



THE ROSE HOTEL



CHARMING & STYLISH

**EVERYTHING YOUR
WEDDING DAY
SHOULD BE**

WEDDING PACKAGES 2020



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



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.



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

€64.00 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.



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

€75.00 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.



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

Baked 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

€75.00 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.

2020



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

€75.00 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.

2020



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

€78.00 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.



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

€78.00 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.



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

€105.00 per person

2020



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.



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



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*