



YOUR
Wedding
AT
VIRGINIA PARK LODGE

2027 - 2028
RATE CARD



VIRGINIA PARK LODGE
A RICHARD CORRIGAN ESTATE

Your Next Chapter

Whether you are looking for intimate or extravagant, traditional or unexpected, Virginia Park Lodge is a truly individual place to celebrate the most memorable day of your lives. Lovingly restored by Michelin starred chef Richard Corrigan, Virginia Park Lodge is now a luxurious country house rich in history with a homely feel.

Our dream is to create truly lasting memories for you and your guests, through exquisite cuisine made with the finest ingredients, beautiful wines and hospitality of an uncompromising standard.

Allow our experienced team to take you through every step of your perfect day.

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WWW.VIRGINIAPARKLODGE.COM/WEDDINGS



The Year at The Lodge

SUMMER TO AUTUMN



MAY TO OCTOBER - PEAK DATES

Virginia Park Lodge is at its brightest and most beautiful in full summer bloom. The grounds are teeming with life, and Lough Ramor glistens under the sunlight. Enjoy light, fresh dishes crafted with the finest ingredients from the kitchen garden, showcasing the best of summer and autumn.

WINTER TO SPRING



JANUARY TO APRIL AND NOVEMBER - OFF PEAK DATES

From roaring fires and frosted snowdrops to spring blooms and warmer days, experience the true versatility of the Lodge. Enjoy the gardens at their most productive seasons and enjoy the beauty of winter in the Cavan countryside, complemented by hearty comfort food crafted from the grounds.

CHRISTMAS & NEW YEARS EVE



DECEMBER - PEAK DATES

Twinkling lights and seasonal festivities make it the most magical time of the year. With the halls beautifully decked throughout the month, celebrate stunning Christmas gatherings or ring in the New Year with unforgettable nuptials.



Pavilion Wedding
Up to 300 guests

Your Wedding

Marchioness Weddings
Up to 90 guests

*Exclusively yours, all our wedding packages offer completely exclusive use of The Lodge
and our sprawling 100 acre grounds.*

JANUARY TO APRIL, NOVEMBER

<i>Day of the Week</i>	<i>Price Per Person</i>	<i>Minimum Guests</i>
Monday - Wednesday	€120	50
Thursday	€125	80
Friday	€135	120
Saturday	€135	150
Sunday	€125	80

MAY TO OCTOBER, DECEMBER

<i>Available</i>	<i>Price Per Person</i>	<i>Min Number of Guests</i>	<i>Estate Hire Fee</i>
Monday - Wednesday	€130	50	€0
Thursday	€140	80	€2000
Friday	€185	120	€4000
Saturday	€190	150	€4000
Saturday	€170	200	€4000
Sunday	€150	80	€2000

CHRISTMAS

<i>Available Days</i>	<i>Minimum Guests</i>	<i>Price Per Person</i>
24th - 26th December	150	€300

NEW YEARS

<i>Available Days</i>	<i>Minimum Guests</i>	<i>Price Per Person</i>
31st - 1st	180	€185

ONSITE CEREMONIES

We are a fully licensed venue able to offer on-site ceremonies, prices below includes ceremony set-up.

In the Lodge
€800

Parterre Garden & Front Lawn
€900

Pleasure Gardens
€2200

Your Wedding Package

Exclusive use of the Grounds, providing breathtaking backdrops	Dedicated team to help coordinate your wedding	Drinks reception (1 glass of prosecco or bottle of beer per person)
Menu designed by Michelin starred chef Richard Corrigan	Opulent bridal suite in your wedding night	Chef's selection of seasonal canapés (3 per person)
Personalised menu cards & table plan design	Menu consultation (In person tasting in London available €)	Lavish four course set dinner & half bottle of select wine per person
Table linen, pillar candles & tealights	Welcome tea and coffee for all guests on arrival	Tea/Coffee and Petits Fours
Cake stand & knife		Late night food

Bespoke packages are available, to make your day as unique as you are. Please request information.

Extend the Celebrations

A second opportunity to celebrate, whether a rehearsal dinner the night prior, or a relaxed party the day following.

Please note all menus represent a sample selection and are subject to change seasonally dependent on produce availability.

HOUSE PARTIES

THE EVENING BEFORE

Enjoy an intimate rehearsal dinner for your nearest and dearest, within the comfort of the Lodge. Whether in our dining room or by the roaring fire, our Family Feast menu changes with the seasons.

<i>Available</i>	<i>Minimum Spend</i>
Monday- Wednesday Sunday	€8000 €13000

THE DAY AFTER

Relax, unwind and enjoy true comfort when extending the celebrations to the next day. From a casual BBQ in our gardens to a lunch in the dining room, enjoy produce fresh from the grounds, whilst your guests reminisce on your treasured memories.

<i>Available</i>	<i>Minimum Spend</i>
Monday- Wednesday Sunday	€9000 €13000

All 23 Bedrooms in the Lodge must be booked. Please note minimum spend is based on food and accommodation provided by Virginia Park Lodge only. Beverage spend does not count towards minimum spend.



SAMPLE MENU OPTIONS

Family Feast - €90pp *Sample Menu*

Lodge Smoked Salmon, Ibérico Ham
~
Grilled Chicken, Chorizo & Leek,
Bentley's Fish Pie
~
Prawns À La Russe, Beetroot & Goat's
Cheese Salad, Gooseberry Garden Leaves
~
Orchard Fruit Crumble

BBQ - €80pp *Sample Menu*

Homemade Beef Burger,
Grilled Chorizo,
Tamarind Chicken Satay,
~
Sautéed Potato, Spiced Chickpea Salad,
Caesar Salad, Melon & Cucumber Salad,
Gooseberry Garden Slaw,
~
White Peach Melba

Prices within this rate card are subject to change. Inclusive of VAT at prevailing rate.

Extend the Celebrations

PUB PARTIES AT THE DEERPARK INN

Your local in Cavan, brought to you by the Virginia Park Lodge team.

The Deerpark Inn is a 5 -10 minute walk from the Lodge, and offers a cosy and relaxed country pub, perfect for celebrating and sleeping in the evening before or day after your wedding.

The kitchen offers produce from our gardens at Virginia Park Lodge with draught beer, sommelier selected wine and cocktails behind the bar. Upstairs, the six ensuite and double bedrooms have been furnished in the Lodge style to make you feel at home.

THE NIGHT BEFORE OR THE DAY AFTER

A wonderful chance to bring family and friends together, whether for a rehearsal dinner before the big day or a post-wedding lunch afterward.

For any pre or post events at the Deerpark Inn, all 6 bedrooms and the Gate Lodge must be taken. The Deerpark Inn food menu changes seasonally and is available to order from up-to 14 guests. Parties with 15 guests or more will be on a choice of our family feast menus, BBQ or bespoke set menu pending guest numbers, season and final details meeting.

EXCLUSIVE HIRE

Your own pub for the day and night! Enjoy exclusive use of the Deerpark Inn with comfort food, delicious drinks, and the perfect chance to gather loved ones before or after your wedding.

Exclusive use of the Deerpark Inn is available Monday – Thursday.

DINING

Our food menu changes with the seasons though please find sample menus below.

Rehearsal Family Feast - €49pp

Tapini Plata

Our shared starter platter with Lodge Smoked Salmon, Deerpark Pork, Soda Bread, Pickles, and Egg Mayo Salad.

~
A choice of four main courses

~
Orchard Fruit Crumble

BBQ Lunch - €75pp

Homemade Beef Burger ~ Grilled Chorizo
Tamarind Chicken Satay

Sautéed Potato ~ Spiced Chickpea Salad
Caesar Salad ~ Melon & Cucumber Salad
Gooseberry Garden Slaw

Tipsy Trifles ~ Homemade "99s" ~
Seasonal Sorbets



Gastro-Pub of the Year

Richard and the Virginia Park Lodge team are thrilled to announce that the Deerpark Inn won Gastro-Pub of the Year at the Georgina Campbell Irish Food Awards!

Prices within this rate card are subject to change. Inclusive of VAT at prevailing rate.

Winter - Spring

STARTER

(choose one item)

Baked Goats Cheese Tart

*Quince, Plum, Walnut, Beetroot,
Gooseberry Garden Leaves*

Smoked Salt Marsh Duck

*Clementine, Red Chicory,
Spiced Plum & Pecan*

Partridge & Pear

*Walnut, Banyuls, Bitter Lemon,
Crisp Parsnip (€4pp supplement)*

Spiced Pork Cheeks

Tamarind, Coconut & Lime

Dover Sole

*Caviar & Seaweed Butter
(€15pp supplement)*

West Cork Crab Cakes

Avocado, Jalapeño & Lime

SOUP

(choose one item)

Gooseberry Garden Broth

Garden Vegetables, Bacon & Parmesan Dumplings

Potato & Leek

*Natural Smoked Haddock &
Aged Farmhouse Cheddar*

Pumpkin

Ricotta Ravioli, Pomegranate, Parmesan & Sage

Lobster Bisque

Brandy & Tarragon Chantilly

Jerusalem Artichoke

Sourdough, Sorrel, Apple & Walnut

MAIN

(choose one item)

Monkfish

*Parma Ham, Sage,
Jerusalem Artichoke, Red Wine*

Free Range Guinea Fowl

*Celeriac, Wild Mushroom,
Savoy Cabbage, Smoked Bacon*

Richard's Farm Reared Pork

*Apricot, Seville Orange
Sprouting Broccoli, Star Anise*

Beef Wellington

*Creamed Spinach, Glazed Carrots, Truffle,
Madeira Sauce (€15pp supplement)*

Slow Cooked Short Rib of Beef

*Smashed Parsnip & Carrot, Mint & Jalapeño
Salsa, Barry's Tea Prunes*

Glenmalure Venison Saddle

*Roasted Sprouts, Quince, Chestnut & Pancetta
(€10pp supplement)*

SIDE

(choose two items)

Seasonal Greens

from the Gooseberry Gardens

Creamed Potatoes

with Scallions

Sprouts

with Chestnuts, Bacon & Sage

Rosemary Roasted Potatoes

Delmonico Potatoes

Roasted Root

Vegetables

DESSERT

(choose one item)

Dark Chocolate Souffle Tart

Cardamom Custard, Pistachio

Orchard Apple Tart

Hot Toddy Ice Cream

Tiramisu Baked Alaska

Pear, Espresso, Hazelnut

Winter Fruit Crumble

*Cinnamon Ice Cream,
Garden Preserve*

Steamed Medjool Date Pudding

Rum Caramel, PX Ice Cream

Tipsy Trifle

*Champagne Rhubarb Gin,
Blood Orange, Pistachio & Almond*

Crème Brûlée

Brandy Snap & Plum



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Summer - Autumn

STARTER

(choose one item)

Hothouse Tomato

Macroom Mozzarella, Focaccia, Basil & Olive Oil

Whipped St Tola

Pressed Watrermelon, Garden Roots, Shoots & Leaves

Honey & Black Pepper Salmon

Garden Pickles

Tandoori Baked Scallop

Carrot, Tamarind, Kataifi
(€6pp supplement)

Atlantic Seafood Plate

Teriyaki Eel, Honey & Black Peppered Salmon, Crispy Scallop, Grilled Prawn, Garden Roots (€8pp supplement)

Richard's Farm Reared Pork

Crispy Pea Fritters, Pressed Apple, Sherry Caramel Vinegar

Sesame Seared Tuna

Pickled Cucumber Wasabi, Soy & Ginger

Native Lobster

Ceviche and Tempura, Pickled Green Tomato, Melon, Lime & Mint
(€15pp supplement)

SOUP

(choose one item)

Summer Squash

Crispy Courgette, Ricotta & Basil

Shellfish Consommé

Ginger, Chilli & Prawn Dumpling
(€4pp supplement)

Garden Pea

Steamed Ham Hock & Mint

Summer Garden Broth

Squash, Broad Beans, Peas, Parmesan, Crouton

Hothouse Tomato Consommé

Mozzarella & Basil Ravioli

MAIN

(choose one item)

Hereford Prime Fillet of Beef

Creamed Spinach, Bone Marrow, Potato Millefeuille, Truffle, Madeira Sauce
(€15pp supplement)

Roast Hereford Prime Sirloin

Smoked & Charred Onion, Caper, Horseradish, Parsley, Thyme & Black Pepper

West Cork Salt Marsh Duck

Crispy Confit, Glazed Breast Celeriac, Rhubarb, Ginger, Sprouting Broccoli

Roast Rack of Lamb

Creamed Shallot, Glazed Carrot, Potato & Wild Garlic
(€10pp supplement)

Baked Clogherhead Cod

Courgette Slaw, Herb Crust, Red Pepper & Basil Aioli

Slow Cooked Cuilcagh Lamb

Chargrilled Aubergine, Piperade, Red Florence Onion, Jalapeño & Mint

Turbot

Asparagus, Caviar & Seaweed Butter
(€12pp supplement)

Free Range Chicken

Young Leek, Summer Truffle, Tarragon & Girolles, Fondant Potatoes

SIDE

(choose two items)

Seasonal Greens

from the Gooseberry Gardens

Creamed Potatoes

with Scallions

Steamed New Potatoes

with Seaweed Butter

Rosemary Roasted Potatoes

Basque Potatoes

Peas
with Broadbeans, Courgettes & Mint

DESSERT

(choose one item)

Garden Strawberries

Elderflower Ice Cream, Lemon Posset & Lavender Shortbread

Summer Fruit Crumble

Meadowsweet Ice Cream

Champagne Jelly

White Peach, Elderflower & Nasturtium Sorbet

Lemon Tart

Raspberries, Crème Fraîche & Baked Meringue

Dark Chocolate

Black Cherries, Buttermilk Sorbet & Oatmeal Crush

Raspberry & White Chocolate

Prosecco and Gin Jelly
Yoghurt & Mint Soft Meringue

Crème Brûlée

Thai Mango & Ginger Snap



Prices within this rate card are subject to change. Inclusive of VAT at prevailing rate.

Stay the Night

Our luxurious on-site accommodation, sleeping 130 guests in total, offers complete exclusivity of the Lodge and grounds.

All rooms are priced per room and includes breakfast.

THE LODGE

Overlooking Lough Ramor the Lodge rooms offer understated elegance. With Robert Kime furnishings, luxurious double beds and home comforts, this is the perfect place to prepare or decompress.

11 Heritage Rooms

€295

Sleeps 2

6 Lodge Rooms

€280

Sleeps 2

Bridal Suite

€475

Sleeps 2

2 Family Rooms

€350

Sleeps 3-4

2 Lake View Rooms

€350

Sleeps 2

1 Twin Lodge Room

€280

Sleeps 2

COURTYARD

Our country-chic courtyard offers spacious rooms within its own self contained courtyard. Opposite the main house, these conveniently located spaces have double beds, power showers and home comforts.

6 Courtyard Lodgings

€295

Sleeps 4

3 Studio Cottages

€250

Sleeps 2

4 Courtyard Cottages

€350

Sleeps 4

1 Family Cottage

€385

Sleeps 6

1 Courtyard Suite

€395

Sleeps 4

THE HUTS AND CABINS

In the heart of Deerpark Forest, get back to nature in our Shepherd's Huts and Cabins. Waking up to views into the woods, find double beds, kitchenettes and log burners in the Huts.

12 Shepherd's Huts

€235

Sleeps 2

2 Cabins

€285

Sleeps 2

DEERPARK INN

Our new pub, a stones throw from the Lodge, offers elegantly decorated double bedrooms, situated above the hub of Virginia! Perfect for those who relish the opportunity for one final drink.

Only available for pre and post wedding events.

5 Fallow Suites

€220

Sleeps 2

1 Master Suite

€290

Sleeps 2

1 Gate Lodge

€465

Sleeps 4

PLEASE NOTE

For weddings of 200 guests and above, all accommodation must be booked.
For weddings of 120 guests and above, 23 Lodge rooms and all cottages must be booked.
For weddings of 50 guests and above, 23 Lodge rooms must be booked.

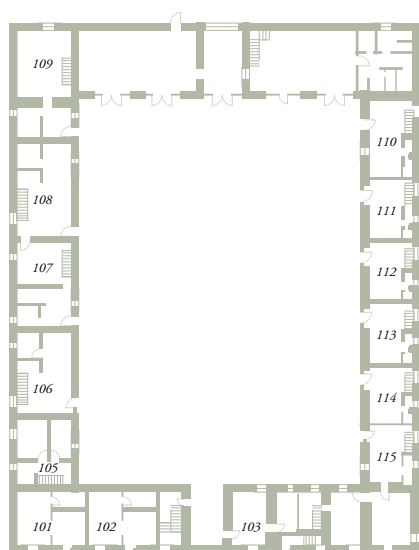
Stay the Night

Take a tour of the grounds at our showcases, or virtually on our website.

THE LODGE



THE COURTYARD

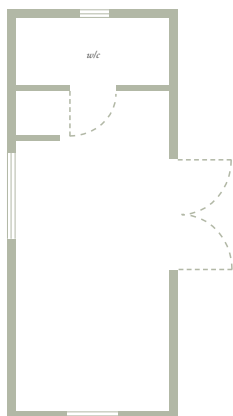


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Stay the Night

Take a tour of the grounds at our showcases, or virtually on our website.

THE HUTS AND CABINS



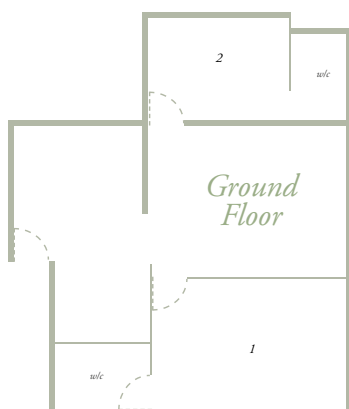
DEERPARK INN

Only available for pre and post wedding events.



THE GATE LODGE

Only available for pre and post wedding events.



Prices within this rate card are subject to change. Inclusive of VAT at prevailing rate.



VIRGINIA PARK LODGE

W R I T E Y O U R O W N H I S T O R Y

Follow the Journey

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VIRGINIA PARK LODGE
A RICHARD CORSIKIAN ESTATE