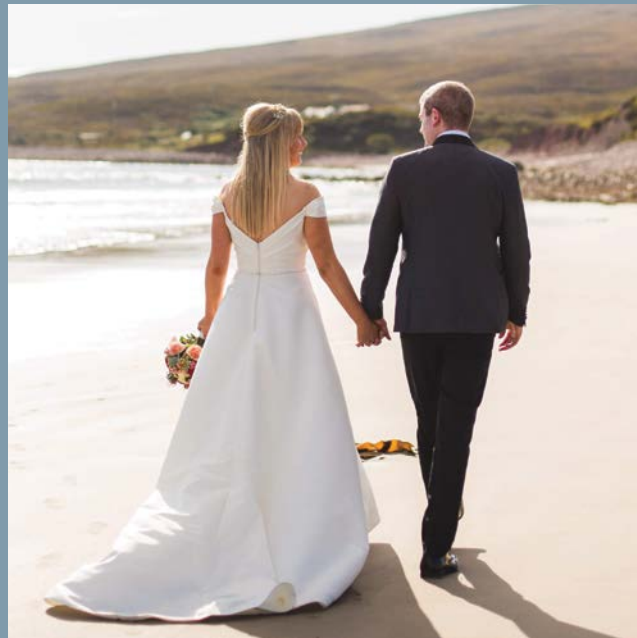
Thank you to Alan Hastings Photography & Abaca Photography for some of the images in this brochure.

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 sea view four poster suite for the Bride & Groom and “Bubbles” with Breakfast the following morning.
- Preferential Bed and Breakfast rates for all of your guests.
- Bar extension.
- Choices of floral centre pieces arranged by our florist.
- Chiavari Seating with crisp white linen and elegant tableware.
- 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 complimentary voucher for two to dine in the hotel and experience the standard of food we offer. We pride ourselves in the food we source, prepare and serve and a meal in the hotel will offer you a flavor of the food quality you can expect for your wedding celebration. (We do not offer wedding tastings).



Mist

THE MIST OPTION INCLUDES

Welcome Reception for your guests on arrival of hot / cold punch (weather depending) with tea / coffee accompanied by trays of scones & sandwiches.

Five Course Gourmet Meal including a choice of 2 starters, 1 soup, a choice of 2 main courses, and 1 dessert served with tea / coffee.

Wine included in the Package.

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

€75 PER PERSON

See menus for options on main course choices.

* denotes a supplement of €8 per dish on the main course

Sky

THE SKY OPTION INCLUDES

Welcome Reception for your guests on arrival of Prosecco, tea / coffee accompanied by trays of canapés, sandwiches and scones.

Five Course Gourmet Meal including a choice of 2 starters, 1 soup, a choice of 2 main courses and 1 dessert served with tea / coffee.

Wine included in the Package.

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

€85 PER PERSON

See menus for options on main course choices.

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

Star

THE STAR OPTION INCLUDES

Welcome Reception for your guests on arrival of Gin & Beer Bar, tea & coffee accompanied by trays of canapes, sandwiches and scones.

Six Course Gourmet Meal including a choice of 2 starters, 1 soup, 1 sorbet, a choice of 2 main courses and a choice of 2 dessert served with tea / coffee.

Wine included in the Package.

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

Designer Tableware.

3 complimentary rooms (Bridal Suite along with 2 extra rooms).

€95 PER PERSON

Please choose from one of our fully inclusive Wedding packages: Mist, Sky or Star.

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

** items with an astrex will incur a supplement.*

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, Capers & 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, Aged Balsamic Dressing

Braised Irish Ham Hock Bon Bons, Compressed Apple, Organic Cress, Soya, Honey & Mustard Aioli, Spiced Mango Chutney

SOUP SELECTION

Roast Butternut Squash Soup, Cardamom Oil

Potato, Leek & Thyme Soup

Cream of Root Vegetable Soup

Cream of Woodland & 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, Petit Ratatouille, 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 *

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

Warm Chocolate Nut Brownie, Chocolate & Rum Sauce,
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, Aged Balsamic
Dressing, Tomato chutney, pickled Raisins

MAIN COURSE SELECTION

Wild Mushroom & Broad beans Orzo, Aged Parmesan

Mediterranean Vegetable Gnocchi, Tomato & Basil Sauce

Homemade Spiced Srilankan Vegetable Curry, Yellow Rice,
Papadom and Mango Chutney

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

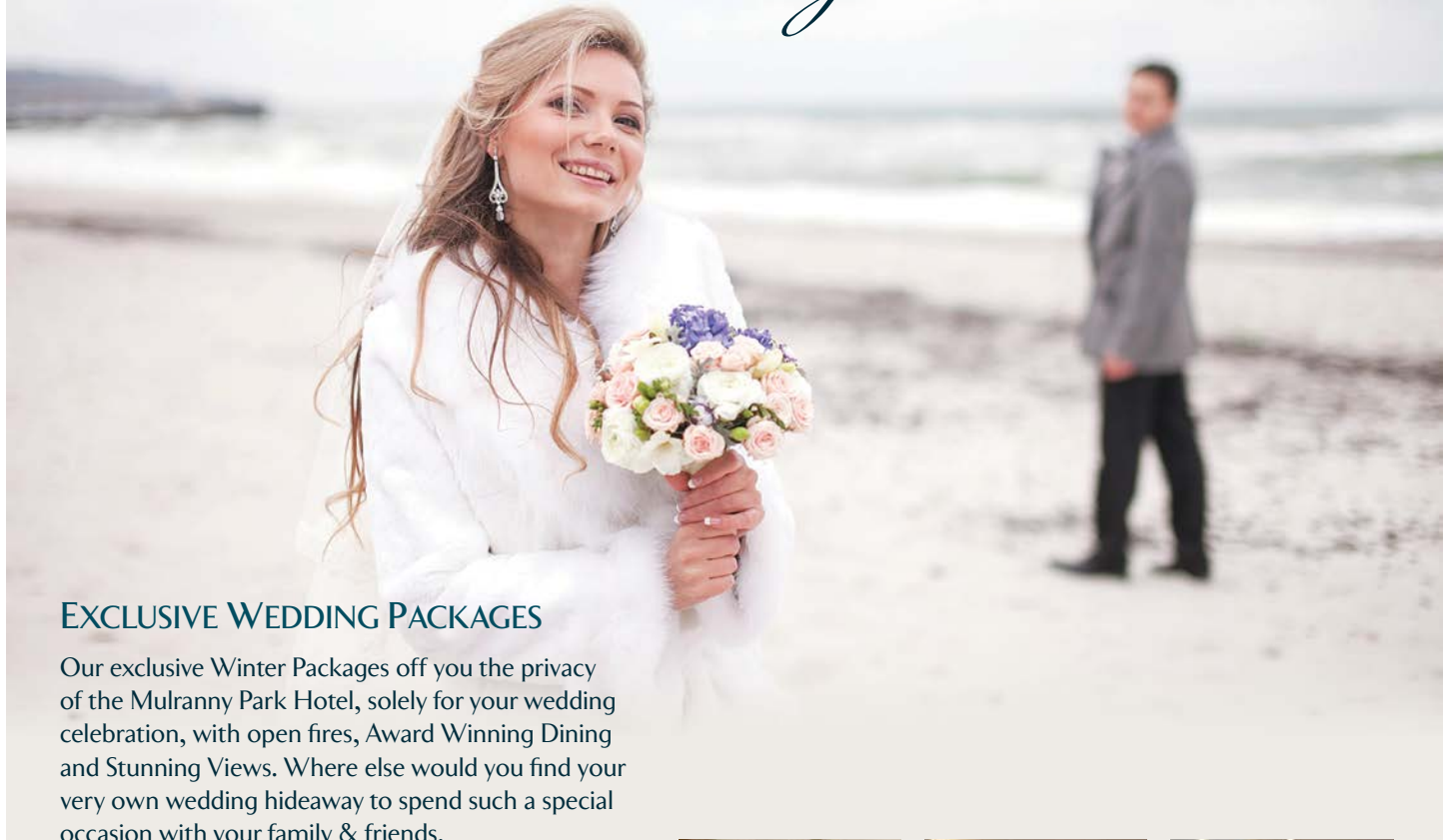
Chocolate Nut Brownie with Butterscotch Sauce

Menu €13.50



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.

Private Winter Weddings



EXCLUSIVE WEDDING PACKAGES

Our exclusive Winter Packages offer you the privacy of the Mulranny Park Hotel, solely for your wedding celebration, with open fires, Award Winning Dining and Stunning Views. Where else would you find your very own wedding hideaway to spend such a special occasion with your family & friends.

- Based on minimum guests Numbers of 120 and
- 40 Accommodation units
- Exclusive Use
- Available November to February on selected dates
- Terms & Conditions Apply



www.MULRANNYPARKHOTEL.ie

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