

wedding PACKAGES



azalea

€115 per person

The Azalea Package is available Sunday-Thursday (Excluding Christmas – New Year, Bank Holiday Weekends) The package is available on Friday & Saturday's during the months of January, February & November.

- Arrival Reception – Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- 3 Course Menu- Set starter, choice of main course (meat or fish), set dessert
- Tea, Coffee & White & Dark Chocolate Truffles
- 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

€120 per person

- Arrival Reception – Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Menu- Set Starter, Set Soup or Sorbet, Choice of Main Course (meat or fish), Set Dessert, Tea & Coffee & White & Dark Chocolate Truffles
- 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:

Our wedding packages can be tailored to suit your individual needs.

Menu Selector A will apply to the above packages.

weddings

Fota Island Resort, Fota Island, Co. Cork
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wedding PACKAGES



sequoia

€130 per person

- Arrival Reception - Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Gin & Tonic Station for your arrival reception
- Selection of 3 Canapés
- 4 Course Menu- Set Starter, Set Soup or Sorbet, Choice of Main Course, Set Dessert, Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Glass of Sparkling Wine for Toast
- Evening Buffet of Country Style Sandwiches with Tea & Coffee with a choice of 1 hot food.
- Fish & Chip Cones;
- Honey Mustard Glazed Cocktail Sausages & Potato Wedges;
- Smoked Bacon Baps
- 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

maple

€140 per person

- Arrival Reception - Tea & Coffee with Homemade Cookies & Shortbread Biscuits
- Welcome Drink - Glass of Prosecco or Bottle of Beer
- Gin & Tonic Station for your arrival reception
- Selection of 3 Canapés
- 5 Course Menu- Choice Starter, Set Soup, Set Sorbet, Choice Main Course, Choice Dessert with Tea & Coffee & White & Dark Chocolate Truffles
- Half bottle of House Wine per person
- Glass of Prosecco for Toast
- Evening Buffet of Country Style Sandwiches with Tea & Coffee with a choice of 1 hot food.
- Fish & Chip Cones;
- Honey Mustard Glazed Cocktail Sausages & Potato Wedges;
- Smoked Bacon Baps
- Bar Extension
- Complimentary Bridal Suite on the night of the wedding
- Complimentary Deluxe Rooms
- Reduced Accommodation Rates for wedding guests (maximum 30 rooms)
- Complimentary menu tasting for the couple

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Our wedding packages can be tailored to suit your individual needs.

Menu selector A & B will apply to the above packages.

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complimentary add-ons

- Personalised Menu Cards & Table Plan
- Silver Candelabras, & Candles for each table
- Cake Stand & Knife
- Bar Extension
- Hydrotherapy Bath and Taster Facial with Scalp Massage 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 (Sunday- Thursday)
- Car Parking for all Wedding Guests

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— *menu* SELECTOR

arrival reception



Our Executive Head Chef Cedric Bottarlini is delighting 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

Classic Canapé Reception

3 pieces per person

Goat's Cheese Tartlets

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

Crisp Mushroom & Mozzarella Arancini
with Truffle Mayo

Cork Cheese Station
served with Crackers & Chutneys
supplement of €3.50pp

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MENU SELECTOR

menu A - azalea & maple



Entrées

Ardsallagh Goat's Cheese
Beetroot Tasting, Horseradish, & Almond
(Sept-June) *Gluten Free*

Peach, Rocket, Manodori Sherry Vinegar
(June-Aug) *Gluten Free*

As a Warm Tartlet, Sun-dried Tomato, Organic Leaves,
Balsamic (Feb-May)
Gluten Free Alternative Available

James McGeough's Artisan Ham
*Hegarty Cheddar Custard, Rocket, & Hazelnut (Oct-
July)*
Grilled Figs, Rocket, & Balsamic (Aug-Sept)
Gluten Free

Organic Irish Salmon Tasting
Gin Cured Salmon, Smoked Salmon Tartar, Saffron
Aioli, Lemon Gel, & Irish Trout Caviar
Gluten Free

Croustillant of Irish Corn-fed Chicken
Leek & Mushroom Fondue

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)
Gluten Free Option Available

Soups

Potato & Leek
Crème Fraîche (Sept to March)

Root Vegetable
Herb Oil (Sept to May)

Carrot & Buttermilk
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 Calvados Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping Candy

We make every effort to ensure certain dishes are free of Gluten, but due to the open layout of the kitchen, we cannot guarantee that each dish will be completely free from Gluten.

Please note all menu choices are subject to change

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MENU SELECTOR

menu A - azalea & maple



Mains

Roast Sirloin of Hereford Beef
Bourguignon sauce (Sept to March)

*Chantenay Carrots, Onion Purée, Port Wine Jus
(April to Aug)
Gluten Free*

Roast Suprême of Irish Corn-fed Chicken
Wild Mushroom Sauce (Sept to Dec)

*Leek & Black Truffle Fondue, Thyme Jus
(April to Aug) Gluten Free*

Slow Roast Rack of Lamb
(cooked medium)

Braised Lamb, Parsnip, Rosemary & Garlic Jus (Sept to April)

*Braised Lamb, Broad Beans, Mint & Yogurt,
Rosemary & Garlic Jus (May to Aug) Gluten Free*

Prawn Crusted Fillet of Hake or Cod
Tenderstem Broccoli and Vermouth Velouté

Baked Salmon Wellington
Cauliflower Purée, Lemon Butter Sauce

Each main course will be complemented with

One potato from the choice below and a bouquet of vegetables (served on the plate)
Rosti Potato Bake with Hegarty Cheddar | Garlic and Thyme Gratin | Buttermilk, Bacon & Cheddar
Potato Gratin | Garlic and Herb Chateau Potatoes

And a choice of a secondary bowl of potato (served on the tables)
Crème Fraîche Mash Potato Choice of: Crispy Bacon, Chive, Truffle, Scallions or Natural |
Roast Baby Potatoes with Herbs and Olive Oil | Roasted Baby New Potatoes in Duck fat, Rosemary, &
Garlic (June & July)

Vegetable Dishes - Extra option supplement of €9 per bowl (one bowl per table would be sufficient)
Confit of Carrots in Duck fat, pearl onions | Roast Parsnips with Honey & Rosemary | Carrot, Swede,
and Butternut Squash | Cauliflower & Cheese
Gluten Free Option Available

Desserts

Chocolate Gateau
*Hazelnut Crunch, Cherries (Summer Season)
Pear (Winter Season)*

Alphonso Mango Creme Mousseline
*Coconut & Pineapple Cake, Passion Fruit Sorbet
~ Gluten Free ~*

Apple Crumble (Winter)
Clona Dairy Crème Anglaise, Vanilla Buttermilk Ice-Cream

Or
Summer Berry Tart
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
~ Gluten Free ~*

Tea & Coffee

Selection of Fine Teas & Freshly Brewed Coffee

White & Dark Chocolate Truffles

*Special note: An Assiette of Desserts can be created from individual elements of the above
desserts to create a truly unique experience for you and your guests.*

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MENU SELECTOR

menu B - sequoia & magnolia



Entrées

Skeaghanore Duck Tasting

Pomegranate, Blood Orange, Pecan (Dec to Feb)

Rhubarb and Pistachio (March to May)

Cherries and Hazelnut (June to Aug)

Blackberry & Chestnuts (Sept to Nov)
Gluten Free

Grilled Irish Green Asparagus

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

Gluten Free Alternative Available

Crisp Lobster Fish Cake

Saffron Aioli & Balsamic Dressed Mix Leaves

Maccroom Buffalo Mozzarella

Gubbeen Chorizo, Organic Leaves, Balsamic,
Pine Nuts (Sept-March)

Heirloom Tomato Tastings, Rocket, Basil,
Pine Nuts (April to Aug)
~ Gluten Free ~

Croustillant à La Forestière

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

Soups

Pea Velouté

Ham and Mint (May to Aug)
Gluten Free

Roast Parsnip

Donegal Rapeseed Truffle Oil (Sept to May)
Gluten Free

Celeriac Velouté

Gubbeen Chorizo (Sept to May)
Gluten Free

Cheddar and Ale

Smoked paprika, Garlic Crouton
(Sept to March)

Sorbets

Lemon Sorbet with Vodka

Passion & Mango Sorbet with Yogurt

Apple & Calvados Sorbet

Lime & Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping Candy

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menu SELECTOR

menu B - sequoia & magnolia



Mains

Char-grilled Hereford Fillet of Beef
Bourguignon Sauce (Sept to March)

*Chantenay Carrots, Onion Purée, Port Wine Jus
(April to August)
Gluten Free*

Pan Fried Breast of Skeaghanore Duck
*Shallot Cassis Marmalade, Cassis Jus
(Sept to March)*

*Sweet Potato Purée, Yuzu Jus
(April to Aug) Gluten Free*

Pan Seared Fillet of Sea Bass
*Butternut Squash, Champagne Beurre Blanc
(Oct to Jan)*

*Purple Sprouting Broccoli, Irish Trout Caviar &
Saffron Vinaigrette (Feb to May)*

*Red Pepper and Orange Fondue, Cherry Vine
Tomatoes (June to Sept) Gluten Free*

Roast Fillet of Monkfish
Mussel, Orange and Saffron Sauce (Sept to Feb)

*Lemon and Honey Glaze, Warm Fennel, Samphire
and Citrus (April to Aug) Gluten Free*

Each main course will be complemented with

One potato from the choice below and a bouquet of vegetables (served on the plate)
Rosti Potato Bake with Hegarty Cheddar | Garlic and Thyme Gratin | Buttermilk, Bacon & Cheddar
Potato Gratin | Garlic and Herb Chateau Potatoes

And a choice of a secondary bowl of potato (served on the tables)
Crème Fraîche Mash Potato Choice of: Crispy Bacon, Chive, Truffle, Scallions or Natural |
Roast Baby Potatoes with Herbs and Olive Oil | Roasted Baby New Potatoes in Duck fat, Rosemary, &
Garlic (June & July)

Vegetable Dishes - Extra option supplement of €9 per bowl (one bowl per table would be sufficient)
Confit of Carrots in Duck fat, pearl onions | Roast Parsnips with Honey & Rosemary | Carrot, Swede,
and Butternut Squash | Cauliflower & Cheese
Gluten Free Option Available

Desserts

Strawberry Semi - Freddo
*Shortbread, Lime Curd, Irish Organic Bee's
Honeycomb (May to August) Gluten Free*

Tonka Bean Custard Tart
Orange & Ginger Meringue with Seasonal Fruits

Banana Parfait (Winter)
*Peanut Brittle, Milk Chocolate Mousse, Irish Organic
Bee's Honeycomb (Sept to April) Gluten Free*

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: An Assiette of Desserts can be created from individual elements of the above
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— *miscellaneous*



Wine Corkage €15.00 per bottle
Champagne Corkage €20.00 per bottle

House Sparkling Wine / Prosecco From €38.00 per bottle
House Champagne From €65.00 per bottle
House Wines From €28.00 per bottle
Extensive Wine List also available

Add choice of entrée €5.00
Add a soup / sorbet course €5.00
Add choice of dessert €5.00
Add a Choice of Soup or Sorbet €3.00

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

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