



## *Fota Island Hotel & Spa Wedding Packages*

### *Maple Package, Package Price €95 per person*

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Fruit Punch
- Selection of 3 Canapés
- 4 Course Menu, Choice of Main Course (Meat or Fish), Tea & Coffee
- Half bottle of House Wine per person
- Toast - Glass of Sparkling Wine
- Evening Buffet - Smoked Bacon Baps, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- Complimentary Honeymoon Suite on the night of the wedding
- Reduced accommodation rates for wedding guests (maximum 30 rooms)
- A complimentary menu tasting for the wedding couple in the lead up to the wedding

### *Sequoia Package, Package Price €105 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
- Toast - Glass of Sparkling Wine
- Evening Buffet - Selection of Country Style Sandwiches & Bacon Baps, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- Complimentary Honeymoon 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 wedding couple in the lead up to the wedding



## *Fota Island Hotel & Spa Wedding Packages*

### *Magnolia Package, Package Price €125 per person*

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Sparkling Wine
- Selection of 2 Canapés with Charcuterie
- 5 Course Menu, choice of Entrée, Main Course & Dessert, Tea & Coffee
- Half bottle of House Wine per person
- Toast - Glass of Sparkling Wine
- Evening Buffet – Country Style Sandwiches, Grilled Ciabattas, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- A Fairy Light Backdrop
- Complimentary Honeymoon 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 wedding couple in the lead up to the wedding

The above wedding packages can be tailored to suit your individual needs

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

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).



## *Fota Island Hotel & Spa Menu Selector*

### *Arrival Reception Canapés*

#### *Cold Items*

- Croustade of Sun-Blushed Tomato & Feta, Basil Pesto
- Carpaccio of Beef Fillet, Parmesan Shortbread & Shaved Manchego
- Sushi of Yellow Fin Tuna, Sesame & Pickled Ginger
- Braised Rhubarb, Parma Ham, Cashel Blue Cheese on Walnut Scones
- Pink Peppercorn Gravlax of Salmon, Horseradish & Celeriac Slaw Salad
- Humus Dip, Smoked Paprika, Olive Oil & Caraway Flat Breads
- Smoked Salmon, Chive Crème Fraiche & Caper Mini Cones
- Macaroons

#### *Hot Items*

- Marinated Lamb Skewers, Mint & Lemon Yoghurt Dip
- Goujons of Cod Fillet, Guinness Batter & Tar Tare Sauce
- Wild Mushroom & Mascarpone Risotto Cakes, Béarnaise Sauce
- Seared Chicken Satays, Peanut & Cashew Nut Dip
- Tiger Prawn & Beef Dumplings, Coriander & Plum Sauce
- Slow Roasted Peking Duck Spring Roll, Cucumber & Hoi Sin Sauce
- Vegetable Tempura, Dark Soy Sauce & Sweet Chili Dip

#### *Sweet Items*

- A Selection of Mini Scones served with Preserves and Cream €3.50pp
- A Selection of Macaroons €3.50pp



## *Entrées*

- Caramelized Sun-Blushed Tomato, Shallot & Mozzarella Tart, Roasted Asparagus, Fine Herb Salad & Basil Pesto
- Beetroot Cured Gravlax of Salmon, Celeriac Slaw, Baby Leaf Salad, Ciabatta crisp Chive Crème Fraiche & Watercress Dressing
- Glazed Goat's Cheese, Char-Grilled Mediterranean Vegetables & Focaccia Crouton
- Pan Fried Escalope of Salmon, Butternut Squash & Crêpe, Smoked Paprika Hollandaise & Crisp Tuile
- Wild Mushroom & Black Truffle Risotto, Parmesan Froth, Wilted Rocket
- Warm Croustade of Forest Mushrooms, Braised Leeks & Chicken Volute, Red Bell Pepper Essence
- Seared Halibut, Tomato & Crab Conifit, Beurre Blanc
- Escalope of Seabass & Braised Pork Belly, Red Onion Tart Tatin & Port Jus
- Pressed Ham Hock & Foie Gras Terrine, Emulsion of Peas, Gribiche Dressing & Brioche
- Tian of Fresh Crab, Mixed Salad Leaves, Gazpacho Dressing and Poppy seed Tuile
- Confit Duck Leg, Niçoise Salad, Honey, Mustard Dressing & Crisp Pancetta
- Authentic Spanish Tapas to Include: Escabeche of Fish, Chilled Gazpacho Smoked Salmon & Anchovy Joselito Ham, Chorizo Pamplona, Aioli, Courgette Fritters, Manchego Cheese, Quince Jelly & Olives

## *Soups*

- Leek & Potato Soup, White Truffle Cream
- Celeriac, White Bean & Wild Mushroom Soup
- Poached Ham Hock and Pea Soup
- Cream of Root Vegetable Soup with Truffle Croutons
- Roasted Butternut Squash & Pumpkin Soup, Nutmeg Crème Fraiche
- Slow Roasted Vine Tomato & Red Pepper Soup, Cashel Blue Cheese & Basil Pesto
- Potato & Watercress Soup, Goat's Cheese Froth
- Roasted Sweet Potato & Smoked Paprika Soup, Chermoula Dressing & Lemon Yoghurt

## *Sorbets & Granites*

- Raspberry Sorbet & Cherry Syrup
- Green Apple Smith Sorbet, Minted Syrup
- Passionfruit Sorbet, Mango Coulis
- Strawberry Sorbet & Champagne Granite
- Lemon Sorbet & Vodka Syrup, Bitter Chocolate Drop
- Passion Fruit Sorbet & Mango Syrup
- Pink Grapefruit Sorbet & Rose Champagne Granite



## *Main Courses*

- Black Pepper Roasted Irish Sirloin of Beef, Cream & Peppercorn Sauce
- Whole Roasted Irish Fillet of Beef, Wellington Style with Foie Gras & Wild Mushroom Duxelles, Parma Ham and Madeira Jus
- Three Bone Rack of Lamb, Chickpea & Herb Crust, Mint Pesto Dressing & Redcurrant Jus (seasonal)
- Individual Irish Fillet of Beef, served with a one of the following Sauces:
  - Thyme & Madeira Jus
  - Tarragon & Crème Fraiche Sauce
  - Port & Red Wine Essence
  - Rossini Style with Foie Gras & Shallots Port Wine Jus
  - Braised Oxtail Pithivier, Red Wine Essence
- Roast Breast of Corn-Fed Chicken, Poached Leeks, Foie Gras & Truffle Cream Sauce
- Pan-Fried Fillet of Salmon, Dill & Chardonnay Cream Sauce
- Seared Tranche of Cod, Tomato Beurre Blanc
- Seared Fillet of Halibut, Butternut Squash, Wild Mushroom Fondue, Artichoke Beurre Blanc
- Seared Fillet of Seabass, Butternut Squash, Wild Mushroom Fondue, Artichoke Beurre Blanc

## *Potato Garnish (Choice of 1)*

- Horseradish & Gruyère Cheese Dauphinoise
- Smoked Sea Salt & Dijon Mustard Mash
- Truffle Creamed Potato
- Confit Baby Potatoes, in Duck Fat
- New Potatoes, Malton Sea Salt and Garden Mint
- Crushed Potato with Black Olives
- Boulangère Potato, Lyonnaise Onions
- Smoked Paprika Dauphinoise
- Braised Fondant Potato in Chicken and Saffron Stock
- Porcini and Black Truffle Dauphinoise

## *Vegetable Garnish (Choice of 2)*

- Bundle of Fine Beans wrapped in Pancetta
- Honey Roasted Root Vegetables (Selected depending on the season)
- Caramelized Red Onions, Rosemary, Thyme & Aged Balsamic
- Braised Red Cabbage
- Lavender Honey Roasted Parsnips (Seasonal)
- Char-grilled Aubergine
- Sentiments of Garden Vegetables wrapped in Pancetta
- French Style Peas, Chicken Volute and Garden Mint



- Asparagus wrapped in Pancetta
- Sautéed Leaf Spinach, Shallots, Nutmeg and Garlic

## *Desserts*

- Bourbon Vanilla Brûlée, Cinnamon Shortbread, Coconut Ice Cream
- Lemon & Sour Cherry Posset, Seasonal Berries & Apple Foam
- Apple Crumble with Vanilla Ice Cream & Chantilly Cream
- Vanilla Pannacotta, Rhubarb Compote, Granny Smith Sorbet
- Raspberry Soufflé, Raspberry Sorbet, Raspberry coulis
- Bitter Chocolate Tart, White Chocolate Sorbet & Pistachio Anglaise
- Sticky Toffee & Date Pudding, Jameson Ice Cream & Date Caramel Sauce
- White Chocolate Parfait, Seasonal Forest Berries, Pistachio Froth & Ginger Biscuit
- Baileys Cheesecake & Tia Maria Profiterole, Coffee Sabayon
- Assiette of Dessert: Mini Dark Chocolate Fondant, White Chocolate Mousse, Roasted Hazelnut and Coffee Ice-Cream
- Assiette of Desserts: Black Forest Chocolate Mousse, Raspberry Cheesecake & Orange Blossom Ice Cream
- White Chocolate Mousse, Praline Crunch, Chocolate Powder and White Chocolate Sorbet

## *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	€15.00 per bottle
Champagne Corkage	€20.00 per bottle
House Wines	From €28.00 per bottle
Extensive Wine List also available	
House Sparkling Wine / Prosecco	From €38.00 per bottle
House Champagne	From €65.00 per bottle
Add Choice of Entrée	€5.00
Add a Soup Course	€5.00
Add a Sorbet Course	€5.00
Add Choice of Dessert	€5.00
Add a Choice of Soup or Sorbet	€3.00



## *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](mailto:weddings@fotaisland.ie)