



FOTA ISLAND

WEDDING

Your Day, Your Private Island

A beautiful setting. Exceptional food. Wonderful company. At Fota Island Resort, these are the ingredients for an unforgettable wedding. Surrounded by the unique beauty of Fota Island, our five-star resort provides an elegant setting, exquisite dining and attentive service, with every detail carefully considered to make your day truly special.

wedding PACKAGES



Primrose €130 pp

Arrival Reception

- Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer per Person
- Refreshing Spritz Station – Choice of Alcoholic and Non-Alcoholic Option
- Selection of Canapés (3 Servings per Person)
- Red Carpet Arrival with a Glass of Sparkling Wine for the Couple

Gala Dinner & Evening Reception

- 3-Course Menu:
 - Choice of 2 Starters
 - Choice of 2 Main Courses (excluding Fillet of Beef)
 - Choice of 1 Dessert or Assiette of Desserts
 - Tea & Coffee with White & Dark Chocolate Truffles
- Half a Bottle of House Wine per Person
- Evening Buffet – Choice of 2 Hot Food Options with Tea & Coffee

Styling & Design

- Choice of 2 Centrepieces for Guest Tables:
 - Silver Candelabra
 - Glass Vases with Candles and Greenery
- Wedding Post Box
- Wedding Cake Stand & Wedding Cake Knife

Finishing Touches

- Complimentary Bar Extension
- Wedding Suite on the Night of Your Wedding
- Reduced Accommodation Rates for Wedding Guests (Maximum 30 Rooms)
- Complimentary Menu Tasting for the Couple
- Complimentary One-Night Stay to Celebrate Your First Wedding Anniversary
- Complimentary Use of the Resort Photography Locations
- Reduced Green Fee Rates

Minimum Numbers:

Sunday to Thursday – 80 Adult Guests Friday – 100 Adult Guests Saturday – 120 Adult Guests

Orchid €145pp

Arrival Reception

- Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer per Person
- Cocktail Station with a Choice of Two Cocktails
- Selection of Canapés (4 Servings per Person) with Country-Style Sandwiches
- Red Carpet Arrival with a Glass of Sparkling Wine for the Couple

Gala Dinner & Evening Reception

- 4-Course Menu:
 - Choice of 2 Starters
 - Choice of 1 Soup or Sorbet
 - Choice of 2 Main Courses (including Fillet of Beef)
 - Choice of 1 Dessert or Assiette of Desserts
 - Tea & Coffee with White & Dark Chocolate Truffles
- Half a Bottle of House Wine per Person
- Evening Buffet – Choice of 3 Hot Food Options with Tea & Coffee

Styling & Design

- Choice of 3 Centrepieces for Guest Tables:
 - Silver Candelabra
 - Glass Vases with Candles and Greenery
 - Floral Bowl Arrangements with Candlesticks
- Top Table Decoration with Gold Candlesticks, White Roses and a Table Runner
- Choice of Napkin Colour
- Wedding Post Box
- Wedding Cake Stand & Wedding Cake Knife

Finishing Touches

- Complimentary Bar Extension
- Wedding Suite on the Night of Your Wedding
- 2 x Complimentary Classic Rooms
- Reduced Accommodation Rates for Wedding Guests (Maximum 30 Rooms)
- Complimentary Menu Tasting for the Couple
- Complimentary Specialised Spa Treatment for the Couple – Must Be Pre-Booked With The Weddings Team
- Complimentary Access to Our Hydrotherapy Suite During Your Stay
- Complimentary One-Night Stay to Celebrate Your First Wedding Anniversary
- Complimentary Use of the Resort Photography Locations
- Reduced Green Fee Rates

Minimum Numbers:

Sunday to Thursday – 80 Adult guests Friday – 100 Adult Guests Saturday – 120 Adult Guests

Wisteria €165pp

Arrival Reception

- Tea & Coffee with Mini Scones, Homemade Cookies & Shortbread Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer per Person
- Cocktail Station with a Choice of Two Cocktails
- Selection of Canapés (5 Servings per Person) with Country-Style Sandwiches
- Charcuterie Grazing Table & Sweet Treat Station
- Red Carpet Arrival with a Glass of Sparkling Wine for the Couple

Gala Dinner & Evening Reception

- 5-Course Menu:
 - Choice of 2 Starters
 - Set Soup
 - Set Sorbet
 - Choice of 2 Main Courses (including Fillet of Beef)
 - Choice of 2 Desserts or Assiette of Desserts
 - Tea & Coffee with White & Dark Chocolate Truffles
- Glass of Sparkling Wine for All Guests During the Toast
- Half a Bottle of House Wine per Person
- Evening Buffet – Choice of 3 Hot Food Options with Tea & Coffee

Styling & Design

- Choice of 4 Centrepieces for Guest Tables:
 - Silver Candelabra
 - Glass Vases with Candles and Greenery
 - Floral Bowl Arrangements with Candlesticks
 - Geo Stands with Floral Arrangements on Every Second Table
- Top Table Decoration with Gold Candlesticks, White Roses and a Table Runner
- Choice of Napkin Colour & Option To Include Ivory Crushed Velvet Linen
- Wedding Post Box
- Wedding Cake Stand & Wedding Cake Knife

Finishing Touches

- Complimentary Bar Extension
- Complimentary Wedding Suite on the Night of the Wedding
- 2 Complimentary Deluxe Rooms
- Reduced Accommodation Rates for Wedding Guests (Maximum 30 Rooms)
- Complimentary Menu Tasting for the Couple
- Complimentary Specialised Spa Treatment for the Couple – Must Be Pre-Booked With The Weddings Team
- Complimentary Access to our Hydrotherapy Suite During Your Stay
- 4 x Couples' Personal Training Sessions in the Lead-Up to the Wedding
- A Complimentary One-Night Stay to Celebrate Your First Wedding Anniversary
- Complimentary Use of the Resort Photography Locations
- Reduced Green Fee Rates

Minimum Numbers:

Sunday to Thursday – 80 Adult Guests Friday – 100 Adult Guests Saturday – 120 Adult Guests

Holly €140pp

Arrival Reception

- Tea & Coffee with Mince Pies, Gingerbread Cookies & Shortbread Biscuits
- Festive Grazing Station
- Candy Corner & Cinnamon Bun Sweet Snacks
- Selection of Canapés (3 Servings per Person)
- Welcome Drink – Glass of Prosecco or Bottle of Beer per Person
- Festive Mulled Wine Bar
- Christmas Cocktail Station with a Choice of Two Cocktails
- Red Carpet Arrival with a Glass of Sparkling Wine for the Couple

Gala Dinner & Evening Reception

- 3-Course Menu:
 - Choice of 2 Starters
 - Choice of 2 Main Courses (including Fillet of Beef)
 - Choice of 1 Dessert or Assiette of Desserts
 - Tea & Coffee with White & Dark Chocolate Truffles
- Half a Bottle of House Wine per Person
- Evening Buffet – Choice of 2 Hot Food Options with Tea & Coffee

Styling & Design

- Choice of 2 Centrepieces for Guest Tables:
 - Silver Candelabra
 - Glass Vases with Candles and Greenery
- Wedding Post Box
- Wedding Cake Stand & Wedding Cake Knife
- Christmas Trees and Décor

Finishing Touches

- Complimentary Bar Extension
- Wedding Suite on the Night of the Wedding
- Reduced Accommodation Rates for Wedding Guests (Maximum 30 Rooms)
- Complimentary Menu Tasting for the Couple
- Use of the Resort Photography Locations
- Reduced Green Fee Rates

Minimum Numbers Outside of Christmas Week:

Sunday to Thursday – 80 Adult Guests Friday – 100 Adult Guests Saturday – 120 Adult Guests

Minimum Numbers Between the 27th of December and 31st of December Inclusive:

120 Adult Guests Regardless of the day of the week

Civil Ceremonies Package

with To Have & To Hold Weddings

TO HAVE
and
TO HOLD
WEDDINGS & EVENTS

Sharing expressions of warmth, embracing the spirit of creativity, and celebrating the joy of every moment, this is what makes weddings at Fota Island Resort truly special. Our collaboration with **To Have and To Hold** is rooted in a shared passion for beauty, detail, and meaningful experiences. Together, we have curated a selection of packages featuring floral arrangements, ceremony styling, and elegant décor, each designed to reflect the couple's unique vision. Every element is thoughtfully considered with you in mind, ensuring that your wedding day not only looks breathtaking, but also feels deeply personal, crafted with care, and filled with love.

Bloom €600

- Exclusive Use of Ceremony Space
- Elegant Ceremony Table
- Guest Seating



Blossom €1,200

- Exclusive Use of Ceremony Space
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet Runner & Unity Flower Arrangement
- Welcome Sign



Botanical €2,000

- Exclusive Use of Ceremony Space
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet Runner
- Unity Flower Arrangement
- Welcome Sign
- Candles to Line the Aisle
- 2 x Urns with Floral Arrangements
- 1 x Bridal Bouquet
- 2 x Bridesmaid Bouquets
- 1 x Groom's Buttonhole
- 2 x Groomsmen's Buttonholes



Eden €2,200

- Exclusive Use of Ceremony Space
- Elegant Ceremony Table
- Guest Seating
- Ivory Carpet Runner
- Unity Flower Arrangement
- Welcome Sign
- Candles & Flowers to Line the Aisle
- 2 x Gold Geo Stands with Floral Arrangements
- 1 x Bridal Bouquet
- 2 x Bridesmaid Bouquets
- 1 x Groom's Buttonhole
- 2 x Groomsmen's Buttonholes



— menu CANAPES

Arrival Reception

- **Primrose and Holly Package** – Choice of 3 Canapés from the selection below
- **Orchid Package** – Choice of 4 Canapés from the selection below
- **Wisteria Package** – Choice of 5 Canapés from the selection below

Canapés

Mini Buns of Beef Fillet
with Truffle Mayo & Red Onion Marmalade

BBQ Pulled Pork Slider
with Crispy Onion & Pickled Cucumber

Bruschetta Selection
Classic: Grilled Garlic Bread, Tomato, Basil Pesto, Goat's Cheese & Olive Tapenade

Vegan: Avocado, Pineapple & Spring Onion Salsa with Balsamic Glaze

Chilli Chicken Bites
with Basil Mayo on Prawn Crackers

Gin-Cured Salmon
with Citrus Cream Cheese on Homemade Soda Bread

Wild Mushroom & Mozzarella Arancini
with Truffle Mayo

Ardsallagh Goat's Cheese Mousse
served in Sesame Seed Cones with Pickled Beetroot

Coronation Turkey Bites
with Mango, Scallion & Red Onion Salsa on Naan Bread

Sweet Potato Fondant
with Green Pea, Chilli & Mint Salsa, topped with Beetroot Crisp

Slow-Cooked Beef Brisket
with Caramelised Onion Marmalade on Cheese Croutes

Thyme & Garlic Chicken
served on Sea Salt Crostini with Red Pepper Aioli



— menu SELECTION

Wedding Meal

- **Primrose and Holly Package** – 3 Course Menu – Choice of 2 Starters, Choice of 2 Mains, One Potato Side, One Vegetable Side, Set Dessert with Tea and Coffee
- **Orchid Package** – 4 Course Menu – Choice of 2 Starters, Set Soup or Set Sorbet (Choose One), Choice of 2 Mains, One Potato Side, One Vegetable Side, Set Dessert with Tea and Coffee
- **Wisteria Package** – 5 Course Menu– Choice of 2 Starters, Set Soup, Set Sorbet, Choice of 2 Mains, One Potato Side, One Vegetable Side, Choice of 2 Desserts with Tea and Coffee

Entrées

Ardsallagh Goat's Cheese

Beetroot Tasting, Beetroot Gel, & Candied Walnuts

Clonakilty Black Pudding & Apple

Gold River Farm baby leaves, caramelised pecans & blue cheese dressing

Ballycotton Lobster Fish Cake

Saffron Aioli & Balsamic Dressed Mix Leaves

Maccroom Buffalo Mozzarella

Gubbeen Chorizo, Organic Leaves, Balsamic, Pine Nuts

Organic Irish Salmon Tasting

Gin Cured Salmon, Smoked Salmon Tartar, Saffron Aioli, Lemon Gel, & Irish Trout Caviar

Croustillant of Irish Corn-fed Chicken

Buttery Puff Pastry filled with Creamy Chicken, Wild Mushroom & Tarragon Velouté

24 Hour Free Range Irish Cider Braised Pork Belly

Glazed Barley, Caramelised Apple

Soups

Potato & Leek
Crème Fraîche

Tomato & Roasted Pepper
Fresh Cream

Root Vegetable
Herb Oil

Sweet Potato Velouté
Coconut & Curry Drizzle

Sorbet

Lemon Sorbet
with Vodka

Yogurt Sorbet
with Raspberry

Champagne Sorbet
with Popping Candy

Passion and Mango Sorbet
with Yogurt

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.

Main Course

Roast Sirloin of Hereford Beef

Bourguignon Sauce, Button Mushroom, Baby Carrots

Roast Suprême of Irish Corn-fed Chicken

Butternut Squash Purée, Gubbeen Chorizo, Wild Mushroom Cream

Ballycotton Salmon Roulade

Cauliflower Purée and Lemon Butter Sauce

Confit Slane Valley Rump of Lamb (Cooked Medium)

Roasted Parsnip Purée, Mint, Rosemary and Garlic Jus

Char-Grilled Hereford Fillet of Beef

Braised Round Shallots, Celeriac Purée, Port Wine Jus

€10 Supplement applies For Primrose Package

Pan Fried Breast of Skeaghanore Duck

Steamed Pakchoi, Shallot Marmalade, Orange and Cassis Jus

Prawn and Sundried Tomato Crusted Fillet of Cod

Tenderstem Broccoli and Vermouth Velouté

Pan Seared Fillet of Seabass or Monkfish

Mussel, Orange & Saffron Sauce

Each main course will be complemented with:

One Potato Dish From The Choices Below

Garlic and Thyme Gratin | Crème Fraîche Mashed Potato | Roast Baby Potatoes with Herbs and Olive Oil | Garlic and Herb Fondant Potato

One Vegetable Dish From The Choices Below

Confit of Carrots and Tenderstem Broccoli | Roast Parsnips and Carrots with Honey & Rosemary | Carrot, Swede, and Mange Tout | Asparagus, Mange Toul and Green Beans

Dessert

Chocolate Gateau

Hazelnut Crunch, Berry Compote

Strawberry & Yuzu

Cheesecake Fruit Coulis

Vanilla Panna Cotta

Raspberry Jelly and Nougatine

Apple Crumble

Clona Dairy Crème Anglaise

Sticky Toffee Pudding

Vanilla Ice-Cream

Pistachio and White Chocolate

Mousse Cherry Coulis

Lemon Meringue Tart

Raspberry Coulis

Summer Berry Tart

Mixed berry Coulis

Each dessert will be complemented with:

Selection of Fine Teas and Freshly Brewed Coffee & White and Dark Chocolate Truffles

Special Note: An Assiette of Desserts can be created using individual elements from the desserts above, creating a truly unique experience for you and your guests.

— menu EVENING

Evening Buffet Selection

- **Primrose and Holly Package** – Choice of 2 Evening Food Options from the selection below
- **Orchid Package** – Choice of 3 Evening Food Options from the selection below
- **Wisteria Package** – Choice of 3 Evening Food Options from the selection below

Evening Food

Home-Baked Mini Pizza Selection

A Variety Of Artisan Mini Pizzas With Assorted Toppings

BBQ Bacon Baps

Soft Rolls Filled With Smoky BBQ Bacon, Served Warm

Grilled Chicken Skewers

Tender Grilled Chicken Pieces With A Miso Marinade

Honey & Hoisin Glazed Salmon Bites

Bite-Sized Salmon With A Sweet And Tangy Glaze

Homemade Smoked Garlic & Cajun-Spiced Potato Wedges

Crispy Wedges With Bold Cajun Flavour And Smoky Garlic

Jackfruit & Sweet Potato Mini Sliders

A Hearty Plant-Based Option With A Sweet And Savoury Profile

Smoked Ham, Hegarty Cheese & Potato Croquettes

Golden Croquettes Filled With Irish Ham And Creamy Cheese

Selection of Country-Style Sandwiches

A Rustic Assortment With Traditional Fillings On Homemade Bread

Nachos

With Chilli, Tomato Salsa, Sour Cream, Tortilla Chips, Topped With Crispy Onion



— *miscellaneous*

- Wine Corkage: €15.00 per bottle
- Champagne Corkage: €20.00 per bottle
- Beer Corkage: €2.50 per bottle

Couples are not permitted to bring alcohol to the Resort without prior permission. This should be discussed with your coordinator at least 2 weeks prior to your wedding date and a maximum quantity may be applied. Corkage fees apply to all alcohol not purchased through Fota Island resort. This applies to table favours also.

- House Sparkling Wine / Prosecco From €40.00 per bottle
- House Champagne From €87.00 per bottle
- House Wines From €30.00 per bottle

Extensive Wine List also available

- Add additional Canape – €4.00 pp
- Add Choice of Entrée – €5.00 pp
- Add a Soup or Sorbet course – €5.00 pp
- Add a Choice of Soup or Sorbet to Intermediate Course – €3.00 pp
- Add Choice of Dessert – €5.00 pp
- Add additional Evening Food option – €7.00 pp

A €10.00 supplement will apply to include the Fillet of Beef Main Course in the Primrose Package

A complimentary menu tasting is included for the Couple in the lead-up to your wedding day.

You are welcome to bring guests to the menu tasting. Please note that additional guests will be charged €65.00 per person.

Should your numbers drop below the minimum requirement for your chosen package, a room hire charge of €2,000 will apply for use of the Smith Barry Ballroom.

Civil Ceremony Room Hire and Wedding Day Two Options are only available to couples booking a wedding reception at Fota Island Resort.



Day 2 Celebrations

BBQ

3 Options From The Grill, 2 Salads and A Baked Potato With Tea & Coffee €45pp

3 Options From The Grill, 2 Salads, A Baked Potato and Chef's Dessert With Tea & Coffee €50pp

From The Grill:

Beef & Chorizo Kofta

6oz Beef Burger

Slow-Cooked BBQ Pulled Pork

Soy & Honey-Glazed Pork Chop

Basil & Sundried Tomato-Marinated Chicken Fillet

Chipotle-Glazed Chicken Drumsticks

Cajun-Spiced Chicken Wings

Cajun Salmon

Selection of Sausages (including Vegan Option)

BBQ-Glazed Vegan Skewers

Salad Selection

Mixed Seasonal Leaves with House Dressing

Classic Caesar Salad

Curried Chickpea, Red Pepper & Herb Salad

Moroccan Couscous with Fennel & Raisins

Red Slaw: Red Cabbage, Carrot & Coriander

Tandoori-Spiced Baby Potato Salad

Baked Potato Station

Classic

Sour Cream, Grated Cheddar, Chives, Smoky Bacon

Mexican

Pico de Gallo, Corn, Black Beans, Guacamole, Cheddar Cheese, Sour Cream, Coriander Chilli Chilli, Cheddar Cheese, Green Onion, Sour Cream

Fajita

Fajita Vegetables, Refried Beans, Sour Cream