

# 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.

At the Maryborough we strive to work with the best local farmers, butchers, fishermen, growers, craft and artisanal producers, sourcing local produce where possible.

# 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

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 (membership doesn't include access to thermal suites or classes, and must be used within 6 months of wedding date)

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

First Anniversary Dinner

Special Accommodation Rates for Guests

## A Little Added Extra

Chilled Prosecco (€7 Per Glass)

Corkage Charge (€15 Per Bottle) for OWN Champagne

Amuse Bouche (€1.50 Per Person)

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

Selection Of Cocktails (€10 Per Person)

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

Orangery Room Hire Charge For Ceremony (€1000)

Dressed Gin & Tonic Table (€8.50 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 2026.

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](mailto: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

Local Ardsallagh Goat's Cheese, Beetroot,  
Honeyed Walnut on Savoury Cracker.

Beef Slider, Crispy Onion, Truffle Mayo

Smoked Salmon, Blini, Fish Eggs, Squid Ink and Lemon Aioli.

Sable Biscuit, Sweet Potato and Sumac Jam, Feta, Pistachio.

Mini Vegetable Tarts, Red Pepper Ketchup.

### Sweet Options

Mini Éclair, Tia Maria Cream,  
Coffee Fondant "Café Noir" Crumb

Mini Raspberry Tartlet, Vanilla Crème Pâtissière, Apricot Glaze  
Blueberry and Chia Seed Mini Muffin, Buttercream

Rocky Road Bites (*Platinum Package*)

### Diamond Package Only

Tapas Selection

Afternoon Tea Delights

Prawn and Lobster Bisque served in Espresso Cup  
with Tarragon Foam

## STARTERS

- Clonakilty Black Pudding Croquette - Apple and Rosehip Compote, Sorrel Watercress Emulsion, Parsnip Crisp
- Ardsallagh Goat's Cheese Tart - Fig and Caramelised Onion, Bitter Leaf Salad, Sundried Tomato Dressing
- Wild Mushroom and Tarragon Chicken Fricassee, Puff Pastry
- Ballycotton Fish Cake, Lemon and Basil Aioli, Celeriac Remoulade, Herb Oil
- Peri Peri Chicken - Caesar Salad, Smoked Streaky Bacon, Baby Gem, Croutons, Parmesan

- Free Range Coronation Chicken - Curry Mayonnaise, Pickled Cucumbers, Heirloom Cherry Tomatoes, Garlic Crostini
- Toons Bridge Buffalo Mozzarella - Salt Baked Beetroot, Heritage Tomato, Endive, Baby Leaves, Black Garlic Aioli (*Platinum Package*)
- White Crab and Atlantic Smoked Salmon Parcel, Pickled Fennel, Dill, and Lemon Aioli (*Platinum Package*)
- Seared Scallops, Clonakilty Black Pudding, Apple Gel (*Platinum Package*)

# Menu Options

## SOUPS

Roast Tomato and Red Pepper Soup,  
Olive Oil and Basil Emulsion

Creamy Cauliflower Soup, Brown Butter and Sherry Vinegar  
Roast Root Vegetable Soup, Apple and Parsley Cream

Wild Mushroom and Fennel Soup, Tarragon Crème Fraiche  
Potato, Leek and Watercress Soup,  
Garlic Croutons

Thai Style Butternut and Sweet Potato Soup,  
Fermented Chilli Oil (*Platinum Package*)

## SORBET

Prosecco Fizz, Strawberry Mousse  
Tropical Fruit  
Blood Orange  
Green Apple

Lemon Zest, Lime and Mint Syrup  
Blackberry, Bramley Apple Mousse

## MAIN COURSES

Roast Sirloin of Prime Irish Beef (*Silver Package*)  
Marinated Fillet of Irish Beef (*Platinum Package*)  
Irish Beef Feather Blade, Spring Onion Mash,  
Roast Carrot, Shiraz Jus. (*Platinum Package*)

## Choose a Garnish Option for the Beef Dish:

1. Spring Onion and Wholegrain Mustard Creamed Potatoes,  
Maple Glazed Carrot, Red Onion Marmalade, Jus
2. Truffle Pomme Pave, Caramelised Shallot, Roast Parsnip, Jus
3. Potato Fondant, Butternut Squash, Jus

Marinated Rump of Slaney Valley Lamb, Bacon Potato Cake  
Glazed Parsnip and Carrot, Rosemary Jus

Sheehan's Free-Range Chicken Supreme, Traditional Stuffing,  
Rosti Potato, Caramelised Red Onion,  
Celeriac Wild Mushroom and Truffle Cream

## FISH

Fillet of Atlantic Cod, Sundried Tomato and Potato Cake,  
Tenderstem Broccoli, Saffron Velouté

Citrus Marinated Atlantic Salmon Crispy Risotto Cake,  
Baby Rainbow Carrot, Tarragon Cream

Grilled Fillets of Seabass, Shrimp and Dill Whipped Potato,  
Braised Fennel, Lemon Butter Sauce

Fillet of Hake, Grilled Courgette, Saffron Mash, Sundried Tomato  
Cream

# Menu Options

Vegetable Side: Choose 2 Options

Vichy Carrot, Parsley Butter

Roasted Carrot, Maple, and Garlic

Smoked Paprika and Maple Glazed Irish Root Vegetables

Steamed Greens with Soft Herb Butter

Braised Fennel and Leek

Mediterranean Ratatouille

Cauliflower Mornay, Gruyère Mornay Sauce

Potato Side: Choose 1 Option

Lyonnais Potatoes

Creamed Potatoes

Garlic Gratin Potatoes

Baby Potatoes

Rosti Potato

# Menu Options

## DESSERTS

Sticky Toffee Pudding, Caramelised Banana, Butterscotch,  
Bourbon Vanilla Ice Cream

Lemon Posset, Blackberry Compote, Shortbread Crumble

Dark Chocolate Pave, Kalamansi Gel, Crème Fraiche

Irish Cream & White Chocolate Parfait, Cappuccino Mousse,  
Mocha syrup

Peanut Butter and Salted Caramel Baked Alaska,  
Spiced Crème Anglaise

Bourbon Vanilla Cheesecake, Chocolate Crumb, Rum  
and Raisin Ice Cream

Meringue Vacherin, Elderflower Cream, Redberries Sauce

## DESSERT SYMPHONY *(Choose three)*

Alunga Milk Chocolate Cremeux, Toasted Hazelnut Shards

Irish Cream Choux a la Crème, Mocha Java &  
White Chocolate Ganache

Peanut Butter & Raspberry Baked Alaska,  
Spiced Crème Anglaise

Lemon & Toasted Sesame Meringue Tartlet, Tahini,  
Lemon Confit

Black Forest Gateau, Sour Cherries, Kirsch

Iced Baileys Cassata, Chocolate Glaze

American Style Vanilla Cheesecake, Tonka Bean Mousse

White Chocolate Dome, Kalamansi Gel

## 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.

# All Inclusive 2026 Packages

## DRINKS RECEPTION

Prosecco

Canapés

Tea/Coffee, Mineral Water  
& Fruit Punch

*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

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

Crispy Crumbed Chicken Tenders

### CHOICE OF CENTREPIECES

### BAR EXTENSION

**€125 per person**

*(Friday/Saturday)*

**€115 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 & 2 Complimentary rooms.

# All Inclusive 2026 Packages

## DRINKS RECEPTION

Prosecco & Strawberries

Bottled Beers

Gin & Tonic Table

Canapés

Tea/Coffee, Mineral Water

& Fruit Punch

## 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/Italian Wine

Per Person

### TOAST

Glass of Prosecco Per Person

### EVENING RECEPTION

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 with

Lemon & Tartar Sauce

Crispy Crumbed Chicken Tenders

### CHOICE OF CENTREPIECES

### BAR EXTENSION

**€140 per person**

*(Friday/Saturday)*

**€130 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 & 2 Complimentary rooms.

# All Inclusive 2026 Packages

## DRINKS RECEPTION

Gin & Tonic Table

Champagne and Craft Beer Selection

Tapas Selection

Afternoon Tea Delights

## BESPOKE 8 COURSE TASTING MENU

Our Head Chef will consult with each couple and devise a personalised tasting menu for each and every Diamond Wedding

## WINE WITH THE MEAL

Speciality Wine Paired with Meal

## DIAMOND PACKAGE

### EVENING RECEPTION

Chef will be present in room:

Fish & Chip Cones with  
Lemon & Tartar Sauce,

Mini Steak Sandwich  
with Saffron Aioli,

Goat's Cheese Frittata,

Arancini Balls with Mozzarella  
with Sundried Tomato & Basil,

Coronation Chicken &  
Apricot Flatbread

### TOAST

Glass of Champagne

### CHOICE OF CENTREPIECES

### BAR EXTENSION

### 1st ANNIVERSARY STAY

**€260 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.



MARYBOROUGH  
HOTEL



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## 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 2026 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.

## **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 €115.00 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