



MOVING WITH THE TIMES
A Fine Romance

At The West Cork Hotel we pride ourselves on offering exceptional value for money, friendly service and attention to every detail. This, coupled with over 100 years of experience goes to making your day one you will remember for the rest of your life. We also provide a dedicated wedding planner from the initial booking right up to the wedding day itself thus ensuring that your vision for the day is fulfilled in a completely stress free manner.

We are also an approved venue for Civil ceremonies and Civil partnerships which allows us to plan your entire Wedding at The West Cork Hotel.

Our 'A Fine Romance Package' offers you one starter, one soup or sorbet course, a choice of two maincourses and one dessert with tea and coffee, all for just €38 per person, add half a bottle of wine for just €43 per person based on a minimum of 100 guests.

- ◆ Drinks reception with canapés
- ◆ Quality wines to enhance your food
- ◆ Options to toast the bride & groom
- ◆ Sobering snacks for later in the evening

We will also offer you the following extra's with our compliments

- Red Carpet on arrival.
- Champagne for your bridal party on arrival.
- Tea/coffee and biscuits for your guests on arrival.
- Personalised table plans and menu's.
- Floral arrangements, mirror and tee lights centre piece for each table.
- White linen table cloths and napkins.
- Chair covers and sash in colour of your choice.
- Fairy light backdrop behind top table.
- Baskets of toiletries in bathrooms.
- Silver cake knife and choice of cake stand.
- Roving microphones for speeches.
- Complimentary private car parking.
- Complimentary bar extension.
- Special overnight accommodation rates for your guests.
- Complimentary overnight accommodation for our bride & groom.
- Complimentary bottle of sparkling wine and box of chocolates in our bridal suite.
- Pre wedding consultations with our experienced team
- Complimentary 1st year anniversary dinner in Kennedy's restaurant.
- Use of Hotels' piano for drinks reception.
- Special Dietary requirements catered for upon request



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At the West Cork Hotel we try to use the finest produce of the region for all of our dishes.
Our Head Chef deals directly with our local suppliers to ensure
your Wedding is a West Cork Wedding in every way.

OUR WEDDING MENU

STARTERS

Country style terrine with tomato chutney
& brioche toast.

Baked Skibbereen pudding with caramelized apple & Cashel Blue
cheese, mixed leaves & port wine jus.

Char-grilled lemon chicken Salad with smoked bacon,
& parmesan shavings.

Organic smoked salmon on a warm potato pancake, lemongrass jus.

Tian of crab and avocado with sauce gazpacho.

Duck liver parfait with red onion & cranberry chutney.

Salmon potato cakes with mixed leaf salad and spiced
pepper chutney.

Parisienne or fantail of Galia melon with fresh fruit and peach coulis.

Grilled goats cheese bruschetta with roasted Mediterranean
vegetables and basil oil.

Chicken & wild mushrooms in a creamy white wine sauce in a
light puff pastry case.

Confit of duck, baby spinach salad, puy lentils, crisp potato and
Madeira jus. (a supplement of €1 applies to all Wedding packages)

Union Hall seafood plate with smoked mackerel and salmon, crab,
prawns and mussels.
(a supplement of €1 applies to all Wedding packages)

SOUPS

Cream of vegetable soup

Leek and potato soup

Carrot and coriander soup

Tuscan tomato and basil soup

Irish onion and thyme

Potato and smoked bacon soup

Minestrone soup

SORBETS

Pink champagne and grapefruit sorbet

Lemon sorbet

Mango sorbet



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MAIN COURSES

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Roast prime sirloin of Irish beef, crusted with peppercorns and herbs, roast gravy.

Roast supreme of free range chicken, colcannon mash & port jus.

Pan roasted supreme of free range chicken with spring onion croquette & mushroom a la crème.

Slow cooked shoulder of free range pork, with thyme stuffing, apple sauce & madeira jus.

Traditional roast stuffed turkey and honey baked ham, sage & onion stuffing, roast gravy and cranberry sauce.

Roast leg Of Kerry lamb, stuffed with rosemary and potato, redcurrant jus.

Char-grilled fillet Of Irish beef, fondant potato, roast shallots and red wine jus *(a supplement of €8pp applies to all wedding packages)

Char-grilled Irish Hereford sirloin steak, with a pepper and brandy cream. (a supplement of €5pp applies to all wedding packages)

Roast rack of Kerry lamb crusted with herbs, basil mash & rosemary jus. (a supplement of €5pp applies to all wedding packages)

Roast half duckling off the bone with potato stuffing and apricot sauce. (a supplement of €5pp applies to all wedding packages)

Herb crusted fillet of cod with crushed new potato with olives and fine herbs, chablis cream.

Panfried Hake with risotto of asparagus, basil and tomato butter sauce.

Baked fillet of salmon on thyme mash with lemon beurre blanc.

Roulade of sole stuffed with crab and prawns, with mussels in a vermouth cream sauce.

Fillet of sea bass with risotto of asparagus, basil and tomato butter sauce.

Roast fillet of monkfish with shaved fennel salad, veloute of prawns (a supplement of €5pp applies to all wedding packages)

VEGETARIAN OPTIONS

Root vegetable tagine with roasted vegetable cous cous

Wild mushroom risotto

Potato gnocchi with Cashel blue cheese sauce

Baked aubergine stuffed with chilli and cream cheese

Penne a'l Arabiata

VEGETABLES

Melange of seasonal vegetables

Or Two of the following:

Root Vegetable puree

Ratatouille

Broccoli

Cauliflower cheese

Red cabbage

Green beans with smoked bacon

POTATOES

Creamed

Roast

Baby new potatoes

Gratin potatoes

Lyonnaise potatoes



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DESSERTS

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Apple Crumble with vanilla bean ice cream & fresh custard.

Brioche bread & butter pudding, with crème anglaise.

Baileys cheesecake with white chocolate sauce.

Fresh fruit pavlova, smothered with cream and seasonal fruits.

Warm pear & almond tart, with crème anglaise and vanilla ice cream.

Chocolate roulade, with Baileys cream and cappucino sauce.

Sticky toffee pudding, with butterscotch sauce and vanilla ice cream.

Warm chocolate fudge cake with mocha sauce and crème fraiche.

Wild berry cheesecake, with caramel oranges.

Choux pastry profiteroles, with bitter chocolate syrup.

TRIO OF DESSERTS

Choose any 3 of the following desserts supplement of €1.50pp.

Chocolate mousse

Cheesecake

Lemon possett

Pavlova

Profiteroles

Chocolate Brownie

Panacotta

Ice cream

DESSERT BUFFET

Choice of 5 Desserts – this incurs a supplement of €3pp

SUPPLEMENTS

If you wish to have choices within your menu the following Supplements apply:

Starter:	€2.00 per person
Soup/Sorbet:	€1.00 per person
Main course:	€3.50 per person
Dessert:	€2.00 per person

Childrens 3 course meal €12.50 per child

WINE SELECTION 2013/2014

Our White Wine Selection:

Corinto Sauvignon Blanc	€16.00
San Giorgio Pinot Grigio	€16.00
Twin Rivers, Chardonnay	€18.00
Barton & Guestier, Muscadet	€20.00

Our Red Wine Selection:

Corinto Merlot	€16.00
San Giorgio Sangiovese di Puglia	€16.00
Twin Rivers, Shiraz	€18.00
Thomas Barton, Reserve Bordeaux	€20.00



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DRINKS RECEPTION/EVENING FOOD OPTIONS

DRINKS RECEPTION

Prosecco	€5.50pp
Strawberries 50c extra	
Mulled wine/Fruit punch	€4.00pp
Non alcoholic	€3.50pp
Red/white wine	€4.50pp
Pimms	€5.00pp
Hot whiskey/port	€5.50pp
Cocktails	€7.50pp
Spirits: 3 per choice	€5.50pp
Bottled beers: 3 types of bottled beers	€4.00pp

CANAPÉS

€27.50 per platter

Choose 4 of the following:

- Duck rillettes in profiteroles
- Canapé of parma ham and melon
- Country style terrine on toasted brioche
- Barquette of duck confit and puy lentils
- Wild mushroom crostini
- Crostini of gubbeen cheese with red onion marmalade
- Confit pork belly on toasted sourdough
- Canapé of castletownbere crab and avocado

SWEET OPTIONS

Mini scones with cream and jam	€1.25pp
Cookies per 3 tiered stand	€25.00
Chocolate eclairs per 3 tiered stand	€25.00
Chocolate dropped strawberries	price on request
per 3 tiered stand	
Strawberries & Cream per 3 tiered stand	price on request

EVENING FOOD

Chicken goujons, Cocktail sausages,	
Wedges, Sandwiches	€7.00pp
Bacon butties, Sandwiches	€8.95pp
Fish 'n chips, Sandwiches	€9.50pp
Hot beef baguettes	€9.50pp
All served with a selection of sandwiches, tea and coffee.	

Additional items:

Mini beef burgers	€1.50pp
Chicken wings	€1.50pp
Black pudding	€2.00pp

EVENING BUFFET TABLE

Selection of Cold meats, Cheeses served continental style with breads, crackers and chutneys. €9.50pp



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Civil Ceremonies/Civil Partnerships

The West Cork Hotel has been approved to host Civil Ceremonies & Civil Partnerships. You have a choice of various sizes of rooms in which to hold your ceremony catering for 10 guests to 300 guests

In order to hold a Civil Ceremony or Partnership you must first apply in advance for approval from the HSE Civil Registrars office 3 months in advance, the Hotel cannot apply on your behalf.

Room Hire for Civil Ceremonies/Partnerships is as follows, this includes set up, any Backdrops necessary and Chair Covers.

Lough Hyne Suite:	Capacity of 40pax	€60
Fuchsia Suite:	Capacity of 80pax	€100
Ilen Suite:	Capacity of 300pax	€300

TERMS & CONDITIONS

Provisional Wedding dates can be held for up to two weeks, after which a non-refundable deposit of €500 is required to secure your wedding date.

All Weddings must be confirmed in person by the Bride & Groom.

Minimum of 120pax for Saturday Weddings.

You will be required to sign a contract for your wedding booking. This provides security to you and the hotel.

Prices are inclusive of VAT and Government charges. The Hotel reserves the right to change prices in line with VAT increases.

All accounts and the final bill must be settled the morning after the wedding. Payment is accepted by bank draft or cash.

Personal cheques will only be accepted by prior agreement and must be given 10 days in advance to allow for clearance.

We do not accept credit cards as payment for Weddings.

Menu and reception details will be confirmed 4 weeks prior to the Wedding date. Final numbers to be advised 72 hours before the wedding day, this will be the minimum number charged on the day. Additional guests will be charged accordingly.

The Menu must consist of 4 courses and wine must be part of your wedding meal. If you do not want to provide wine at your meal you must provide a drink of choice.

The hotel will not accept responsibility for gifts, cards, flowers, cake or other personal belongings left in the hotel.

The West Cork Hotel reserves the right to refuse food onto the premises, other than wedding cakes.

Any damage to hotel property will be added to the final bill. All charges are inclusive of Government taxes.

While we only host one wedding per day the hotel reserves the right to host other functions in the hotel on the day of your wedding.

The Hotel may cancel an event in the following circumstances: where it has reason to believe the booking may prejudice the reputation of the hotel or should any guests attending the hotel behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

We have a 24 hour cancellation policy for our bedrooms. No shows will be charged.

Corkage charges apply for wine/champagne for use during drinks reception and meal only.

Babysitting facilities are available for children 12+ months, advance booking is required.

