



**CHARMING & STYLISH**

**EVERYTHING YOUR  
WEDDING DAY  
SHOULD BE**

**WEDDING PACKAGES 2024**



## 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. Following a large scale hotel refurbishment in 2016, we embarked on our own journey in becoming one of Kerry's leading wedding hotels, and have proudly won wedding awards to endorse our great commitment and service to our couples. 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. 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, and his 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. In the lead up to your big day, why not enjoy some pampering in Serenity Spa? Choose from a wide range of treatments in advance of your wedding or have the bridal party beautified the morning of your wedding from the comfort of the hotel.

Our dedicated Wedding Co-ordinator will be here to ease and guide you through the planning of your special day and help in any way during this exciting time to ensure the most memorable day possible.

Kind regards,

Mark Sullivan  
General Manager



2024



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## OUR GIFT TO YOU

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

- Use of The Rose Hotel's Rolls Royce, Phantom V Limousine car on your wedding day.
- Red carpet welcome
- Champagne for the bridal party on arrival.
- Pianist on arrival for you & your Guests.
- Classic Rose table Linen & chair covers.
- Elegant table centre pieces.
- The Rose Hotel cake stand and knife
- Personalised menus & table plan
- One-hour spa Signature Serenity Spa treatment prior to your wedding.
- Luxury overnight stay in our elegant Bridal Suite on your wedding night.
- Two Complimentary Classic Bedrooms.
- Wedding Menu Tasting for two people prior to wedding in the Park Restaurant.
- First year Wedding Anniversary Dinner for you both in the Park Restaurant.



## THE WHITE ROSE PACKAGE

Beetroot and Citrus Cured Salmon,  
*Seaweed and Cucumber Salad, Hash Brown, Garlic Aioli*

Or

Chicken and Mushroom Puff Pastry Vol au Vent,  
*Tarragon Cream*



Cream of Carrot and Coriander Soup



Herb Crusted Chump of Slaney Valley Lamb,  
*Mint Jus*

Or

Baked Filet of Hake,  
*Leek and Cheddar Gratin, White Wine Cream*

*Accompanied with your selection of Potatoes & Vegetables*



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

Or

Meringue Nest,  
*Citrus Cream, Macerated Strawberries*



Freshly Brewed Java Tea or Coffee

**€87.50 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies & Dressed Homemade Scones.
2. Rose Mulled Wine or Seasonal Fruit Punch Reception.
4. Half Bottle of wine per person from our specially chosen Spanish wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons and Spicy Potato Wedges.
6. Wedding Cake served at evening reception, if desired.

**2024**



## THE PINK ROSE PACKAGE

Chicken and Annauscaul Black Pudding Roulade,  
*Celeriac and Apple Remoulade, Grain Mustard Mayonnaise*

Or

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



Cream of Potato & Parsley Soup

Or

Mango & Passion Fruit Sorbet



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

or

Baked Fillet of Salmon,  
*Wrapped in Parma Ham, Saffron Cream*

Or

Panko Crumbed Chicken Breast  
*Stuffed with Feta & Chorizo, Chunky Tomato and Smoked Garlic Ragout*

Accompanied with a selection of Potatoes & Vegetables



Vanilla Crème Brûlée  
*Caramelised Banana, Chocolate Ice Cream*

Or

Warm Rhubarb Crumble Tartlet,  
*Vanilla Bean Anglaise*



Freshly Brewed Java Tea or Coffee

**€93.00 per person**

### **Your Package Includes:**

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies & Dressed Homemade Scones.
2. Rose Mulled Wine or Seasonal Fruit Punch Reception.
4. Half Bottle of wine per person from our specially chosen Spanish wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons and Spicy Potato Wedges.
6. Wedding Cake served at evening reception, if desired.

**2024**



## THE YELLOW ROSE PACKAGE

Air Dried Ham, Heirloom Tomato & Buffalo Mozzarella Salad,  
*White Balsamic Vinegar, Extra Virgin Olive Oil*

Or

Whipped Bluebell Falls Goats' Cheese & Beetroot Salad,  
*Toasted Pumpkin Seeds, Truffle Honey*



Cream of Roast Vegetable Soup

Or

Dingle Gin and Tonic Sorbet



Peppered 10 Oz Sirloin of Irish Beef,  
*Peppercorn Cream*

Or

Roast Breast of Chicken  
*Sneem Black Pudding, Charred Sweetcorn, Green Pea Veloute*

Or

Baked Fillet of Seabass  
*Citrus crumb, Lemon Beurre Blanc*

Accompanied with a selection of Potatoes & Vegetables



White Chocolate & Raspberry Cheesecake  
*Raspberry Compote, crème Chantilly*

Or

Passion Fruit & Mango Mousse,  
*Passion Fruit Gel*



Freshly Brewed Java Tea or Coffee

**€98.50 per person**

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

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2. Rose Mulled Wine or Seasonal Fruit Punch Reception.
4. Half Bottle of wine per person from our specially chosen Spanish wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons and Spicy Potato Wedges.
6. Wedding Cake served at evening reception, if desired.

**2024**



## 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 and Vodka Sorbet



Chargrilled 8 oz Fillet of Irish Beef,  
*Oyster Mushroom, Confit Garlic, Red Wine Reduction*

Or

Roast Tarragon Scented Breast of Chicken,  
*Smoked Bacon & Baby Onion Ragout*

Or

Roast Monk Tail,  
*Wrapped in Serrano Ham, Tomato Butter Sauce*



The Rose Hotel Trio of Desserts  
*Choose 3 from the following*

Warm Apple Crumble Tartlet, *Vanilla Bean Anglaise*

Mini Crème Brûlée

Vanilla Ice Cream Brandy Snap Basket

Lemon and Raspberry Tart, *Raspberry Gel*

Baileys and Maltesers Cheese Cake

Profiterole with *Chocolate Glaze*



Freshly Brewed Java Tea or Coffee

**€104.00 per person**

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

1. Arrival Reception consisting of Java Tea & Coffee with Homemade Cookies, Dressed Homemade Scones & selection of Chef's Canapés.
2. Rose Mulled Wine or Seasonal Fruit Punch Reception.
4. Half Bottle of wine per person from our specially chosen Spanish wine selection.
5. Evening refreshments consisting of Java Tea & Coffee, Cocktail Sausages, Chicken Goujons and Spicy Potato Wedges.
6. Wedding Cake served at evening reception, if desired.



## THE RED ROSE BUFFET PACKAGE

*If you are looking for a different style of wedding meal service, why not consider our wedding buffet? Choose your three-course menu and of course all of our extras are still included. Once your numbers are confirmed we will tailor the service to ensure you and your guests have a fabulous wedding experience.*

### Cold Platter Selections

Asparagus, Tomato & Brie Tartlets <i>Rocket &amp; Basil</i>	Poached Salmon Fingers <i>with Caper &amp; Tomato Concasse</i>
Smoked Salmon <i>Cream Cheese &amp; Red Onion Roulade</i>	Chilled Melon <i>with Prosciutto</i>
Honey & Mustard Glazed House Baked Ham <i>with Pickles &amp; Pineapple Chunks</i>	Farmhouse Cheese Selection <i>Cashel Blue, Coolea, Brie, Dries Fruits, Nuts &amp; Crackers</i>
Shrimp Cocktail <i>Spicy Marie Rose, Iceberg &amp; Brown Soda Bread</i>	Melon, Feta Cheese & Black Sesame Skewers
Chicken Liver Terrine <i>on Toasted Brioche with Fig Chutney</i>	Cucumber Glazed Whole Poached Salmon <i>Lemon &amp; Dill Mayonnaise</i>



### Hot Selections

Confit of Duck Leg <i>Buttered Cabbage, Brandy-Soaked Raisins</i>	Baked Seabass Roulade <i>Roast Red Pepper &amp; Tomato Ragout</i>
Mustard & Honey Glazed Pork Steak <i>with Cider Braised Red Cabbage, Sneem Black Pudding</i>	Wild Atlantic Way Seafood Pie <i>Leek &amp; Cheddar Mash</i>
Herb Crusted Lamb Chops <i>Minted Peas &amp; Lettuce</i>	Butternut Squash, Courgette & Goats Cheese Lasagne
Egg Fried Rice <i>with Peas, Prawns &amp; Ginger and Coriander</i>	Baked Salmon Wellington <i>Hollandaise</i>
Kerry Lamb Tagine <i>with Apricots &amp; Couscous</i>	Peppered Medallion of Beef <i>Champ Potato, Garlic Confit, Hollandaise</i>
Herb, Panko & Breaded Chicken Fillet <i>Banana Fritter</i>	



### Salad Selections

Rainbow Coleslaw <i>with Toasted Fennel Seeds</i>	Heirloom Tomato, Red Onion & Cucumber Salad <i>Mixed Mesclun Salad Leaves</i>
Classic Caesar Salad <i>Croutons &amp; Parmesan</i>	Baby Potato, Spring Onion <i>Grain Mustard Mayonnaise</i>

*(Continued overleaf)*

**2024**





## THE RED ROSE BUFFET PACKAGE



### Salad Selections *(Continued)*

Celeriac & Apple Remoulade

Bitter Radicchio, Endive & Orange  
with Walnuts, Blue Cheese & Apple

Pickled Beetroot, Crumbled Goats' Cheese  
& Piccalilli Salad

Watermelon & Feta Cheese Salad  
with Fresh Mint

Classic Waldorf Salad  
with Celery Apples and Walnuts

Greek Salad  
of Tomatoes, Cucumber, Feta & Black Olives



### Dessert Selections

Chocolate Glazed Profiteroles  
Vanilla Bean Cream

Lemon Curd Tart  
with Fresh Raspberries

Baileys & Malteser Cheesecake,  
Chocolate Cigars

Iced Cupcakes

Chocolate Bread & Butter Pudding

Vanilla Pannacotta  
Blueberry Compote

70% Dark Chocolate Tart  
Mandarin Segments

Eton Mess  
with Crushed Meringue & Fresh Berries

Chocolate & Coffee Gateau Opera

Crème Brûlée, Caramelised Banana



Freshly Brewed Java Tea or Coffee



**Choose 4 from each €88 per person**

**Choose 5 from each €96 per person**

**Choose 6 from each €102 per person**

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## OPTIONS TO UPGRADE

### WELCOME RECEPTION

Smoked Salmon on Brown Soda Bread  
Goats Cheese Tartlets with Smoked Tomato Relish  
Spiced Shrimp Tartlet  
Vegetable Spring Roll with Sweet Chilli Dip  
Black Pudding, Apple and Blue Cheese  
Beef and Chicken Satay, Satay Sauce  
Tempura Battered Prawns, Sesame and Soya Dip

**Choose 3 : €7.50 per person**

**Choose 5 : €10.50 per person**

**Choose 7 : €13.50 per person**

### EVENING RECEPTION

**Choose 2 from below:**

Mini Beef and Lamb Sliders  
Pulled Pork Baps, with Rainbow Slaw and Apple Sauce  
Battered Fish and Skinny Chips, Tartare Sauce  
Curry Fries with Chicken Goujons

**€11.50 per person**



## DRINKS

### Ginspiration

€8.50 per person

*Gin & Tonics served with a selection of Fresh & Dried Fruits, seasonal berries and garnishes*

### Prosecco

€35.00 per bottle

*Bottles of prosecco for you drinks reception.  
Choose from the below accompaniments*

- |           |                          |
|-----------|--------------------------|
| Mimosa    | - Prosecco & OJ          |
| Bellini   | - Prosecco & Peach Puree |
| Kir Royal | - Prosecco & Cassis      |

### Bottled Beers

€5.70 per serving

*Please choose from the following:*

- Henieken
- Heineken 00
- Budweiser
- Coors Light
- Corona
- Long Neck Bulmer

### Cocktails

€12.00 per person

- Espresso Martini
- Passion Fruit Martini
- Cosmopolitan
- Rose of Tralee

### Liqueur Flavoured Hot Chocolate

€5.50 per person

- Grand Marnier/ Cointreau - Orange Flavour
- Crème De Menthe - Mint Flavour