

Wedding Packages



FOTA ISLAND
RESORT

Azalea Package

Package Price €79 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco
- 3 Course Menu, Choice of Main Course (meat or fish), with Tea & Coffee
- Half bottle of House Wine per person
- Evening Buffet - Smoked Bacon Baps, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- 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 Package

Package Price €89 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink - Glass of Prosecco
- Selection of 3 Canapés
- 4 Course Menu, choice of main course (meat or fish), Tea & Coffee
- Half bottle of House Wine per person
- Evening Buffet - Smoked Bacon Baps & Selection of Country Style Sandwiches, Tea & Coffee
- Bar Extension
- Chair Covers and Sash
- 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 we will offer a 5% discount on the Maple, Sequoia and Magnolia packages above 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). The Azalea package is available for €75 for the same dates.

Please note that our wedding packages can be tailored to suit your individual needs.

Menu Selector A will apply to the above packages





Wedding Packages

Sequoia Package

Package Price €99 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Menu, Choice of Main Course, Tea & Coffee
- Half bottle of House Wine per person
- Glass of Sparkling Wine for Toast
- Evening Buffet (choice of two) with Tea & Coffee
Fish & Chip Cones; Honey Mustard Glazed Cocktail Sausages & Potato Wedges; or Smoked Bacon Baps & Country Style Sandwiches
- Bar Extension
- Chair Covers and Sash
- 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

Magnolia Package

Package Price €109 per person

- Arrival Reception - Tea, Coffee, Biscuits
- Welcome Drink – Glass of Prosecco or Bottle of Beer
- Selection of 3 Canapés
- 4 Course Menu, Choice of Entrée, Main Course, & Dessert, with Tea & Coffee
- Half bottle of House Wine per person
- Glass of Sparkling Wine for Toast
- Evening Buffet (choice of two) with Tea & Coffee
Fish & Chip Cones; Honey Mustard Glazed Cocktail Sausages & Potato Wedges; or Smoked Bacon Baps & Country Style Sandwiches
- Bar Extension
- Top Table Decoration with Seasonal Floral Arrangement
- Chair Covers and Sash
- 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

Please note that our wedding packages can be tailored to suit your individual needs.

Menu Selector A & B will apply to the above packages





Arrival Reception

Classic Canapé Reception

3 pieces per person

Goat's Cheese, Beetroot, and Basil Cones

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

Smoked Salmon Choux
filled with Lemon & Chive Cream Cheese and Smoke Salmon

Crisp Mushroom & Mozzarella Arancini
with Truffle Mayo

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



Menu Selector A

Azalea & Maple Packages



FOTA ISLAND
RESORT

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.

Entrées

Ardsallagh Goat's Cheese
with

Beetroot Tasting, Horseradish, & Almond (Sept-June)
Peach, Rocket, Manodor Sherry Vinegar (June-Aug)
As a Warm Tartlet, Sun-dried Tomato, Organic Leaves, Balsamic
(Feb-May)

James McGeough's Artisan Ham
with

Hegarty Cheddar Custard, Rocket, & Hazelnut (Oct-July)
Grilled Figs, Rocket, & Balsamic (Aug-Sept)

Organic Irish Salmon Tasting

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

Croustillant of Irish Corn-fed Chicken

Leek & Mushroom Fondue, Herb Salad

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)





FOTA ISLAND
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Soups

Potato and Leek Soup
Crème Fraîche (Sept to March)

Root Vegetable
Herb Oil (Sept to May)

Carrot and Buttermilk soup
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 Calavos Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping
Candy





FOTA ISLAND
RESORT

Main Courses

Roast Sirloin of Hereford Beef with

Bourguignon sauce (Sept to March)
Chantenay Carrots, Onion Purée, Port Wine Jus (April to Aug)

Slow Roast Rack of Lamb (cooked medium) with

Braised Lamb, Parsnip, Rosemary & Garlic Jus (Sept to April)
Braised Lamb, Broad beans, Mint & Yogurt, Rosemary & Garlic Jus
(May to Aug)

Roast Suprême of Irish Corn-fed Chicken with

Wild Mushroom Sauce (Sept to Dec)
Leek & Black Truffle Fondue (Jan to March)
Mediterranean Vegetable Tower, Thyme Jus (April to Aug)

Prawn Crusted Fillet of Hake with

Spinach, Prawn and Vermouth Velouté (September to March)
Lemon & Honey Glaze, Warm Fennel, Samphire and Citrus (April
to Aug)

Baked Salmon Wellington with

Cauliflower Purée, Vermouth Velouté

Baked Fillet of Cod with

Crab Brandade, Peas and Semi-dried Tomatoes (May to Aug)
Jerusalem Artichoke, Clams Sauce, Dillisk and Ginger (Sept to Dec)
Purple Sprouting Broccoli, Irish Trout Caviar and Saffron
Vinaigrette (Jan to April)





FOTA ISLAND
RESORT

Potato Dishes *Choice of 1*

Rosti Potato Bake with
Hegarty Cheddar

Garlic and Thyme Gratin

Crème Fraîche Mash Potato
choice of: crispy bacon, chive, truffle,
scallions or natural

Roast Baby Potatoes
with Herbs and Olive Oil

Vegetables *Choice of 1*

Roasted Carrot and Swede with
Herbs

Confit of Carrots

Mediterranean Vegetable Gratin

Roast Parsnips with Honey and
Rosemary

Carrot, Turnip, and Butternut
Squash (Oct to Jan)

Cauliflower and Cheese



Desserts

Cocoa Barry Chocolate Gateau

Hazelnut Crunch, Cherries (Summer Season)

Pear (Winter Season)

Alphonso Mango Creme Mousseline

Coconut & Pineapple Cake, Passion Fruit Sorbet

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

Tea & Coffee

Selection of Fine Teas & Freshly Brewed Coffee

White & Dark Chocolate Truffles

Special note: A Trio of Desserts can be created from any selection of the above to create a truly unique experience for you and your guests

All menu dishes are subject to change



FOTA ISLAND
RESORT



Menu Selector B

Sequoia & Magnolia Packages



FOTA ISLAND
RESORT

Our Executive Head Chef Cedric Bottarlini is delighting to introduce our 2020 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. All items are however available all year round.

We want your day to be perfect, therefore all dishes can be tailored to your unique requirements.

Please note, all dishes from Menu Selector A are available for the Sequoia & Magnolia Packages

Entrées

Skeaghmore Duck Tasting with

Pomegranate, Blood Orange, Pecan (Dec to Feb)
Rhubarb and Pistachio (March to May)
Cherries and Hazelnut (June to Aug)
Blackberry & Chestnuts (Sept to Nov)

Grilled Irish Green Asparagus with

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

Lobster Ravioli with

Armagnac Scented Bisque, Herb Salad (April to Dec)

Macroom Buffalo Mozzarella

Gubbeen Chorizo, Organic Leaves, Balsamic, Pine Nuts (Sept-March)
Heirloom Tomato Tastings, Rocket, Basil, Pine Nuts (April to Aug)

Croustillant à La Forestière

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

Oat Crusted Braised Irish Beef

Irish Whiskey, Smoked Celeriac, Pickled Onions (Sept-Feb)





FOTA ISLAND
RESORT

Soups

Pea Velouté

Ham and Mint (May to Aug)

Roast Parsnip

Donegal Rapeseed Truffle Oil
(Sept to May)

Celeriac Velouté

Gubbeen Chorizo (Sept to May)

Cheddar and Ale

Smoked paprika, Garlic Crouton (Sept to March)

Sorbets

Lemon Sorbet with Vodka

Passion and Mango Sorbet with Yogurt

Apple and Calavos Sorbet

Lime and Green Tea Sorbet

Yogurt Sorbet with Raspberry

Champagne Sorbet with Popping Candy





FOTA ISLAND
RESORT

Main Courses

Char-grilled Hereford Fillet of Beef
with

Bourguignon Sauce (Sept to March)
Chantenay Carrots, Onion Purée, Port Wine Jus (April to August)
Rossini add on:
Grilled Brioche, Confit Shallot, Foie Gras and Black Truffle

Pan Fried Breast of Skeaghanore Duck
with

Shallot Cassis Marmalade, Cassis Jus (Sept to March)
Sweet Potato Purée, Yuzu Jus (April to Aug)

Pan Seared Fillet of Sea Bass
with

Butternut Squash, Champagne Beurre Blanc (Oct to Jan)
Purple Sprouting Broccoli, Irish Trout Caviar and Saffron Vinaigrette
(Feb to May)
Red Pepper and Orange Fondue, Cherry Vine Tomatoes (June to Sept)

Roast Fillet of Monkfish
with

Mussel, Orange and Saffron Sauce (Sept to Feb)
Lemon and Honey Glaze, Warm Fennel, Samphire and Citrus (April to
Aug)





FOTA ISLAND
RESORT

Potato Dishes *Choice of 1*

Buttermilk, Bacon & Cheddar
Potato Gratin

Garlic and Herb Chateau Potatoes

Roasted Baby New Potatoes in
Duck fat, Rosemary, & Garlic
(June & July)

Vegetables *Choice of 1*

Roasted Carrot and Swede with
Herbs

Confit of Carrots

Mediterranean Vegetable Gratin

Roast Parsnips with Honey and
Rosemary

Carrot, Turnip, and Butternut
Squash (Oct to Jan)

Cauliflower and Cheese





FOTA ISLAND
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Desserts

Strawberry Semi-Freddo (Summer)

Shortbread, Lime Curd, Irish Organic Honeycomb
(May to Aug)

Banana Parfait (Winter)

Peanut Brittle, Milk Chocolate Mousse, Irish Organic
Honeycomb (Sept to April)

Tonka Bean Custard Tart

Orange & Ginger Meringue with Seasonal Fruits

Cocoa Barry Zephyr 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: A Trio of Desserts can be created from
any selection of the above to create a truly unique
experience for you and your guests*

All menu dishes are subject to change



More Information Wedding Packages



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Wine Corkage.....€15.00

Champagne Corkage.....€20.00

House Sparkling Wine/Prosecco.....From €38.00

House Champagne.....From €65.00

House Wines.....From €28.00

Extensive Wine List also available. Prices are based per bottle

Add choice of Entrée.....€5.00

Add a Soup/Sorbet Course.....€5.00

Add choice of Soup/ Sorbet€3.00

Add choice of Dessert.....€5.00

Prices are based per person

*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*

