



## *The Clubhouse at Fota Island Resort Wedding Packages*

### *The Willow Package, Package Price €67 per person*

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Fruit Punch or Mulled Wine
- 3 Course Menu, Choice of Main Course, Tea & Coffee
- Half Bottle of House Wine per person
- Evening Buffet - Selection of Country Style Sandwiches and Wedges, Tea & Coffee
- Complimentary Honeymoon Suite on the night of the wedding
- Bar Extension
- Chair Cover and Sash (€2 supplement each)
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the wedding couple in the lead up to the wedding

### *The Oak Package, Package Price €79 per person*

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Sparkling Wine
- Selection of 3 Canapés
- 4 Course Menu, Choice of Main Course, Tea & Coffee
- Half Bottle of House Wine per person
- Evening Buffet - Selection of Country Style Sandwiches and Wedges & 2 Hot Items, Tea & Coffee
- Complimentary Honeymoon Suite on the night of the wedding
- Bar Extension
- Chair cover and Sash (€2 supplement each)
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the wedding couple in the lead up to the wedding

Please note that our wedding packages can be tailored to suit your individual needs.

Please note we will offer a **10% discount** on the above package rates if you book your wedding for January, February or November (certain dates are excluded), or for a midweek day, Sunday – Thursday (excluding Christmas – New Year, Bank Holiday Weekends).

Minimum of 60 guests required for weddings at Fota Island Clubhouse

Should the final numbers fall below 60 a room hire charge of €1,000 will apply

Please note the Clubhouse Weddings are not available during the summer months of June, July and August.



## *The Clubhouse at Fota Island Resort Menu Selector*

### *Arrival Reception Canapés*

#### *Cold Selection*

- Smoked Duck with Orange Glaze
- Honey Glazed Ham & Asparagus with Charred Baguette
- Paprika Cheese on Pumpernickel Bread
- Organic Smoked Salmon with Cracked Pepper Mayonnaise
- Smoked Poultry and Cognac Parfait
- Artichoke Bottoms with Shrimp Salad

#### *Hot Selection*

- Tiger Prawns Wrapped in Filo Pastry
- Deep Fried Camembert Cheese with Cranberry Compote
- Crab with Mango Salsa on a Crispy Won Ton
- Curried Sesame Chicken Brochette with Ginger & Chestnut
- Coconut Chicken with Honey Mustard Sauce
- Curried Vegetable Samoa's with Chilled Riata Dip
- Goujons of Cod Fillet in a Light Beer Batter, Tartar Sauce



## *Entrées*

- Traditional Caesar Salad of Cos Lettuce, Bacon Lardons, Parmesan Shavings and Croutons
- West Cork Black Pudding and Wild Mushroom Samosa with Carrot and Cabbage Pickled and Minted Yoghurt
- Smoked Salmon Roulade and Mini Fishcake with Horseradish Crème Fraiche
- Roulade of Chicken, Spinach & Sundried Tomato Basil Mousse with a Petit Salad and a Balsamic Reduction
- Spring Roll of Smoked Duck Breast with a Lime and Mango Salsa, Crispy Vietnamese Salad Chilli, Ginger Dipping Sauce
- Tart Fine of Caramelised Red Onion, Goat Cheese and Rocket Salad
- Hand Rolled Prawn & Crabmeat Spring Roll served on Asian Salad and a Lightly Spiced Salsa
- Chicken Liver Parfait, Fig Chutney with Toasted Brioche
- Mozzarella, Beef Tomato and Fresh Basil Salad with Seasoned Olive Oil and Cracked Black Pepper
- Prawn & Crab Cocktail, Tomato and Coriander Salsa Finished with Sauce Mary Rose
- Free Range Chicken & Wild Mushroom Ragout, served in a Savoury Puff Pastry Case Drizzled with Wild Chive Pesto

## *Soups*

- Cream of Mushroom Soup with Garlic and Herb Croutons
- Tomato & Basil Soup
- Organic Flat Leaf Parsley & Mushroom Soup with a Crispy Savoury Puff Pastry Top
- Fish Chowder with Brown Soda Bread
- Potato & Leek Served with Crispy Parma Ham
- Roasted Red Pepper and Tomato Soup Drizzled with Balsamic Syrup
- Roasted Butternut Pumpkin Soup Flavoured with Parmesan
- Carrot and Coriander Soup

## *Sorbets*

- Champagne Sorbet
- Lemon and Lime Sorbet
- Passion Fruit Sorbet
- Green Apple Sorbet
- Pink Grapefruit Sorbet
- White Peach Sorbet



### *Main Course – Meat*

- Chicken ‘Florentine’ stuffed with Spinach & Low Fat Mozzarella Cheese with Roasted Red Pepper Sauce
- Traditional roast stuffed turkey and honey glazed ham, thyme stuffing, Cranberry chutney and Jus
- Roast “Hereford beef” Sirloin, Yorkshire pudding, Roasted Garlic Mash Potatoes & Red Wine Jus Topped with Red Onion Marmalade
- Skeaghanore Roast Duck Breast, Sage and Apricot Stuffing, Celeriac Crisps and Wild Mushroom Cream
- Braised Lamb Shank on Garlic Mashed Potato with Confit of Root Vegetables Served with Thyme Jus
- Mediterranean Chicken with a Heart of Sage, Parma Ham & Sami Sundried Tomato, Roasted Garlic Café au Lait

### *Main Course – Fish*

- Grilled Fillet of Salmon, Steamed Asparagus, Sauce Hollandaise, Tomato and Coriander Salsa
- Grilled Fillet of Cod, Red Pepper Pesto and Sauce Aspice
- Baked Fillet of Hake with Herb Crust, Rustic Ratatouille Vegetables and a Sweet Pepper Sauce
- Trio of Fish, Salmon, Smoked Haddock and Cod, Dill Mash Potato and Herb Vin Blanc
- Poached Fillet of Haddock with Pesto Mash Potato, Lemon, Lime, Dill and Shrimp Butter

### *Main Course – Vegetarian Options*

- Open Ravioli of Wild Mushrooms, Baby Fennel, Saffron Broth
- Spinach and Feta Cheese Parcel with Stir Fry Vegetables
- Oriental Spring Roll with Crispy Vegetables, Sticky Rice, Soy & Ginger Dipping Sauce
- Stir Fried Vegetables in a Light Indian Cream Flavoured with Coriander with Lavender Scented Basmati Rice
- Sun Dried Tomato Risotto, Garden Peas, Smoked Gubbeen Cheese and a Mussel and Wild Mushroom Sauce
- Glazed Gnocchi with Cashel Blue Cheese and Toasted Walnuts Drizzled with Roasted Red Pepper Coulis



### *Potato Garnish (Choice of 1)*

- Steamed Baby Potatoes
- Roasted Potatoes
- Lyonnais Potatoes
- Garlic Gratian Potatoes
- Colcannon Potatoes

### *Vegetable Garnish*

*Selection of Seasonal Vegetables with 1 of the below:*

- Green Beans and Almonds Butter
- Buttered Broccoli Hollandaise
- Vichy Carrots
- Sugar Snaps Peas
- Creamed Spinach

### *Desserts*

- Warm Apple and Cinnamon Crumble, Crème Anglaise and Vanilla Ice Cream
- Mango Cheese Cake, Berry Coulis, Tropical Sorbet
- Orange Crème Brulée with Lange de Chat Biscuits
- Classic Italian Tiramisu
- Chocolate Tart with White Chocolate Ice Cream
- Deep Apple Pie Served with Vanilla Ice Cream
- Mild Chocolate and Raspberry Mousse with Salted Carmel Ice Cream
- Baked Alaska with Butterscotch Sauce

### *Evening Food Hot Items*

- Chefs Selection of Sandwiches
- Cocktail Sausages
- Chicken Satay with Peanut Dip
- Quesadilla Fingers with Spicy Salsa
- Breaded Chicken Goujons



## *Menu Enchantements*

### *Main*

Char Grilled Irish Angus Sirloin Steak 8oz  
With Sautéed Button Mushrooms and Crispy Onions, Green Beans Wrapped in Pancetta  
(Please choose either Green Peppercorn Sauce or Sauce Béarnaise)

**Supplement €8.00**

Grilled Rack of Lamb “Niçoise” with Basil and Flaked Sea Salt, Crushed Potatoes, Rosemary Jus

**Supplement €8.00**

Fillet of Sea Bass, Finished with Garden Peas, Baby Onions and Parma Ham Drizzled with Wild Chive Oil

**Supplement €2.50**

Grilled Monkfish Wrapped in Pancetta, Creamed Spinach, Wild Mushroom Ragout

**Supplement €5.00**

### *Dessert*

Assiette Desserts Plate –Three Mini Desserts of your choice accompanied by Ice Cream

**Supplement €2.00**

Selection of Cheese and Water Biscuits

**Supplement €2.00**

### *Miscellaneous*

Add Choice of Entrée	€5.00
Add a Soup / Sorbet Course	€5.00
Add Choice of Dessert	€5.00



## *The Clubhouse at Fota Island Resort*

### *Civil Ceremonies & Partnerships*

Fota Island Resort welcomes the recent decision to legalize humanist wedding and partnership ceremonies in Ireland. You and your guests will enjoy the perfect day from start to finish all led all led by our experienced team. We are licensed to host your Civil Ceremonies.

We have several options available for your civil ceremony one of which is the beautiful Niblicks Suite which can be tailored to your requirements. We also have our oriental garden which are enveloped by the by the breath-taking scenery Fota Island Resort has to offer.

For further information, please contact a member of our wedding team at; [weddings@fotaisland.ie](mailto:weddings@fotaisland.ie)