



Fota Island Resort Hotel & Spa Wedding Packages

Azalea Package, Package Price €79 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco
- 3 Course Menu, choice of main course (meat or fish), Tea & Coffee
- Half bottle of House Wine per person
- Evening Buffet - Smoked Bacon Baps, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- Complimentary Bridal Suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the bride and groom in the lead up to the wedding

Maple Package, Package Price €89 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Prosecco
- Selection of 3 Canapés
- 4 Course Menu, choice of main course (meat or fish), Tea & Coffee
- Half bottle of House Wine per person
- Evening Buffet - Smoked Bacon Baps & Selection of Country Style Sandwiches, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- Complimentary Bridal Suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the bride and groom in the lead up to the wedding

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 €75 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



Fota Island Resort Hotel & Spa Wedding Packages

Sequoia Package, Package Price €99 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Menu, choice of main course, Tea & Coffee
- Half bottle of House Wine per person
- Toast - Glass of Sparkling Wine
- Evening Buffet Tea & Coffee & **Choice of 2 items below**
Fish and Chip Cones or Honey Mustard Glazed Cocktail Sausages & Potato Wedges or Smoked Bacon Baps & Country Style Sandwiches
- Bar Extension
- Chair Covers and Sash
- Complimentary Bridal Suite on the night of the wedding
- 2 Complimentary Classic Rooms on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the bride and groom in the lead up to the wedding

Magnolia Package, Package Price €109 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Sparkling Wine or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Menu, choice of entrée, main course & dessert, Tea & Coffee
- Half bottle of House Wine per person
- Toast - Glass of Sparkling Wine
- Evening Buffet Tea & Coffee & **Choice of 2 items below**
Fish and Chip Cones or Honey Mustard Glazed Cocktail Sausages & Potato Wedges or Smoked Bacon Baps & Country Style Sandwiches
- Bar Extension
- Chair Covers and Sash
- Top Table Decoration with Seasonal Floral Arrangements
- Complimentary Bridal Suite on the night of the wedding
- 2 Complimentary Deluxe Rooms on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the bride and groom in the lead up to the wedding

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

Menu Selector B will apply to the above packages.



Fota Island Hotel & Spa Menu Selector

Arrival Reception Canapés

Cold Items

- Duck Parfait, Pear Chutney, Melba Toast
- Smoked Salmon Tartare, Horseradish Crème Fraiche in a Cone
- Thai Crab Crostini
- Ardsallagh Goat's Cheese, Beetroot Tartare, Oatcake
- Oyster Shot "Bloody Mary"
- Cheese & Herb Straws
- Mini Vegetable Quiche
- Gazpacho Shot

Hot Items

- Marinated Lamb Brochette, lemon & Mint Crème Fraiche
- Tempura King Prawn, Sweet Chili Sauce
- Wild Mushroom & Mascarpone Arancini
- Peking Duck Spring Rolls
- Crisp Oyster Dumpling, Celeriac Remoulade
- Monkfish Goujon, Tartar sauce
- Chicken Satay Brochette
- Cheese & Onion Croquettes
- Spiced Aubergine & Red Pepper Bruschetta



Menu Selector A (Azalea and Maple Packages)

Entrées

COLD:

- Smoked Salmon Tartare, Cornichons, Garden Leaves, Egg Mimosa Dressing
- Terrine of Chicken, Ham Hock, House Pickles & Crostini
- Duck Liver Parfait, Spiced Chutney, Garden Leaves & Crisp Breads

HOT:

- Duck Rilette Croquettes served with Beetroot puree
- Wild Mushroom & Black Truffle Risotto, shaved Parmesan, Wilted Rocket
- Feuillet of Chicken and Mushroom with Vegetable and Chorizo Cream Sauce

Soups

- Roasted Vine Tomato soup with Basil Oil
- Leek & Potato soup
- Smoked Celeriac Soup with Crispy Pancetta
- Curried Sweet Potato & Coconut

Sorbets

- Champagne Sorbet
- Green Tea Sorbet
- Seasonal Berry Sorbet
- Lemon Sorbet



Main Courses

- Black Pepper Roasted Irish Sirloin of Beef **with a choice of one of the following sauces;**
Peppercorn Sauce, Red Wine Jus,
Bourguignon Sauce,
Thyme & Madeira Jus
- Skeaghmore Duck Breast, Confit Bon Bon, Red Berry Jus
- Roast Corn Fed Chicken Supreme with Tarragon Cream Sauce
- Salmon with Herb Crust, Sea Vegetable Beurre Blanc
- Pan Seared Hake on a Bed of Brandade served with Lemon Butter Sauce

Side Dishes (Choice of 2)

- Green Beans Wrapped in Pancetta
- Asparagus Wrapped in Pancetta
- Honey Roast Root Vegetable Medley
- Champ Potato
- Truffle Mash Potato
- Potato Dauphinoise
- Potato Gratin

Desserts

- Pear & Almond Tart with Pear Sorbet
- Apple Pithivier with Caramel Ice-cream
- Apple Crumble Tart, Vanilla ice-cream or Crème Anglaise
- Chocolate & Coffee Opera Cake with Espresso Ice-cream
- Chocolate Mousse, Murphy's ice-cream

Tea, Coffee & Petit Fours

White & Dark Chocolate Truffles,
served with a Selection of Fine Teas & Freshly Brewed Coffee

Please note all menu choices are subject to change



Menu Selector B (Sequoia & Magnolia Packages)

Entrées

HOT

- Ardsallagh Goat's Cheese, Caramelised onion & Beetroot Tartlet, Micro Herb Salad
- Duck Confit, Nicoise Salad, Honey Mustard Dressing & Crisp Pancetta
- Duck Rilette Croquettes served with Beetroot puree
- Smoked Fish & Crab Fishcake, Tartare Dressing & Garden Leaves
- Seabass, Patatas Bravas, Tomato Beurre Blanc
- Wild Mushroom Risotto
- Feuillette of Chicken and Mushroom with Vegetable and Chorizo Cream sauce

COLD

- Smoked Salmon Tartare, Cornichons, Garden Leaves, Egg Mimosa Dressing
- Duo of Salmon- Smoked and Beetroot Cured Gravlax, Pickled Cucumber
- Chicken Caesar Salad, Pancetta Crisp, Croutons & Hegarty Cheddar Shavings
- Tian of Cork Crab, Prawns, Avocado, Garden Leaves & Citrus Dressing
- Terrine of Smoked Chicken, Ham Hock, Foie Gras, House Pickles, Crostini
- Duck Liver Parfait, Spiced Chutney, Garden Leaves & Crisp Breads

Soups

- Roasted Vine Tomato soup with Basil Oil
- Leek & Potato soup
- Smoked Celeriac Soup with Crispy Pancetta
- Curried Sweet Potato & Coconut

Sorbets & Granites

- Champagne Sorbet
- Green Tea Sorbet
- Seasonal Berry Sorbet
- Lemon Sorbet



Main Courses

- Individual Irish Fillet of Beef with a **choice of one of the following sauces:**
Peppercorn Sauce,
Red Wine Jus,
Bourguignon Sauce,
Thyme & Madeira Jus
- Black Pepper Roasted Irish Sirloin of Beef, **with a choice of one of the following sauces:**
Peppercorn Sauce,
Red Wine Jus,
Bourguignon Sauce,
Thyme & Madeira Jus
- Whole Roasted Irish Fillet of Beef, Wellington Style with Foie Gras & Wild Mushroom Duxelles, Parma Ham and Madeira Jus
- Canon of Lamb rolled in Herb Crust, Mini Shepherd's Pie
- Skeaghmore Duck Breast, Confit Bon Bon, Red Berry Jus
- Roast Corn Fed Chicken Supreme with Tarragon Cream Sauce
- Monkfish Medallions, Brandade & Lemon Butter Sauce
- Sea Bass, Asparagus & Roast Vine Tomato
- Salmon with Herb Crust, Sea Vegetable Beurre Blanc
- Pan Seared Hake on a Bed of Brandade served with Lemon Butter Sauce

Side Dishes (Choice of 2)

- Green Beans Wrapped in Pancetta
- Asparagus Wrapped in Pancetta
- Honey Roast Root Vegetable Medley
- Champ Potato
- Truffle Mash Potato
- Potato Dauphinoise
- Potato Gratin

Desserts

- Passion Fruit or Lemon Meringue Pie with Berry Sorbet
- Pear & Almond Tart with Pear Sorbet
- Raspberry and Vanilla Entremet with Lime Sorbet
- Apple Pithivier with Caramel Ice-cream
- Apple Crumble Tart, Vanilla Ice-Cream or Crème Anglaise
- Paris-Brest with Murphy's Ice-Cream
- Chocolate & Coffee Opera Cake with Espresso Ice-cream
- Chocolate Mousse, Murphy's Ice-Cream
- Dessert Assiette: Chocolate Mousse, Apple Pithivier, Lemon Meringue



Tea, Coffee & Petit Fours

White & Dark Chocolate Truffles,
served with a Selection of Fine Teas & Freshly Brewed Coffee

Please note all menu choices are subject to change

Miscellaneous

Wine Corkage	<i>€15.00 per bottle</i>
Champagne Corkage	<i>€20.00 per bottle</i>
House Sparkling Wine / Prosecco	<i>From €38.00 per bottle</i>
House Champagne	<i>From €65.00 per bottle</i>
House Wines	<i>From □28.00 per bottle</i>
Extensive Wine List also available	
Add choice of entrée	<i>€5.00</i>
Add a soup / sorbet course	<i>€5.00</i>
Add choice of dessert	<i>€5.00</i>
Add a Choice of Soup or Sorbet	<i>€3.00</i>

- Minimum of 120 guests required for weddings at Fota Island Resort
- Should final number fall below 120 a room hire charge of €2,000 will apply
- Civil Ceremony room hire available



Fota Island Hotel & Spa

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 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 Barry 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