



Packages.

Our Gift to You.

As part of our wedding packages, we are delighted to offer the following complimentary inclusions to make your special day truly unforgettable:

- A dedicated venue Wedding Co-Ordinator to guide you through your planning journey and be present on your wedding day
- Exclusively One Wedding Per Day
- Personalized menu and table plan
- Beautifully designed Gold Candelabra and Cherry Blossom centrepieces
- Elegant Chivari Chairs
- Late Residents Bar
- Sweet Cart
- Hotel Post Box
- A cake stand and knife provided
- Microphone for speeches and background music during your wedding dinner
- Luxurious 'Innisfree Suite' Complimentary on the night of your wedding
- 20 Guest Rooms at a discounted wedding rate
- Complimentary menu tasting and consultation with our Head Chef prior to your wedding
- A Complimentary anniversary meal for two to celebrate your first wedding anniversary in our Hazelwood Restaurant



Classic Package

WELCOME RECEPTION

- Champagne and Canapé reception for your wedding party
- Red carpet and candlelit lanterns on arrival

DRINKS RECEPTION


- Sparkling wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious home baked cookies and scones with preserves and cream

WEDDING BANQUET

- A Five Course Banquet to include one starter, one soup, choice of two mains and one dessert served with tea and coffee
- One glass and one top up of house wine served with your banquet meal
- Late evening fayre to include cocktail sausages and selection of sandwiches served on tiered stands to each table

EXTRA TOUCHES

- Two complimentary bedrooms on your wedding night

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€85 per person

MENU CHOICES

YOUR STARTER SELECTION

Panko Bread Crumbed Fishcake
served with horseradish mayonnaise, rocket salad

Chilled Melon Duo
served with raspberry vinaigrette

Chicken, Ham & Mushroom Vol au Vent
served in a creamy white wine sauce

Classic Caesar Salad
served with baby gem lettuce, crispy parma ham, garlic sourdough crouton, creamy caesar dressing

YOUR SOUP SELECTION

Cream of Sweet Potato Soup with Smoked Bacon Crisp

Cream of Carrot & Coriander Soup

Cream of Vegetable Soup with Fresh Herbs

Cream of Roast Honey Parsnip Soup

YOUR MAIN SELECTION

12 Hour Braised Feather Blade Beef
served with parsley mash, Yorkshire pudding, red wine jus

Roasted Turkey & Home Baked Ham
served with garlic roast potato, cranberry and herb stuffing, roast gravy

Pan Fried Fillet of Cod
served with green pea risotto, chive butter

Grilled Fillets of Seabass
served with roasted Mediterranean vegetables, red pepper coulis

SOMETHING SWEET

Sligo Park Assiette of our most favoured desserts to include 3 of the following:

Profiteroles ~ Passion Fruit Cheesecake ~ Fruit Pavlova ~ Sticky Toffee Pudding

Warm Chocolate Brownie ~ Classic Italian Tiramisu ~ Irish Apple Pie

Elegant Package

WELCOME RECEPTION

- Champagne and Canapé reception for your wedding party
- Red carpet and candlelit lanterns on arrival

DRINKS RECEPTION

- Sparkling wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Selection of bottle of beers
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious home baked cookies and scones with preserves and cream
- Selection of sandwiches and mini wraps

WEDDING BANQUET

- A Five Course Banquet to include choice of two starters, one soup, choice of two mains and one dessert served with tea and coffee
- Two glasses and one top up of house wine served with your banquet meal
- Sparkling wine toast served for speeches
- Late evening fayre to include chicken goujons, cocktail sausages and selection of sandwiches served on tiered stands to each table

EXTRA TOUCHES

- Four complimentary bedrooms on your wedding night

€91 per person

ADDITIONAL MENU CHOICES

YOUR STARTER SELECTION

Warm Fivemiletown Goats Cheese & Spinach Tartlet
served with red onion marmalade, dressed rocket

Cajun Chicken, Mango & Roasted Red Pepper Salad
served with minted lime yoghurt

Confit Duck Spring Roll
served with pickled vegetable beansprout salad, hoi sin, orange dressing

YOUR SOUP SELECTION

Seafood Chowder

YOUR MAIN SELECTION

*Roast Sirloin of Irish Hereford Beef
served with parsley mash, Yorkshire pudding, red wine jus.

Roasted Supreme of Irish Chicken
served with seeded mustard mash, whiskey cream

12 Hour Roast Leg of Benbulbin Lamb
served with Dauphinoise Potatoes, buttered green beans, and lamb jus

Seared Atlantic Salmon
served with chive mash, braised fennel, balsamic butter

SOMETHING SWEET

French Lemon Tart
served with soft berry compote

Oven Fresh Caramelised Tarte Au Fin
served with Mama Johnson vanilla bean ice cream

*Supplement applies to Sirloin of Beef dish

Romantic Package

WELCOME RECEPTION

- Champagne and Canapé reception for your bridal party
- Red carpet and candlelit lanterns on arrival

DRINKS RECEPTION


- Sparkling wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Selection of bottle of beers
- Choice of two personalized house cocktails
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious home baked cookies and scones with preserves and cream
- Selection of sandwiches and mini wraps
- Chef's selection of hot and cold canapés and mini desserts

WEDDING BANQUET

- A Six Course Banquet to include choice of two starters, one soup, choice of two mains and either a choice of two desserts or one set assiette dessert served with tea and coffee, and petit fours
- Free pour of house wine served with your banquet meal
- Sparkling wine toast for speeches
- Late evening fayre to include chicken goujons, cocktail sausages, selection of freshly made pizzas, mini chicken, beef and pork sliders with chunky chips, also a selection of sandwiches served on tiered stands to each table

EXTRA TOUCHES

- Five complimentary bedrooms on your wedding night

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€103 per person

ADDITIONAL MENU CHOICES



YOUR STARTER SELECTION

Chicken & Duck Liver Parfait

served with red onion relish, toasted brioche

Crispy Kataifi Prawns

served with spicy mango mayonnaise, rocket

Panko Breaded Confit Duck Bon Bon

served with red cabbage slaw, plum dressing

Smoked Salmon and Crabmeat Tian

served with green apple salsa, Guinness bread

YOUR SORBET SELECTION

Lemon Sorbet ~ Champagne Sorbet ~ Mixed Berry Sorbet

YOUR MAIN SELECTION

*Seared Fillet of Irish Beef 6oz

served with celeriac and truffle purée, roasted shallots, thyme jus

Dukkha Crusted Rump of Lamb

served with spiced lentil ragout and red pepper pesto

Corn Fed Irish Chicken Supreme

served with hassle back potatoes, persnip puree, tarragon jus

Goan Monkfish Curry


served with pilau rice, cucumber mint raita

SOMETHING SWEET

Selection of Artisan Farmhouse Cheeses

served with seasonal fruits crisp crackers, relish & honey

*Supplement applies to Fillet of Beef dishes



Experience the best.



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