

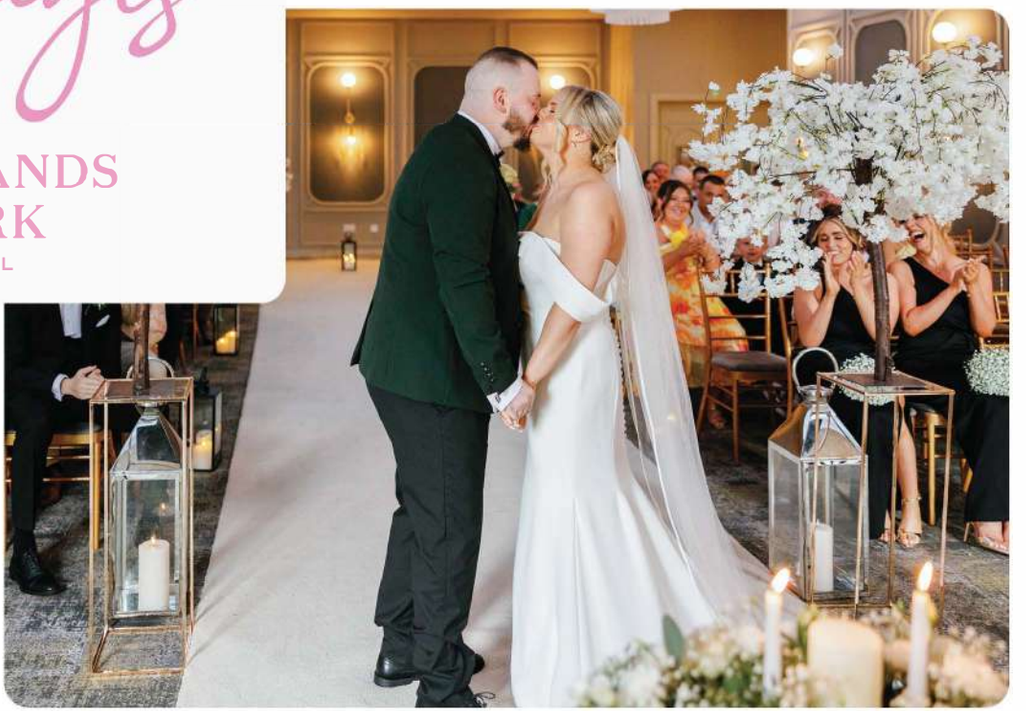


2026-2028

Wedding *packages*

MIDLANDS PARK HOTEL





The joy of *Celebrating*

See your dreams come to life on your big day at Midlands Park Hotel – one of the most magical wedding venues in Laois. Balancing the beauty and charm of the Irish countryside with a vibrant town, this fairytale setting is nothing short of spectacular.

From the moment you arrive, the striking entrance of Midlands Park Hotel offers an impressive sense of space and classic modern elegance. Enjoy a romantic photoshoot with the one you love on our fairytale grounds, with Emo Court or Heywood Gardens just moments from our door. Later, dine and dance the night away in the luxurious surroundings of our ballroom with its lavish decor and fairy-lit backdrop.

Begin your honeymoon experience in the extravagant surroundings of our Kilpatrick Suite. Consisting of three separate rooms, a magnificent round bed, a fully fitted walk-in wardrobe, his and hers sinks, a jacuzzi bath, and a double shower, our Kilpatrick Suite offers a level of exclusivity, luxury and tranquility that is unparalleled.

Whether you're looking for an intimate venue or are planning the event of the season, we have event spaces to suit all kinds of weddings.

Hosting up to 350 guests, we promise to be a blank canvas so you can create the wedding you've always wished for. Our dedicated team of expert wedding and event planners will be with you from the moment you make your first enquiry ensuring that the process is as seamless, enjoyable and utterly magical as possible.

With our outstanding reputation, exquisite attention to detail and exceptional cuisine, we promise to help you create the wedding of your dreams – from the pre-wedding lunches and rehearsal dinners right through to post-wedding brunches.

What's included in every package

Included in your wedding package

The Lead Up

- Experienced and committed wedding co-ordinator and management team
- Pre-wedding menu and wine tasting for you both
- 3 months membership to our Health Club for you both

The Main Event

- Arrival red carpet welcome
- Opulent civil ceremony suite, drinks reception lobby and ballroom
- Private bar and dance floor in the room with a bar extension
- Mood-lit ceiling in an array of colours to suit your colour scheme
- Personalised wedding menus and decorative seating plan
- Gold table linen and napkins
- Tabletop mirrors with alternate romantic centre pieces
- Ambient background music during your wedding meal
- Toastmaster for your master of ceremonies
- Roving microphone and LCD projector for use during your speeches
- Fairy lit backdrop
- Contemporary chivari chairs

The Night Of

- Complimentary Kilpatrick Suite with champagne breakfast for the newly weds
- Two complimentary guest rooms
- Twenty guest rooms at a preferential rate

Our Gift to You

- Complimentary bed & breakfast stay on your first anniversary in one of our luxurious standard rooms

Magical Moments Package


The Joy of
Saying I Do

Magical Moments

Sip Back and Relax

Arrival Reception

- Champagne and strawberry toast for the bridal party
- Prosecco Reception
- Seasonal non alcoholic cocktail
- Freshly brewed tea and coffee

Chef's Afternoon Tea

- Lemon drizzle cake, carrot and walnut cake, miniature scones with fresh cream and jam, macarons and a selection of fresh sandwiches

Eat, Drink and Celebrate

- Choose one starter
- Choose one soup
- Choice of one meat and one fish dish
- Choose one dessert
- Freshly brewed tea and coffee

Sip, Sip Hooray

Toast Drinks

- Half a bottle of house wine per person
- Top table drink of choice

Don't Mind If We Do

Evening Food

- Breaded chicken goujons
- Cocktail sausages
- Spicy potato wedges
- Freshly brewed tea and coffee

Time to Wind Down

For the Residents Bar

- Make your own Tayto crisp sandwiches

2026 & 2027 Weddings €66 per guest
2028 Weddings €71 per guest
Please find sample menus on the pages that follow

Head over Heels Package

Head Over Heels

Sip Back and Relax

Arrival Reception

- Champagne and strawberry toast for the bridal party
- Cocktail reception
- Seasonal non alcoholic cocktail
- Freshly brewed tea or coffee

Savoury Canapes

- Choose two hot and two cold from our menu selector

Eat, Drink and Celebrate

- Choice of two starters
- Choose one soup
- Choice of one meat and one fish
- Choose an assiette of desserts
- Freshly brewed tea and coffee

Sip, Sip Hooray

Toast Drinks

- Half a bottle of house wine per guest
- Top table drink of choice

Don't Mind If We Do

Evening Food

- Breaded chicken goujons
- Cocktail sausages
- Spicy potato wedges
- Oriental spring rolls
- Freshly brewed tea or coffee

Time to Wind Down

For the Residents Bar

- Make your own Tayto Crisp Sandwiches

2026 & 2027 Weddings €75 per guest
2028 Weddings €80 per guest
Please find sample menus on the pages that follow

To The Moon & Back

To The Moon and Back

Sip Back and Relax

Arrival Reception

- Champagne and strawberry toast for the bridal party
- Prosecco and selection of bottled beers
- Gin or whiskey cart
- Seasonal non alcoholic cocktail
- Candy cart full of traditional sweets
- Freshly brewed tea or coffee

Chef's Afternoon Tea

- Lemon drizzle cake, carrot and walnut cake, miniature scones with fresh cream and jam, macarons and a selection of fresh sandwiches

Savoury Canapes

- Choose two hot and two cold from our menu selector

Eat, Drink and Celebrate

- Choice of two starters
- Choice of one soup or sorbet
- Choice of one meat and one fish dish
- Choice of two desserts
- Petit Fours
- Freshly brewed tea or coffee

Sip, Sip Hooray

Toast Drinks

- Half a bottle of house wine per person
- Top table drink of choice

2026 & 2027 Weddings €89 per guest
2028 Weddings €94 per guest
Please find sample menus on the pages that follow

Don't Mind If We Do

Evening Food

- Selection of fresh pizzas
- Freshly brewed tea or coffee

Time to Wind Down

For the Residents Bar

- Make your own Tayto Crisp Sandwiches

Little Rascals

Little Rascals

For children up to 12 years of age

Sip Back and Relax

Arrival Reception

- Strawberry and marshmallow skewers
- Chocolate milkshake

Eat, Drink and Celebrate

Starters

- Homemade soup of the day
- Chilled galia and cantaloupe melon with fruit coulis
- Ciabatta garlic bread with dressed salad

Main Courses

- Sausage and home cut chips
- Chicken goujons and home cut chips
- Half portion of roast of the day

Desserts

- Warm chocolate brownie
- Selection of ice cream

Don't Mind If We Do

Evening Food

- Cocktail sausages
- Plain ham sandwich
- Tayto crisps

2026 - 2027 Weddings €20 per guest
2028 Weddings €25 per guest
Please find sample menus on the pages that follow

Add a little extra sparkle

Add a Little Sparkle

Sweet Treats

Treat Your Guests with a Candy Cart - €260.00

- A variety of your favourite traditional sweets on our candy cart

Ferrero Rocher Heart - €230.00

Homemade Afternoon Sweet Treats - €6.50pp

- Lemon drizzle cake, carrot and walnut cake, macrons, mini scones, fresh cream and jam, served on our afternoon tea trays

Donut Mind if I Do - from €250.00

- A donut wall with sugar iced ring donuts

Favourite Tipple

Handcrafted Wooden Gin Trolly - €8.50pp

- Choose 3 of your favourite gin and tonics with fresh fruit to create your perfect gin

Traditional Whiskey or Gin Cart - €8.50pp

- Select 3 whiskeys or gin and a choice of mixers

Shaken Not Stirred Cocktail Bar - €10pp

- Your choice of 3 contemporary cocktails tastefully decorated

Ice Cold Bottle Beers - €5.75pp

- Our local craft beer with 2 beers or your choice

After Dinner Liquor - €5.75pp

- Cleanse your palate and choose one of the following Amaretto, Limoncello, Grappa, Baileys, Brandy, Crème De Menthe

Other Arrangements

Outdoor Sparklers - €110.00

- Create your 'Instagramable' moment in our outdoor terrace

Kids Club - €10.50 per child

- We will entertain the kiddies for 2 hours in our Kids Club
- Available for 12 or more children aged between 5 to 12 years

Add a Little Sparkle

Savoury Dishes

All Time Favourite Fish and Chip Shop - €9.50pp

- Selection of cocktail sausages, fish and chicken goujons with chips, served in paper cones

You Have Stolen a Piz-za My Heart - €7.00pp

- A selection of the following pizzas with assorted dips
- Margherita - cheese and tomato
- Hawaiian - ham and pineapple
- Pepperoni - cheese, tomato and spicy pepperoni

Chef's Fresh Hot Baguettes - €9.00pp

- Slow cooked top rib of beef, horseradish cream
- Honey mustard glaze loin of bacon, mustard mayonnaise
- Carved by our Chef and served on multi-seed or plain baguettes, crispy onions

Spice Up Your Night - Asian Street Food Stall - €11.50 per person

- Thai red chicken curry with coconut milk and mixed vegetables
- Miso beef noodle stir fry with sautéed and seasonal vegetables
- Served with egg noodles and pilau rice

These items can be booked for a minimum of 70% of the total guests attending the wedding. The evening food in your wedding package can be upgraded to any of these items with a supplementary cost.

Continued

Post Wedding Bliss

Staying a little longer?

Stone Baked Pizzas - €10.95pp

A selection of the following pizza's with assorted dips, half a pizza per person

- Margherita - cheese and tomato
- Hawaiian - ham and pineapple
- Pepperoni - cheese, tomato and spicy pepperoni

Finger Buffet Menu - €17.95pp

- Fresh cut sandwiches
- Spicy potato wedges
- Cocktail sausages
- Chicken goujons
- Vegetable spring rolls
- Freshly brewed tea and coffee

Hot Buffet Menu - €22.95pp

- Beef bourguignon - rich beef casserole with mushrooms and red wine
- Chicken Korma - diced chicken in a light curry coriander, coconut and yogurt sauce
- Baby boiled potatoes, dill butter
- Honey and theme roasted root vegetables
- Savoury rice
- Red cabbage coleslaw
- Potato and spring onion salad
- Tomato, cucumber and red onion
- Mixed leaf salad and herb oil
- Selection of fresh bread rolls

Continued

Post Wedding Bliss

Staying a little longer?

Mad Grill BBQ - €28.50pp

- Hereford Irish beef burger
- Cajun chicken burger
- Marinated vegetable kebabs
- Sautéed onions
- Spicy potato wedges
- Red cabbage coleslaw
- Spicy cous cous
- Toasted nuts
- Tomato, mozzarella and basil pesto
- Freshly baked bread rolls and baps

The Grill Father BBQ - €38.50pp

- Hereford Irish beef burger
- Spicy grilled sausage
- Marinated chicken kebabs
- BBQ baby back ribs
- Cubed steak
- Buttered corn on the cob
- Sautéed onions and mushrooms
- Baked potato with sour cream and chives
- Steakhouse fries
- Freshly baked bread rolls, baps and garlic bread
- Chef's platter of assorted fresh desserts

Guest Numbers

- Finger buffet and pizza menus are available for a minimum of 25 guests*
- Buffet menus are available for a minimum of 25 guests*
- Barbecue menus are available for a minimum of 40 guests*

*The serving location or private room is subject to availability

Sample Menus

Sample Menus

Magical Moments Sample Menu

Starter
Warm Cajun Chicken Salad With Roasted Red Peppers,
Toasted Cashew Nuts, Honey & Mustard Dressing
Soup
Roast Market Vegetable Soup Served with Chive Cream
Main Course
Roast Top Rib of Irish Beef Homemade Yorkshire Pudding,
Châteaux Roast Potato & Red Wine Jus
Steamed Fillet of Fresh Cod Spring Onion & Chorizo
Mash, Champagne & Chive Sauce
Dessert
Cookies and Cream Cheesecake
Served with Butterscotch Sauce

Freshly Brewed Tea and Coffee

To the Moon & Back Sample Menu

Starter
Homemade Oriental Vegetable Spring Roll on
Crisp Salad, Hoi Sun, Chilli & Orange Sauce
Oak Smoked Salmon on Guinness Bread, Cream Cheese,
Dressed Leaves and Salsa Salad
Soup or Sorbet
Butternut Squash & Sweet Potato served with Chilli & Coconut Cream

Champagne and Strawberry Sorbet
Main Course
Feather-blade Steak, Creamed Potato, Horseradish
Croute and Red Wine Jus
Seared Fillet of Seabass, Sweet Potato Fondant, Saffron and
White Wine Veloute
Dessert
Warm Apple and Rhubarb Crumble served with
Sweet Cream and Crème Anglaise Sauce
Cream filled Profiteroles Filled with Chantilly Cream,
served with a Rich Chocolate Sauce

Freshly Brewed Tea and Coffee
Petit Fours

Head over Heels Sample Menu

Starter
Chicken & Wild Mushroom Vol au Vent in a Light Pastry Case filled
with a Tarragon and White Wine Cream Sauce
Classic Caesar Salad, Garlic Croute, Parmesan Shavings, Crisp Bacon,
Baby Gem Lettuce and Caesar Dressing
Soup
Cream of Leek and Potato Served with Spring Onion
Main Course
Roast Turkey & Home Cooked Ham, Sage and Onion Stuffing,
Cranberry Sauce and Roast Gravy
Fillet of Atlantic Salmon, Spring Onion Crushed Potato and a Black Olive Veloute
Dessert
Chef's Assiette of Dessert Plate
Mini Lemon Meringue, Mini Chocolate Fondant, Vanilla
Ice-cream in a chocolate wafer basket

Freshly Brewed Tea and Coffee

Little Rascals Menu

Arrival Reception
Strawberry and Marshmallow Skewers
Milkshake
Starter
Homemade Soup of the Day
Chilled Galia & Cantaloupe Melon with Fruit Coulis
Ciabatta Garlic Bread with Dressed Salad
Main Course
Sausages and Home-cut Chips
Chicken Goujons and Home-cut Chips
Half Portion of the Roast of the Day
Dessert
Warm Chocolate Brownie
Selection of Ice Cream in a Chocolate Wafer Basket
Evening Food:
Cocktail Sausages
Plain Ham Sandwiches
Tayto Crisps

Price €20.00 per child
Aged between 3 years to 12 years, Baby bowls complimentary

T&Cs

Terms & Conditions

Wedding packages are available for:

Sunday through Thursday - a minimum of 80 guests

Friday - a minimum of 100 guests

Saturday - a minimum of 120 guests

New Year's Eve - a minimum of 150 guests

A €1000 non refundable booking deposit and a signed contract is required to secure your booking

Full terms and conditions available on request.













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