

# Wedding Packages

## Willow Package

*Package Price €65 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 couple

## Oak Package

*Package Price €75 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 couple

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

*Please note we will offer a 5% 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.*



# *Arrival Reception*

## *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



FOTA ISLAND  
RESORT



# Menu Selector

## 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 Fraîche

Roulade of Chicken, Spinach & Sundried Tomato Basil Mousse  
with a Petit Salad and 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 & Crab Meat 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 Marie Rose

Free Range Chicken & Wild Mushroom Ragout  
served in a Savoury Puff Pastry Case Drizzled with Wild Chive  
Pesto



FOTA ISLAND  
RESORT





FOTA ISLAND  
RESORT

## *Soups*

Cream of Mushroom  
with Garlic & Herb Croutons

Tomato & Basil

Organic Flat Leaf Parsley & Mushroom  
with a Crispy Savoury Puff Pastry Top

Fish Chowder  
with Brown Soda Bread

Potato & Leek  
with Crispy Parma Ham

Roasted Red Pepper & Tomato  
drizzled with Balsamic Syrup

Roasted Butternut Pumpkin  
flavoured with Parmesan

Carrot & Coriander

## *Sorbets*

Champagne Sorbet

Lemon and Lime Sorbet

Passion Fruit Sorbet

Green Apple Sorbet

Pink Grapefruit Sorbet

White Peach Sorbet





## *Main Courses- Meat*

Chicken 'Florentine'  
stuffed with Spinach & Low Fat Mozzarella Cheese with Roasted  
Red Pepper Sauce

Traditional Roast Stuffed Turkey and Honey Glazed Ham  
with Thyme Stuffing, Cranberry Chutney and Jus

Roast "Hereford beef" Sirloin  
with Yorkshire Pudding, Roasted Garlic Mashed Potatoes & Red  
Wine Jus Topped with Red Onion Marmalade

Skeaghanore Roast Duck Breast  
Sage & 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, Sun-dried Tomatoes, Roasted  
Garlic Café au Lait

## *Main Courses- 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





FOTA ISLAND  
RESORT

## *Main Courses- Vegetarian*

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





FOTA ISLAND  
RESORT

## *Potato Dishes* *Choice of 1*

Steamed Baby Potatoes

Roasted Potatoes

Lyonnais Potatoes

Garlic Gratin Potatoes

Colcannon Potatoes

## *Vegetables*

Selection of Seasonal Vegetables  
with 1 of the below:

Green Beans and Almond Butter

Buttered Broccoli Hollandaise

Vichy Carrots

Sugar Snaps Peas

Creamed Spinach





FOTA ISLAND  
RESORT

## *Desserts*

Warm Apple and Cinnamon Crumble  
Crème Anglaise and Vanilla Ice-Cream

Mango Cheesecake  
Berry Coulis, Tropical Sorbet

Orange Crème Brûlée  
with Lange de Chat Biscuits

Classic Italian Tiramisu

Chocolate Tart  
with White Chocolate Ice-Cream

Deep Apple Pie  
with Vanilla Ice-Cream

Mild Chocolate and Raspberry Mousse  
with Salted Caramel Ice-Cream

Baked Alaska with Butterscotch Sauce

## *Tea & Coffee*

Selection of Fine Teas & Freshly Brewed Coffee  
White & Dark Chocolate Truffles

*All menu dishes are subject to change*





# *More Information Wedding Packages*



FOTA ISLAND  
RESORT

## *Evening Hot Food Options:*

Chef's Selection of Sandwiches

Cocktail Sausages

Chicken Satay with Peanut Dip

Quesadilla Fingers with Spicy Salsa

Breaded Chicken Goujons

## *Menu Enhancements*

### *Main Course:*

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  
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



# More Information Wedding Packages



FOTA ISLAND  
RESORT

*Add choice of Entrée.....€5.00*

*Add a Soup/Sorbet Course.....€5.00*

*Add choice of Dessert.....€5.00*

*Prices are based per person*

## *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 Niblick's 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)*

