

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



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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 Mary Rose

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





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Soups

Cream of Mushroom
with Garlic & Herb Croutons

Tomato & Basil

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

Fish Chowder with Brown Soda Bread

Potato & Leek
with Crispy Parma Ham

Roasted Red Pepper and Tomato
drizzled with Balsamic Syrup

Roasted Butternut Pumpkin
flavoured with Parmesan

Carrot and 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 Mash 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



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



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Potato Dishes *Choice of 1*

Steamed Baby Potatoes

Roasted Potatoes

Lyonnais Potatoes

Garlic Gratan Potatoes

Colcannon Potatoes

Vegetables

Selection of Seasonal Vegetables
with 1 of the below:

Green Beans and Almonds Butter

Buttered Broccoli Hollandaise

Vichy Carrots

Sugar Snaps Peas

Creamed Spinach





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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
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

*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



More Information Wedding Packages



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Evening Hot Food Options:

Chefs 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

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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 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

