



Wedding Packages

Azalea Package

Package Price €84 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- 3 Course Menu- Set Starter, Choice of Main Course (meat or fish), Set Dessert with Tea & Coffee
- 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 Package

Package Price €94 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Meal- Set Starter, Set Soup or Sorbet, Choice Main Course (meat or fish), Set Dessert with Tea & Coffee
- 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 we will offer a 5% discount on the Maple, Sequoia and Magnolia packages above 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). The Azalea package is available for €79 for the same dates.

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

Menu Selector A will apply to the above packages





Wedding Packages

Sequoia Package

Package Price €104 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Meal- Set Starter, Set Soup or Sorbet, Choice Main Course (meat or fish), Set Dessert with Tea & Coffee
- Half bottle of House Wine per person
- Glass of Prosecco for Toast
- Evening Buffet (choice of two) with Tea & Coffee
Fish & Chip Cones; Honey Mustard Glazed Cocktail Sausages & Potato Wedges; or Smoked Bacon Baps & Country Style Sandwiches
- 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 Package

Package Price €114 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 5 Choice Starter, Choice Main Course, Set Soup, Set Sorbet, Choice Dessert with Tea & Coffee
- Half bottle of House Wine per person
- Glass of Prosecco for Toast
- Evening Buffet (choice of two) with Tea & Coffee
Fish & Chip Cones; Honey Mustard Glazed Cocktail Sausages & Potato Wedges; or Smoked Bacon Baps & Country Style Sandwiches
- Bar Extension
- Top Table Decoration with Seasonal Floral Arrangement
- 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

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

Menu Selector A & B will apply to the above packages



Complimentary

Complimentary Add-Ons



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- *Personalised Menu Cards & Table Plan*
- *Silver Candelabras, & Candles for each table*
- *Cake Stand & Knife*
- *Bar Extension*
- *Spa bath and wrap treatment for the bride & groom*
- *Discount on golfing green fees for all residential guests*
- *Three-month gym membership for the bride & groom*
- *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*
- *Car Parking for all Wedding Guests*





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Arrival Reception

Classic Canapé Reception

3 pieces per person

Goat's Cheese, Beetroot, and Basil Cones

Smoked Salmon, Lemon & Chive Cream Cheese
on Brown Bread

Mini Duck & Vegetable Spring Rolls
with Sweet Chili Sauce

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

Smoked Salmon Choux

filled with Lemon & Chive Cream Cheese and Smoke Salmon

Crisp Mushroom & Mozzarella Arancini

with Truffle Mayo

Cork Cheese Station

served with Crackers & Chutneys

supplement of €3.50pp





Menu Selector A

Azalea & Maple Packages

Our Executive Head Chef Cedric Bottarlini is delighted to introduce our New Wedding Menu Selection. Chef Bottarlini has drawn inspiration from both seasonal and local produce. To ensure the perfect meal on your special day, Chef Bottarlini 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.

Entrées

Ardsallagh Goat's Cheese
with

- Beetroot Tasting, Horseradish, & Almond (Sept-June)
- Peach, Rocket, Manodor Sherry Vinegar (June-Aug)
- As a Warm Tartlet, Sun-dried Tomato, Organic Leaves, Balsamic (Feb-May)

James McGeough's Artisan Ham
with

- Hegarty Cheddar Custard, Rocket, & Hazelnut (Oct-July)
- Grilled Figs, Rocket, & Balsamic (Aug-Sept)

Organic Irish Salmon Tasting

- Gin Cured Salmon, Smoked Salmon Tartar, Saffron Aioli, Lemon Gel, & Irish Trout Caviar

Croustillant of Irish Corn-fed Chicken
Leek & Mushroom Fondue, Herb Salad

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)





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Soups

Potato and Leek Soup
Crème Fraîche (Sept to March)

Root Vegetable
Herb Oil (Sept to May)

Carrot and Buttermilk soup
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 Calavos Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping Candy





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Main Courses

Roast Sirloin of Hereford Beef

with

- Bourguignon sauce (Sept to March)
- Chantenay Carrots, Onion Purée, Port Wine Jus (April to Aug)

Slow Roast Rack of Lamb

(cooked medium)

with

- Braised Lamb, Parsnip, Rosemary & Garlic Jus (Sept to April)
- Braised Lamb, Broad beans, Mint & Yogurt, Rosemary & Garlic Jus (May to Aug)

Roast Suprême of Irish Corn-fed Chicken

with

- Wild Mushroom Sauce (Sept to Dec)
- Leek & Black Truffle Fondue (Jan to March)
- Mediterranean Vegetable Tower, Thyme Jus (April to Aug)

Prawn Crusted Fillet of Hake

with

- Spinach, Prawn and Vermouth Velouté (September to March)
- Lemon & Honey Glaze, Warm Fennel, Samphire and Citrus (April to Aug)

Baked Salmon Wellington

with

Cauliflower Purée, Vermouth Velouté

Baked Fillet of Cod

with

- Crab Brandade, Peas and Semi-dried Tomatoes (May to Aug)
- Jerusalem Artichoke, Clams Sauce, Dillisk and Ginger (Sept to Dec)
- Purple Sprouting Broccoli, Irish Trout Caviar and Saffron Vinaigrette (Jan to April)





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Potato Dishes

Choice of 1

Rosti Potato Bake with
Hegarty Cheddar

Garlic and Thyme Gratin

Crème Fraîche Mash Potato
choice of: crispy bacon, chive, truffle,
scallions or natural

Roast Baby Potatoes
with Herbs and Olive Oil

Vegetables

Choice of 1

Roasted Carrot and Swede with
Herbs

Confit of Carrots

Mediterranean Vegetable Gratin

Roast Parsnips with Honey and
Rosemary

Carrot, Turnip, and Butternut
Squash (Oct to Jan)

Cauliflower and Cheese





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Desserts

Cocoa Barry Chocolate Gateau

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

Alphonso Mango Creme Mousseline

Coconut & Pineapple Cake, Passion Fruit Sorbet

Apple Crumble (Winter)

Clona Dairy Crème Anglaise, Vanilla Buttermilk Ice-Cream

Or

Summer Berry Tart (Summer)

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

Tea & Coffee

Selection of Fine Teas & Freshly Brewed Coffee

White & Dark Chocolate Truffles

Special note: A Trio of Desserts can be created from any selection of the above to create a truly unique experience for you and your guests

All menu dishes are subject to change



Menu Selector B

Sequoia & Magnolia Packages



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Our Executive Head Chef Cedric Bottarlini is delighted to introduce our 2020 Wedding Menu Selection. Chef Bottarlini has drawn inspiration from both seasonal and local produce. To ensure the perfect meal on your special day, Chef Bottarlini has noted his recommendation for use of seasonal garnishing. All items are however available all year round.

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

Please note, all dishes from Menu Selector A are available for the Sequoia & Magnolia Packages

Entrées

Skeaghmore Duck Tasting with

- Pomegranate, Blood Orange, Pecan (Dec to Feb)
- Rhubarb and Pistachio (March to May)
- Cherries and Hazelnut (June to Aug)
- Blackberry & Chestnuts (Sept to Nov)

Grilled Irish Green Asparagus with

Crisp Organic Egg, Watercress, Gubbeen Chorizo (April & May)

Lobster Ravioli with

Armagnac Scented Bisque, Herb Salad (April to Dec)

Macroom Buffalo Mozzarella

- Gubbeen Chorizo, Organic Leaves, Balsamic, Pine Nuts (Sept-March)
- Heirloom Tomato Tastings, Rocket, Basil, Pine Nuts (April to Aug)

Croustillant à La Forestière

- Wild Mushrooms, Smoked Irish Black Bacon, Marsala Velouté
- Dongeal Rapeseed, Truffle Oil (Sept-Nov)

Oat Crusted Braised Irish Beef

Irish Whiskey, Smoked Celeriac, Pickled Onions (Sept-Feb)





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Soups

Pea Velouté

Ham and Mint (May to Aug)

Roast Parsnip

Donegal Rapeseed Truffle Oil
(Sept to May)

Celeriac Velouté

Gubbeen Chorizo (Sept to May)

Cheddar and Ale

Smoked paprika, Garlic Crouton (Sept to March)

Sorbets

Lemon Sorbet with Vodka

Passion and Mango Sorbet with Yogurt

Apple and Calavos Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping Candy





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Main Courses

Char-grilled Hereford Fillet of Beef
with

- Bourguignon Sauce (Sept to March)
- Chantenay Carrots, Onion Purée, Port Wine Jus (April to August)

Rossini add on:

Grilled Brioche, Confit Shallot, Foie Gras and Black Truffle

Pan Fried Breast of Skeaghanore Duck
with

- Shallot Cassis Marmalade, Cassis Jus (Sept to March)
- Sweet Potato Purée, Yuzu Jus (April to Aug)

Pan Seared Fillet of Sea Bass
with

- Butternut Squash, Champagne Beurre Blanc (Oct to Jan)
- Purple Sprouting Broccoli, Irish Trout Caviar and Saffron Vinaigrette (Feb to May)
- Red Pepper and Orange Fondue, Cherry Vine Tomatoes (June to Sept)

Roast Fillet of Monkfish
with

- Mussel, Orange and Saffron Sauce (Sept to Feb)
- Lemon and Honey Glaze, Warm Fennel, Samphire and Citrus (April to Aug)





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Potato Dishes

Choice of 1

Buttermilk, Bacon & Cheddar Potato Gratin

Garlic and Herb Chateau Potatoes

Roasted Baby New Potatoes in Duck fat, Rosemary, & Garlic (June & July)

Vegetables

Choice of 1

Roasted Carrot and Swede with Herbs

Confit of Carrots

Mediterranean Vegetable Gratin

Roast Parsnips with Honey and Rosemary

Carrot, Turnip, and Butternut Squash (Oct to Jan)

Cauliflower and Cheese





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Desserts

Strawberry Semi-Freddo (Summer)

Shortbread, Lime Curd, Irish Organic Honeycomb
(May to Aug)

Banana Parfait (Winter)

Peanut Brittle, Milk Chocolate Mousse, Irish Organic
Honeycomb (Sept to April)

Tonka Bean Custard Tart

Orange & Ginger Meringue with Seasonal Fruits

Cocoa Barry Zephyr 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: A Trio of Desserts can be created from
any selection of the above to create a truly unique
experience for you and your guests*

All menu dishes are subject to change





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More Information Wedding Packages

Wine Corkage.....€15.00

Champagne Corkage.....€20.00

House Sparkling Wine/Prosecco.....From €38.00

House Champagne.....From €65.00

House Wines.....From €28.00

*Extensive Wine List also available. Prices are based
per bottle*

Add choice of Entrée.....€5.00

Add a Soup/Sorbet Course.....€5.00

Add choice of Soup/ Sorbet€3.00

Add choice of Dessert.....€5.00

Prices are based per person

*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

