



Dear.....

Your wedding day will possibly be one of the most important days of your life and at the New Look Rochestown Park Hotel we are delighted to be given the opportunity of helping you create unique memories that will last forever.

From the more traditional to the contemporary, elegant weddings are a speciality of the New Look Rochestown Park Hotel. The organisation combines detail and imagination to ensure that each wedding reception is well remarked and happily remembered.

We pride ourselves on providing all of the services of a large hotel, yet we are intent on tailoring our product and service to suit your every need and can accommodate any special requirements you may have, with ease.

As a privately owned establishment we are able to make decisions as situations are presented to us. We are flexible and dynamic and go out of our way to provide superior service. Our staff is dedicated to providing you with exquisite food in a very personal and relaxed atmosphere.

We are delighted to provide all of our Brides and Grooms with complimentary access to our award winning, online wedding service called Moposa. Moposa enables you to share more of the wedding with family and friends, simplify the planning process and save time and money along the way. Some of the fantastic tools that are provided through Moposa include your own personal - URL wedding website, hand - drawn maps, budget planners, online RSVP, guest text messaging and 'drag - n - drop' seating planning.

I invite you to come celebrate your special day with us and I will assure you that every care will be taken so that you will be enthusiastic about telling everybody of your experiences in the New Look Rochestown Park Hotel.

If you wish to visit the hotel, we would be very happy to discuss your requirements with you.

Assuring you of our best attention at all times.

A handwritten signature in black ink that reads 'Shay Livingstone'. The signature is fluid and cursive, with a large loop at the end of the name.

Shay Livingstone
General Manager

Here at The Rochestown Park Hotel we want your wedding day to be everything you hope for and more. That is why we provide you with complimentary access to Moposa – our award winning, online wedding service.

Moposa helps you **Share** more of the experience with your friends and family, **Simplify** the wedding planning process and **Save** time and money along the way.

Some of the complimentary Moposa tools include:

- Seating planner: Drag 'n' Drop guest names onto seats & see how the room will look.
- Photo Sharing: guests can upload full-size photos and videos after the wedding
- Personalised, 'hand-drawn' maps of the hotel location and your ceremony venue
- A wedding website with your own personal '.com' URL
- Guestxt: send hundreds of text message to guests
- Guest list & RSVP manager
- Mass booklet printing
- Task list manager
- Budget planner





Reception on Arrival

Champagne	from €10.00 per person
Sparkling wine	from €6.00 per person
Accompaniments –	
Strawberries & Orange Juice	@ €1.00 per person
Traditional Spiced Mulled Wine	@ €4.00 per person
House Wine	@ €4.00 per person
Summer Fruit Punch	@ €4.00 per person
Kirr Royale	@ €6.50 per person
Freshly Squeezed Orange Juice	@ €3.00 per person

All of the above includes complimentary Tea/Coffee & Biscuits and are accompanied by a complimentary Pianist during your Reception on Arrival

Canapés on Arrival

- Smoked Salmon on Brown Bread with Greek Olive
 - Serrano Ham with Roasted Red Pepper
 - Crab and Mango Flavoured with Sesame Oil
 - Goats Cheese Tartlette Topped with Black Olive Tapenade
 - Cherry Tomatoes and Bolle Cheese Skewer
 - Smoked Duck with Redcurrant Jelly
 - Tortilla Wrap Filled with Chicken Tikka
- Choose any **Two** of the above options at €3.50 per person

Menu Selection

The following are a Selection of Starters, Soups, Main Courses & Desserts for you to tailor your own menu.

Prices listed for the Main Courses are the total Menu Price based on a Five Course Meal.

To offer a Choice of Starter, Soup or Desserts, there is an additional charge of €2.00. To offer a Choice of Main Course – Meat, Poultry or Salmon, there is an additional charge of €3.75 on the higher price Main Course. Freshly brewed Tea & Filtered Coffee are included in the menu.

Alternative fish options are available on request at a supplement of €6.00 per person. All alternative fish options are Seasonal and subject to availability.

Starters

- Smoked Haddock Tartlette with Green Leek topped with a Grain Mustard Hollandaise
- Baked Seafood in Spring Roll Pastry with a Vermont Cream Sauce
- Tossed Salad in a Filo Basket with Smoked Chicken and a Balsamic Dressing
- Baked Clonakilty Pudding in Puff Pastry on a Seasonal Salad With Apple Compote
- Smoked Mackerel on a Celery and Apple Salad, Red Onion Vinaigrette
- Vine Tomato and Buffalo Mozzarella with Frisée Lettuce and Pesto Dressing
- Warm Goat's Cheese topped with Walnuts on Tossed Leaves and Roasted Beetroot
- Thai Fish Cake on a Seasonal Salad
- Creamy Chicken & Mushroom served in a Light Puff Pastry Case
- Grilled Chicken Breast on a Tossed Salad with Caesar Dressing and Chorizo Lardons
- Marinated Salmon with Dill, Sea Salt and Citrus Juices on a Tossed Salad, Guacamole Dressing



Soups

- Roast Carrot Soup with Moroccan Spices, Drizzled with Herb Oil
- Minestrone Soup flavoured with Basil and Served with Garlic Bread
- Farmhouse Country Vegetable Soup
- Cream of Potato & Leek Soup
- Cream of Mushroom Soup flavoured with Tarragon and Madeira
- Traditional French Onion Soup with a Smoked Cheddar Croûte
- Cream of Celery Soup with Blue Cheese Croutons
- Thai Beef Consommé with Savoury Pancake

Main Courses

- Stuffed Chicken Breast with Wild Mushrooms on Risotto
With a Jameson Sauce €11.00
- Roast Pork Cutlet on Savoury Mash, Apple and Cider Jus €12.00
- Honey Roasted Loin of Bacon, Parsley Cream €14.00
- Roast Stuffed Turkey Crown with Baked Ham and a Rosemary Jus €14.00
- Roast Lamb Leg with Sage & Onion Stuffing, Thyme Jus €15.00
- Roast Sirloin of Irish Beef with a Rich Red Wine Sauce €18.00
- Roast Stuffed Pork Steak filled with Leaf Spinach
Wrapped in Parma Ham, Cider Vinegar Jus €11.00
- Roast Stuffed Rack & Leg of Lamb, Mint and Redcurrant Sauce €16.50

Desserts

- Baileys Cheese Cake, Fruit Coulis
- Homemade Pavlova with Tropical Fruits
- Apple & Cinnamon Crumble with Vanilla Ice Cream & Egg Custard
- Passion Fruit Delice with a Trio of Sauces
- Lemon Curd Tartlette with Mint Sorbet
- Warm Pear and Almond Tart with Vanilla Ice Cream
- Profiterole Gateau with a Duo of Chocolate Sauces
- Chocolate & Caramel Tart, Mocha Anglaise

Choice of Superior Menus

Please be advised that these menus are not interchangeable

Menu No. 9

Shrimp and Smoked Haddock Pattie in a Sesame Crumb on a Seasonal Salad with Coriander, Lime and Yogurt Dressing

Traditional Pea Soup with Smokey Bacon and Garlic Croutons

Roast Duck Breast with Leg Confit and Roasted Button Onions in Balsamic Vinegar

Chefs Selection of Vegetables & Potatoes

Baileys and Hazelnut Tart

Tea or Coffee

€48.50

Menu No. 11

Oak Smoked Salmon on a Buckwheat Pancake With Chard Leaves and Dill Crème Fraîche

Roasted Parsnip and Coriander Soup With Turmeric Cream

Roasted Fillet of Beef in a Mushroom Duxelle

Baked in Puff Pastry, Served with Bordelaise Sauce

Chefs Selection of Vegetables & Potatoes

Sticky Toffee Pudding, Butterscotch Sauce

Tea or Coffee

€56.50

Menu No. 10

Grilled Smoked Salmon on an Avocado Sweet Chilli Salsa with Roasted Cherry Tomatoes

Cream of wild Mushroom Soup Baked with Puff Pastry Hat

Roast Lamb Rack with Provençal Crust, Rosemary Jús

Chefs Selection of Potatoes and Vegetables

Trio of Triple Chocolate Mousse With Wild Berry Compote

Tea or Coffee

€52.00

Menu No. 12

Crab Crème Brûlée with Toasted Ciabatta

Tossed Salad with Roasted Pine Kernels Cherry Tomatoes, Red Onions, Garlic Melba Toast, Blue Cheese Dressing

Beef Tournedos on a Wild Mushroom Galette

Pink Peppercorn Sauce

Chefs Selection of Vegetables & Potatoes

Old Fashioned Bread and Butter Pudding with Custard

Tea or Coffee

€56.50



Vegetarian Options

Wild Mushroom Stroganoff with a Trio of Rice
Aubergine and Mozzarella Gateau
Roasted Mediterranean Vegetables served in a Cheese Straw Basket

Diet

We are happy to arrange a special menu for guests who have special dietary requirements. Advance notice is advised.

Children

Children are always welcome at The Rochestown Park Hotel and a special menu can be made available or half portions served if preferred. Children should be supervised at all times.

Note:

If you have an alternative menu requirement, or if you wish to alter any of the enclosed menus, we will be happy to discuss further options with you.

Wedding Cakes will not be permitted to be served as an alternative to dessert.

Wine List

An extensive wine list is available upon request.

To Toast the Bride and Groom

Drink of Choice (approx €5.50 - €6.00 per person)

Corkage Charges

Should you decide to supply your own wine or champagne a corkage charge will apply

- Wine @ €12.00 per bottle
- Sparkling Wine @ €14.00 per bottle
- Champagne @ €18.00 per bottle

Corkage based on 75cl bottles

Evening Buffet

Tea/Coffee and sandwiches €6.00 per person

Please choose from the following additional options

1. Cocktail Sausages €1.00 per person
2. Crumbed Mushrooms €1.00 per person
3. Baked Sausage Rolls
Dusted with Sesame Seeds €2.00 per person
4. Chicken Goujons with Sweet Chilli Aioli €2.00 per person
5. Deep Fried Clonakilty Pudding
With Tomato & Onion Relish €2.00 per person



Top Table Layout

Priest	Groom's Father	Bride's Mother	Groom's Man	Best Man	Groom	Bride	Bride's Maid	Bride's Maid	Groom's Mother	Bride's Father	Priest
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Toast & Speeches after the meal

Prior to the arrival of the Bride and Groom, the Best Man will be advised by a member of our management team on grace before meals, cutting the cake, speeches etc.....

We recommend that all speeches and toasts take place after the meal is served.

The Best Man asks the Bride's Father to propose a toast to the Bride and Groom and their future happiness.

The Best Man then calls upon the Groom to make a speech on behalf of his wife and himself, finishing with a toast to the Bridesmaids.

The Best Man answers on behalf of the Bridesmaids and continues with his speech. He also reads the cards and telegrams of good wishes.

Should there be any further speeches; the Best Man introduces each person.

Clergy says Grace after meal.

With our compliments

- Pre-Wedding Consultations with a dedicated member of our management team.
- Red Carpet Welcome on arrival.
- Champagne on arrival for the Bride & Groom.
- Complimentary pianist during the reception on arrival.
- Picturesque gardens are available for your photographs.
- Fresh flowers on all tables.
- Our Head Chef and his team will carve your main course in the room.
- Use of Wedding Cake stand and knife.
- Personalised souvenir menus for your guests on each table.
- Complimentary accommodation for the Bride and Groom.
- Special accommodation rates for your guests including full Irish breakfast and use of our Leisure Centre.



Terms and Conditions

Provisional Bookings

All provisional bookings will be held for a maximum of 14 days after which time a deposit of €800.00 is required to secure your reservation. If confirmation is not received the date will be automatically released.

Deposit

A deposit of €800.00 is required to confirm all wedding reservations. Please note that all deposits are non refundable in the event of a cancellation.

Final Details

Please arrange an appointment with your wedding co-ordinator three months prior to your wedding date to finalise details for your special day.

Final Numbers

Anticipated numbers are to be given to the hotel 14 days prior to the wedding date. Final number of guests attending is to be given no later than 2 days prior to your wedding date. Please note that this will be the minimum number of guests that will be charged for on the day.

Table Plans

Table Plans will be accepted no later than 2 days prior to your wedding date.

Security

All wedding receptions who request a bar extension require the presence of a security officer to be on duty for the duration of the bar extension period. The legal requirement is one officer for every seventy-five guests attending the wedding reception. Security personnel will be charged to the wedding bill at the current rate which will be confirmed and agreed prior to your wedding date.

Bar Facilities

In order to comply with District Court regulations, all wedding parties must write to the Hotel requesting a bar exemption. A bar exemption permits the service of alcohol until 1.30am. The Legal cost on bar exemptions brings to €450.00 the amount payable by the bride and groom.

Bar Facilities

It is the policy of the Rochestown Park hotel to close bars on time; however a Residents bar is available until 4.00am in the Sutton's Bar and Bistro area of the Hotel. Please note that the hotel applies a strict "Residents Only" policy.



Entertainment

Amplified music must cease on or before 2.00am as required by our dance licence.

Deliveries and Collection of Wedding Items

Wines, wedding cakes etc. can be delivered to the hotel no later than 2 days in advance of your wedding day. All items left in the hotel by your wedding party must be collected no later than 12 hours after your wedding reception.

Prices

All prices quoted are inclusive of VAT. Due to the fluctuations in food costs, prices may be subject to change. Final wedding menu prices/quotations will be given during the final details stage.

Payment

All accounts must be settled on or before departure. Payment may be made by cash, or bank draft.

Change of Date/Cancellation

Notification of cancellation or change of date must be confirmed in writing. Any deposit paid will be transferred to the new date.

Guest Accommodation

Rooms can be reserved for your wedding guests at our reduced wedding rate for the night of your wedding reception. All bookings must be guaranteed by a non-refundable deposit of €50.00 per room or by credit card confirmation. Rooms are not automatically booked when a wedding deposit is paid. Please contact reservations directly which operates 9.00am to 5.30pm Monday to Friday to confirm your block booking. All unnamed rooms will be released one month prior to your wedding date. The Bride and Groom will be liable for any rooms named or guaranteed by them.

For further information regarding reservations please contact them directly on 021 4890800 or res@rochestownpark.com.

- It is the responsibility of the organisers to ensure that no Alcoholic Beverages other than that purchased on the premises is consumed. In the event of same occurring, the organisers will indemnify the hotel for the prescribed corkage charges which are available on request.



Mid Week Special Offer

Maple Suite

Savings of up to €700

- Your Reception on arrival which consists of Summer Fruit Punch or Mulled Wine with Tea/Coffee & Biscuits
- To finish your evening off, the hotel will provide Tea/Coffee, sandwiches and Cocktail Sausages for the number of guests which sat for your meal.

All the above is based on a minimum of 60 people and is available from Monday to Wednesday inclusive.

Kiltegan or Estuary Suite

Savings of up to €2,000

- Your Reception on arrival which consists of Summer Fruit Punch or Mulled Wine with Tea/Coffee & Biscuits
- A Sparkling Wine Toast to the Bride & Groom.
- To finish your evening off, the hotel will provide Tea/Coffee, sandwiches and Cocktail Sausages for the number of guests which sat for your meal.

All the above is based on a minimum of 120 people and is available from Monday to Wednesday inclusive.



Conference & Banqueting Wine List

Red

Rosemount Road
Chardonnay / Verdelho / Sauvignon Blanc
Australia
€17.50

Graham Beck Waterside
Unoaked Chardonnay
South Africa
€20.00

Torres Mas Rabell White
Spain
€22.00

Bolla Pinot Grigio
Italy
€22.50

Chablis AC, J Moreau et Fils
France
€29.50

White

Rosemount Road
Shiraz / Mataro / Grenache
Australia
€17.50

Graham Beck Railroad Red
South Africa
€20.00

Torres Mas Rabell Red
Spain
€22.00

Bolla Valpolicella
Italy
€22.50

Fleurie Domaine de Poncereau, Louis Jadot
France
€29.50