



Love lasts forever

Parkview Hotel, Newtownmountkennedy, Co. Wicklow, A63 FX72
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PARKVIEW
HOTEL



THE PARKVIEW HOTEL

— *Weddings* —



... is not just planned, it is created especially for you

Situated in the quaint village of Newtownmountkennedy in the heart of Co. Wicklow, the 'Garden of Ireland'.

Every wedding here at the Parkview Hotel is very special to us. We promise that from the moment you choose to spend your special day with us, we will endeavour to look after each and every need that you and your bridal party may have.

We pride ourselves on establishing a personal relationship with you and your family making your day more enjoyable.

From the moment you enter the hotel as a newly married couple and for the duration of your stay, we will tend to your every need, so you can relax and enjoy the beginning of your married life together.



Enhancements

- Complimentary Garden View room for the newly-wed on the night of your wedding.
- A red carpet welcome on arrival.
- Personalized menus on each table.
- A bespoke framed table plan.
- Use of three tier cake stand, knife and base.
- Amplification for speeches.
- Large contemporary candelabras and/or crystal globes on each table.
- Complimentary menu tasting.
- Advice regarding all recommended local suppliers.
- Complimentary room hire of the Park Room for your wedding and use of the gardens with water feature and grounds.
- Special accommodation rates for your wedding party.
- Use of the online wedding planning tool - Moposa.



LILY PACKAGE

- Freshly brewed tea and coffee served with homemade biscuits.
- Freshly squeezed orange juice on arrival.
- Four course meal with choice of main course.
- Half bottle of wine per person.
- Two items of evening finger food (Sandwiches, Cocktails Sausages or Chicken Goujons) with tea and coffee.
- Complimentary Garden View room followed by a lavish champagne breakfast the morning after.

Peak
€47
per guest

Off-Peak
€42
per guest

Terms and conditions apply. Minimum numbers apply. Selected dates available

ORCHID PACKAGE

- Freshly brewed tea and coffee served with homemade mini scones.
- Glass of prosecco or summer punch or mulled wine.
- Five course meal with a choice of middle course and choice of two main course.
- Half bottle of wine per person.
- Selection of sandwiches and Fish & Chip cones with tea and coffee.
- Complimentary Garden View room followed by a lavish champagne breakfast the morning after.



Peak
€58
per guest

Off-Peak
€51
per guest



Terms and conditions apply. Minimum numbers apply. Selected dates available

ROSE PACKAGE

- Freshly brewed tea and coffee served with homemade biscuits and mini scones.
- Five course meal with a choice of middle course and choice of two main course.
- Half bottle of wine per person.
- Prosecco toast drink.
- Professional photographer or selfie mirror.
- Three tier wedding cake.
- Professional DJ.
- Complimentary Garden View room followed by a lavish champagne breakfast the morning after.
- First wedding anniversary overnight stay for two with dinner, and breakfast the following morning.



Peak
€7800
per 100 guests

Off-Peak
€6800
per 100 guests

€47
per additional
guest





BBQ PACKAGE

- Freshly brewed tea and coffee served with homemade biscuits.
- Glass of prosecco for toast.
- BBQ menu composed of beef burgers cajun chicken fillet, minute steak, jumbo sausage, vegetarian kebab and selection of salads and gourmet breads. Dessert, tea and coffee.
- Half bottle of wine per person.
- Selection of sandwiches and chicken goujons and cocktail sausages with tea and coffee.
- Complimentary Garden View room followed by a lavish champagne breakfast the morning after.

Peak
€59
per guest

Off-Peak
€56
per guest

Terms and conditions apply. Minimum numbers apply. Selected dates available



Whatever your inspirations, you will appreciate the flair and artistry we bring to every detail, those many small touches that signify your individual style and creativity. Here, nothing is standard. Every event is a challenge to ignore the mundane and create genuine originality.



Forever...

Our Chefs have created a wide selection of menu items carefully designed to reflect the very best locally sourced seasonal ingredients. The wedding menu will be a collaboration of personal choice with the creative talents of Parkview Hotel award winning chefs, complimented by the professional service of the banqueting team.



Menu Selector

STARTER

- Chicken & smoked bacon quattro bouche (1)
- Caesar salad, romaine lettuce, garlic croutons & crispy bacon
 - Chilled fan tail of galia melon with tropical fruit sorbet
- Warm smoked bacon & crouton salad with pickled red onion (1)
- Smoked ham & gruyere croquettes with mixed greens, tomato & pepper salsa (1)
 - Fivemiletown goats gheese & sticky red onion tartlet (1)
- Smoked salmon & baby potato salad with wild rocket leaves & lemon (2)
- Homemade fish cake, crisp salad leaves & tartar sauce (2)



(1) Option not available on the Lily Package
(2) Option only available on the Orchid Package



SOUP

- Cream of vegetable
- Plum tomato & red pepper (1)
 - Leek & potato
- Roast parsnip & caramelised onion
 - Sweet potato chilli & coconut
- Carrot, fresh chilli & ginger (1)

SORBET

- Lemon & lime
- Passion fruit
 - Tropical
- Champagne (2)

MAIN COURSE

- Grilled chicken fillet with a garden herb stuffing in a rich smoked bacon & mushroom sauce
- Seared west coast salmon with creamy gratin potatoes with tomato & fresh dill salsa
- Aged roast sirloin of beef with braised red onion & fresh thyme jus with yorkshire pudding (1)
- Traditional roast turkey & ham with a garden herb stuffing & gravy (1)
- Grilled fillet of sea bass with buttered baby potatoes, chive & shrimp butter (1)(2)
 - Spinach & ricotta tortellini
 - Green Thai vegetable curry with basmati rice

All our vegetarian dishes are served as silent option



(1) Option not available on the Lily Package
(2) Option only available on the Orchid Package



SIDES

- Rosemary roast baby potatoes
- Buttery champ
- Gratin potatoes
- Cauliflower & cheese gratin
- Honeyed carrots
- Sautéed sugar snaps
- Steamed broccoli
- Medley of vegetables

Your choice of two sides is included

If you wish to have additional vegetables or sides, there will be a €2.00 charge per person

DESSERT

- Warm apple pie with vanilla bean ice-cream
- Warm chocolate brownie with vanilla ice-cream (1) (2)
 - Lemon meringue pie with chantilly cream (1)
- Toffee & pecan meringue roulade with salted caramel sauce (2)
- Meringue nest with seasonal berries & chantilly cream
 - Bailey's cheesecake with cream
- Apple & berry crumble with vanilla bean ice-cream (2)
- Profiteroles with chocolate sauce & chantilly cream (1)
 - Assiette of desserts (1) (2)



EVENING BUFFET

- Selection of freshly made hand cut sandwiches
 - Cocktail sausages
 - Chicken goujons
- Mini oriental duck spring rolls
- Crispy tempura prawns
- Deep fried mozzarella sticks
 - Fish & chip cones (l)
- Freshly brewed tea & coffee

Choice of 1 Item @ €6.50 per person
Choice of 2 Items @ €8.50 per person
Choice of 3 items @ €12.50 per person

(l)Option only available with the Orchid Package





Finer Details

Civil Ceremonies and Civil Partnerships

You are able to hold a civil wedding ceremony for up to 200 guests on the hotel premises. It is the responsibility of the newly-wed couple to arrange this with the registrar. Minimum numbers apply.

Please ask the events office for further details.

Deposits

A date may be provisionally held for up to fourteen days, after which a signed contract and deposit of €1000 is required. A further €1000 is required six weeks after the confirmation of the wedding date.

Payment

50% of estimated costs are to be paid 6 months in advance of the wedding date. A further 45% of estimated costs are to be paid 1 month in advance of the wedding date. The final balance is to be settled on departure.

Bar Exemption

A bar exemption, subject to approval, extends the drinking time by one hour. All entertainment must cease by 2.00 am Friday and Saturday and 1.00am Sunday to Thursday.

VAT Levels

Food, Beverage and Accommodation rates are calculated at the VAT levels at the time of printing. These will be charged in accordance to the VAT levels on the actual day of event.

Numbers

Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 72 hours in advance. This is the amount of guests that you will be charged for.

The Seating Plan

This must be submitted no later than 48 hours in advance and should be presented in a typed format. Our wedding manager can assist.

Children

Children are most welcome at the Parkview Hotel and children's menus are available.

Guest Rooms

A special room rate for guests can be arranged upon consultation with the hotel's planner.

Pictures are for illustration purposes only.