

wedding PACKAGES

winter lily

€115 per person

The Winter Lily Package is available October – April (Excluding December weekends, NYE and Bank Holiday Weekends).

Minimum numbers of 80 adults apply for Sunday – Thursday bookings, and 100 adults on Friday & Saturdays.

- Arrival Reception – Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer per person
- Hot Cocoa Bar and Sweet treat Station
- Selection of Canapes (3 servings per person)
- 3 Course Menu- Set starter, Choice of Main Course, Set dessert, Tea, Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Evening food buffet – Choice of 2 Hot foods with Tea and 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

primrose

€125 per person

The Primrose Package is available all year.

Minimum numbers of 80 adults apply for Sunday – Thursday bookings, and 120 adults on Friday & Saturdays.

- Arrival Reception – Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer per person
- Refreshing Spritz Station – Choice of Alcoholic and Non-Alcoholic options
- Selection of Canapés (3 Servings per person)
- 3 Course Menu- Choice Starter, Choice of Main Course, Set Dessert, Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Evening Buffet – Choice of 2 Hot foods with Tea & Coffee
- Choice of Centerpiece for Guest Tables – Silver Candelabra or Glass Vases with Candles and Greenery
- 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

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wedding PACKAGES

orchid

€145 per person

The Orchid Package is available all year.

Minimum numbers of 80 adults apply for Sunday - Thursday bookings, and 120 adults on Friday & Saturdays.

- Arrival Reception - Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer per person
- His & Hers Cocktail Station for your arrival reception
- Selection of Canapés (4 servings per person) with Country Style Sandwiches
- 4 Course Menu- Choice Starter, Set Soup or Sorbet, Choice of Main Course, Set Dessert or Dessert buffet, Tea & Coffee with White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Evening Buffet- Choice of 3 Hot foods with Tea & Coffee
- Choice of Centerpiece for Guest Tables - Silver Candelabra or Glass Vases with Candles and Greenery or Floral Bowl arrangements with Candlesticks
- Top table Decoration to include Gold candlesticks, White roses and a Table runner
- Choice of Napkin Colour
- 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
- Spa Treatment for the Bride and Groom - Subject to availability
- Complimentary access to our Hydrotherapy suite during your stay

wisteria

€165 per person

The Wisteria Package is available all year.

Minimum numbers of 80 adults apply for Sunday - Thursday bookings, and 120 adults on Friday & Saturdays.

- Arrival Reception - Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer per person
- His & Hers Cocktail Station for your arrival reception
- Selection of Canapés (5 servings per person) with Country Style Sandwiches
- Charcuterie Grazing Table & Sweet Treat Station
- 4 Course Menu- Choice Starter, Set Soup or Sorbet, Choice Main Course, Choice Dessert or a Dessert Buffet, Tea & Coffee with White & Dark Chocolate Truffles
- Glass of Sparkling Wine for all guests during the Toast
- Half bottle of House Wine per person
- Evening Buffet- Choice of 3 Hot foods with Tea & Coffee
- Choice of Centerpiece for Guest Tables - Silver Candelabra or Glass Vases with Candles and Greenery or Floral Bowl arrangements with Candlesticks or Geo Stands with Floral Arrangements on every second table
- Top table Decoration to include Gold candlesticks, White roses and a Table runner
- Choice of Napkin Colour & Choice of Table linen to include Ivory Crushed Velvet
- 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
- Spa Treatment for the Bride and Groom - Subject to availability
- Complimentary access to our Hydrotherapy suite during your stay
- 3 months Complimentary gym membership in the lead up to your wedding

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wedding CHRISTMAS PACKAGES

holly fern

€140 per person

The Holly Fern Package is available from November to the first weekend of January. Minimum numbers of 100 adults apply for Sunday - Thursday bookings, and 120 adults on Friday & Saturdays.

- Arrival Reception - Tea & Coffee with Mince Pies, Gingerbread Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer per person
- Christmas Cocktail Station for your arrival reception
- Candy Cane & Cinnamon Bun Snacks
- Selection of Canapés (3 servings per person) with Country Style Sandwiches
- Festive Grazing Table with Mulled Wine
- 4 Course Menu- Set Starter, Set Soup, Choice Main Course, Set Dessert or a Dessert Buffet, Tea & Coffee with White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Evening Buffet- Choice of 2 Hot foods with Tea & Coffee
- Choice of Centerpiece for Guest Tables - Silver Candelabra or Glass Vases with Candles and Festive Holly Greenery
- Top table Decoration to include Gold candlesticks, White roses or Holly and a Table runner
- Choice of Napkin Colour including Gold, Silver, Red, Green
- 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
- Spa Treatment for the Bride and Groom - Subject to availability
- Complimentary access to our Hydrotherapy suite during your stay

A festively tailored menu of seasonal dishes has been curated specifically for the Holly Fern package. This menu features all your traditional favourites and is outlined on page 10.

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wedding PACKAGES

complimentary add-ons

- Red Carpet arrival with a Glass of Sparkling wine for the couple
- Personalised Menu Cards & Table Plan
- Cake Stand & Knife
- Wedding Post box
- Bar Extension
- Discount on golfing green fees for all residential guests
- 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

TO HAVE *and* TO HOLD

WEDDINGS & EVENTS

Sharing expressions of warmth, embracing the spirit of creativity, and celebrating the joy of every moment—this is what makes weddings at Fota Island Resort truly special.

Our collaboration with To Have and To Hold is rooted in a shared passion for beauty, detail, and meaningful experiences. Together, we have curated a selection of packages including floral arrangements, ceremony styling, and elegant décor that reflect each couple's unique vision.

Every element is thoughtfully designed with you in mind, so your wedding day not only looks breathtaking, but feels deeply personal—crafted with care, and filled with love.

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ceremony PACKAGES

Ceremony Hire

€500 set fee

- Exclusive Use of the Barry Suite or the Smith Barry Gardens (Subject to weather)
- Elegant Ceremony Table
- Guest Seating

Package A

€1,000 set fee

- Exclusive Use of the Barry Suite or the Smith Barry Gardens (Subject to weather)
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet runner
- Unity Flower Arrangement
- Welcome Sign
- Candles to line the aisle

Package B

€1,800 set fee

- Exclusive Use of the Barry Suite or the Smith Barry Gardens (Subject to weather)
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet runner
- Unity Flower Arrangement
- Welcome Sign
- Candles to line the aisle
- 2 x Urns with Floral arrangements to flank your ceremony table
- 1 x Bridal Bouquet
- 2 x Bridesmaid Bouquets
- 1 x Groom's Buttonhole
- 2 x Groomsmen Buttonholes

Package C

€2,000 set fee

- Exclusive Use of the Barry Suite or the Smith Barry Gardens (Subject to weather)
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet runner
- Unity Flower Arrangement
- Welcome Sign
- Candles & Flowers to line the aisle
- 2 x Gold Geo Stands with Floral arrangements to flank your ceremony table
- 1 x Bridal Bouquet
- 2 x Bridesmaid Bouquets
- 1 x Groom's Buttonhole
- 2 x Groomsmen Buttonholes

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— menu CANAPES

arrival reception

- Winter Lily Package – Choice of 3 canapes from the below
- Primrose Package – Choice of 3 canapes from the below
- Orchid Package – Choice of 4 canapes from the below
- Wisteria Package – Choice of 5 canapes from the below

- Holly Fern Package – Choice of 2 Canapes from the below

Canapes

Mini Buns of Beef Fillet
with truffle mayo & red onion marmalade

BBQ Pulled Pork Silder
with crispy onion & pickled cucumber

Bruschetta Selection
Classic; Grilled Garlic Bread, Tomato, Basil Pesto, Goat's Cheese, Olive Tapenade
Vegan; Avocado, pineapple & spring onion salsa with balsamic glaze

Chili Chicken Bites
with basil mayo on prawn crackers

Gin Cured Salmon
with citrus cream cheese on homemade soda bread

Wild Mushroom & Mozzarella Arancini
with Truffle Mayo

Ardsallagh Goat's Cheese Mousse
served in sesame seed cones with pickled beetroot

Coronation Turkey Bites
with mango, scallion & red onion salsa on naan bread

Sweet Potato Fondant
with green pea, chilli & mint salsa topped with beetroot crisp

Slow-Cooked Beef Brisket
with caramelised onion marmalade on cheese croutes

Thyme & Garlic Chicken
served on sea salt crostini and red pepper aioli

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menu SELECTOR

Entrées

Ardsallagh Goat's Cheese
Beetroot Tasting, Beetroot Gel, & Candied Walnuts

Clonakilty Black Pudding & Apple
*Gold River farm baby leaves, Caramelised Pecans,
Blue Cheese dressing*

Ballycotton Lobster Fish Cake
Saffron Aioli & Balsamic Dressed Mix Leaves

Maccroom Buffalo Mozzarella
*Gubbeen Chorizo, Organic Leaves, Balsamic,
Pine Nuts*

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

Croustillant of Irish Corn-fed Chicken
*Buttery Puff Pastry filled with Creamy Chicken, Wild
Mushroom & Tarragon Velouté*

**24 Hour Free Range Irish Cider Braised Pork
Belly**
Glazed Barley, Caramelised Apple

Soups

Potato & Leek
Crème Fraîche

Root Vegetable
Herb Oil

Tomato & Roasted Pepper
Fresh Cream

Sweet Potato Velouté
Coconut & Curry Drizzle

Sorbets

Lemon Sorbet with Vodka
Passion and Mango Sorbet with Yogurt

Yogurt Sorbet with Raspberry
Champagne Sorbet with Popping Candy

*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

Mains

Roast Sirloin of Hereford Beef
Bourguignon sauce, button mushroom, baby carrot

Roast Suprême of Irish Corn-fed Chicken
Butternut Squash puree, Gubbeen Chorizo, Wild Mushroom Cream

Ballycotton Salmon Roulade
Cauliflower puree & Lemon Butter sauce

Confit Slane Valley Rump of Lamb
(cooked medium)
Roasted Parsnip puree, Mint, Rosemary & Garlic Jus

Char-grilled Hereford Fillet of Beef
Braised round shallots, celeriac Purée, Port Wine Jus

€10.00 Beef Supplement for Winter Lily & Primrose package

Pan Fried Breast of Skeaghanore Duck
Steamed pakchoi, shallot Marmalade, orange & cassis Jus

Prawn & Sundried Tomato Crusted Fillet of Cod
Tenderstem Broccoli and Vermouth Velouté

Pan Seared Fillet of Seabass or Monkfish
Mussel, Orange & saffron Sauce

Each main course will be complemented with

One potato from the choice below

Garlic and Thyme Gratin | Creme Fraiche Mashed Potato |
Roast Baby Potatoes with Herbs and Olive Oil | Garlic & Herb Fondant Potato

One vegetable dish from the choice below

Confit of Carrots & Tenderstem Broccoli | Roast Parsnips & Carrots with Honey & Rosemary |
Carrot, Swede, and Mange Tout | Asparagus, Mange Tout & Green Beans

Desserts

Chocolate Gateau
Hazelnut Crunch, Berry Compote

Apple Crumble
Clona Dairy Crème Anglaise

Lemon Meringue Tart
Raspberry Coulis

Strawberry & Yuzu Cheesecake
Fruit Coulis

Sticky Toffee Pudding
Vanilla Ice-Cream

Summer Berry Tart
Mixed berry coulis

Vanilla Panna Cotta
Raspberry Jelly and Nougatine

Pistachio & White Chocolate Mousse
Cherry coulis

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* EVENING FOOD

buffet reception

- Winter Lily Package – Choice of 2 evening foods from the below
- Primrose Package – Choice of 2 evening foods from the below
- Orchid Package – Choice of 3 evening foods from the below
- Wisteria Package – Choice of 3 evening foods from the below
- Holly Fern Package – Choice of 2 evening foods from the below

Evening Food

Home-Baked Mini Pizza Selection

A variety of artisan mini pizzas with assorted toppings

BBQ Bacon Baps

Soft rolls filled with smoky BBQ bacon, served warm

Grilled Chicken Skewers

Tender grilled chicken pieces with a miso marinade

Honey & Hoisin Glazed Salmon Bites

Bite-sized salmon with a sweet and tangy glaze

Homemade Smoked Garlic & Cajun-Spiced Potato Wedges

Crispy wedges with bold Cajun flavour and smoky garlic

Jackfruit & Sweet Potato Mini Sliders

A hearty plant-based option with a sweet and Savory profile

Smoked Ham, Hegarty Cheese & Potato Croquettes

Golden croquettes filled with Irish ham and creamy cheese

Selection of Country-Style Sandwiches

A rustic assortment with traditional fillings on homemade bread

Nachos

with chilli, tomato salsa, sour cream, tortilla chips, topped with crispy onion

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— festive menu HOLLY FERN

Entrées

Warm Goat's Cheese Tart
*Ardsallagh Goat's Cheese, Pear Tasting,
Pecan Nuts, Honey*

Crispy Duck Salad
Clementine, Baby Gem, Ginger, Soy & Miso Glaze

Fresh White Crab Meat Tarts
*Mixed Leaves, Pickled Red Onion, Smoked Apple
Wood Cheddar*

Baked Brie
Garden Salad, Cranberry, Toasted Baguette

Vodka & Gin Cured Irish Salmon
Vodka, Beetroot Tasting, Horseradish

Spiced Beef Carpaccio
*Pickled Shallots, Arugula, Parmesan, Mustard
Vinigarette*

Burbon Glazed Irish Pork Belly
*Braised Red Cabbage, Apple & Cranberry Chutney,
Hazelnuts*

Soups

Celeriac & Hazelnut
Truffle Oil

Winter Root Vegetable
Herb Oil

Roasted Red Pepper
Crème Fraîche

Butternut Squash
Toasted Pumpkin Seeds

Sorbets

Lemon Sorbet with Vodka

Blood Orange Sorbet with Yogurt

Mulled Wine Sorbet with Star Anise

Champagne Sorbet with Popping Candy

Mains

Signature Roast Turkey & Ham
Apricot & Red Onion Stuffing, Cranberry Sauce

Roast Sirloin of Hereford Beef
Bourguignon sauce, button mushroom, baby carrot

Pan Seared Fillet of Seabass or Monkfish
Mussels, Orange & Saffron Sauce

Char-grilled Hereford Fillet of Beef
Braised round shallots, celeriac Purée, Port Wine Jus

Pan Fried Breast of Skeaghanore Duck
*Steamed pakchoi, shallot Marmalade,
orange & cassis Jus*

Baked Salmon
Cauliflower Puree, Lemon Buerre Blanc

Each main course will be complemented with

One potato from the choice below

Garlic and Thyme Gratin | Creme Fraiche Mashed Potato |
Roast Baby Potatoes with Herbs and Olive Oil | Garlic & Herb Fondant Potato

One vegetable dish from the choice below

Lightly Spiced Carrots & Tendrestem Broccoli | Roast Parsnips & Carrots with Honey & Rosemary |
Carrot, Butternut Squash, and Mange Tout | Brussel Sprouts with Bacon & Cauliflower Gratin

Desserts

Christmas Pudding
Brandy Sauce

Warm Cinnamon Apple Crumble
Clona Dairy Crème Anglaise

Vanilla Parfait
Mulled Wine Sauce

Black Forest Yule Log
Cherry Coulis

Terry's Chocolate Orange Cheesecake
Cranberry Sauce

Bailey's Tiramisu
Mocha Sauce

*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.*



miscellaneous

- Wine Corkage €15.00 per bottle
- Champagne Corkage €20.00 per bottle
- Beer Corkage €2.50 per bottle

Couples are not permitted to bring alcohol to the Resort without prior permission. This should be discussed with your coordinator at least 2 weeks prior to your wedding date and a maximum quantity may be applied. Corkage fees apply to all alcohol not purchased through Fota Island resort. This applies to table favours also.

- 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 additional Canape - €4.00 pp
- Add Choice of Entrée - €5.00 pp
- Add a Soup or Sorbet course - €5.00 pp
- Add a Choice of Soup or Sorbet to Intermediate Course - €3.00 pp
- Add Choice of Dessert - €5.00 pp
- Add additional Evening Food option - €6.00 pp

A €10.00 supplement will apply to include the Fillet of Beef main course on the menu for Winter Lily & Primrose packages

A complimentary menu tasting is included for the Bride & Groom in the lead up to your wedding day. You are welcome to bring guests to the Menu tasting, please note that these additional guests will be charged €65.00 per person.

Should you numbers drop below the minimum requirement for your chosen package, a room hire charge of €2,000 will apply for use of the Smith Barry Ballroom.

Civil Ceremony Room Hire is only available for couple booking a wedding reception at Fota Island Resort

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Day 2 Celebrations

BBQ Menu

- Choice of 3 items from the grill, 2 salads, 1 baked potato with Tea and Coffee – €38.00 per person
- Choice of 3 items from the grill, 2 salads, 1 baked potato followed by Chef's Dessert of the Day with Tea and Coffee – €45.00 per person
- Add additional item from the grill – €9.50 per person
- Add additional salad – €4.50 per person

Menu

From the Grill

Beef and Chorizo Kofta
6oz Beef Burger
Slow Cooked BBQ Pulled Pork
Soya and Honey Glazed Pork Chop
Basil and Sundried Tomato Marinated Chicken Fillet
Chipotle Glazed Chicken Drumstick
Cajun Spiced Chicken Wings
Cajun Salmon
Selection of Sausages (including Vegan option)
BBQ Glazed Vegan Skewers

Salad Selection

Mixed Seasonal Leaves House Dressing
Classic Caesar Salad
Curried Chickpea, Red Pepper and Herb Salad
Moroccan Cous Cous with Fennel and Raisins
Red Slaw – Red Cabbage, Carrot and Coriander
Tandori Spiced Baby Potato Salad

Baked Potato

Classic – Sour Cream, Grated Cheddar, Chive, Smokey Bacon
Mexican – Pico de Gallo, Corn, Black Beans, Guacamole, Cheddar Cheese, Sour Cream, Coriander
Chilli – Chilli, Cheddar Cheese, Green Onion, Sour Cream
Fajita – Fajita Veg, Refried Beans, Sour Cream

Pizza Ad On

€18.00 per Pizza

- Choice of 2 Pizzas from the below
- Maximum 25 Pizzas served on the day

Margherita

*Tomato Sugo, Basil, For di Latte Mozzarella
(Vegan option also available)*

Smokey Pepperoni

*Tomato Sugo, Smokey Pepperoni, Pecorino Cheese,
Basil, Fior Di Latte Mozzarella*

Corkonian

*Ardsallagh Goats Cheese, Smoked Gubbeen, Macroon
Buffalo Mozzarella, Tomato Sugo, Local Spiced
Honey & Fresh Rocket*

Pizza Capriccioso

*Tomato Sugo, Irish Ham, Mushrooms, Black Olives,
Basil, Pecorino Cheese, Fior Di Latte Mozzarella*

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