

# wedding PACKAGES



## azalea

€120 per person

The Azalea Package is available Sunday-Thursday (Excluding Christmas – New Year, Bank Holiday Weekends) The package is available on Friday & Saturday's during the months of January, February & November.

- Arrival Reception – Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- 3 Course Menu- Set starter, choice of main course (meat or fish), set dessert
- Tea, Coffee & White & Dark Chocolate Truffles
- Half bottle of house wine per person
- Evening buffet – smoked bacon baps – Tea & Coffee
- Bar extension
- Complimentary bridal suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple

## maple

€125 per person

- Arrival Reception – Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of Canapés
- 4 Course Menu- Set Starter, Set Soup or Sorbet, Choice of Main Course (meat or fish), Set Dessert, Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Evening Buffet – Smoked Bacon Baps & Selection of Country Style Sandwiches, Tea & Coffee
- Bar Extension
- Complimentary Bridal Suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple

Please note:

Our wedding packages can be tailored to suit your individual needs.

Menu Selector A will apply to the above packages.

## weddings

Fota Island Resort, Fota Island, Co. Cork  
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# wedding PACKAGES



## sequoia

€135 per person

- Arrival Reception - Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Gin & Tonic Station for your arrival reception
- Selection of Canapés
- 4 Course Menu- Set Starter, Set Soup or Sorbet, Choice of Main Course, Set Dessert, Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Glass of Sparkling Wine for Toast
- Evening Buffet of Tea & Coffee with a choice of 2 hot food.
- Fish & Chip Cones;
- Honey Mustard Glazed Cocktail Sausages & Potato Wedges;
- Smoked Bacon Baps
- Bar Extension
- Complimentary Bridal Suite on the night of the wedding
- 2 Complimentary Classic Rooms
- Reduced Accommodation Rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple

## magnolia

€145 per person

- Arrival Reception - Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Gin & Tonic Station for your arrival reception
- Selection of Canapés
- 4 Course Menu- Choice Starter, Set Soup or Sorbet, Choice Main Course, Choice Dessert with Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Glass of Sparkling Wine for Toast
- Evening Buffet of Country Style Sandwiches with Tea & Coffee with a choice of 2 hot food.
- Fish & Chip Cones;
- Honey Mustard Glazed Cocktail Sausages & Potato Wedges;
- Smoked Bacon Baps
- Bar Extension
- Complimentary Bridal Suite on the night of the wedding
- 2 Complimentary Deluxe Rooms
- Reduced Accommodation Rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple

Please note:

Our wedding packages can be tailored to suit your individual needs.

Menu selector A & B will apply to the above packages.

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## *complimentary add-ons*

- Personalised Menu Cards & Table Plan
- Silver Candelabras, & Candles for each table
- Cake Stand & Knife
- Bar Extension
- Discount on golfing green fees for all residential guests
- Winter Weddings (November- February) complimentary mulled wine & mince pie reception
- Complimentary Bridal Suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple
- Exclusive access to all areas of Fota Island Resort for your unique wedding photo opportunities
- Complimentary accommodation for the couple on the occasion of their first wedding anniversary (Sunday- Thursday)
- Car Parking for all Wedding Guests

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# — *menu* SELECTOR

## *arrival reception*



Our Executive Head Chef Tomasz Pawlak is delighting to introduce our New Wedding Menu Selection. Chef has drawn inspiration from both seasonal and local produce. To ensure the perfect meal on your special day, Chef Pawlak has noted his recommendation for use of seasonal garnishing. However, all items are available all year round.

We want your day to be perfect, therefore all dishes can be tailored to your unique requirements

### Classic Canapé Reception

*3 pieces per person*

Goat's Cheese Tartlets

Smoked Salmon, Lemon & Chive Cream Cheese  
on Brown Bread

Mini Duck & Vegetable Spring Rolls  
with Sweet Chili Sauce

*Or*

### Deluxe Canapé Reception

*Choice of 2 from the below*

*2 pieces per person*

Mini Buns of Beef Fillet  
with Truffle Mayo & pickled onions

Mini Buns of Free Range Pulled Pork  
with Home-made BBQ Sauce

Bruschetta Selection  
Grilled Garlic Bread, Tomato, Basil Pesto, Goat's Cheese, Olive Tapenade  
(Choice of self-service stations or served)

Mini Tartlets  
Asparagus & Goat's Cheese; Smoked Salmon & Chive;  
Bacon & Leek

Brioche Prawn Rolls  
with Mango & Chili Mayo

Crisp Mushroom & Mozzarella Arancini  
with Truffle Mayo

Cork Cheese Station  
served with Crackers & Chutneys  
supplement of €3.50pp

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# MENU SELECTOR

## menu A - azalea & maple



### Entrées

**Ardsallagh Goat's Cheese**  
*Beetroot Tasting, Horseradish, & Almond*  
(Sept-June) *Gluten Free*

*Peach, Rocket, Manodori Sherry Vinegar*  
(June-Aug) *Gluten Free*

*As a Warm Tartlet, Sun-dried Tomato, Organic Leaves,*  
*Balsamic (Feb-May)*  
*Gluten Free Alternative Available*

**James McGeough's Artisan Ham**  
*Hegarty Cheddar Custard, Rocket, & Hazelnut (Oct-  
July)*  
*Grilled Figs, Rocket, & Balsamic (Aug-Sept)*  
*Gluten Free*

**Organic Irish Salmon Tasting**  
*Gin Cured Salmon, Smoked Salmon Tartar, Saffron*  
*Aioli, Lemon Gel, & Irish Trout Caviar*  
*Gluten Free*

**Croustillant of Irish Corn-fed Chicken**  
*Leek & Mushroom Fondue*

**West Cork Smoked Hake Croquette**  
*Organic Leaves, Sun-dried Tomato*

**24 Hour Free Range Irish Cider Braised Pork**  
**Belly**  
*Glazed Barley, Caramelised Apple (Sept-Feb)*  
*Gluten Free Option Available*

### Soups

**Potato & Leek**  
*Crème Fraîche (Sept to March)*

**Root Vegetable**  
*Herb Oil (Sept to May)*

**Carrot & Buttermilk**  
*Fresh Coriander*

**Mushroom Cream**  
*Parmesan (Sept to Feb)*

**Sweet Potato Velouté**  
*Coconut & Curry Drizzle*

**Butternut Squash**  
*Feta Cheese (September to May)*

### Sorbets

Lemon Sorbet with Vodka

Passion and Mango Sorbet with Yogurt

Apple and Calvados Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet

*We make every effort to ensure certain dishes are free of Gluten, but due to the open layout of the kitchen, we cannot guarantee that each dish will be completely free from Gluten.*

*Please note all menu choices are subject to change*

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# MENU SELECTOR

## menu A - azalea & maple



### Mains

**Roast Sirloin of Hereford Beef**  
*Bourguignon sauce (Sept to March)*

*Chantenay Carrots, Onion Purée, Port Wine Jus  
(April to Aug)  
Gluten Free*

**Roast Suprême of Irish Corn-fed Chicken**  
*Wild Mushroom Sauce (Sept to Dec)*

*Leek & Black Truffle Fondue, Thyme Jus  
(April to Aug) Gluten Free*

**Slow Roast Rack of Lamb**  
*(cooked medium)*

*Braised Lamb, Parsnip, Rosemary & Garlic Jus (Sept to April)*

*Braised Lamb, Broad Beans, Mint & Yogurt,  
Rosemary & Garlic Jus (May to Aug) Gluten Free*

**Prawn Crusted Fillet of Hake or Cod**  
*Tenderstem Broccoli and Vermouth Velouté*

**Baked Salmon Wellington**  
*Cauliflower Purée, Lemon Butter Sauce*

Each main course will be complemented with

One potato from the choice below

Rosti Potato Bake with Hegarty Cheddar | Garlic and Thyme Gratin | Buttermilk, Bacon & Cheddar  
Potato Gratin | Garlic and Herb Chateau Potatoes

One vegetable dish from the choice below

Confit of Carrots in Duck fat, pearl onions | Roast Parsnips with Honey & Rosemary |  
Carrot, Swede, and Butternut Squash  
*Gluten Free Option Available*

### Desserts

**Chocolate Gateau**

*Hazelnut Crunch, Cherries (Summer Season)  
Pear (Winter Season)*

**Apple Crumble (Winter)**

*Clona Dairy Crème Anglaise, Vanilla Buttermilk Ice-Cream*

Or

**Summer Berry Tart**

*Crème Diplomat, Toasted Oat & Lemon Streussel*

**Steamed Date Pudding (Winter)**

*Ichillisland Sea Salted Caramel, Boulaban Vanilla  
Ice-Cream*

Or

**Vanilla Panna Cotta (Summer)**

*Raspberry Jelly, Peach, and Nougatine  
~ Gluten Free ~*

### Tea & Coffee

Selection of Fine Teas & Freshly Brewed Coffee

White & Dark Chocolate Truffles

*Special note: An Assiette of Desserts can be created from individual elements of the above  
desserts to create a truly unique experience for you and your guests.*

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# MENU SELECTOR

## menu B - sequoia & magnolia



### Entrées

**Skeaghanore Duck Tasting**  
*Pomegranate, Blood Orange, Pecan (Dec to Feb)*

*Rhubarb and Pistachio (March to May)*

*Cherries and Hazelnut (June to Aug)*

*Blackberry & Chestnuts (Sept to Nov)*  
*Gluten Free*

**Grilled Irish Green Asparagus**  
*Crisp Organic Egg, Watercress, Gubbeen Chorizo*  
*(April & May)*  
*Gluten Free Alternative Available*

**Crisp Lobster Fish Cake**  
*Saffron Aioli & Balsamic Dressed Mix Leaves*

**Maccroom Buffalo Mozzarella**  
*Gubbeen Chorizo, Organic Leaves, Balsamic,*  
*Pine Nuts (Sept-March)*

*Heirloom Tomato Tastings, Rocket, Basil,*  
*Pine Nuts (April to Aug)*  
*~ Gluten Free ~*

**Croustillant à La Forestière**  
*Wild Mushrooms, Smoked Irish Black Bacon,*  
*Marsala Velouté Truffle Oil (Sept-Nov)*

### Soups

**Pea Velouté**  
*Ham and Mint (May to Aug)*  
*Gluten Free*

**Roast Parsnip**  
*Donegal Rapeseed Truffle Oil (Sept to May)*  
*Gluten Free*

**Celeriac Velouté**  
*Gubbeen Chorizo (Sept to May)*  
*Gluten Free*

**Cheddar and Ale**  
*Smoked paprika, Garlic Crouton*  
*(Sept to March)*

### Sorbets

Lemon Sorbet with Vodka

Passion & Mango Sorbet with Yogurt

Apple & Calvados Sorbet

Lime & Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet

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# MENU SELECTOR

## menu B - sequoia & magnolia



### Mains

**Char-grilled Hereford Fillet of Beef**  
*Bourguignon Sauce (Sept to March)*

*Chantenay Carrots, Onion Purée, Port Wine Jus  
(April to August)  
Gluten Free*

**Pan Fried Breast of Skeaghanore Duck**  
*Shallot Cassis Marmalade, Cassis Jus  
(Sept to March)*

*Sweet Potato Purée, Yuzu Jus  
(April to Aug) Gluten Free*

**Pan Seared Fillet of Sea Bass**

*Butternut Squash, Champagne Beurre Blanc  
(Oct to Jan)*

*Purple Sprouting Broccoli, Irish Trout Caviar &  
Saffron Vinaigrette (Feb to May)*

*Red Pepper and Orange Fondue, Cherry Vine  
Tomatoes (June to Sept) Gluten Free*

**Roast Fillet of Monkfish**

*Mussel, Orange and Saffron Sauce (Sept to Feb)*

*Lemon and Honey Glaze, Warm Fennel, Samphire  
and Citrus (April to Aug) Gluten Free*

Each main course will be complemented with

One potato from the choice below

Rosti Potato Bake with Hegarty Cheddar | Garlic and Thyme Gratin | Buttermilk, Bacon & Cheddar  
Potato Gratin | Garlic and Herb Chateau Potatoes

One vegetable dish from the choice below

Confit of Carrots in Duck fat, pearl onions | Roast Parsnips with Honey & Rosemary |  
Carrot, Swede, and Butternut Squash  
*Gluten Free Option Available*

### Desserts

**Strawberry Semi - Freddo**

*Shortbread, Lime Curd, Irish Organic Bee's  
Honeycomb (May to August) Gluten Free*

**Tonka Bean Custard Tart**

*Orange & Ginger Meringue with Seasonal Fruits*

**Banana Parfait (Winter)**

*Peanut Brittle, Milk Chocolate Mousse, Irish Organic  
Bee's Honeycomb (Sept to April) Gluten Free*

**White Chocolate Cheesecake**

*Seasonal Jelly and Sorbet  
(Apple, Raspberry, Mango, Passion Fruit)*

### Tea & Coffee

Selection of Fine Teas & Freshly Brewed Coffee

White & Dark Chocolate Truffles

*Special note: An Assiette of Desserts can be created from individual elements of the above  
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# — *miscellaneous*



Wine Corkage €15.00 per bottle  
Champagne Corkage €20.00 per bottle

House Sparkling Wine / Prosecco From €40.00 per bottle  
House Champagne From €87.00 per bottle  
House Wines From €30.00 per bottle  
Extensive Wine List also available

Add choice of entrée €5.00  
Add a soup / sorbet course €5.00  
Add choice of dessert €5.00  
Add a Choice of Soup or Sorbet €3.00

Minimum of 120 Adults required for Weddings in the Smith Barry Ballroom at Fota Island Resort. Should final number fall below 120, a room hire charge of €2,000 will apply.

Civil Ceremony Room Hire Available

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