

VICTORIAN HERITAGE
Since
1897
MODERN COASTAL SOUL

THE MULRANNY WEDDING EXPERIENCE



MULRANNY PARK HOTEL

THE ATLANTIC SANCTUARY





THE INTRODUCTION

Where Your History Begins.

Since 1897, the Mulranny Park Hotel has stood watch over the Atlantic, a landmark of elegance and a sanctuary for those seeking the extraordinary. Today, it serves as the ultimate coastal gateway for couples who value character, scale, and the luxury of time.

Choosing Mulranny Park is about more than a venue; it is about anchoring your new history in a place of timeless significance. Here, the weight of Victorian architecture meets the lightness of a contemporary coastal retreat, providing a breathtaking panorama where the sea, mountains, and sky merge.





THE CEREMONY

A Stage for the Significant.

Whether you envision a romantic exchange in our local historic church or a civil ceremony framed by the glistening waters of Clew Bay, we provide a stage worthy of your vows. Our grounds offer a unique intersection of the rugged and the refined.

Exchange promises with the salt air of Mulranny Beach on the breeze and the iconic silhouette of Croagh Patrick on the horizon.

This is a place that gives your 'I Do' the environmental weight it deserves.



THE RECEPTION

Light, Space, and the Atlantic Horizon.

The Granuaile Suite

Light floods into the glass-walled Granuaile Suite, illuminating a reception room designed for elegance.

Glistening views of the bay provide a living backdrop that changes as the day moves from gold to twilight.

Step onto the private balcony for an uninterrupted view of the Victorian Causeway and the Atlantic shoreline.

It is a space designed for connection - where grand celebrations feel intimate and every guest is treated to a mesmeric coastal perspective.



THE WEDDING WEEKEND

More Than a Day. A Destination.

Most of our couples travel from afar to find us.

We specialise in the 'Wedding Weekend' a three-day immersive escape for your family and friends.

The Eve: Welcome drinks by the peat fire in the bar or a casual supper overlooking the bay.

The Day: An epic celebration in the Granuaile Suite.

The Day After: A slow recovery.

For the brave, a dip in the ocean followed by a seaweed bath or sauna in our leisure centre. A walk along Mulranny Beach or cycle on the greenway followed by a barbeque on the terrace or an intimate dinner in Nephin Restaurant.





DINING & THE GOURMET GREENWAY

Sea-to-Slate Gastronomy.

Your wedding menu is a curated celebration of the West. We work in close partnership with local artisan producers through the Gourmet Greenway trail to bring the finest Atlantic flavours to your table.

From local oysters and shore-side botanicals to honey and preserves from our own grounds, our new chef specialises in 'Sensory Dining.' Every dish is an intentional nod to our Mayo landscape, served with the refined sense of occasion that white linen and 130 years of hospitality provide.





COASTAL HIDEAWAY

Winter Weddings.

There is a specific moody magic
to a winter wedding at Mulranny Park.
The hotel becomes your private coastal hideaway.
Imagine exclusive use of this landmark,
candles glowing,
turf fires lighting, warm hearty menus.

For those seeking an intimate
'Refined Wilderness' experience,
our winter packages offer
total sanctuary for you and your guests.



THE FOUNDATIONS

INCLUSIVE TO ALL RECEPTIONS

Every wedding at Mulranny Park Hotel is grounded in exceptional service, thoughtful details, and our timeless coastal backdrop.

A Coastal Welcome: A red-carpet arrival to the sanctuary of the bay.

For the Bridal Party: Chilled prosecco and fresh local strawberries on arrival.

Your First Night: Overnight accommodation for the newlyweds in our luxurious, sea-view four-poster suite, complete with breakfast and bubbles the following morning.

The Room Styling: Elegant Chiavari seating, crisp white linens, premium designer tableware and a curated choice of centrepieces.

The Finer Details: Use of our cake stand and vintage cake knife, alongside personalised menus and tailored table plans.

Sound & Atmosphere: Integrated sound system for background music, with a dedicated microphone and PA system for speeches and toasts.

A Pre-Wedding Dinner: A complimentary dining experience for two in our restaurant to finalise your menu choice.

THE COLLECTIONS

Please select from our three fully inclusive wedding collections overleaf:

*The Clew Bay,
The Atlantic Sanctuary, or
The Grace O'Malley Feast.*

While we have thoughtfully designed these experiences to showcase the finest elements of the hotel and the coast, our team is always delighted to collaborate with you to customise a bespoke menu for a truly memorable celebration.



MENU CHOICES

The Clew Bay €95 per person

Arrival Reception

- Welcome reception of Hot/Cold Punch (weather depending)
- Tea & Coffee with Homemade Scones, Jam and Fresh Cream
 - Freshly Baked Cookies
 - Sandwich Selection

Wedding Banquet

- One Starter Courses
- One Soup Course
- Choice of Two Main Courses
 - Dessert

A silent seasonal dietary course will be available on the night

- Tea & Coffee
- Three pours of wine per guest.

Evening Buffet

- Selection of Sandwiches
- Cocktail Sausages
- Chicken Goujons
- Tea & Coffee



The Atlantic Sanctuary
€105 per person

Arrival Reception

- Welcome reception of Prosecco
- Homemade Canapés – 2 hot and 2 cold, Seasonal Selection
- Tea & Coffee, Homemade Scones, Jam and Fresh Cream • Freshly Baked Cookies
- Sandwich Selection

Wedding Banquet

- Choice of Two Starters Courses
- One Soup Course or Sorbet
- Choice of Two Main Courses
- Dessert
- Tea & Coffee

A silent seasonal dietary course will be available on the night

- Three pours of wine per guest.

Evening Reception

- Choose three Evening Buffet Items
- Fresh Pizza later in the Residents Bar
- Tea & Coffee

The Grace O'Malley Feast
€135 per person

Arrival Reception

- Welcome reception of Prosecco, Gin & Beer Bar
- Homemade Canapés - 2 hot and 2 cold, seasonal selection
- Tea & Coffee, Homemade Scones, Jam and Fresh Cream
- Freshly Baked Cookies • Sandwich Selection

Wedding Banquet

- Two Starters Courses
- Soup and Sorbet Course
- Choice of Two Main Courses
- Dessert • Tea & Coffee

A silent seasonal dietary course will be available on the night

- One pour of prosecco with dessert
- Three pours of wine per guest.

Evening Reception

- Choose 4 Evening Buffet Items
- Fresh Pizza later in the Residents Bar • Tea & Coffee

Starters

Chicken Vol-au-Vent

Tender poached chicken and honey-glazed ham, leek and mushroom cream sauce & fresh tarragon, puff pastry shell.

Baked Goat's Cheese Tartlet

Warm glazed goat's cheese with caramelised red onion, beetroot pickled, fresh rocket leaves and balsamic glaze.

Classic Seafood Cocktail

Fresh poached prawns and smoked salmon served on baby gem lettuce traditional Marie Rose sauce.

Thai Fish Cake

Handmade fish cake infused with Thai spices, coated in golden breadcrumbs and served with coconut, coriander and citrus cream.

Smoked Chicken Caesar Salad

garlic croutons, parmesan shavings, baby gem, maple bacon lardons, house dressing.

Braised Irish Ham Hock Croquette

Compressed apple, organic cress, soya, honey & mustard aioli, spiced mango chutney

Slow Confit of Duck Leg

Celeriac remoulade, orange jus.

Soups & Sorbets

Roast Butternut Squash Soup,
Cardamom oil.

Potato, Leek & Thyme Soup
Parsley oil

Slowly Roasted Root Vegetable Soup
Garlic crouton

Cream of Woodland & Wild Mushroom Soup
Hint of white truffle

Confit Tomato & Basil Soup
Pistou dressing

Lemon Sorbet
Vodka infusion

Apple Sorbet
Mint & prosecco syrup

MENU CHOICES

Main Courses

All our main courses are served with a potato gratin & tenderstem broccoli on the plate.

We will serve a rich buttery potato puree and a seasonal vegetable on the side for each table.

Roast Turkey & Honey Glazed Ham

Traditional roast turkey and glazed ham accompanied by herb stuffing, cranberry sauce and gravy.

Roast Stuffed Chicken Supreme

Chicken breast stuffed with black pudding and thyme stuffing, classic peppercorn sauce.

Braised Local Lamb Shank

Slowly cooked with rosemary and garlic, mint & pearl onion.

Oven Baked Fillet of Sea Bass

Fresh sea bass baked, roasted cherry tomato, citrus beurre blanc.

Roast Fillet of Irish Salmon

Prosecco beurre blanc, parsley oil.

Braised Rib of Beef

Overnight braised rib of beef, basquaise sauce.

Roast Sirloin of Irish Beef (sup. of €3)

Slow-roasted Irish beef, Yorkshire pudding, forestiere sauce.

Pan-fried Local Beef Fillet (sup. of €6)

Pearl onions, mushrooms, smoked lardons, chive red wine jus.

Desserts

supplement of €3 for any extra dessert on your wedding menu

Warm Apple Crumble

Traditional apple crumble served with vanilla ice cream.

Chocolate Profiteroles

Light choux pastry filled with fresh cream and finished with chocolate sauce.

Warm Chocolate Brownie

Rich chocolate brownie served warm with gingerbread ice cream.

Chocolate Indulgence Dome

fresh mint anglaise.

Lemon Tart

Burned meringue, raspberry coulis.

Bailey's Irish Cheesecake

Toffee sauce.

MENU CHOICES

Reception

For a little extra

Achill Island oyster
€3 per oyster

Achill Island hot smoked salmon on brown bread
€3 per person

Roast beef & emmenthal, French baguette
€3 per person

Evening Buffet Options

BBQ Pulled Pork in Boa Bun

Southern Fried Chicken Fillet

Vegetable Wonton

Nachos with Salsa, Sour Cream and Guacamole

Teriyaki Chicken Skewers

Chicken Goujons

Cocktail Sausages

Sandwich Selection

Mini Pizza



Day Two BBQ Menu Options

Minimum of 50 guests

MENU 1 €32 per person

Salad Bar plus 3 Meat/Fish Options and 1 vegan from the menu below

MENU 2 €37 per person

Salad Bar plus 4 Meat/Fish Options and 1 vegan from the menu below

MENU 3 €42 per person

Salad Bar plus 5 Meat/Fish Options and 1 vegan from the menu below

THE GRILL MENU

Irish 5oz Smashed Beef Burger (per person)

Tikka Marinated ½ Chicken breast (per person)

Rosemary & Thyme Chicken Kebab (per person)

Hot BBQ Chicken Wings

Pork Apple & Caramelised Onion (per person)

½ Pork Rib – Whiskey & Treacle glazed (per person)

Maple & Black Pepper Pork Belly

Marinated 4oz Salmon Fillet (per person)

Beetroot Burger & Grilled Halloumi (V) (per person)

2 Marinated Vegan Sausage (V) (per person)

Peri Peri Marinated Smoked Tofu, Courgettes & Pepper Kebab (V) (per person)

Grilled Achill Lamb Chops – Supplement of €3 (per person)

West of Ireland Whiskey & Herb 3oz Sirloin – Supplement of €3 (per person)

Other Beef or Lamb Cut on demand – (following market prices)



DAY 2
MENU CHOICES

All our barbeques are served with

From the Grill

Charred Grill Corn & Smoked Paprika Butter
Baked Potato – Sour Cream

From the Salad Bar

Vegetarian Nicoise Type Salad
Summer Leaves – Red Onion
Baby Potato Salad – Mustard Mayonnaise – Chopped Chives
Summer Slaw
Sliced Emmenthal
Sliced Tomato
Pickled Cucumber & Onion
Roasted Seeds
Tomato Relish
Raspberry French Mustard
Caesar Dressing
Pistou
Chipotle Mayonnaise
Kentucky Bourbon BBQ Sauce
Achill Oyster Bar – €3 per person supplement
Charcoal Bun & Focaccia

Dessert Buffet

€5 Extra Per Person

Cheesecake of the Day
Raspberry Frangipane Tart
Verrine of Strawberry & Lemon, Almond Panna Cotta
Baked Chocolate & Peanut Brownie
Marshmallow
Chocolate Sauce
Crème Anglaise
Tea/Coffee

Irish Artisan Cheese
€10 supplement per person



THE DETAILS

Your Dedicated Curator.

From the moment of your engagement to the final dance, our dedicated wedding team acts as your curators. We understand that a destination wedding requires meticulous planning and a personal touch.

With 42 heritage bedrooms and 19 contemporary apartments, we provide a sophisticated gateway for your entire wedding party to stay together at the edge of the world.

BEGIN YOUR STORY...

TERMS & CONDITIONS

- Provisional bookings will be held for no longer than 2 weeks. After this time, provisional bookings will be automatically released for resale.
- The hotel will not consider a booking definite until a signed contract and a non-refundable and non-transferable deposit of €3,000 has been received from the client. This deposit will be credited against the final bill for the reception.
- In the event of a cancellation by the client, the following cancellation charges will be incurred:
 - Between 36 and 20 weeks prior to date of event - 25% of services booked
 - Between 19 and 12 weeks prior to date of event - 50% of services booked
 - Between 11 and 4 weeks prior to date of event - 75% of services booked
 - Within 4 weeks of arrival date - 100% of services bookedCancellation charges are based on the estimated cost of the wedding meal, wine, evening food and accommodation. All cancellations and / or amendments must be in writing by both parties
- In the event of the wedding reception being postponed:
 - Prior to one year of the original date booked, the deposit may be transferred to a date booked within 12 months of the original date subject to the hotel's availability.
 - Within one year of the original date booked, the cancellation policy in section three will apply. The cancellation fee may be applied to a date booked within six months of the original date subject to the hotel's availability
- (a) Final number of guests must be submitted 72 hours prior to the date of wedding reception. The final number charged for will be calculated on whichever is the greater of the following:
 - Final confirmed number
 - Guaranteed minimum number as per the contract (90% of original number booked)
 - Actual number of guests attending(b) Additional meals will be served on the day if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged for at the quoted rate.
- All accounts including accommodation (if being charged to the main account) must be settled no later than 14 days in advance of your wedding reception. In order to facilitate you with this we will provide you with a pro-forma invoice. Any outstanding balances must be settled on the day following your wedding reception. A credit card must be given for guarantee of all of the above at the time of confirmation.
- The hotel will not accept responsibility for any entertainment that has not been reserved directly by the hotel. However, it is essential that all entertainment arrangements have the approval of the hotel management, prior to the date of your reception.
- All entertainers must provide their own equipment and accept full responsibility for same.
- No food or beverage (excluding the Wedding Cake) may be served or consumed on the premises unless the Hotel supplies it. On occasion we do consider corkage with pricing available upon request.
- The chosen menu must consist of a minimum 5 courses (one of which can include tea/coffee).
- All prices quoted are in Euro. Mulranny Park Hotel reserves the right to amend charges/costs of the product being supplied to the client in the event of changes in the rate of tax, the introduction of any governmental levy, or as a result of unforeseen supplier increases due to the market demand and/or lack of supply of the products required.
- Mulranny Park Hotel has the right to host additional events in suites not reserved by the client. Such additional events include, but are not limited to banquets, conferences & dinner parties.
- All food and beverage requirements must be confirmed at least 12 weeks prior to wedding date.
- On a request basis, up to a maximum of 10 standard guestrooms may be booked for your guests for the wedding night. 10 bedrooms are sold on a first come first served basis from the date the wedding is confirmed. Rooms that have not been booked 8 weeks prior to the date of your wedding will be automatically released. Rooms booked in excess of this allocation will be sold subject to availability and at the best available rate at the time of booking. Cancellation policy -72 hours prior to arrival is required to avoid a charge a one night accommodation per room. Please note that the wedding couple will be responsible for any no show/cancellation charges for rooms that they have booked. Check-in time is from 4pm and check-out time is 12 noon.
- A suite has been booked for you for one night on a bed & breakfast basis with compliments of the hotel. Please note that we cannot guarantee a particular suite.
- The hotel may accept verbal amendments to the arrangements given by the bride and groom during the course of the function or by anyone acting on behalf of the bride and groom. The wedding couple will pay for any additional services provided.
- In order to provide you with our high standard of service, the pre-arranged timings must be adhered to. Time of arrival, reception and sit down time must all be agreed in advance. The hotel will not be responsible for services or food quality if the agreed timings are not adhered to.
- All guests, invitees & other persons must vacate the premises at the closing hour indicated. Hotel residents only may avail of a late residents bar.
- Mulranny Park Hotel reserves the right to close the bar and terminate the music prior to the stated times if the situation demands it.
- The wedding couple must assume responsibility for any damage caused by them or any of their guests, invitees or other persons attending the function, whether in guest rooms or apartments and undertakes to make good or pay full restitution for the making good of any material damage to furniture, fixtures & equipment.
- Should any of your wedding party disrupt the stay of any other residents please note that any refunds made in lieu of these disruptions will be charged to your main wedding account.
- If for any reason beyond its control, the hotel fails to make available the rooms reserved for the event or to provide any of the agreed goods or services, it shall not be liable for any resulting loss or damage suffered by the wedding couple and without prejudice to the generality of the foregoing, the hotel shall in no event be liable to loss or damage caused by labour disputes, power failure, government regulations or acts of God.
- The hotel may cancel an event if it might prejudice the reputation of the hotel, and in such event the hotel will refund all advance payments made but will have no further liability.
- Wedding Décor. Prior consent must be obtained before any alterations or theming of the wedding venue takes place. Depending on the level of work and access required, a charge maybe applied for alterations or theming carried out by the hotel on behalf of the wedding couple. Please ask our events team for further information and pricing
- A menu tasting is included in your wedding package, and will take place subject to availability.





MULRANNY PARK HOTEL

THE ATLANTIC SANCTUARY