



CASTLEMARTYR
RESORT

Hotel | Spa | Golf

Love

lasts forever

A Castlemartyr Resort Wedding...

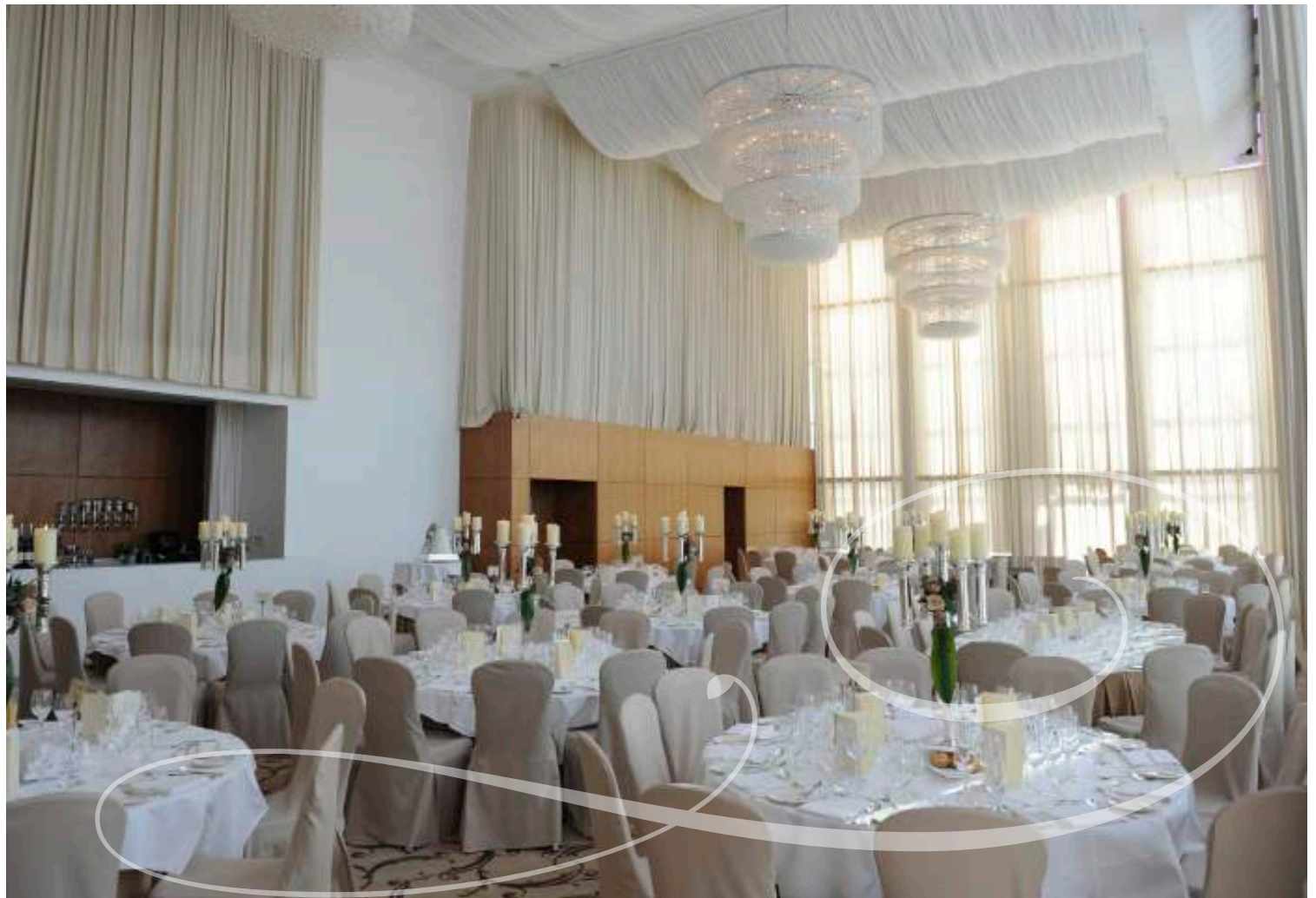
...is not just planned,
it is created especially for you

...is unique
custom designed in every aspect

...is your wedding

The background features several decorative, light-colored swirls and flourishes. One large, prominent swirl is located in the lower right quadrant, starting from the bottom right and curving upwards and to the left. Another smaller swirl is positioned in the lower left quadrant, curving upwards and to the right. The overall aesthetic is elegant and flowing.





Be Mine

The Manor House and formal gardens are restored to their original grandeur and are a wonderful setting for a drinks reception. Mere steps away, is the elegantly designed Capel Suite, complete with dramatic chandeliers, floor to ceiling windows and white cascading drapes. This Suite can accommodate up to 220 guests for a wedding.

A variety of rooms at Castlemartyr of different sizes and preferences may be used for civil ceremonies and civil partnerships.



Unforgettable

A personalised service especially for you...

From the fundamentally traditional to the sublimely contemporary
...from formal celebrations to informal celebrations
we take pride in presenting a uniquely personalised service.

Magical

Whatever your inspirations, you will appreciate the flair and artistry we bring to every detail, those many small touches that signify your individual style and creativity. Here, nothing is standard. Every event is a challenge to ignore the mundane and create genuine originality.



Enhancements

- Complimentary Manor House room for the bride and groom on the night of your wedding.
 - A red carpet welcome on arrival.
 - Personalised menus on each table.
 - A well presented and framed table plan.
 - Use of 3 tier cake stand, knife and base.
- Amplification for speeches.
 - Large contemporary candelabras on each table.
 - Complimentary menu tasting for the bride and groom.
 - Advice regarding all recommended local suppliers.
 - Complimentary room hire of the Capel suite for weddings over 120 and use of our formal gardens and grounds.

IT WILL STAY WITH YOU

Forever

Our Chefs have created a wide selection of menu items carefully designed to reflect the very best locally sourced seasonal ingredients. The wedding menu will be a collaboration of personal choice with the creative talents of Castlemartyr's award winning chefs, complimented by the professional service of the banqueting team.



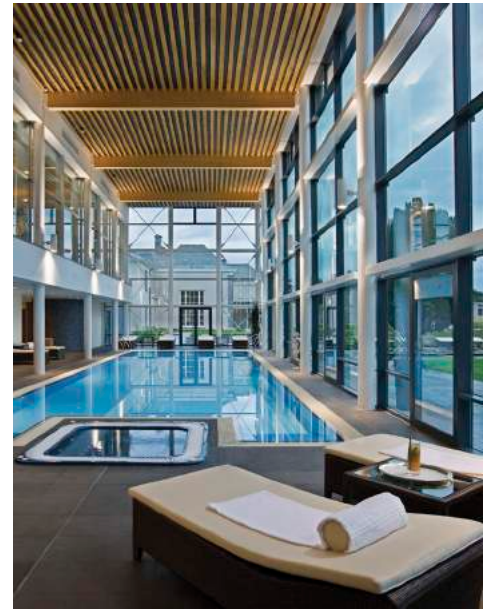


Taste

Nature in all its pride & glory

Take time to appreciate the scenic
woodlands, swan lake and historic
13th century castle.





Relax & Unwind

From pre wedding day pampering to leisurely day after activities, you will find an array of things to do, for you & your guests, at the resort during your special occasion.





CASTLEMARTYR



Wedding Menus

Cold Canapés

Foie Gras Parfait with Prune Purée

Tomato, Shallot and Basil Bruschetta

Crosshaven Oyster with Red Wine Vinegar Shallot (*Supplement €1pp)

Ballycotton Smoked Salmon on Brown Bread, Horseradish Cream

Salt Cod Brandade, Mousse Croution, Cauliflower Purée

Chilled Gazpacho with Avocado and Basil (shot glass)

Parmesan Cheese Straws, Chorizo and Tomato Fondue

Hummus, Smoked Paprika and Olive Oil with Carrot and Cucumber

Hot Canapés

Oyster Rockefeller (*Supplement €1pp)

Mini Fish Cakes, Spiced Tomato Jam

Chicken Skewer with Black Sesame and Smoked Paprika

Cauliflower Velouté, Cucumber and Smoked Salmon (shot glass)

Mini Yorkshire Pudding, Rare Beef and Horseradish

Wild Mushroom and Mascarpone Beignet

Tiger Prawn with Chilli, Garlic and Basil

Lamb Samosa with Pickled Cucumber

Starters

Anti Pasti; A Selection of Cured Meats, Gubbeen Cheese, Olives, Roasted Artichoke, Sundried Tomato Pesto, Pickled Red Onion, Hummus, Served with a Selection of Breads

Asparagus Salad, Red Pepper Purée, Sauce Vierge, 24-Month Parmesan, Frisée Salad

Salmon Fish Cakes, Dressed Greens, Tomato and Caper Salsa, Saffron Aioli

Toons Bridge Mozzarella, Heirloom Tomato, Walnut Pesto, Parmesan Crouton

Terrine of Ham Hock and Foie Gras, Celeriac Remoulade, Caper and Raisin Purée, Brioche

Seared Tuna, Noodle Salad, Crisp Vegetables, Pickled Ginger and Soy Dressing

Ballycotton Smoked Salmon, Fennel and Tomato Salad, Horseradish, Sourdough Crisp

Warm St. Tola Goat Cheese Tart, Red Onion and Tomato Salsa, Walnuts and Spring Onion

Smoked Haddock and Spinach Tart, Shallot Purée, Pommery Mustard Velouté

Pork Belly and Black Pudding Beignet, Celery and Apple, Egg, Chive and Shallot Dressing

Soups



Slow Roasted White Onion Soup, Chive Oil

Sweet Potato and Coconut Soup, Smoked Paprika Crème Fraiche

Pea, Potato and Smoked Bacon Soup, Bandon Cheddar Crouton

Roasted Tomato and Cumin Soup, Basil and Lime Crème Fraiche

Fennel and White Onion Soup

Roasted Carrot and Parsnip Soup, scented with Thyme

Carrot Soup with Coriander and Orange Salsa

Leek and Potato Soup, Herb Oil

Celeriac and Wild Mushroom Soup, White Truffle Oil



Served with Green Olive, Pan, Tomato & Sourdough Breads

Sorbets

A decorative flourish in a dark red color, consisting of a central loop that extends into two elegant, sweeping curves on either side, framing the word 'Sorbets'.

Mango and Basil Sorbet

Grapefruit Sorbet

Strawberry Sorbet

Earl Grey and Lemon Sorbet

Lime and Ginger Sorbet

Blackcurrant Sorbet

Raspberry and Ginger Sorbet

Champagne Kir Royale Sorbet

*Supplement of €3pp for Sorbets

Main Course

Fish

Pan Fried Sea Bass, Pearl Barley, Tomato, Basil and Lime

Slow Cooked Darné of Salmon, Crushed Sweet Potato, Asparagus, Red Wine and Shallot Dressing

Roast Monkfish, Tomato, Tender Stem Broccoli, Salsa Verde

Pavé of Cod, Fennel, Tomato and Chorizo, Basil Velouté

Pan Fried Sea Bream, Jerusalem Artichoke, Slow Cooked Red Onion, Chive Velouté

Chargrilled Swordfish Steak, Roast Provençal Vegetables, Aubergine and Red Onion Salsa

Pan Fried Brill, Courgette, Red Wine Shallot, Noilly Prat Sauce

Main Course

Meat

Beef Fillet, Crushed Peas, Celeriac, Roast Cherry Tomato, Bordelaise Sauce (*Supplement of €6.50pp)

Beef Fillet, Potato Fondant, Wild Mushrooms, Creamed Green Peppercorn Sauce (*Supplement of €6.50pp)

Roast Hereford Beef Sirloin, Wild Mushroom and Spinach Pithivier, Red Wine Jus

Loin of Veal, Herb and Parmesan Polenta Cake, Red Pepper Caponata, Sage Jus

Roasted Breast of Chicken, Butternut Squash, Shallot Tart Fine, Truffle Jus

Rump of Lamb, Petit Ratatouille, Slow Roasted Shallot, Basil and Olive Jus

Roast Pork Fillet, Clonakilty Black Pudding, Creamed Cabbage, Wholegrain Mustard Sauce

Breast of Duck, Crisp Potato Terrine, Pickled Endive, Port Jus

Roast Free Range Guinea Fowl, Cep Vinaigrette, Bacon Lardons, Leek, Oyster Mushroom and Madeira Cream

Sides



Potato sides

Baby Potatoes, Maldon Sea Salt, Garden Mint and Chive

Horseradish and Gruyère Pommes Dauphinoise

Creamy Mashed Potato (served in a sharing dish)

Traditional Colcannon (served in a sharing dish)

Baby Roasters, 'Twice Cooked' in Goose Fat, Thyme, Garlic and Sea Salt

Vegetable Sides

Honey Roasted Root Vegetables with Thyme and Garlic

Buttered Sugar Snaps and Green Beans, Confit Shallot

Carrots with Orange and Cumin Butter

Spiced Red Cabbage with Raisin and Apple

Cauliflower Mornay, Bandon Vale Cheddar Cream, Crispy Breadcrumbs



Main Courses served with two Potato and two Vegetable sides

Desserts



Lemon Tart, Meringue, Raspberry Sorbet

Apple Pudding, Rum Syrup, Raisin Purée

Dark Chocolate Pave, Cherry Compote, Hazelnut Ice-Cream

'Peach Melba' Verrine, Caramelised Almonds, Vanilla Ice-Cream

White Chocolate Cheese Cake, Purée and Sorbet

(Cheesecake available in 3 additional flavours: Strawberry, Raspberry and Mango)

Tasting Plates

Chocolate | Dark Chocolate Mousse, Chocolate Cake, Chocolate and Franjelico Smoothie, Chocolate Ice-Cream

Strawberry | Strawberry Fool, Strawberry Cheesecake, Strawberry Roulade, Strawberry Sorbet

Tropical | Pineapple 'Upside Down' Cake, Passion Fruit Pavlova, Mango Bavarois, Coconut Sorbet

*Supplement of €2pp for Tasting Plates



Served with Freshly Brewed Tea, Coffee and Petit Fours

Late Night Fayre

Cocktail Sausages with Honey and Wholegrain Mustard

Chicken Goujons

Grilled Clonakilty Black Pudding, Warm Sour Dough, Apple Chutney

Grilled Bacon in Soft Baps, Tomato Relish

Chicken, Pesto and Brie Panini

Roast Vegetable, Basil Pesto Panini

Ham, Cheddar and Dijon Mustard Panini

Mini Fish and Chip Cones

Beef Sliders, Pickled Red Onion, Brioche Bun

Castlemartyr Pizza Boxes

Selection of Sandwiches

Winter Bliss

€85 per person - Available 7 days a week, January, February, March & November *minimum number of 100 adults applies*

Manor House Drinks Reception

Red carpet on arrival

Mulled wine or mulled cider

Tea, coffee & homemade cookies

Open fire in the Knights Bar

Photographic opportunities within the resort & Manor House

Your Wedding Rooms

Complimentary bridal suite on evening of wedding

2 Complimentary deluxe rooms

Special room rates available for up to 30 rooms

Complimentary private late breakfast in the Manor House

Spa treatment for two (t&c's apply)

Your Wedding Breakfast

Entrance song of choice

Beautifully presented table plan

4 Course set menu

Half bottle of house wine per person

Late night "Posh Nosh" a choice of:

Mini sliders, fish & chips or wood-fired pizzas Bar extension

A choice of centre pieces

A choice of mood lighting

Tasteful personalised menus

Use of cake stand, base & knife

Complimentary menu tasting for wedding couple

Timeless Romance

€90 per person - Mid-week, (excluding Christmas week)
minimum numbers apply to avail of this offer

Manor House Drinks Reception

Red carpet on arrival

Appletini's or pimm's

Tea, coffee & homemade cookies

Lawn games in the Summer, open fire in the Winter

Use of our wedding car (t&c's apply)

Photographic opportunities within the resort & Manor House

Your Wedding Rooms

Complimentary bridal suite on evening of wedding

2 Complimentary deluxe rooms

Special room rates available for up to 30 rooms

Complimentary private late breakfast in the Manor House

Your Wedding Breakfast

Entrance song of choice

Beautifully presented table plan

4 Course set menu with a choice of main course

Half bottle of house wine per person

Late night snacks - Finger sandwiches with tea & coffee

Bar extension

A choice of centre pieces

A choice of mood lighting

Tasteful personalised menus

Use of cake stand, base & knife

Complimentary menu tasting for wedding couple

Here's to Forever

€114 per person - Friday & Saturday, all year round
minimum numbers apply to avail of this offer

Manor House Drinks Reception

Red carpet on arrival

Appletini's & pimm's or sparkling wine

5 varieties of canapés

Homemade lemonade

Tea, coffee & homemade cookies

Lawn games in the Summer, open fire in the Winter

Photographic opportunities within the resort & Manor House

Your Wedding Rooms

Complimentary bridal suite on evening of wedding

2 Complimentary deluxe rooms

Special room rates available for up to 30 rooms

Complimentary private late breakfast in the Manor House

Your Wedding Breakfast

Entrance song of choice

Beautifully presented table plan

4 Course set menu with a choice of main course

Half bottle of house wine per person

A sparkling wine toast

Late night "Posh Nosh" a choice of:

Mini sliders, fish & chips or woodfired pizzas

Bar extension

A choice of centre pieces

A choice of mood lighting

Tasteful personalised menus

Use of cake stand, base & knife

Complimentary menu tasting for wedding couple

Luxury Love

€155 per person - Friday & Saturday, all year round

Manor House Drinks Reception

Red carpet on arrival
Glass of Champagne or his & hers cocktail
7 varieties of canapés
Tea, coffee & homemade cookies
Homemade lemonade or hot chocolate bar
Lawn games in the Summer, open fire in the Winter
A candy buffet or ice cream trike
Photographic opportunities within the resort & Manor House

Your Wedding Rooms

Complimentary bridal suite on evening of wedding
2 Complimentary deluxe rooms
Special room rates available for up to 30 rooms
Complimentary private late breakfast in the Manor House

Your Wedding Breakfast

Entrance song of choice
Beautifully presented table plan
6 Course set menu with a choice of main course, cheese course & port
Half bottle of house wine per person
A champagne toast
Late night “Posh Nosh” a choice of:
Mini sliders, fish & chips or woodfired pizzas
Bar extension
A choice of centre pieces
A choice of mood lighting
Tasteful personalised menus
Use of cake stand, base & knife
Complimentary menu tasting for wedding couple

Finer Details

Menu Rates

Menu's begin at €85 per person for a set four course dinner served with tea, coffee and petit fours.

Sorbet can be served as an additional course for an extra €3.00 per person.

A supplement of €5 per person applies if you choose to offer a choice of two main courses.

We are happy to discuss any special dietary requirements that your guests may have.

Please note VAT is subject to change, and will be charged accordingly.

Civil Ceremonies and Civil Partnerships

You are able to hold a civil wedding ceremony for up to 180 guests on the hotel premises.

The charge for this is €400 to €600 depending on the number of guests attending and the room required.

It is the responsibility of the bride and groom to arrange this with the registrar.

Minimum numbers apply. Please ask the events office for further details.

Deposits

A date may be provisionally held for up to fourteen days, after which a signed contract and deposit of €2000 is required.

Payment

45% of estimated costs are to be paid 6 months in advance of the wedding date.

A further 45% of estimated costs are to be paid 1 month in advance of the wedding date.

The final balance is to be settled on departure.

Bar Exemption

A bar exemption, subject to approval, extends the drinking time by one hour. All entertainment must cease by 2.00am Friday and Saturday and 1.00am Sunday to Thursday.

Finer Details

VAT Levels

Food, Beverage and Accommodation rates are calculated at the VAT levels at the time of printing.

These will be charged in accordance to the VAT levels on the actual day of event.

Numbers

Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 72 hours in advance.

This is the amount of guests that you will be charged for.

The Seating Plan

This must be submitted no later than 48 hours in advance and should be presented in a typed format.

Children

Children are most welcome at Castlemartyr Resort and children's menus are available as well as a babysitting service.

Guest Rooms

A special room rate for guests can be arranged upon consultation with the resort's planner.

Rehearsal Dinner /Post Wedding Day Celebrations

We would be delighted to advise you of possible dining options for your party prior to or following your wedding day.

Castlemartyr Resort, Castlemartyr, Co. Cork.
For additional information please call us at +353 21 421 9000
or email sales@castlemartyresort.ie
www.castlemartyrresort.ie