

Dear Wedding Couple,

Congratulations on your engagement. Now it is time for us to turn your wedding day dreams into reality!

Once you have chosen Cork International Hotel, Sinéad Moore will be on hand to discuss everything from food to decor. She will be your guide and friend through this process and is happy to leverage her vast knowledge of the industry to ensure your day is just how you envisioned it.

Sinéad is passionate about bringing your individual personality to the wedding and can work with you to transform our spaces and tailor-make your day to be all that you have envisioned.

Having worked in 4 & 5-star hotels, in both Ireland and abroad, Sinéad knows how to curate a captivating event that is elegant, unique and infused with your personal style. 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.

Sinéad 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 Ovalinator

Sinead Moore
Wedding Coordinator
Call 021 4549897

Email smoore@corkinternationalhotel.com

Wedding Packages

AVAILABLE FOR 100+ GUESTS

THE CLASSIC €75 PER PERSON

MIN 100 GUESTS

- Red Carpet Arrival
- Prosecco Drinks Reception
- 4 Course Meal
- Glass of Wine with Dinner
- Personalised Menus & Décor
- Evening Buffet
- Bar Extension
- Fairy Light Backdrop

THE LUXE €95 PER PERSON

MIN 100 GUESTS

- Red Carpet Arrival
- Prosecco & Beer Reception
- Canapés on Arrival
- Piano Player in Lobby
- 5 Course Meal
- Half-Bottle Wine per person
- Prosecco Toast Drink
- Personalised Menus & Décor
- Evening Buffet
- Bar Extension
- Fairy Light Backdrop

Smaller Weddings

If you are planning a smaller celebration, our Wedding Coordinator would be delighted to discuss your options with you. We cater for as little as 6 guests and want to make sure your day is extra special.

With our Compliments

INCLUDED IN ALL OF OUR ABOVE WEDDING PACKAGES A Red Carpet Welcome with Champagne for the Wedding Couple

Fairy Light Backdrop behind the Top Table

Decorated Cake Table with Cake Knife

Wedding 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 morning

We would be honoured to welcome you back on your 1st Year Anniversary for an Overnight Stay with Dinner

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 and there will be an allocation of a minimum 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 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 Sinéad can help you add all the finishing touches you need to make your day one you will always remember.



Added Extras

A LITTLE SOMETHING EXTRA FOR YOUR GUESTS

Add in some extra treats for your guests. Choose from the below or chat to Sinead 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 €7.50 per person

COCKTAIL BAR

Create two delicious cocktails to represent you and your significant other, to be served to your guests on your wedding day. From €8.00 per person

BEER RECEPTION

If you want your favouirte ice cold beer we have you covered. gerved with a twist.

Heineken/Coors €5 per person Moretti/Peroni €5.50 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 €7.50per person

Our Ofin Bar,

Canalsé Menu

TREATS BEFORE THE MAIN EVENT

All our canapés are made fresh 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

Choose 3: €12

Choose 4: €15

Choose 5: €18



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





Memus

CREATED ESPECIALLY FOR YOU

MAINS - MEAT

- Slow Braised Featherblade of Beef, wrapped in Serrano Ham served with a Port Jus
- 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
- 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 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
- Fillet of Monkfish, Crushed Baby Potatoes with Lemon Cream Sauce





Memus

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)





Moun Food

Where possible, our kitchen team use fresh and Irish produce from local suppliers. Our kitchen team endeavour to prepare your ideal menu for your special day. If there are any items that you would like to see on your wedding menu, please do not hesitate to contact Sinéad and she will do her utmost to make your menu specialised to your special day.

Our menus are subject to seasonal change.



Evening Bites

LATE NIGHT NIBBLES

INCLUDED IN ALL PACKAGES

Selection of Fresh Cut Sandwiches
Wedding Cake Service
Tea & Coffee

ADDITIONAL CHOICES

Honey & Mustard Glazed Cocktail Sausages - €2.50

Southern Fried Pop Corn Chicken - €2.50

Spanish Ham Hock Croquettes - €2.50

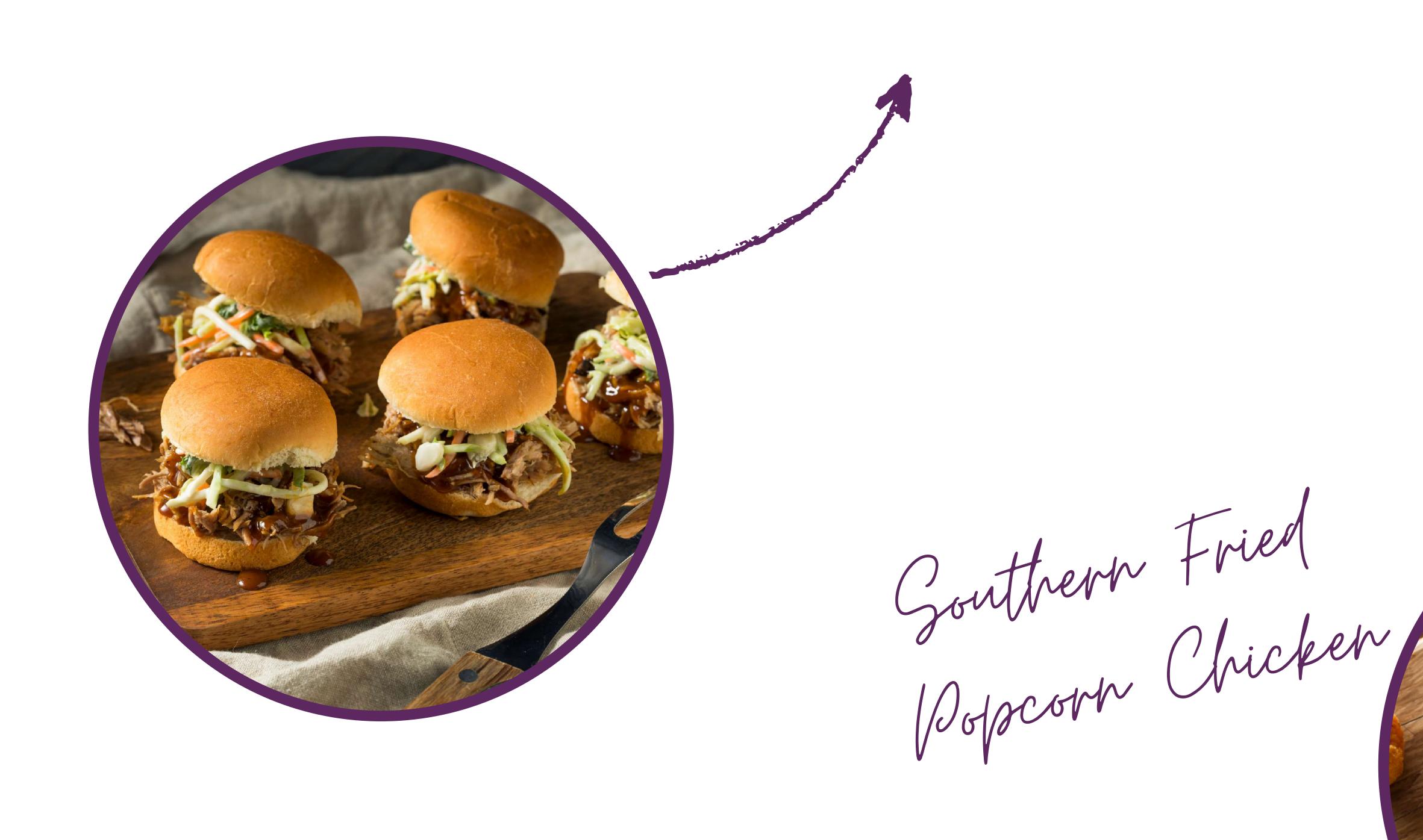
Vegetable Spring Rolls - €2.50

Spiced Wedges - €2.50

Parmesan Arancini - €3.00

Chicken Wings (BBQ or Buffalo) - €3.00

Pulled Pork Sliders - €3.00



Day After 13130

PLAN YOUR POST-WEDDING CELEBRATION

Plan a 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.

Contact Sinéad to dicuss our seasonal BBQ menu.



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, romcoms 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 multigeneration summer staycation with expertise from our Family Concierge.

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



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 of 9%, should there be a change to this, increase may be passed on.

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.

You will be offered favourable accommodation rates for you and your guests.

The Fine Print

ESSENTIALS FOR BOOKING YOUR DAY

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.

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.

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 weeks 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 €570. 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.