



**THE ROSE HOTEL**



**CHARMING & STYLISH**

**EVERYTHING YOUR  
WEDDING DAY  
SHOULD BE**

**WEDDING PACKAGES 2019**



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## CONGRATULATIONS

Congratulations to you both on your engagement, we are delighted that you are considering The Rose Hotel for your special day. My team and I are on hand from the day of your initial enquiry right through to the day you depart as a married couple. It's an exciting time ahead for you both and I am here to work with you along the way to make your dream day become a reality. At The Rose Hotel, we consider ourselves to be one of Kerry's leading hotels when it comes to weddings. We promise to not only ensure that your expectations are met, but that they are exceeded in every way possible.

Civil Ceremonies are becoming more and more popular and we are delighted to be a fully licensed venue for vows to be taken in our intimate Kerry Suite at The Rose Hotel. Our quality of food and friendly service are constantly complimented by past Wedding Couples and their Guests, and we can assure you we will deliver an exceptional experience on your Wedding Day.

Executive Head Chef, Odran Lucey & Head Chef, Jason Fabian & their experienced team of Chefs are dedicated to providing excellent cuisine that will be sure to impress your family and friends on your special day. Our banqueting team pride themselves on our high standards of service, which is consistently complimented by many of our weddings. During the lead up to your big day, why not enjoy some pampering in our Serenity Spa here at the hotel. Choose from a wide range of treatments in advance of your wedding or even get the bridal party beautified the morning of the wedding from the comfort of the hotel.

My team and I are here to help in any way during this exciting time and will make sure everything is perfect to ensure the most memorable day possible. Please don't hesitate to pick up the phone if there is anything at all that you would like to clarify. I look forward to meeting with you both soon.

Kind regards,

Madeleine Doyle  
*Conference & Banqueting Manager*

Mark Sullivan  
*General Manager*



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## OUR GIFT TO YOU

**All of our wedding packages include the following with our compliments...**

- Collection at the Church in The Rose Hotel's Rolls Royce Car.
- Pianist playing in hotel lobby on arrival for you & your Guests.
- A one-hour spa treatment in our Serenity Spa.
- Luxury overnight stay in our Bridal Suite on your wedding night.
- Red Carpet & Champagne welcome for the bridal party on arrival.
- Classic Rose Table Linen & Chair Covers.
- 2 Complimentary Classic Bedrooms.
- White Glove Service.
- Table Centre Pieces.
- First Year Wedding Anniversary Dinner in the Park Restaurant.



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## THE WHITE ROSE PACKAGE

BBQ Salmon,  
*Baby Gem Salad, Honey & Mustard Dressing*

Or

Filo Baked Saint Tola Goats Cheese,  
*Red Onion Tartlet, Rocket Salad, Balsamic Treacle*



Cream of Mushroom & Tarragon Soup



Paupiette of Sole,  
*Wild Leek & Smoked Salmon, Lobster Cream*

Or

Pan Roasted Breast of Irish Chicken  
*Stuffed with Mushrooms, Tarragon Jus*

*Accompanied with your selection of Potatoes & Vegetables*



Chocolate Tart,  
*Black Cherry Compote, Bitter Chocolate Sauce*

Or

Coconut Panna Cotta,  
*Tropical Fruit Coulis*



Freshly Brewed Java Tea or Coffee

**€61.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.



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## THE PINK ROSE PACKAGE

Chicken & Mushroom Puff Pastry Feuillette,  
*Tarragon Cream*

Or

Warm Salad of Crumbed Brie & Chorizo Sausage,  
*Hazelnut & Raspberry Vinaigrette*



Cream of Potato & Leek Soup

Or

Mango & Passion Fruit Sorbet



Roast Sirloin of Irish Red Hereford Beef,  
*Brandy & Peppercorn Sauce*

Or

Grilled Fillet of Salmon,  
*Citrus Crumb & Saffron Cream*

*Accompanied with a selection of Potatoes & Vegetables*



Vanilla Crème Brûlée  
*Caramelised Banana, Chocolate Ice Cream*

Or

Rhubarb Crumble Tartlet,  
*Vanilla Bean Anglaise*



Freshly Brewed Java Tea or Coffee

**€71.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish or Chilean wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.
6. Late Night Food Selection.



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## THE RED ROSE PACKAGE

Warm Smoked Chicken & Bacon Salad,  
*Garlic & Herb Croutons, Pumpkin Seeds, Baby Gem, Light Caesar Dressing & Parmesan Shavings*

Or

Assiette of Melon,  
*Air Dried Ham, Cottage Cheese, Honey & Cider Syrup*



Cream of Carrot & Parsnip Soup

Or

Green Apple Sorbet



Roast Chump of Kerry Lamb,  
*Dijon Mustard & Herb Crust, Mint Jus*

Or

Citrus Crusted Fillet of Cod,  
*Saffron Braised Fennel, Shellfish Velouté*

*Accompanied with a selection of Potatoes & Vegetables*



Baileys & Malteser Cheesecake,  
*Baileys Anglaise*

Or

Glazed Lemon Tart & Raspberry Sorbet  
*Raspberry Coulis*



Freshly Brewed Java Tea or Coffee

**€71.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish or Chilean wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.
6. Late Night Food Selection.



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## THE YELLOW ROSE PACKAGE

Heirloom Tomato & Buffalo Mozzarella Salad  
*Avocado, Toasted Pine Nuts, White Balsamic Vinegar*

Or

Beetroot & Vodka Cured Salmon,  
*Pickled Cucumber, Orange Puree, Ciabatta Croute*



Cream of Roast Vegetable Soup

Or

Lemon Sorbet



Chargrilled 10oz Sirloin of Irish Beef,  
*Flat Cap Mushroom, Port Wine Jus*

Or

Baked Fillet of Hake,  
*Olive Tapenade, Lemon Beurre Blanc*

*Accompanied with a selection of Potatoes & Vegetables*



White Chocolate & Raspberry Cheesecake  
*Raspberry Compote*

Or

Passion Fruit & Mango Mousse,  
*Passion Fruit Gel*



Freshly Brewed Java Tea or Coffee

**€71.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish or Chilean wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.
6. Late Night Food Selection.



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## THE PURPLE ROSE PACKAGE

Classic Prawn Salad  
*Spiced Marie Rose Sauce, Baby Gem & Citrus Segments*

Or

Confit of Skeaghanore Duck Leg  
*Buttered Cabbage, Brandy Soaked Raisins, Truffled Honey*



Cream of Tomato & Roast Red Pepper Soup

Or

Blackcurrant Sorbet



Chargrilled Fillet of Irish Beef,  
*Portobello Mushroom, Confit Garlic, Red Wine Reduction*

Or

Roast Monktail,  
*Wrapped in Serrano Ham, Tomato Butter Sauce*

Or

Roast Breast of Irish Chicken,  
*stuffed with Mushrooms, Tarragon Jus*

*Accompanied with a selection of Potatoes & Vegetables*



Saffron Poached Pear,  
*Honeycomb, Meringue & Vanilla Cream*

Or

Coffee & Chocolate Gateau Opera,  
*Coffee Anglaise*



Freshly Brewed Java Tea or Coffee

**€75.00 per person**

### ***Your Package Includes:***

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch & Prosecco.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish, Chilean or Australian wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.
6. Late Night Food Selection.





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## THE ROSE GOLD PACKAGE

Tian of Daly's Crabmeat with Apple & Ginger  
*Cucumber Spaghetti, Avocado Guacamole, Wasabi Mayonnaise*

Or

Smoked Duck Rashers  
*Rocket Salad with Cashel Blue Cheese & Walnuts, Mulled Pears, Grain Mustard Dressing*



Cream of Celeriac Soup with White Truffle Oil

Or

Champagne Sorbet



Chargrilled Fillet of Irish Beef,  
*Foie Gras Crouton, King Oyster Mushroom & Claret Reduction*

Or

Roast Brill,  
*Leek, Caper & Lobster Thermidor*

Or

Roast Half Silver Hill Duck,  
*Poached Kumquats & Cinnamon Jus*

*Accompanied with a selection of Potatoes & Vegetables*



The Rose Dessert Platter,  
*Crème Brulee, Chocolate Brownie & Fresh Fruit Meringue*



Freshly Brewed Java Tea or Coffee

**€75.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies.
2. Mulled Wine or Summer Punch & Prosecco.
3. Homemade Scones & Chefs Canapés.
4. Half Bottle of wine per person from our Spanish, Chilean or Australian wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons & a Selection of Sandwiches.
6. Late Night Food Selection.



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## HAPPY DAYS PACKAGE

Amuse Bouche

Ballontine of Duck Foie Gras  
*With Fig Chutney & Balsamic Reduction*

Or

Assiette of Organic Salmon  
*Smoked, Ceviche & BBQ Salmon, with Keta Caviar & Crème Fraiche*



Cream of Spiced Parsnip Soup with Crispy Sage

Or

Kir Royal Sorbet



Truffled Turbot,  
*Red Onion Marmalade, Creamed Leeks & Claret Jus*

Or

Grilled Medallions of Veal Fillet,  
*Pea & Pancetta Potato Cake, Tomato & Black Olive Jus*

Or

Roast Saddle of Kerry lamb,  
*Fondant Potato & Rainbow Carrots*

*Accompanied with your selection of Potatoes & Vegetables*



Trio of Opera Chocolate

Or

Ginger & Grape Brulee  
*Tuile Biscuit*



Freshly Brewed Java Tea or Coffee  
*Petit Fours*

**€101.00 per person**

**2019**



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## HAPPY DAYS PACKAGE

***Your Package Includes the following along with everything on the 'with our compliments' page:***

1. Arrival Reception consisting of Java Tea & Coffee with Mini Afternoon Tea Selection.
2. Dressed Gin & Tonic Reception & Prosecco.
3. Winter Liqueur Coffee or Summer Iced Tea.
4. Half Bottle of wine per person from our Spanish, Chilean or Australian wine selection, with a mineral alternative.
5. Two additional complimentary bedrooms.
6. Toastmaster for the evening.
7. Evening refreshments consisting of Java Tea & Coffee, Chicken Satay Skewers, Beef & Lamb Sliders & Vegetable Samosas.
8. Late Night Hot Food: Chicken Satay Skewers, Beef & Lamb Sliders & Vegetable Samosas at 2am.



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## SAMPLE VEGETARIAN MENU

Wild Mushroom & Pea Risotto  
*Parmesan Crackling & Herb Salad*

Trio of Melon  
*with Seasoned Berries & Mint Syrup*



Soup/Sorbet



Pear Walnut & Blue Cheese Strudel, Raisin Couscous

Spring Onion & Leek Potato Cake,  
*Chargrilled Asparagus & Plum Tomato Sauce*



Dessert  
*(as per menu selection)*

***All Guest Dietary Requirements will be catered for, but please advise at time of final menu selection any specific requirement.***

## POTATO & VEGETABLE SELECTION

*All Main course dishes will be served with the following selections:*

Carrot & Parsnip Puree, Gratin Potato, Steamed Broccoli

*In addition, each table will be served with a bowl of:*

Creamed Potato

Or

Minted Baby Boiled Potatoes  
Vegetable Panache of Cauliflower,  
Parsnip, Carrots & Turnips

Or

Honey & Sesame Roasted Root Vegetables,  
Carrot, Parsnip, Celeriac, Turnip, Squash



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## DRINKS

### Ginspiration

€8.50 per person

The Rose G&T - *Tanqueray Gin, Tonic Water, Rose Water & Lime Wheel*

The Winter G&T - *Tanqueray Gin, Tonic Water, Seasonal Berries, dressed with Berry & Lime Kebab*

The BLT - *Bulleit Bourbon, Lemon Juice Tonic Water & Lemon Wheel/sail*

### Prosecco alternatives

€5.80 per person

Mimosa - *Prosecco & OJ*

Bellini - *Prosecco & Peach Puree*

Kir Royal - *Prosecco & Cassis*

Poinsettia - *Prosecco, Cranberry Juice & Cointreau*

### His & Her Cocktails

€7.30 per person

His - *Old Fashioned, Long Island*

Hers - *Elderflower Crush, Bloody Mary*

Blueberry & Pomegranate Mojito

### Winter Warmers

€3.10 per person

Mini Hot Chocolate Shooters with toasted Mini Marshmallows

### Liqueur Flavoured Hot Chocolate

€5.20 per person

Grand Marnier/ Cointreau - *Orange Flavour*

Crème De Menthe - *Mint Flavour*