

Congratulations



ON YOUR WEDDING DAY

Dear Wedding Couple,

For most people, planning your wedding day is something you have dreamed about for years! And now it's your turn to take those dreams and turn them into reality, but with so many options to choose from, it can be hard to decide where to start.

Once you have chosen Cork International Hotel, Emma Moriarty will be on hand to discuss everything from food and decor, she will be your guide and friend through this process and is happy to leverage her vast knowledge of the industry and her great relationships with Irish wedding suppliers to ensure your day is just how you envisioned it.

Emma is passionate about bringing your individual personality to the wedding and can work with you to transform our spaces and tailor our arrangements to suit the style of wedding you are planning.

Having worked in 4 & 5-star hotels throughout her career, Emma knows how to curate a captivating event that is elegant, unique and infused with your personal style and tastes. She has developed an impeccable level of attention to detail and will make sure that she teases out your vision to bring it to life at our hotel. Emma hopes to ensure that your every need is anticipated, so you can relax and make memories to last a lifetime, knowing that our team will exceed expectations for you and your guests.



Meet our
Wedding Coordinator

Emma Moriarty Wedding Coordinator

Call 021 4549889

Email emoriarty@corkinternationalhotel.com

Wedding Packages

AVAILABLE FOR 100+ GUESTS

SIENA

€62 PER PERSON

- Prosecco Drinks Reception
- Tea, Coffee & Homemade Biscuits
- Four-Course Menu:
 - Set Starter
 - Choose One Main Course
 - Set Dessert
 - Tea & Coffee
- Glass of Wine With Dinner
- Evening Bites

FLORENCE

€72 PER PERSON

- Beer (Choice of 2) & Prosecco Drinks Reception
- Tea, Coffee & Mini Scones
- Four-Course Menu:
 - Choose Two Starters
 - Choose Two Main Courses
 - Set Dessert
 - Tea & Coffee
- Glass & Top Up of Wine With Dinner
- Evening Bites

VIENNA

€82 PER PERSON

- Beer (Choice of 2) & Prosecco Drinks Reception With Tea & Coffee
- Canapés on Arrival
- Five-Course Menu:
 - Choose 2 Starters
 - Soup or Sorbet Course
 - Choose Two Main Courses
 - Trio of Desserts
 - Tea & Coffee
- Glass & 2 Top Ups of Wine With Dinner
- Prosecco Toast
- Evening Bites



With our Compliments

INCLUDED IN ALL OF OUR ABOVE WEDDING PACKAGES

A red carpet welcome with Champagne for the wedding couple

Fairylight backdrop behind the top table

Decorated cake table with Newbridge cake knife

Complimentary menu tasting for the wedding couple

Bridal suite on the evening of your wedding including a romantic Champagne breakfast served to your room the following morning

A return stay on your one-year anniversary including dinner

Your personal designated Wedding Coordinator throughout the wedding planning process

Special accommodation rates for wedding guests*, and a minimum allocation of 20 bedrooms to your party

Complimentary upgrades to our Executive Rooms for your immediate wedding party*

*subject to availability

Your Ceremony

WE OFFER A SOPHISTICATED BACKDROP FOR YOUR VOWS

Your day should be memorable and personal to you. We love to meet couples and help them create the perfect space for their unique ceremony, whether it is a humanist wedding, civil partnership or other celebration.

We are a HSE-approved wedding venue for civil wedding ceremonies and civil partnerships.

We have a number of spaces available which can accommodate intimate ceremonies of 6 people right up to larger ceremonies of up to 100 guests to celebrate your special day with you. All of our rooms are bright, airy and spacious and our Coordinator Emma can help you add all the finishing touches you need to make your day one you will always remember.

*Spacious rooms with
natural light*



Red carpet arrival

Added Extras

A LITTLE SOMETHING EXTRA FOR YOUR GUESTS

Add in some extra treats for your guests. Choose from the below or chat to Emma about creating something truly unique for your day.

GIN BAR

We have a selection of delicious locally sourced gins for you to choose from to serve to your guests on the day.

From €7.00 per person

COCKTAIL BAR

Create two delicious cocktails to represent you and your significant other, which will be served to your guests on your wedding day.

From €6.50 per person

MULLED WINE

Treat your guests to a delicious homemade mulled wine, perfect for a Winter or Autumn wedding.

From €6.00 per person

PIMP YOUR PROSECCO

An ideal reception, embrace bespoke bubbles by allowing your guests to choose from a selection of cordials, fruits and garnishes to pimp their Prosecco.

From €8.00 per person

*Gin reception with
our unique serve*



Canapé Menu

TREATS BEFORE THE MAIN EVENT

All our canapés are made to order in house by our Head Chef and his team. Choose from these delectable options...

SAVOURY

Smoked Salmon & Chive Cream Cheese on Crostini

Falafel

Parmesan Arancini

Duck Liver & Cranberry Pâté Tartlet

Black Pudding & Sausage Rolls

Spanish Ham Hock Croquettes

Chestnut Mushroom Vol Au Vent

Gazpacho Shooters

Smoked Tofu, Satay & Dukka Skewers

Caprese Bites

SWEET

Chocolate Mousse Cups

Salted Caramel Profiterole

Mini Apple or Pear Crumble

Mini Chocolate Brownie

Choice of any three of the above are included with Vienna Package.

To add on to the Siena and Florence Packages:

Choose 3: €10

Choose 4: €13

Choose 5: €16

*Our chocolate
mousse cups*



Menus

CREATED ESPECIALLY FOR YOU

STARTER

- Chicken, Mushroom & Leek Vol Au Vent
- Prawn & Avocado Cocktail
- Goats Cheese, Pickled Beetroot & Toasted Almond Salad
- Homemade Pork Liver & Wild Mushroom Pate, Toasted Brioche & Cumberland Sauce
- Smoked Salmon, Feta & Watercress Salad
- Shredded Confit Duck, Toasted Cashew Nuts & Caramelized Red Onion Salad
- Caprese Mille-Feuille, Roma Tomato, Mozzarella, Basil Dressing
- Ham Hock & Pistachio Terrine With Spiced Apple Compote

SOUP

- Mushroom & White Truffle Soup
- Butternut Squash & Spinach
- Sweet Potato, Coconut & Lime Soup
- Seasonal Vegetable Soup With Herb Infused Oil

SORBET

- Raspberry Sorbet
- Champagne Sorbet
- Gin & Elderflower Sorbet
- Lemon Sorbet
- Mango Sorbet



Menus

CREATED ESPECIALLY FOR YOU

MAINS - MEAT

- Roast Stuffed Leg of Lamb With Mint & Horseradish Jus
- Marinated Roast Chicken Supreme, Field Mushroom Sauce
- Traditional Stuffed Turkey & Ham, Cranberry & Herb Stuffing, Red Wine Gravy
- Pan-Roasted Chicken Supreme Stuffed With Clonakilty Black Pudding & Brie Served With a Port Jus
- Roast Leg of Lamb, Apricot Stuffing, Rosemary Jus
- Roast Striploin of Beef With Red Wine Jus
- Slow Braised Featherblade of Beef, Wrapped in Serrano Ham Served With a Port Jus
- Chicken Supreme Stuffed With Crab & Prawn Served With Chive & Bacon Cream Sauce
- Roast Stuffed Half Duck, Orange Gel, Cranberry & Red Wine Jus
- Slow Braised Lamb Shank With Mushroom & Red Wine Jus

MAINS - FISH

- Oven-Baked Fillet of Cod, Topped With a Sundried Tomato Crust Served With a Saffron & Chardonnay Cream Sauce
- Oven-Baked Fillet of Hake Topped With a Sun-Dried Tomato Crumb Served With a Lemon & Dill Cream Sauce
- Oven-Baked Salmon With Julianne of Vegetables Served With Leek Cream Sauce
- Baked Fillet of Seabream, Lemon & Lime Cream Sauce
- Medallions of Monkfish, Crushed Baby Potatoes With Lemon Cream Sauce

Menus

CREATED ESPECIALLY FOR YOU

DESSERTS

- Hazelnut and Raspberry Roulade With Berry Compote
- Chocolate Brownie Cheesecake
- Apple Crumble With Sauce Anglaise & Fresh Cream
- Toffee Cheesecake, Caramel Sauce
- Strawberry Meringue With Fresh Cream
- Chocolate Brownie With Chocolate Sauce & Fresh Cream
- Lemon Tart With Fresh Cream
- Cookies & Cream Cheesecake With Chocolate Sauce
- Chocolate Brownie With Chocolate Sauce & Fresh Cream
- Peanut Blondie With Salted Caramel Sauce & Fresh Cream
- Chef's Dessert Plate (Trio)

Your Chef

Head Chef Christopher O' Sullivan's career in culinary arts began over 25 years ago. Following third-level studies at CIT, he travelled all over the world to gain as much experience as possible, working in kitchens in the UK, US and Australia before returning home to Cork. His passion is working with organic ingredients and when not in the kitchen, he is an avid forager and fisherman. Chris is adept at creating dishes for all palettes and has catered for vegan events also.



Picking herbs in our
Rooftop Garden

Evening Bites

INCLUDED IN ALL PACKAGES

Selection of Fresh Cut Sandwiches & Wraps

Wedding Cake Service

Tea & Coffee

ADDITIONAL CHOICES

Additional choice of two hot options are included in the Florence and Vienna packages. You may also choose to add on any the below to your wedding package:

Honey & Mustard Glazed Cocktail Sausages - €1.50

Southern Fried Pop Corn Chicken - €1.50

Spanish Ham Hock Croquettes - €1.50

Mini Chorizo & Parmesan Quiche - €1.50

Vegetable Spring Rolls - €1.75

Spiced Wedges - €1.75

Parmesan Arancini - €1.95

Chicken Wings (BBQ or Buffalo) - €2.50

Pulled Pork Sliders - €2.50



*Southern fried
popcorn chicken*



Day After BBQ

PLAN YOUR POST-WEDDING CELEBRATION

Plan an intimate post-wedding BBQ to extend your celebrations. Enjoy your BBQ on our outdoor terrace. To suit all weather options, this can also include privately booked space in our Atlantic and Pacific Suites with the option of a private bar.

*Soak up the
sunshine for a summer wedding*



*Add your own
signature cocktails*



BBQ Options

€22 BBQ MENU

4Oz Beef Burgers With Sauteed Onions
Marinated Chicken Fillet
Lyonnaisse Potatoes or Baked Potato with Sour Cream & Chives
BBQ Glazed Pork Sausages
Baby Leaf Salad
Cajun Coleslaw
20 PEOPLE OR MORE

€32 BBQ MENU

4OZ Beef Burgers with Sauteed Onions
Marinated Chicken Fillet
Flynn's Gourmet Sausages
Swordfish Skewers
Layonnaisse Potatoes or Baked Potatoes with
Sour Cream & Chives
Cajun Coleslaw
+ Choose from 2 of our Artisan Salad Selection

DESSERT

(Please choose one Option)
Chocolate Brownie
Fresh Strawberry Meringue Nest
Mini Mascarpone Cheesecake
Mini Carrot Cake
Mini Eclairs

€32.00 PER PERSON | 20 PEOPLE OR MORE

CHOOSE FROM OUR ARTISAN SALAD SELECTION (€3.00 supplement)

Mixed Baby Leaf Salad with
Tomato, Red Onion & Mixed
Peppers

Potato Salad with Lemon &
Bacon

Asian Rice Noodle Salad

Tomato & Feta Cheese with
Lemon Dressing

Mediterranean Pesto Pasta
Salad

Feta Cheese & beetroot
Salad

Quinoa Salad

Medetereanean Cous-
cous Salad with Peppers &
Red Onion

Chickpea, Basil & Mint
Salad

Our BBQ menus can be tailored to your specific requirements - just ask!

Family Matters

REMEMBER EVERY OCCASION

Here at Cork International Hotel, we believe in family first. We cater for families of all shapes and sizes and we are the ideal location for all types of family occasions.

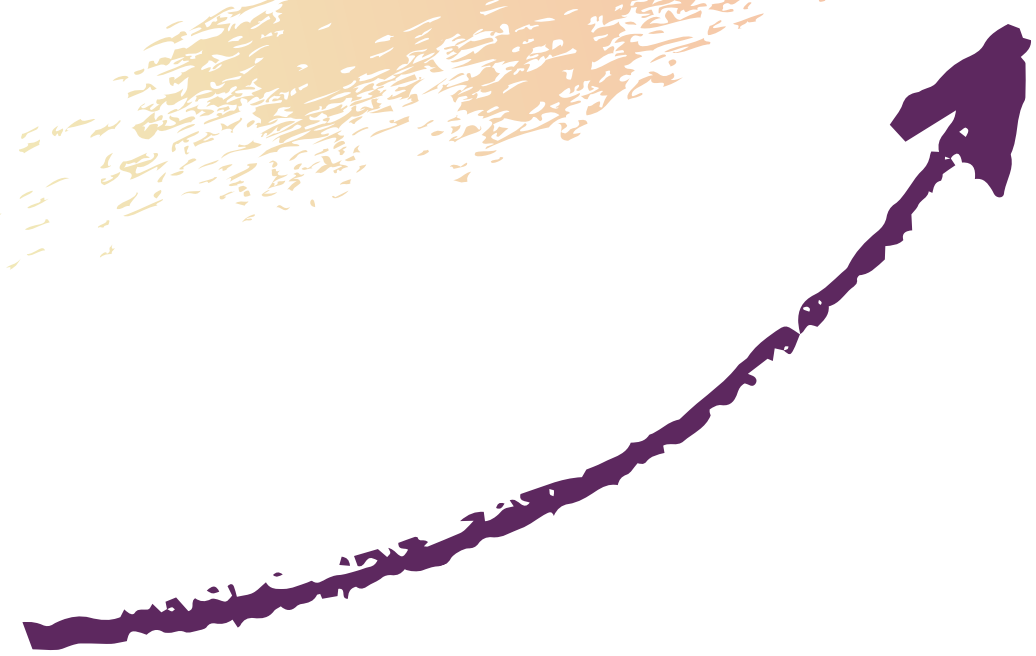
We take the stress out of planning so you can sit back and enjoy quality time with those who matter most.

Starting with bridal showers featuring luxury Afternoon Tea, rom-coms and G&Ts in our Cinema Room, right up to Baby Showers, Christenings and Anniversary Parties in our Pacific Suite. We can even help you plan family Christmas reunions or your annual multi-generation summer staycation with expertise from our Family Concierge.

Don't forget, we are also an ASD friendly hotel.



Pacific Suite



Stag parties & bridal showers in our Cinema Room



The Fine Print

ESSENTIALS FOR BOOKING YOUR DAY

BOOKING & DEPOSIT

A Date can be provisionally held for 14 days, after this a €1,500 deposit must be paid which is non-refundable.

Please note your wedding package is based on an agreed number of guests. If your numbers decrease below 5% of this agreed number, the hotel reserves the right to amend your package. All packages are based on a minimum number of 100 guests. Any lower than this must be prearranged with the Wedding Coordinator.

Package prices are based on the current VAT rate, should there be a change to this, increase may be passed onto couples.

ACCOMMODATION & RATES

An allocation of 20 rooms is granted for your wedding party. A rooming list is required within 3 weeks of the wedding date. If the Wedding Couple wish to hold these rooms any closer than 3 weeks to the date, any rooms unsold will be added onto the wedding bill.

If required, a Wedding Accommodation Booking Form can be sent to the wedding couple in order to reserve accommodation for guests. In the event the wedding couple are settling bedrooms for guests, this can be indicated on the form. If the guests are settling their own account their reservation must be confirmed with a credit card.

In line with our hotel policy, Cork International Hotel operates a strict Credit Card Policy. On check in each room is required to provide a valid credit card which will be preauthorised. This amount will be refunded to the guest upon departure if unused.

- Accommodation Rates May - September from €65.00 per person.
- Accommodation Rates October - April (excluding 26th - 31st December) from €60.00 per person.
- Accommodation Rates 26th - 31st December from €70.00 per person

The Fine Print

TERMS & CONDITIONS

PAYMENT

A Deposit of €1,500 must be paid at the time of booking to secure your date.

A further 25% of the estimated balance is due 6 months prior to the wedding date.

90% of the final estimated balance should be settled 1 month in advance.

The final bill must be settled the day after the wedding, before departure. Cash, Credit Cards are accepted. Business Cheques & Personal Cheques are not accepted.

FINAL NUMBERS & WEDDING DETAILS

Final numbers and the table plan are required 48 hours in advance no later, please provide in typed format.

A details meeting shall take place 4-6 weeks in advance of wedding date. Final meeting shall take place 2 Weeks in advance of wedding date. Revised final numbers are required 48 hours in advance.

Any items being brought into the hotel, such as wine, favours or any special items, should be brought to the hotel 48 hours in advance of wedding date. An inventory will be taken with your wedding co-ordinator, and instruction should be clear on each item.

Supplier details should be given no later than two week in advance to the Wedding Co-ordinator including company name, contact name and phone number.

BAR EXTENSION & RESIDENTS BAR

Bar extensions must be applied for 3 months in advance of the event at a cost of €500. This will secure bar closing times of 1.30am. Music must finish by 2am and all guests will vacate the room by 2.30am.

Residents Bar is open at the discretion of the Manager on Duty and is strictly a resident's only facility.