

# 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](mailto:emoriarty@corkinternationalhotel.com)



# Small Weddings

## OUR PACKAGES

AVAILABLE FOR 6 - 60 GUESTS

We pride ourselves on creating beautiful, bespoke wedding celebrations for you and your guests. With a smaller number of guests, there are a lot more options to make your wedding day unique to you.

### PACKAGE 1

€79 PER PERSON

- Red Carpet Arrival
- Prosecco Drinks Reception
- Piano Player
- 5 Course Meal
- Half-Bottle Wine per person
- Personalised Menus & Décor

### PACKAGE 2

€99 PER PERSON

- Red Carpet Arrival
- 4 Choice Canape Selection
- Pimp My Prosecco or Beer
- Piano Player
- 6 Course Meal
- Half-Bottle Wine per person
- Champagne Toast Drink
- Personalised Menus & Décor

### PACKAGE 3

€145 PER PERSON

- Red Carpet Arrival
- Champagne Reception (Moët)
- 5 Choice Canapes
- Piano Player During Reception
- 7 Course Meal
- Late Evening Charcuterie
- Selected Wine
- Champagne or Choice Toast Drink
- Personalised Menus & Décor





# With our Compliments

## INCLUDED IN ALL OF OUR PACKAGES ABOVE

Red Carpet with Champagne for the Wedding Couple

Piano Player during your Drinks Reception

Decorated cake table with stunning cake knife

Complimentary menu tasting in advance of your wedding day for the  
Wedding Couple

Bridal Suite on the evening of your wedding followed by a romantic  
champagne breakfast served to your room the following day

We would be honoured to welcome you back on your 1st Year Anniversary  
for Dinner in The New Yorker Bar

Our designated Wedding Coordinator is here to help you all the way and  
willing to assist with any questions you may have

Your guests will receive a discounted overnight rate with an allocation of  
20 bedrooms

The Bridal Party will be given complimentary upgrades to our Executive  
Rooms where available



# Your Ceremony

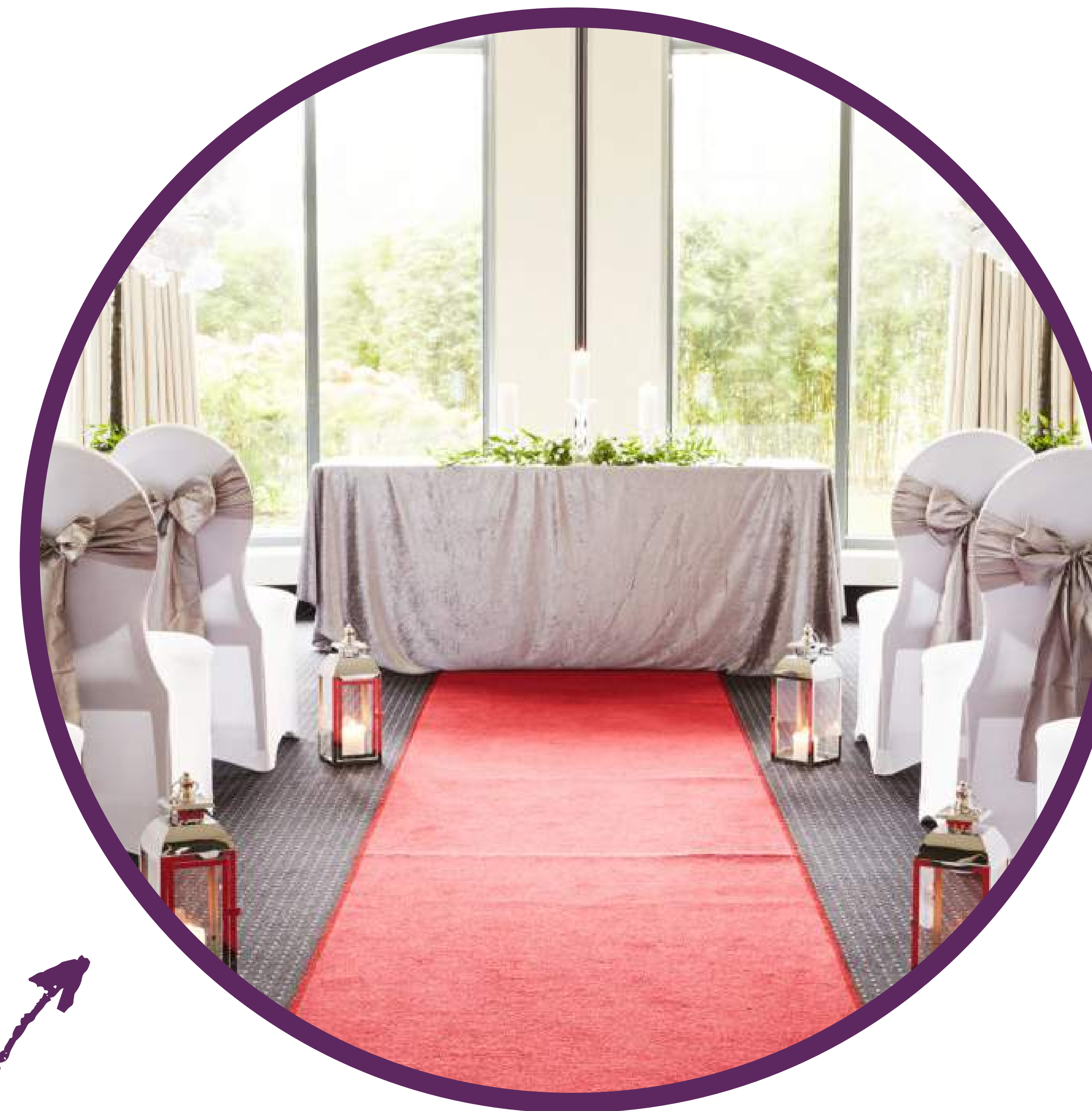
## WE OFFER A SOPHISTICATED BACKDROP FOR YOUR VOWS

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

### MOËT CHAMPAGNE

Enjoy a little extra luxury and treat your guests to a Moët champagne reception on arrival, or after your ceremony.

From €12.00 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

*Prosecco with our  
unique serve*





# Canape Menu

## TREATS BEFORE THE MAIN EVENT

All our canapes are made fresh in house by our Head Chef and his team. Choose from these delectable bites...

### SAVOURY

Gazpacho Shooter - Tomato with Cucumber Ribbons

Tomato & Basil Bruschetta

Ceviche Spoons - Scallop & White Fish, Lime Juice, Cilantro and Diced Tomato

Roast Beef & Horseradish in a Mini Yorkshire pudding

Smoked Salmon & Cream Cheese Blini

Prawn & Avocado on Crostini

Beetroot & Goats cheese Mousse

Chicken & Liver Pate in a Pastry Shell

Scallops with Lemon Gel

Lobster or Shrimp Toast

Tuna Tartare

### SWEET

Chocolate Mousse Cups

Salted Carmel Profiterole

Mini Apple or Pear crumble

Mini Chocolate Brownie

Our Chocolate  
Mousse Cups





# Menus

## CREATE YOUR WEDDING MENU

### STARTER

Chicken, Mushroom & Leek Vol au Vent

Crispy Pork Belly with Braised Red Cabbage and Apple Crisp

Beef Carpaccio with Rocket & Parmesan Shavings, drizzled with Olive Oil

Ham Hock Terrine with Pistachio and Chutney

Thai Spiced Crab & Sweet Potato Cakes with a Chilli Chutney

Monkfish & Prawn Gratin with Garlic infused Crostini

Tempura Seabream with Pickled Vegetables

Wild Mushroom Risotto

Tomato & Buffalo Mozzarella Mille Feuille with Pastry Layers

Goats Cheese Tartlet with Caramelised Red Onion

### SOUP

Mushroom & White Truffle Soup

Butternut Squash & Spinach

Sweet Potato, Coconut & Lime Soup

Seasonal Vegetable Soup

Potato & Leek Soup

### SORBET

Raspberry Sorbet

Champagne Sorbet

Gin & Elderflower Sorbet

Lemon Sorbet

Mango Sorbet



# Menus

## CREATE YOUR WEDDING MENU

### MAINS – MEAT

Pork Fillet Medallions with Sautéed Baby Potatoes, Green Beans & Chasseur Sauce

Chicken Ballotine stuffed with Chorizo & Spinach, Wild Mushroom & Spring Onion Orzo Pasta

Slow Braised Beef Cheek, Roasted Root Vegetables, Duchess Potatoes & Port Jus

Pan Roasted Lamb Rump, Garlic Gratin Potatoes, Roast Asparagus with Mint & Horseradish Gravy

Slow Braised Rib of Beef, Fondant Potatoes Honey Roast Carrots & Baby Broccolini with a Red Wine Jus

Roast Turkey & Honey Glazed Ham, with Herb Stuffing, Perfect Mash Braised Red Cabbage & Roast Gravy

### MAINS – FISH

Pan-Roasted Seabass, Duchess Potato, Asparagus with Saffron & Chardonnay Cream Sauce

Salmon en Croute, Sweet Potato Fondant, Caramelized Carrots & Broccolini, Lemon Cream Sauce

Pan Seared Monkfish Medallions, Fondant Potatoes Asparagus and Spicy Tomato Sauce

Pan Fried Hake, Garlic Gratin Potatoes, Roast Butternut Squash & Chive Cream Sauce

Oven Baked Cod, Baby Crushed Potatoes, Green Beans & Citrus Butter

Pan Fried Seabass with Stir-fry Vegetables, Sesame Oil & Noodles



# Menus

## CREATE YOUR WEDDING MENU

### DESSERTS

Tiramisu

Chocolate Fondant with Vanilla Bean Ice Cream

Classic Crème Brûlée

Salted Caramel Rocher, Whipped Ganache, Hazelnut Praline

Strawberry Cloud, Banana Custard & Strawberry Mousse

Selection of Farmhouse Cheese, Irish Crackers, Grapes & Chutney

Trio of Mini Desserts (Choose 3 from 5):

Chocolate Brownie & Chocolate Sauce

Apple Crumble

Mini Lemon Meringue

Strawberry Meringue Nest with Fresh Cream

Chocolate Mousse

## Your Chef

Executive 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. Prior to joining the team at the Cork International Hotel, Chris was the Head Chef at the beautiful Bunnyconnellan's Restaurant. 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

## LITTLE LATE NIGHT NIBBLES

All options include tea and coffee for guests

Selection of Fresh Cut Sandwiches & Wraps

Honey & Mustard Glazed Cocktail Sausages

Vegetable Spring Rolls

Southern Fried Pop Corn

Spanish Ham Hock Croquettes

Mini Chorizo & Parmesan Quiche

Vegetable Spring Rolls

Spiced Wedges

Parmesan Arancini

Chicken Wings (BBQ or Buffalo)

Pulled Pork Sliders

## ADDITIONAL CHOICES

Savoury Charcuterie Boards with a selection of Meat & Cheese

Fish & Chip Cones

Tayto Sandwiches

Southern Fried Chicken Blaas

Crispy Bacon Blaas



# 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

## €25 BBQ MENU

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

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## €35 BBQ MENU

4OZ Beef Burgers with Sauteed Onions	DESSERT
Marinated Chicken Fillet	(Please choose one Option)
Flynn's Gourmet Sausages	Chocolate Brownie
Swordfish Skewers	Fresh Strawberry Meringue Nest
Layonnais Potatoes or Baked Potatoes with	Mini Mascarpone Cheesecake
Sour Cream & Chives	Mini Carrot Cake
Cajun Coleslaw	Mini Eclairs
+ Choose from 2 of our Artisan Salad Selection	20 PEOPLE OR MORE

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## CHOOSE FROM OUR ARTISAN SALAD SELECTION (€3.00 supplement)

Mixed Baby Leaf Salad with Tomato, Red Onion & Mixed Peppers	Tomato & Feta Cheese with Lemon Dressing	Quinoa Salad
Potato Salad with Lemon & Bacon	Mediterranean Pesto Pasta Salad	Mediterranean Cous- cous Salad with Peppers & Red Onion
Asian Rice Noodle Salad	Feta Cheese & beetroot Salad	Chickpea, Basil & Mint Salad

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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 €1,000 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 120 guests. Any lower than this must be prearranged with the Wedding Coordinator.

Package prices are based on the current VAT, 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, any guest who checks in to the hotel will be asked for a €50.00 deposit to cover any extras. 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

## ESSENTIALS FOR BOOKING YOUR DAY

### PAYMENT

A Deposit of €1,000 must be paid at the time of booking to secure your date.

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

90% of the final balance is due 1 month in advance.

Final bill must be settled the day after the wedding, before departure. Cash, Credit Cards and Business Cheques are accepted. 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 14 days 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 one 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 €450. 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.