

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

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) for OWN Champagne

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 2021.

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

Local Ardsallagh Goat's Cheese, Beetroot,
Honeyed Walnut on Miller's Toast.

Japanese Style Karaage Crispy Chicken Slider,
Kimchi, Miso Aioli.

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)

Diamond Package Only

Tapas Selection

Afternoon Tea Delights

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

Ardsallagh Goat's Cheese Tart - Fig and Caramelised Onion, Bitter Leaf Salad, Smoked Olive and Tarragon Dressing.

Salt Baked Beetroot - Marinated Mozzarella, Crushed Hazelnut, Baby Mixed Leaves, Black Garlic Dressing.

Salt Cod Croquettes - Lemon and Basil Aioli, Celeriac Remoulade, Herb Oil.

Chicken Lattice - Basil and White Wine Cream Sauce

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

House Cured Salmon - Wakame Seaweed, Pickled Cucumber, Squid Ink Emulsion, Fish Eggs (Platinum)

Seared Scallops - Crushed Peas and Mint, Marinated Kohlrabi, Citrus Vinaigrette (Platinum)

Menu Options

SOUPS

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

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,
Blue Cheese and Rosemary Cream

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

SORBET

Elderflower and Gin Sorbet

Champagne Sorbet with a Peach Foam

Granny Smith Apple Sorbet, Blackberry Coulis

Passionfruit and Mango Sorbet Pomegranate Seeds

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:

Potato Fondant, Grilled Asparagus, Jus

Spring Onion and Horseradish Creamed Potatoes,
Maple Glazed Carrot, Confit Shallot, Jus

Truffle Pomme Pave, Confit Celeriac, Charred Spring Onion, Jus

Marinated Rump of Slaney Valley Lamb, Fondant Potato,
Green Beans, Tomato Sugo, Pomegranate and Sumac Jus

Lightly Spiced Supreme of Irish chicken, Lentil Dahl,
Cauliflower Cous Cous, Onion Bhaji, Vadouvan Jus.

FISH

Fillet of Cod, Pearl Barley, Sea Vegetables,
Dillisk and Lime Velouté

Citrus Marinated Salmon, Wild Mushroom, Chervil
and Prawn Risotto, Smoked Butter Sauce, Tarragon Oil

Grilled Fillets of Sea Bass, Confit Artichoke, Braised Fennel,
Aigre Doux Cherry Tomato Dressing

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

Vichy Carrot, Parsley Butter

Roasted Carrot, Maple and Garlic

Steamed Broccoli, Soft Herb Butter

Cauliflower Mornay, Truffle and Horseradish

Steamed Greens, Crushed Cashew,
Soya and Ginger Dressing

Roast Parsnip, Butternut and Celeriac,
White Balsamic, Tandoori Spice

Potato Side: Choose 1 Option

Roast Potatoes, Garlic, Rosemary and Lemon

Creamed Potatoes

Garlic Gratin Potatoes

Steamed Baby Potatoes, with Salted Butter and Soft Herbs

Menu Options

DESSERTS

Lime Scented Cheesecake, Coconut Ice Cream, Citrus Crumb
Coffee Baked Alaska, Tia Maria Cream, Mixed Nuts Nibs
White Pear Tiramisu, Spiced Pear Coulis, Almond Brittle
Dark Chocolate Cremeux, Brandy Amaretti Biscuit,
Whipped Crème Fraiche, Hazelnut Crisp
Meringue Vacherin, Elderflower Cream, Strawberry Salsa,
Redberry Jelly, Raspberry Dust
Sticky Toffee and Apple Pudding, Caramelised Apple Calvados
Butterscotch, Salt Caramel Ice Cream

DESSERT SYMPHONY *(Choose three)*

Lime Scented Cheesecake, Coconut Ice Cream,
Coconut Crumb
Coffee Baked Alaska, Tia Maria Anglaise
Éclair Filled with Passionfruit Cream, Raspberry Fondant
White Chocolate Dome, Lemon Meringue Centre
White Pear Tiramisu, Almond Brittle
Apple and Black Currant Crumble Tartlet,
Vanilla Bean Custard
Iced White Chocolate Parfait, Dark Chocolate Crumbs
Champagne and Strawberry Jelly Lime Scented Mascarpone
Dark Chocolate Cremeux, Brandy Amaretti, Crème Fraiche

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 2020 Packages

DRINKS RECEPTION

Prosecco

(add €2 per person for an additional package drink)

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

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 & 2 Complimentary rooms.

All Inclusive 2020 Packages

DRINKS RECEPTION

Prosecco & Strawberries

Bottled Beers

Gin & Tonic Table

*(add €4 per person for an additional
package drink)*

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

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 & 2 Complimentary rooms.

All Inclusive 2020 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,

Pulled Pork Sliders,

Arancini Balls with Mozzarella
with Sundried Tomato & Basil,

Coronation Chicken &
Apricot Flatbread,

Fontina Cheese with
Baby Spinach Puff Pastry Pies

TOAST

Glass of Champagne

or

Drink of Choice from the Bar

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.



MARYBOROUGH
HOTEL



MH
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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 2021 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 €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