

*Packages.*

# Classic Package.

Our dedicated wedding coordinator can help ease and guide you through the planning of your special wedding day. Our Classic Package includes:

## 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
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious homemade cookies, mini muffins, scones with preserves and cream served on elegant tiered stands

## WEDDING BANQUET

- A sumptuous five course banquet to include one starter, one soup, two main courses and one dessert served with tea and coffee
- One glass and one top up of house wine served with your banquet
- Late evening fayre to include chicken goujons, cocktail sausages and selection of sandwiches served on tiered stands to each table
- Personalised menus and table plan

## EXTRA TOUCHES

- Luxurious 'Innisfree Suite' and two complimentary bedrooms on your wedding night
- Elegant Chivari chairs, Gold Candelabras and Cherry Blossom centrepieces
- Menu consultation with head chef
- Sweet Cart, Post Box and Bar Extension
- Complimentary first anniversary dinner for two in our Hazelwood Restaurant

€79 per person

## MENU CHOICES

### YOUR STARTER SELECTION

Panko Bread Crumbed Fishcake with horseradish mayonnaise & rocket salad.  
Gateaux of Cantaloupe Melon with caramelized figs, serrano ham and raspberry vinaigrette.  
Chicken, Ham and Mushroom in a creamy white wine sauce with an all buttery pastry case.  
Classic Caesar Salad baby gem lettuce crispy parma ham, chicken, garlic sourdough crouton and creamy caesar dressing.

### YOUR SOUP SELECTION

Cream of Sweet Potato Soup with Smoked Bacon Crisp  
Cream of Carrot & Coriander Soup  
Traditional Cream of Vegetable Soup with Fresh herbs  
Cream of Honey Roast Parsnip.

### YOUR MAIN SELECTION

Roast Sirloin of Hereford Beef parsley mash, Yorkshire pudding, red wine jus.  
Roasted Turkey & Home Baked Ham garlic roast potato, cranberry & herb stuffing, roast gravy.  
Pan Fried Fillet of Cod pea purée, chervil mash, clam, tomato & chive butter sauce.  
Grilled Fillets of Seabass roasted Mediterranean vegetables and 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

# Elegant Package.

In addition, the Elegant Package includes these further enhancements:

## DRINKS RECEPTION

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- A selection of bottled beers
- Finger sandwiches and mini wraps for all guests

## WEDDING BANQUET

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A sumptuous five course banquet to include two starters, one soup, two main courses and one dessert, served with freshly brewed tea and coffee.

## EXTRA TOUCHES

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- Sparkling wine toast for speeches
- Two glasses and one top up of house wine served with your wedding banquet
- Late evening fayre to include a selection of freshly made pizzas
- Luxurious 'Innisfree Suite' and four complimentary bedrooms on your wedding night

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€84 per person

## ADDITIONAL MENU CHOICES

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Menu choices are in addition to the Classic Package.

## YOUR STARTER SELECTION

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

Poached Pear, Gorgonzola & Beet Salad,  
charred endive, spiced walnuts, basil oil

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

## YOUR SOUP SELECTION

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Seafood Chowder

## YOUR MAIN SELECTION

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Pan Roasted Supreme of Cavan Chicken  
with pancetta croquette potato and a creamy leek and bacon sauce

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

Baked Atlantic Fillet of Salmon,  
parma ham, asparagus spears, citrus beurre blanc

## SOMETHING SWEET

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French Lemon Tart,  
soft berry compote

Oven Fresh Caramelised Tarte Au Fin,  
Madagascar vanilla bean ice cream

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# Romantic Package.

In addition, the Romantic Package includes these further enhancements:

## DRINKS RECEPTION

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- A choice of personalised house cocktails
- Chef's selection of hot and cold canapés and mini desserts for all guests

## WEDDING BANQUET

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A sumptuous six course banquet to include two starters, one soup, one sorbet, two main courses and two desserts, served with freshly brewed tea and coffee and petit fours.

## EXTRA TOUCHES

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- Sparkling wine toast for speeches
- Free pour house wine served with your wedding banquet
- Late evening fayre to include mini sliders or fish and chip cones
- Luxurious Bridal Suite and five complimentary bedrooms on your wedding night

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€92 per person

## ADDITIONAL MENU CHOICES

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Menu Choices are in addition to Classic and Elegant packages

## YOUR STARTER SELECTION

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Chicken & Duck Liver Parfait,  
spiced beetroot & red onion relish, toasted brioche

Tian of Irish Crab meat, avocado purée,  
focaccia crouton, red pepper coulis, micro herbs

Crispy shredded confit duck bon bon,  
red cabbage slaw, plum dressing

Killybegs oak smoked salmon parcel,  
cucumber pickle, radish & rocket salad, horseradish crème fraiche

## YOUR SORBET SELECTION...

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Lemon Sorbet ~ Citrus Sorbet ~ Champagne Sorbet ~ Gin & Pink Grapefruit Sorbet

## YOUR MAIN SELECTION

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\*Seared Fillet of Irish Beef,  
celeriac & truffle purée, roasted shallots, thyme jus

\*Medallions of Irish Beef Fillet,  
garlic crouton, and Hennessy & black peppercorn sauce

Baked Supreme of Free-Range Irish Chicken,  
filled with a potato & leek souffle, wrapped in streaky bacon, redcurrant & tarragon Jus

Slow Cooked Rump of Sligo Lamb,  
provençale vegetable ratatouille, basil jus

Baked Atlantic Fillet of Salmon,  
parma ham, asparagus spears, citrus beurre blanc


## SOMETHING SWEET

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Selection of Artisan Farmhouse Cheeses,  
with seasonal fruits crisp crackers, relish & honey

\*Supplement applies to Fillet of Beef dishes

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## Winter Package

Winter wedding package is available on selected dates in January, February and November, it includes:

### WELCOME RECEPTION

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

### DRINKS RECEPTION

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- Your choice of Mulled Wine or Sparkling Wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious homemade cookies and homemade scones with preserves and cream served on elegant tiered stands

### WEDDING BANQUET

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- A sumptuous five course banquet to include one starter, one soup, two main courses and one dessert served with tea and coffee
- One glass and one top up of house wine served with your banquet
- Late evening fayre to include chicken goujons, cocktail sausages and selection of sandwiches served on tiered stands to each table
- Personalised menus and table plan

### EXTRA TOUCHES

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- Luxurious 'Innisfree Suite' and two complimentary bedrooms on your wedding night
- Elegant Chivari chairs, Gold Candelabras and Cherry Blossom centrepieces
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€71 per person

### MENU CHOICES

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#### YOUR STARTER SELECTION

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Panko Bread Crumbed Fishcake with horseradish mayonnaise & rocket salad.  
Gateaux of Cantaloupe Melon with caramelized figs, serrano ham and raspberry vinaigrette.  
Chicken, Ham and Mushroom in a creamy white wine sauce with an all buttery pastry case.  
Classic Caesar Salad baby gem lettuce crispy parma ham, chicken, garlic sourdough crouton and creamy caesar dressing.

#### YOUR SOUP SELECTION

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Cream of Sweet Potato Soup with Smoked Bacon Crisp  
Cream of Carrot & Coriander Soup  
Traditional Cream of Vegetable Soup with Fresh herbs  
Cream of Honey Roast Parsnip.

#### YOUR MAIN SELECTION

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Roast Sirloin of Hereford Beef parsley mash, Yorkshire pudding, red wine jus.  
Roasted Turkey & Home Baked Ham garlic roast potato, cranberry & herb stuffing, roast gravy.  
Pan Fried Fillet of Cod pea purée, chervil mash, clam, tomato & chive butter sauce.  
Grilled Fillets of Seabass roasted Mediterranean vegetables and red pepper coulis.

#### SOMETHING SWEET

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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

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*Experience the best,*



Sligo Park Hotel & Leisure Club, Pearse Road, Sligo, Ireland. F91 Y762  
T: +353 71 919 0400 F: +353 71 916 9556 - [weddings@leehotels.com](mailto:weddings@leehotels.com) - [www.sligopark.com](http://www.sligopark.com)