

Congratulations

If you are seeking a breathtakingly beautiful setting, this enchanting space is relaxed, indulgent and magical, somewhere you won't want to leave. Every detail of your wedding will be considered and every expectation exceeded with the renewed service and iconic elegance for which the hotel has long been known.

Standing majestically in an oasis of calm, The Maryborough captures a seamless blend of the contemporary and the traditional, ensuring an ideal combination of old fashioned values with modern sophistication.

Our unique and exclusive, conservatory-style Orangery will guarantee an intimate civil ceremony and private garden setting for all drinks receptions. Sip champagne & cocktails in the surrounds of 300 year old listed gardens, a photographers dream backdrop.

Create a celebration that reflects who you are with a unique and bespoke Maryborough wedding. With our award-winning Executive Chef and dedicated wedding co-ordinator, you choose the ideal menu with your guests in mind, but with your own unique preferences.

With Our Compliments

The following are included in ALL of our wedding packages:

Dedicated Wedding Coordinator

Red Carpet Welcome

Use of the Maryborough Orangery for Pre-Dinner Drinks Reception

Choice of Floral Arrangement or Candelabra centrepieces

Use of Cake Stand & Knife

Personalised Menus

Chivari Chairs

Car Parking for all Wedding Guests

Wedding Menu & Wine Tasting for the Wedding Couple

Overnight Accommodation in Master Suite with Champagne Breakfast

2 complimentary rooms for wedding guests

Leisure Club Membership & Training Programme for 3 months Prior to the Wedding - Contact gym directly to set up membership

Spa Treatment for the Wedding Couple (Midweek & subject to availability)

First Anniversary Dinner

Special Accommodation Rates for Guests

A Little Added Extra

Chilled Prosecco (€6 Per Glass)

Corkage Charge (€15 Per Bottle)

Amuse Bouche (€1.50 Per Person)

Buckets Of Bottled Beer On Ice (€6 Per Bottle)

Selection Of Cocktails (€6 Per Person)

Smoking Dry Ice Petit Fours (€1.50 Per Person with the Silver Package)

Orangery Room Hire Charge For Ceremony (€500)

Dressed Gin & Tonic Table (€7.50 Per Person)

Dressed Whiskey Table (€8 Per Person)

Bubbly “Add Ons” Table

Accommodation

Reduced accommodation rates for wedding guests.
Packages for multiple night stays available on request.
This rate is valid until 31st December 2019.

25 rooms are available to your guests, subject to availability.
Any additional rooms booked will be charged at Best Available Rate on hotel website.

Rooms are not automatically booked when a wedding deposit has been paid and need to be booked at this stage if required.
Rooms must be booked with our Reservations Department directly, which operates 9:00-5:00 Monday to Friday.
Call 021 4918 308 or email carmel@maryborough.ie

All individual bookings are to be secured with a credit card.

All unnamed rooms will be released within one month of wedding date.

The wedding couple will be liable for any rooms guaranteed or named by them.

Accommodation deposits are not refundable or transferable.

CANAPÉS

Savoury Option

Mini Beef Sliders, Black Pepper Aioli, Crispy Onion

Macroom Buffalo Mozzarella,
Sundried Tomato and Basil Pesto Crostini

Sambal Spiced Prawns,
Miso and Lime Emulsion, Sesame Wonton Chip

Chinese Chicken Pancake,
Cucumber, Cos, Mango, Aioli, Nigella

Savoury Muffin Filled with Gubben Chorizo and Thyme,
Beetroot and Cream Cheese Mousse (Platinum)

Sweet Options

Sicilian Lemon and Yuzu Tartlet

Hand Painted Chocolate Mousse Dome, Blood Orange Gel

Éclair Filled with a Passion Fruit Crème Patisserie,
Raspberry Fondant

Cardamom and Orange Meringue Pop (Platinum)

Diamond Package Only

Sushi Selection on Banana Leaf

Prawn and Lobster Bisque served in Espresso Cup
with Tarragon Foam

STARTERS

West Cork Black Pudding Croquette - Apple and Rosehip Compote, Sorrel Watercress Emulsion, Hazelnut

Warm Chicken Salad - Mandarin & Mango Salsa, Quinoa, Curried Macadamia Crumb, Passion Fruit and Lime Dressing

House Cured Salmon - Blinis, Wakame, Compressed Cucumber, Trout Caviar, Squid Ink Emulsion

Macroom Buffalo Ricotta and Feta Tart - Braised Fennel, Tomato Sugo, Aged Balsamic, Baby Leaves, Honey Mustard Dressing

Chicken Lattice - Basil and White Wine Cream Sauce

Toons Bridge Buffalo Mozzarella - Salt Baked Beetroot, Heritage Tomato, Endive, Baby Leaves, Black Garlic Aioli (Platinum)

Pan Seared Scallops - Confit Pork Belly, Crushed Peas, Smoke Bacon Crumb, White Truffle Oil (Platinum)

Beef Bon Bon - Butternut and Kohlrabi Remoulade, Romesco, Kalamata Olive Crumb, Herb Oil (Platinum)

Menu Options

SOUPS

- Roast Tomato and Red Pepper Soup, Smoked Olive Oil
Curried Parsnip, Toasted Almond
Wild Mushroom, Tarragon Sour Cream
Potato, Leek and Confit Garlic, Rocket Pesto
Roasted Root Vegetable, Herb Oil
Celeriac and Apple, Salted Sunflower Seeds
Thai Style Butternut Squash, Sweet Chilli and Coconut
(*Platinum*)

SORBET

- Blackberry and Gin
Lime and Ginger
Champagne with a Cassis Foam
Prosecco with Poppy Seed

MAIN COURSES

- Roast Sirloin of Prime Irish Beef (*Silver Package*)
Marinated Fillet of Irish Beef (*Platinum Package*)

Choose a Garnish Option for the Beef Dish:

- Confit Garlic Pomme Puree, Red Onion Marmalade,
Thyme and Sherry Jus
Horseradish Rosti, Confit Shallot, Smoked Carrot,
Jameson and Pink Peppercorn Sauce
Marinated Rump of Slaney Valley Lamb, Fondant Potato,
Green Beans, Tomato Sugo, Pomegranate and Sumac Jus
Supreme of Free Range Irish Chicken, Saffron Polenta Cake,
Asparagus Spears, Romesco Sauce

FISH

- Fillet of Sea Bass, Samphire, Petit Pois,
Fennel and Caraway Velouté, Herb Oil
Grilled Salmon Fillet, Butternut Squash Aranchini,
Confit Courgette, Smoked Beurre Blanc
Oven Baked Fillet of Cod, Crushed Sweet Potato and
Brown Butter, Ballymakenny Kale
Fillet of Hake, Beluga Lentils, Savoy Cabbage and
Gubbeen Bacon, Mustard and Sorrel Velouté
Butter Poached Medallions of Monkfish, Grilled Asparagus
Spears, Scallop and Prawn Bisque (*Diamond Package*)

Menu Options

Vegetable Side: Choose 2 Options

Root Vegetables, Honey and Mustard Dressing (c/v)

Vichy Carrots, Parsley Butter (c/v)

Steamed Green Vegetables, Herb Pesto (c/v)

Cauliflower Mornay, Roasted Hazelnut (c/v)

Steamed Broccoli, Flaked Almonds (c/v)

Roast Celeriac and Parsnip in a Maple Butter (c/v)

Potato Side: Choose 1 Option

Pomme Puree, Dill (c/v)

Garlic and Thyme scented Gratin Dauphinoise (c/v)

Roast Potatoes flavoured with Rosemary (c/v)

Steamed Baby Potatoes in a Mint Butter (c/v)

Menu Options

DESSERTS

Buttermilk and Vanilla Cheesecake Blackberry Gel, Honey and Cinnamon Ice Cream, Hazelnut and Oat Crumb

Peanut Butter and Jelly Alaska, Peanut and Sesame Brittle, Raspberry Coulis

Sticky Toffee and Golden Raisin Pudding, Caramelised Banana, Butterscotch Sauce

Raspberry and Almond Frangipane Tartlet, Raspberry Ripple Ice Cream, Amaretto Anglaise

Chocolate Pave, Chilli Popcorn, Nougatine Tulle

DESSERT SYMPHONY *(Choose three)*

Tropical Baked Alaska

Rhubarb and Elderflower Custard Trifle

Eclair Filled with Hazelnut Praline, Chocolate and Pistachio

Tonka Bean and Buttermilk Cheesecake, Blackberry Jelly

Passionfruit Delice, Toasted Coconut Tuille

Champagne and Strawberry Jelly, Lime Scented Mascarpone

Iced White Chocolate and Baileys Parfait, Coffee Crumb

Dark Chocolate Dome, Salted Caramel Centre

Pistachio and Raspberry, Frangipane Tartlet, Amaretto Anglaise

WINTER WONDERLAND

For weddings booked on Friday and Saturday from January 1st to March 31st, the following special offer is available:

- Midweek Prices Apply
- 6 Months Leisure Club Membership
- 4 Complimentary Spa Treatments
- Complimentary Overnight Stay for Menu Tasting
OR First Wedding Anniversary

Speak with one of our dedicated wedding coordinators for more information on your bespoke winter wedding package.

ALTERNATIVE WEDDING STYLES

Consider a BBQ/ Buffet option,
or a more casual & relaxed event.

Use the Orangery, Gardens, and Art Deco style Ballroom
for unique & innovative yet bespoke wedding ideas.

Speak to our wedding co-ordinator
to discuss alternative themes.

All Inclusive 2019 Packages

DRINKS RECEPTION

Prosecco

Corkage charge of €15 per bottle
for OWN Champagne

Canapés

Tea/Coffee & Mineral Water

*Please see alternative options and
upgrades available for your drinks
reception enhancement.*

MEAL

Choice of Starters

Soup

Sirloin of Beef or Fish

Symphony of Desserts

Tea & Coffee

SILVER PACKAGE

WINE WITH THE MEAL

Half a Bottle Chilean Wine
Per Person

TOAST

Top up of Wine

EVENING RECEPTION

Chef will be present in room:

Homemade Pork, Apple and Sage
Sausage Roll, Horseradish Ketchup

Mediterranean Vegetable and
Mozzarella Bruschetta, Basil Pesto

Cajun Chicken, Tomato and
Cheese Enchiladas

Smoked Bacon Ciabatta,
Mustard Aioli

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

€89 per person

(Friday/Saturday)

€79 per person weekdays

(Sunday/Thursday)

Packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple,
Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner

All Inclusive 2019 Packages

DRINKS RECEPTION

Prosecco & Strawberries

Optional Bottled Beers

Gin & Tonic Table

Canapés

Tea/Coffee & Mineral Water

MEAL

Choice of Starters

Soup

Sorbet

Fillet of Beef or Fish

Choice of Desserts or Symphony

Tea & Coffee & Petit Fours

PLATINUM PACKAGE

WINE WITH THE MEAL

Half a Bottle French Wine

Per Person

TOAST

Glass of Prosecco Per Person

EVENING RECEPTION

Chef will be present in room:

Homemade Pork, Apple and Sage
Sausage Roll, Horseradish Ketchup

Mediterranean Vegetable and
Mozzarella Bruschetta, Basil Pesto

Cajun Chicken, Tomato and
Cheese Enchiladas

Smoked Bacon Ciabatta,
Mustard Aioli

Fish and Chip Cones, Lemon and
Tartar Sauce

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

€99 per person

(Friday/Saturday)

€89 per person weekdays

(Sunday/Thursday)

** In lieu of platinum menu,
upgrade to 8 course tasting menu
with our compliments.*

Packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple,
Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner

All Inclusive 2019 Packages

DRINKS RECEPTION

Champagne Seafood Platter
Tea/Coffee & Mineral Water

10 COURSE TASTING MENU

Amuse Bouche
Starter
Soup
Sorbet
Fish
Meat
Cheese
Dessert
Tea & Coffee
Petit Fours

DIAMOND PACKAGE

WINE WITH THE MEAL

Speciality Wine Paired with Meal

TOAST

Glass of Champagne Per Person

EVENING RECEPTION

Chef will be present in room:

Fish & Chip Cones with
Lemon & Tartar Sauce,
Mini Steak Sandwich
with Saffron Aioli,
Suckling Pig with Apple Sauce

CHIVARI CHAIRS

CHOICE OF CENTREPIECES

BAR EXTENSION

1st ANNIVERSARY STAY

€145 per person

All packages include: Leisure Club Membership for 3 months prior to the wedding, Spa Treatment each for the wedding couple, Overnight Accommodation in the Bridal Suite & First Anniversary Champagne Dinner



MR.
MARYBOROUGH
HOTEL



MH
MARYBOROUGH
HOTEL

CAPACITY & MINIMUM NUMBERS

Sherrard Friday & Saturday Dates: Minimum of 140 and a maximum of 320 adults. For December dates, speak to one of our coordinators as some conditions apply.

Sherrard Sunday to Thursday Dates: Minimum of 80 adults.

- Dates between December 27th and 31st inclusive are treated as weekend dates.

If the number of guests seated on the day is below the required minimum number, the minimum for that room will be charged.

FINAL NUMBERS

Anticipated numbers should be given to the hotel 14 days prior to the reception. Final numbers must be given no later than 48 hours in advance. These will be the numbers charged for the day. We request you book an appointment to discuss final details 6 weeks in advance of your wedding. This process takes approximately 1 hour.

PAYMENT

It is hotel policy that 50% of the wedding bill is to be paid 12 weeks prior to wedding date and the 90% of the balance paid 7 days prior to wedding date. The final balance is to be settled on departure. Payment can be made by cash, cheque, bank draft or bank transfer, debit or credit card.

PRICING

All price quotes are applicable only for weddings held between January 1st to December 31st 2019 inclusive.

TABLE PLANS

Table plans will be accepted no later than 2 days in advance and must be presented via email on the Maryborough Table Plan Template provided.

SERVICE CHARGE

We do not operate a service charge. Gratuities are at your own discretion. We believe it is our customer's right to reward service on its merits.

ENTERTAINMENT

The hotel will be delighted to offer a list of local entertainers and will not accept responsibility for any entertainment not booked through the hotel. Amplified music must cease on or before 2am as required by our dance license.

MINIMUM SPEND

A minimum spend of €70 is required for the sit down meal.

WEDDING PLANNER *(if applicable)*

Wedding Planner is to meet with the hotel coordinator by prior appointment to discuss all details.

Storage facilities are to be organised by booking a meeting room and paying the conference rate. This is to be booked from the earliest stages of delivery and all items are to be collected from the hotel no later than 24 hours after the event.

All valid certification must be supplied to the hotel prior to the event.

Any third party entertainers, etc. to also supply valid insurance certificates where applicable.

No access granted to back of house areas *(including kitchen)*

Clarity is to be provided as to who the hotel contact is on the day.

WEDDING DELIVERIES

Wedding items are to be delivered to the hotel during office hours (Monday - Friday 9:00-5:00) the week of the wedding.

All items are to be clearly labelled and dated.

THIRD PARTY SUPPLIERS

All additional enhancements to the wedding must be approved by the wedding coordinator.

COLLECTION OF ITEMS

All items must be collected 24 hours after the wedding reception. The hotel does not take any responsibility for items lost, misplaced or damaged after this time & will not accept responsibility for gifts left by the couple.

CHANGE OF DATE

Change of date must be confirmed in writing.

12 months prior to the initial date booked, deposits will be transferred to the new date. Date changes within 12 months of the initial booking are considered a cancellation.

CANCELLATION POLICY

Deposit - A non refundable deposit of €1,500 is required to secure the booking

Within 6 months, 20% of estimated wedding bill required

Within 3 months, 50% payment of estimated wedding bill required

Within 1 month, full payment of estimated wedding bill required.

An average spend of €70.00 per person will be charged.

BAR FACILITIES

We can apply for a bar extension for you allowing the bars to serve alcohol as follows:

(1) Monday - Thursday until 1:30am

(2) Friday & Saturday until 2am

(3) Sunday until 1am