



FOTA ISLAND
RESORT



YOUR
WEDDING PACKAGE



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I am delighted that you are considering Fota Island Hotel & Spa as the possible venue for your wedding reception. We would be honoured to assist you in making this very special day a true success for you and your respective families and guests.

Situated on Fota Island, the five star Fota Island Hotel & Spa's facilities include 131 superbly appointed rooms with views over the idyllic surroundings of Fota Island. The Fota Island Hotel & Spa also features the 18 room Fota Island Spa, which offers a wide variety of treatments that you and your guests can enjoy throughout the lead-up to your big day.

When you hold your wedding in Fota Island Hotel & Spa you have exclusive use of the Smith Barry Suite. We allow just one wedding per day and our attention to detail will ensure you have the best day of your life. The Smith Barry Suite, which can comfortably accommodate up to 300 wedding guests, is an ornately decorated room with a private terrace where you can enjoy an al fresco pre-wedding drinks reception during the summer months.

If your guests are feeling energetic on the day after your wedding there is nothing better than a round of golf on one of our championship-standard golf courses, or if time is an issue, a golf lesson with our golf professional in our Golf Academy. Or if you simply feel like relaxing and unwinding why not indulge in some après wedding cuisine in the delightful Fota Restaurant or the more casual surroundings of The Amber Lounge and The Spike Bar at the Clubhouse.

As you can see, Fota Island Hotel & Spa has something for everyone and is truly the unique venue for your wedding.

Should you require any further assistance, please do not hesitate to contact me.

Kind regards

Susan Lavelle

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Wedding Co-ordinator

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ARRIVAL RECEPTION

Tea/Coffee and Biscuits	Complimentary
Seasonal Punch	€7.00 per person
Cocktails (Pimms, Cosmopolitan's or Appletini's)	€8.00 per person
Sparkling Wine and Strawberries	€10.00 per person
Champagne and Strawberries Reception	€15.00 per person
Champagne Cocktail Reception (Kir Royale, Bellini's, Bucks Fizz and Strawberries)	€17.00 per person
Mulled Wine and Mince Pies	€7.00 per person
Hot Whiskey/Hot Port	€6.50 per person
Complimentary Dry Snacks	

Arrival Canapé Menu – all canapés cost €3.35 per item per person

Cold Items

- Croustade of Sun-blushed Tomato and Feta, Basil Pesto
- Smoked Salmon, Chive Crème Fraiche and Caper Mini Cones
- Carpaccio of Beef Fillet, Parmesan Shortbread and Shaved Manchego
- Sushi of Yellow Fin Tuna, Sesame and Pickled Ginger
- Braised Rhubarb, Parma Ham, Cashel Blue Cheese on Walnut Scones
- Shot Glass of Chilled Rock Melon and Basil Syrup
- Pink Peppercorn Gravalax of Salmon, Horseradish and Celeriac Slaw Salad
- Caesar Salad, Chicory Leaf, Parmesan, and Anchovy Dressing
- Humus Dip, Smoked Paprika, Olive oil and Caraway Flat Breads

Hot Items

- Marinated Lamb Skewers, Mint and Lemon Yoghurt dip
- Goujons of Cod Fillet, Guinness Batter and Tartare Sauce
- Wild Mushroom and Mascarpone Risotto Cakes, Béarnaise Sauce
- Seared Chicken Satays, Peanut and Cashew Nut Dip
- Thai Monkfish Skewers, Red Thai Curry and Coconut Sauce
- Tiger Prawn and Beef Dumplings, Coriander and Plum Sauce
- Slow Roasted Peking Duck Pancakes, Spring Onion, Cucumber and Hoi Sin Sauce
- Vegetable Tempura, Dark Soy Sauce and Sweet Chilli Dip

We recommend a choice of two hot and two cold canapés and catering for one third of your guests.



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HOTEL BANQUETING SELECTOR MENU

We have created these specific menus using the finest local produce here within Ireland where it is deemed possible.

The menus are created from my 22 years of knowledge within some of the best banquets I have had the opportunity to work on. Our vision and aim here at the Fota Island Hotel and Spa is that every ballroom event should be an experience to remember.

All of our Events include bread services which consist of four types of breads as well as tea and coffee service.

Please do not hesitate to contact our Events Department who will be delighted to assist you with your menu choices.

Any products that you wish to use within your dining experience to supplement a course will be charged depending on what those items may be, however we will always try to do our best to implement them upon your request.

Please choose from the following choices to create your unique menu for your special occasion:

A supplement has been added to certain items within these menus:

- 3 courses €67.00
- 4 courses €79.00
- 5 courses €91.00
- 6 courses €115.00

Any choice menus will incur a supplement charge of €5.00 on starters, €10.00 on main courses and €5.00 on desserts.



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HOTEL BANQUETING SELECTOR MENU

Entrees

- Caramelised Sun-Blushed Tomato, Shallot and Mozzarella Tart
- Roasted Asparagus, Fine Herb Salad and Basil Pesto
- Beetroot Cured Gravalax of Salmon, Celeriac Slaw Salad
- Baby Leaf Salad Chive Crème Fraiche and Watercress Dressing
- Glazed Goat's Cheese, Char-Grilled Mediterranean Vegetables and Foccacia Crouton
- Pan Fried Escalope of Salmon, Butternut Squash and Cèpe Fondue, Smoked Paprika Hollandaise
- Wild Mushroom and Black Truffle Risotto, Soft Herbs and Parmesan Froth
- Smoked Haddock Tart, Softly Poached Hen's Egg and Parsley Hollandaise
- Carpaccio of Beef Fillet, Crumbled Blue Cheese, Leaf Salad and Sherry Vinegar Dressing
- Warm Croustade of Forest Mushrooms, Foie Gras and Confit Duck, Sultana and Cabernet Sauvignon Dressing
- Braised Pork Belly and Pan Fried Sea Bass, Red Onion Tart Tatin and Red Wine Sauce
- Irish Smoked Salmon, Fennel, Chive and Ginger Salad, Niçoise Dressing and Dill Bread
- Smoked Butter, Cherry Tomato and Basil Risotto, Wild Rocket Pesto Dressing
- Terrine of Foie Gras and Apricots, Villa Manadori Balsamic and Bitter Chocolate Brioche (€5.00 Supplement)
- Terrine of Foie Gras, Rabbit and Mushroom, Toasted Country Bread (€5.00 Supplement)
- Fillet of John Dory, Tomato Confit, Basil Velout
- Fresh Smoked Salmon Salad, Crisp Garden Leaves, Light Lemon Dressing and Curry Oil
- Warm Lightly Smoked Breast of Skeaghanore Duck, Watercress and Orange Salad, Walnut Cream
- Tian of Fresh Crab, Mixed Salad Leaves, Gazpacho Dressing



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HOTEL BANQUETING SELECTOR MENU

Soups

- Leek and Potato Soup, White Truffle Cream
- Roasted Butternut Squash and Pumpkin Soup, Nutmeg Crème Fraiche
- Celeriac, White Bean and Wild Mushroom Soup
- Slow Roasted Vine Tomato and Red Pepper Soup, Cashel Blue Cheese and Basil Pesto
- Irish Seafood Chowder, Chive Cream and Parmesan Biscuit
- Potato and Watercress Soup, Goat's Cheese Froth
- Roasted Sweet Potato and Smoked Paprika Soup, Chermoula Dressing and Lemon Yoghurt
- Cauliflower Soup with Caramelised Onions
- Cream of White Turnip
- Cream of Root Vegetable Soup with Truffle Croutons
- Cream of Fennel and Leek with Truffle Croutons
- Light Poultry Consommé with Sauternes and Chives

Sorbets and Granites

- Wild Strawberry and Champagne Granite
- Lemon and Vodka Sorbet, Bitter Chocolate Drop
- Passion Fruit Sorbet and Mango Syrup
- Pink Grapefruit and Rose Champagne Granite
- Bloody Mary Sorbet and a Splash of Absolute Vodka
- Raspberry and Bing Cherry Sorbet



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HOTEL BANQUETING SELECTOR MENU

Main Courses

Please choose from Our Selection of Garnishes to accompany your Main Course. There is an allowance of 1 Starch Garnish and 2 Vegetable dishes with each main course. Any additional items will be charged at the rate of €3.50 for each cover and each item added to your menu creation.

I would recommend that certain meats of low fat % and of very high quality are not cooked beyond the stage of Medium to Medium well as this will have an impact on the final outcome of the product quality and flavour. Our meats are seared and roasted at very low temperatures to obtain and preserve the quality from the Farmer to the Chef and finally to the guest's table.

- Roast Breast of Corn Fed Chicken, Creamed Wild Mushrooms, Grilled Asparagus, Orzo Pasta and Herb Oil, Hand Cut Fries
- Roast Breast of Corn-fed Chicken, Poached Young Leeks, Foie Gras and Truffle Cream Sauce
- Oven roast Breast of Corn-fed Chicken with seared Foie Gras, White Butter and Chervil
- Char Grilled Fillet of Beef, Tarragon and Crème Fraiche Sauce
- Char Grilled Fillet of Beef with Truffle Creamed Potato and Poached Green Asparagus, Port and Red Wine Essence
- Roasted Loin of Irish Lamb, Marjoram Jus
- Seared Cannon of Irish Lamb, Grain Mustard Herb Crust, Tarragon Jus
- Pan-fried Canon of Lamb with Braised Haricot Beans and Sauce Madière
- Bone in Rack of Lamb, Mint Pesto Dressing and Redcurrant Jus
- Braised Shank of Irish Lamb, Caramelised Onions and Rosemary Honey Jus
- Pot Roasted Shoulder of Lamb Boulangère Style, Chardonnay and Sage Cream Sauce
- Black Pepper Roasted Sirloin of Beef, Cream and Peppercorn Sauce
- Prime individual Fillet of Beef, Thyme and Madeira Jus
- Whole Roasted Irish Fillet of Beef, Wellington Style with Foie Gras and Wild Mushroom Duxelles, Madeira Jus (€5.00 supplement)
- Prime individual Fillet of Beef Rossini Style with Foie Gras and Shallots Port Wine Jus
- Prime individual Fillet of Beef and Braised Oxtail Pithivier, red wine essence



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HOTEL BANQUETING SELECTOR MENU

Potato Garnishes

Some of these items contain a meat or poultry based stock or product, this has been used to obtain the finest flavour from this particular ingredient and is in keeping with a classical cooking theme.

- Boulangère Potato, Lyonnaise Onions
- Horseradish and Gruyère Cheese Dauphinoise
- Smoked Sea Salt and Dijon Mustard Mash
- Braised Fondant Potato in Veal Stock and Thyme
- Chateau Potatoes in Garlic and Thyme
- Braised Fondant Potato in Chicken and Saffron Stock
- Confit of Fondant Potato in Goose Fat
- Olivetti Potatoes braised in Chicken Stock

Sorbets and Granites

Some of these Vegetable Garnishes contain a meat based product which influences the final flavour of the particular item and gives it its own unique presentation.

- Sentiments of Garden Vegetables wrapped in Pancetta
- Bundle of Fine Beans wrapped in Pancetta
- Ratatouille of Vegetables and Tuscany Tomato Sauce
- Honey Roasted Root Vegetables (Selected depending on the Season)
- Runner Beans, Shallots and Alsace Bacon
- Caramelised Red Onions, Rosemary, Thyme and Aged Balsamic
- French Style Peas, Chicken Velouté and Garden Mint
- Braised Red Cabbage Tatin
- Lavender Honey Roasted Parsnips (Seasonal)



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HOTEL BANQUETING SELECTOR MENU

Desserts

- Bitter Chocolate Tart, White Chocolate Sorbet and Pistachio Anglaise
- Sticky Toffee and Date Pudding, Jameson Ice Cream and Date Caramel Sauce
- Citrus Tart, Cassis Sorbet and Compote
- Steamed Apple and Blackberry Treacle Pudding, Brambly Apple Sorbet
- Bourbon Vanilla Brule
- Raspberry Brule Tart and Raspberry Yoghurt Sorbet
- Hot Chocolate Fondant, Mascarpone Ice Cream and Peppered Sour Cherries
- Custard and Gooseberry Tart, Gooseberry and Yoghurt Ripple Ice Cream
- Wild Strawberry and Ginger Soufflé, Shot Glass of Iced Champagne Sorbet
- White Chocolate Parfait, Seasonal Forest Berries, Pistachio Froth and Ginger Biscuit
- Baileys Cheesecake and Tia Maria Profiterole, Coffee Sabayon
- Assiette of Desserts
- Passion Fruit Cheesecake, Coconut Ice Cream, and Passion Fruit Sauce
- Raspberry Soufflé and Raspberry Ripple Ice Cream
- Warm Chocolate Brownie, Clotted Ice Cream and Warm Bitter Chocolate Sauce
- Vanilla Pannacotta, Sour Cheery Soup and Red Wine Ice Cream



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HOTEL BANQUETING SELECTOR MENU

Seasonal Cheeses

I have selected some of the finest Irish cheeses to cater for that little extra during your ballroom or private dining experience. Seasons may vary in some cases as these cheeses are at their best at different times of the culinary year.

All cheese courses are served as a main cheese board per table. They include Quince Jelly, Mountain Honey, Bagatini Bread and Savoury Biscuits.

Please choose 4 Cheeses for your own personalised cheese board:

- Bandon Vale Mature Black Wax Cheddar – Irish – Hard
- St. Killians – Irish – Soft
- Milleens – Irish – Semi Hard
- Smoked Gubeen – Irish – Semi Hard
- St Brendan's Brie – Irish – Soft
- Durrus – Irish – Semi Soft
- Adrahan – Irish – Semi Soft

Petit Fours

- Four Types of White, Milk and Dark Chocolate Truffles

All dishes subject to availability and seasonal change



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DRINKS & EVENING

Drinks

House Wine	from €22.00 per bottle
Sparkling Wine	from €47.00 per bottle
Champagne	from €80.00 per bottle
Wine Corkage	€15.00 per bottle
Champagne Corkage	€20.00 per bottle

We have a full wine and Champagne list available upon request.

Evening Sandwiches

€12.00 per person per item

- Smoked Back Bacon, Floured Bap and Choice of Sauces
- Char-Grilled Sirloin Steak and Caramelised Red Onion on Ciabatta Bread
- Selection of Country Style Sandwiches with Various Fillings on White and Brown Bread

Finger Food

€4.00 per person per item

- Char-grilled Lamb Koftas, Pita bread and Mint Yoghurt
- Semi Smoked Salmon Sticks, Parsley Hollandaise
- Seared Beef Skewers in Oyster Sauce
- Tandoori Spiced Chicken Skewers, Lemon Crème Fraiche
- Smoked Salmon, Caper, Mustard Seed and Lemon Mayonnaise on Dill Scones

Complimentary Tea and Coffee with service of Wedding Cake

Miscellaneous

Bar Extension (subject to availability)	€415.00
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TERMS & CONDITIONS

Wedding bookings are subject to a minimum number of 120 guests.

Deposit and Payment Schedule

A non-refundable deposit of €3,000.00 is required to secure your booking.

- 40% of total cost is required 3 months prior to event
- 50% of total cost is required 1 month prior to event

Bookings will only be considered confirmed on receipt of a signed contract and the initial €3,000.00 non-refundable booking deposit.

A full list of terms and conditions is available in the contract.

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