



CASTLEMARTYR  
RESORT  
★★★★★

# Weddings

AT CASTLEMARTYR RESORT





## A Castlemartyr Resort Wedding...

...is not just planned,  
*it is created especially for you.*

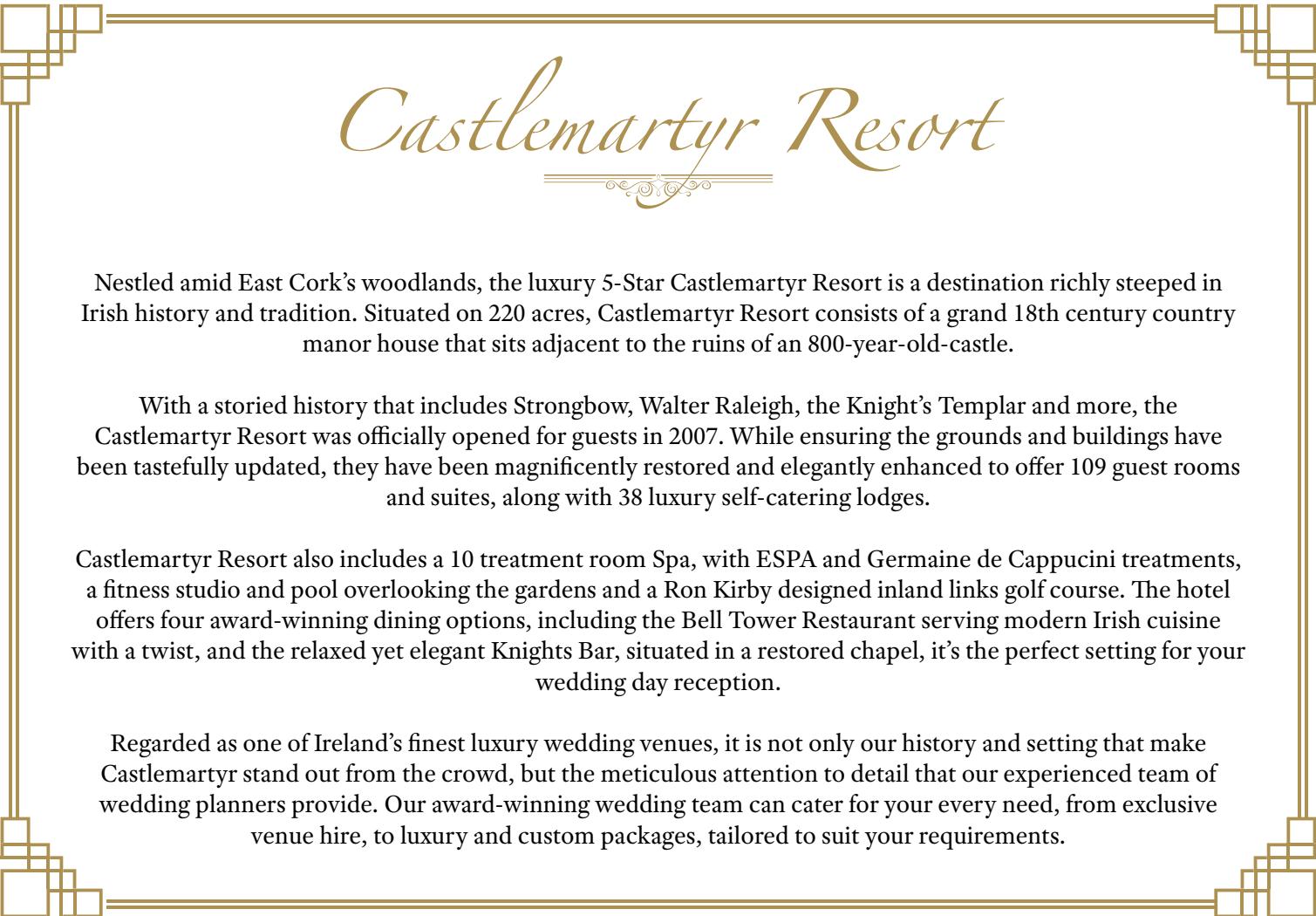
...is unique,  
*custom designed in every aspect.*

...is your wedding.









# *Castlemartyr Resort*

Nestled amid East Cork's woodlands, the luxury 5-Star Castlemartyr Resort is a destination richly steeped in Irish history and tradition. Situated on 220 acres, Castlemartyr Resort consists of a grand 18th century country manor house that sits adjacent to the ruins of an 800-year-old-castle.

With a storied history that includes Strongbow, Walter Raleigh, the Knight's Templar and more, the Castlemartyr Resort was officially opened for guests in 2007. While ensuring the grounds and buildings have been tastefully updated, they have been magnificently restored and elegantly enhanced to offer 109 guest rooms and suites, along with 38 luxury self-catering lodges.

Castlemartyr Resort also includes a 10 treatment room Spa, with ESPA and Germaine de Cappucini treatments, a fitness studio and pool overlooking the gardens and a Ron Kirby designed inland links golf course. The hotel offers four award-winning dining options, including the Bell Tower Restaurant serving modern Irish cuisine with a twist, and the relaxed yet elegant Knights Bar, situated in a restored chapel, it's the perfect setting for your wedding day reception.

Regarded as one of Ireland's finest luxury wedding venues, it is not only our history and setting that make Castlemartyr stand out from the crowd, but the meticulous attention to detail that our experienced team of wedding planners provide. Our award-winning wedding team can cater for your every need, from exclusive venue hire, to luxury and custom packages, tailored to suit your requirements.

# The Big Day

Should you choose to host your ceremony and reception with us, this timeline will give you a better idea of how your dream day would unfold.



We do!  
3pm



Photos  
4pm



Cut the Cake  
9pm



3.30pm



6pm



9.30pm



Drinks & Nibbles



Dinner & Toasts



Let's Dance!



# Your Arrival

Experience true 5-star luxury as you arrive on your wedding day. Make your way along the Avenue as you take in the views of the grounds, admiring the castle ruins as you turn towards the Manor House. Receive a warm welcome from our team before entering the Resort on a red carpet for you and your guests.

Make your way through the antique doors of our restored 18th century Manor House, enjoying a stunning drinks reception and canapés as you relax with your guests in the Manor House lobby and Knight's Bar, accompanied by the sounds of our pianist. Make sure to make the most of the formal gardens, with classic garden games to keep your guests entertained as you capture lifelong memories with your photographer.



David Lynch Photography



# The Capel Suite

The Capel Suite is unlike any other ballroom in Ireland, complete with dramatic chandeliers, floor to ceiling windows and cascading drapes. This Suite can accommodate up to 200 guests for a wedding.

Enjoy a classic look, introduce draping greenery to vibrant effect, or channel the ‘Great Gatsby’ with an Art Deco approach, the Capel Suite can be tailored to your needs and customised for your day.





# Intimate Manor House Weddings

Experience the wedding of your dreams in our fully restored 18th century Manor House. Host your ceremony in one of our stunning Manor House rooms, where we can cater for intimate celebrations from 2 to 70.

Castlemartyr Resort is an officially registered Health Service Executive venue for Civil Ceremonies and is the perfect location to celebrate your Civil Partnership.



*The Garden Room*

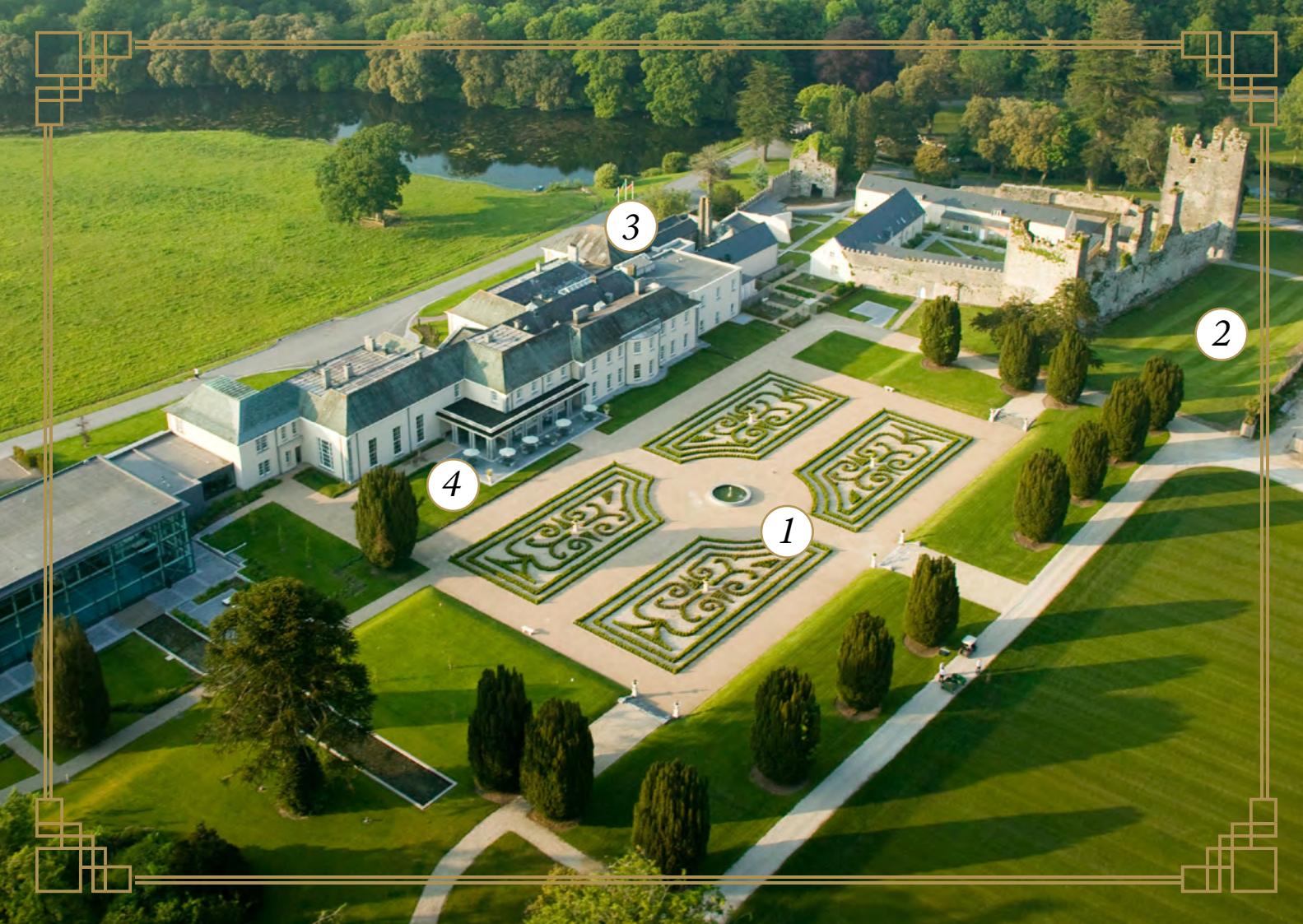


*The Kiltha Room*



*Alternative Garden Room Arrangement*

Dermot Sullivan Photography



3

2

4

1

# Ceremony Concepts

Have you ever dreamt of celebrating your wedding in the grounds of a 13th century castle? If so, the 5 Star Castlemartyr Resort is the perfect venue for your big day, with a number of stunning backdrops available.



1. Parterre gardens and fountain.



2. 13th century castle ruins.



3. 18th century Manor House.



4. Knight's Bar Terrace.

# Dining

Our Chefs have created a wide selection of menu items carefully designed to reflect the very best locally sourced seasonal ingredients. The wedding menu will be a collaboration of personal choice with the creative talents of Castlemartyr's award-winning chefs, complimented by the professional service of the banqueting team.

Executive Chef Kevin Burke is constantly striving to further refine our offerings, and we are delighted to have added a stunning new Vegan and Vegetarian option for our wedding parties to enjoy.



# *Experiences, Activities & Excursions*

From pre wedding day pampering to leisurely spa treatments, indulgent Afternoon Tea or 18 holes on our inland links course, Castlemartyr Resort has something to help everyone in the wedding party relax and unwind.



*Relax and Unwind in the  
award-winning Spa*



*Clay pigeon shooting and archery*



*Enjoy 18 holes on our Ron Kirby  
designed course*

## *A Selection Of Activities Available To Enjoy In The Resort & Nearby*

- Classic Garden Games - Jameson Experience & Tour - Ballycotton Sea Tours & Walks
- Ballymaloe House - Swell Surf School - The Titanic Experience - Fota Wildlife Park

*For more details on these activities or to book, email [sales@castlemartyrresort.ie](mailto:sales@castlemartyrresort.ie)*



*A Bridal Suite at Castlemartyr Resort*

# Accommodation Options

Each of our 109 bedrooms and suites are individually appointed with the finest quality in interior design and comfort.

Many of the Manor House suites have sweeping views of the 18th century parkland and lakes. While the bedrooms and suites located in the main wing have a luxurious contemporary feel, containing all of the facilities for today's traveller and offering attractive vies over the garden or golf course.

Each room has a sizeable dressing area and all of our spacious bathrooms have a separate rainforest shower, full bath, marble top double vanity counter and separate toilet.



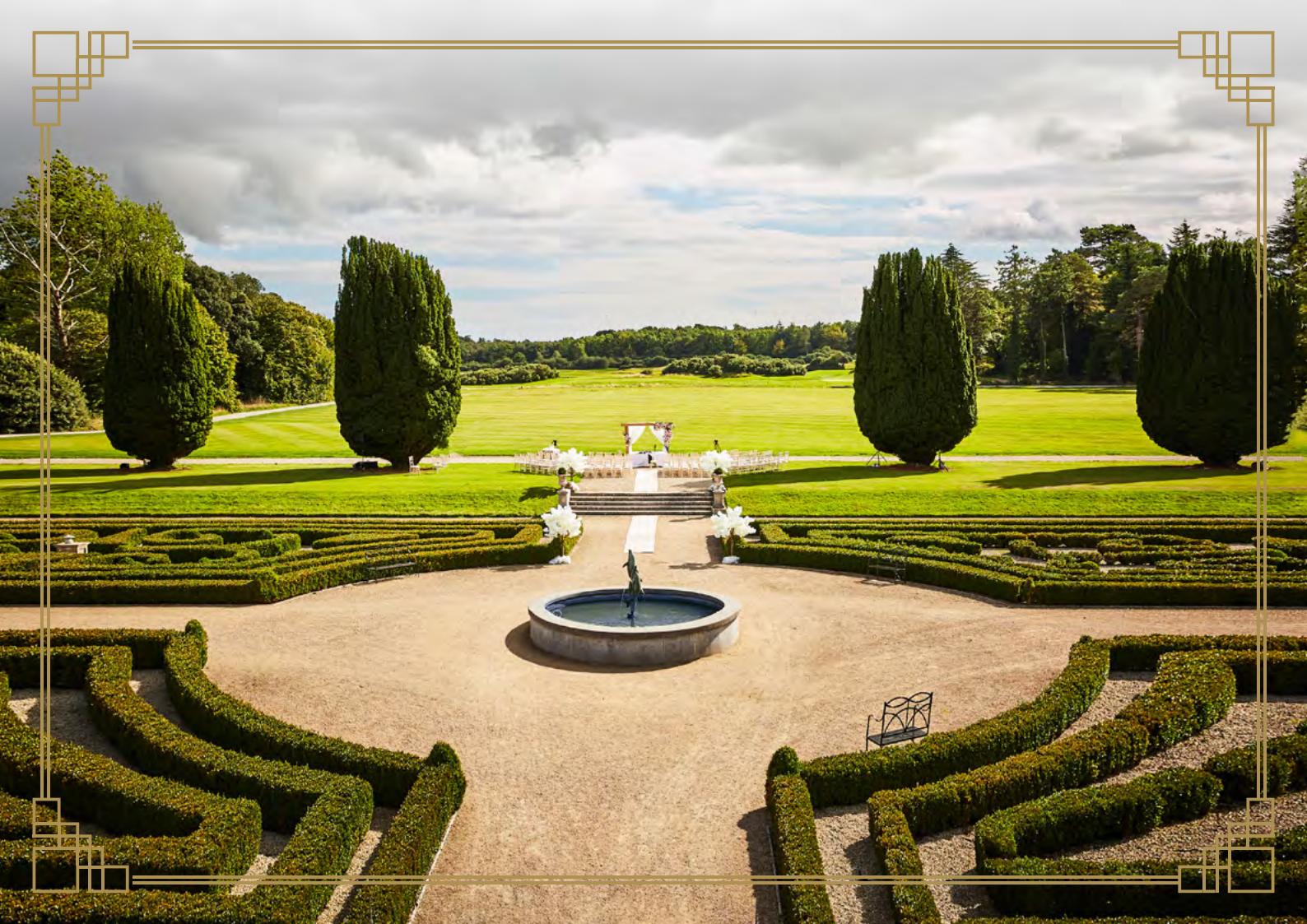
*Manor House State Room*



*Deluxe Rooms*



*Luxury Self-Catering Lodges*





CASTLEMARTYR

RESORT

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*The finer details...*

# Hot Canapés

Mini Fish Cakes, Spiced Tomato Jam

Chicken Skewer with Black Sesame and Smoked Paprika

Mini Yorkshire Pudding, Rare Beef and Horseradish

Wild Mushroom and Mascarpone Beignet

Tiger Prawn with Chilli, Garlic and Basil

Lamb Samosa with Pickled Cucumber

# Cold Canapés

Tomato, Shallot and Basil Bruschetta

Ballycotton Smoked Salmon on Brown Bread, Horseradish Cream

Salt Cod Brandade Mousse, Crouton, Cauliflower Purée

Chilled Gazpacho with Avocado and Basil

Parmesan Cheese Straws, Chorizo and Tomato Fondue

Hummus, Smoked Paprika and Olive Oil with Carrot and Cucumber

# Starters

Duck Leg Ballotine, Cope Vinaigrette, Celery, Madeira Jus

Salt Baked Celery, St. Tola Goats Curd, Lovage Pesto, Toasted Hazelnut

Warm Chicken, Asian Noodle Salad, Crisp Vegetables, Soy and Pickle Ginger Dressing

Ballycotton Smoked Salmon, Pickled Candy Beetroot, Salt Cod Mousse Crostini

Pork Belly and Black Pudding Beignet, Celery and Apple Purée, Gribiche Dressing

Chargrilled Spiced Swordfish, Red Pepper Purée, Raisin and Mouli Salad

Skeaghanore Smoked Chicken Feuilleté, Jerusalem Artichoke Madeira Cream

# Soups



Sweet Potato and Coconut Soup, Smoked Paprika Crème Fraiche

Pea, Potato and Smoked Bacon Soup, Bandon Cheddar Crouton

Roasted Tomato and Cumin Soup, Basil and Lime Crème Fraiche

Fennel and White Onion Soup

Roasted Carrot and Parsnip Soup, Scented with Thyme

Leek and Potato Soup, Herb Oil

Celeriac and Wild Mushroom Soup, White Truffle Oil



*Served with a Selection of Breads*

# Sorbets



Mango and Basil Sorbet

Strawberry Sorbet

Earl Grey and Lemon Sorbet

Lime and Ginger Sorbet

Raspberry and Ginger Sorbet

Champagne Kir Royale Sorbet



*\*Supplement of €3pp for Sorbets*

# Main Course



## Fish

Herb-Crusted Salmon, Courgette, Grilled Artichoke, Salsa Verde

Roast Monkfish, Crushed Peas, Asparagus Wrapped in Parma Ham, Chive Velouté

Pan-Fried Sea Bass, Carrot and Buttermilk Purée, Carrot Escabeche

Sea Bream, Red Pepper Caponata, Kalamata Olive Tapenade

Pan-Fried Brill, Creamed Cabbage, Red Wine Shallot, Noilly Prat Sauce

Pan-Fried Cod, Roast Jerusalem Artichoke and Pickled Red Onions and Bercy Jus



*Main Courses will be served with Champ and Seasonal Greens*

# Main Course



## Meat

Beef Fillet, Smoked Celeriac Purée, Salt-Baked Carrot, Creamed Parsley, Red Wine Jus (\**Supplement of €6.50pp*)

Hereford Beef Sirloin, Wild Mushroom and Spinach Pithivier, Roast Carrot, Red Wine Jus

Roast Rump of Lamb, Polenta Cake, Spiced Red Pepper, Basil and Goat's Cheese Jus

Beef Fillet, 'Grand Mere' Crushed Celeriac, Pommes Maxim, Bordelaise Jus (\**Supplement of €6.50pp*)

Roast Breast of West Cork Chicken, Crisp Potato Terrine, Wild Mushrooms,  
Mushroom Ketchup, Green Peppercorn Sauce

Roast Breast of Duck, Celeriac and Confit Duck Tart, Pak Choi, Port and Celeriac Jus

Free Range Irish Pork, Grilled Clonakilty Black Pudding, Salsify, Carrots and Roast Shallots, Calvados Jus



*Main Courses will be served with Champ and Seasonal Greens*

# Desserts



Chocolate Marquise with White and Dark Chocolate Crumbs, Roasted Hazelnuts,  
Milk Chocolate Mousse and Vanilla Ice Cream

Passionfruit and Mango Crèmeux with Fresh Passionfruit, Mango and  
Raspberry Jelly Meringue and Passionfruit Sorbet

Honey and Orange Cheesecake with Honeycomb, Orange Jelly and Mango Sorbet

Strawberry Mousse with Pistachio Sponge, Meringue Drops, Fresh Strawberries,  
Tuile and Pistachio Ice Cream

Glenilen Baked Yoghurt with Poached Pineapple, Sugar Beignets and Pineapple Sorbet



*Served with Freshly Brewed Tea, Coffee and Petit Fours*

# Vegetarian & Vegan

## Starters

Asparagus Salad, Red Pepper Purée, Sauce Vierge, Sakura Cress

Salt Baked Celery, Tofu, Pesto, Garlic Crisp, Pickled Kohlrabi

Puff Pastry Feuilleté, Butternut, Roast Artichoke and Caramelised Onion and Shallot Purée

## Mains

Carrot and Cashew Nut Loaf, Butternut Purée, Spinach, Red Pepper and Tomato Jam

Butternut and Spinach Pithivier, Onion Purée, Roasted Rainbow Carrots, Herb Velouté

Roasted Beetroot, Colcannon Potato Cake, Asparagus, Tarragon, Puy Lentil Salsa

Mediterranean Vegetable Tian, Roasted Artichoke, Rocket Salad, Crispy Topinambur, Tomato Dressing

## Desserts

Lemon Beignets with Poached Pineapple and Pink Peppercorn Sorbet

Chocolate Vegan Cake

Meringue with Strawberry Sorbet and Basil

*(There will be a silent option on the Starter and Main Course)*

# Late Night Fayre

Cocktail Sausages with Honey and Wholegrain Mustard  
and Homemade Chicken Goujons - €8pp

Grilled Clonakilty Black Pudding, Warm Sourdough, Apple Chutney - €6

Grilled Bacon with Tomato Relish Served in Soft Baps - €8

Mini Fish and Chips Served in Newspaper Cones,  
Beef Sliders with Pickled Red Onion on a Brioche Bun - €10pp

**Selection of Paninis - €12pp**

Chicken, Pesto and Brie  
Roast Vegetable and Basil Pesto  
Ham, Cheddar and Dijon Mustard

Castlemartyr Artisan Pizzas - €8pp

Selection of Finger Sandwiches - €8pp

*All above served with fresh tea and coffee*

# Banqueting White Wines

## 2020 Pinot Grigio-Garganega, San Giorgio, Verona, Italy - €26

Made from a blend of two local grapes, this offers clean spring-fresh pure green fruits and a lip-smacking dry mineral finish.

## 2020 Sauvignon Blanc, Paso del Sol, Central Valley, Chile - €27

This white wine has an attractive and complex nose, a good concentration of citrus notes, tropical fruits and some subtle green tones.

## 2020 La Garde Blanc, Colombard-Ugni Blanc, Pays d' Oc., France - €28

This is a crisp and aromatic dry white wine. The nose is stunning, expressing the delightful notes of Colombard. Grapefruit and exotic lemon flavours. Lovely citrus notes on the palate.

## 2019 La Ferme Petit Paul, Colombard- Vermentino, France - €28

A fine example of south France's lesser-known white grapes. A light and refreshing wine with lively citrus and stone fruits aromas.

## 2019 Chardonnay, Panul, Curico Valley, Chile - €29

This white wine has some lovely citrus aromas, with grapefruit, pear, apple and an oak hint. Good acidity, freshness and long finish. Nice and honest wine.

*Please note that is simply a selection from our cellar, with a more extensive wine list available upon request.*

# Banqueting Red Wines

## 2019 Sangiovese. San Giorgio. Puglia, Italy - €26

Medium-bodied wine from the south of Italy, with ripe slightly earthy dark cherry fruits and a rounded dry finish.

## 2019 Cabernet Sauvignon. Paso del Sol. Central Valley, Chile - €27

A rich and juicy red wine with delicious cassis, plum and fresh berry flavours. The soft fruit-driven palate is completed by a round and soft finish.

## 2020 La Garde Red. Carignan, Grenache and Merlot. Pays d'Oc, France - €28

A complex red wine. The nose shows a lot of fruits such as blackberries with spicy notes and aromas of violets. It has a good body and a nice finish.

## 2018/19 La Ferme Petit Paul. Grenache – Cinsault, France - €28

This is a deliciously simple and easy-going red. Well balanced with bright cherry and woodland character.

## 2019 Montepulciano. Costadoro. Abruzzo, Italy - €29

A relaxed, smooth and fruity Italian red wine with light tannins and a gentle kick of spices. This is a very easy drinking style.

*Please note that is simply a selection from our cellar, with a more extensive wine list available upon request.*

# Banqueting Rosé Wines

## 2018 Syrah/Cinsault, Croix des Vents, Pays d'Oc., France - €28

Deep rich and bright colour. Luxurious intense bouquet with strawberries and raspberries, fresh and delicate. The palate is well balanced with good acidity.

## 2019 Organic Syrah Rosé. Emilana Eco. Rapel Valley, Chile - €30

This wine features aromas of red fruits and strawberry jam. Its nicely balanced palate presents a smooth start with good structure, acidity and fruits flavour berries, black currants and cassis. It is fresh with a pleasingly persistent finish.

# Sparkling Wines & Champagne

## Prosecco Frizzante. Corte delle Calli. Italy - €32

2017 Blanquette de Limoux. AOP Antech Cuvée Réserve Brut - €65

Gremillet Brut Selection - €95

Perrier Jouët Grand Brut - €150

Perrier Jouët Rose - €160

*Please note that is simply a selection from our cellar, with a more extensive wine list available upon request.*

# Winter Bliss

€100 per person - Available 7 days a week, January, February, March & November  
*minimum number of 100 adults applies*

## Manor House Drinks Reception

- Red carpet on arrival
- Mulled wine or mulled cider
- Hot chocolate station
- Tea, coffee & homemade cookies
- Selection of Canapes

Photographic opportunities within the resort  
& Manor House

## Your Wedding Rooms

- Complimentary bridal suite on evening of wedding
- Special room rates available for up to 25 rooms
- Complimentary private room for late breakfast  
in the Manor House

## Your Wedding Reception

- Entrance song of choice
- Beautifully presented table plan
- 4 Course set menu
- Half bottle of house wine per person
- Late night Bacon Baps with Tomato Relish,  
served with Tea & Coffee
- Bar extension (for 100+ guests)
- Table centre pieces
- Tasteful personalised menus
- Use of cake stand, base & knife
- Complimentary menu tasting for wedding couple

# Intimate Manor House Wedding

€130 per person - Midweek (excluding Christmas week)  
*minimum numbers of 20 adult guests apply to avail of this offer*

## Manor House Drinks Reception

- Red carpet on arrival
- Sparkling wine and bottled beers
- 5 varieties of canapés
- Homemade lemonade
- Tea, coffee & homemade cookies
- Lawn games in the Summer, open fire in the Winter
- Photographic opportunities within the resort  
& Manor House

## Your Wedding Rooms

- Complimentary bridal suite on evening of wedding
- Special room rates available for up to 25 rooms

## Your Wedding Reception

- Beautifully presented table plan
- 5 Course menu with a cheese course\*
- Half bottle of house wine per person
- A sparkling wine toast
- Late night “Posh Nosh” a choice of:  
Mini Sliders and Mini Fish and Chips
- Centre pieces for the tables
- Tasteful personalised menus
- Use of cake stand, base & knife

*\*Menu will depend on the number of guests*

# Timeless Romance

€105 per person - Midweek, (excluding Christmas week)  
*minimum numbers of 80 adult guests apply to avail of this offer*

## Manor House Drinks Reception

- Red carpet on arrival
- Cosmopolitans and Jameson Ginger Sour
- Selection of canapes
- Tea, coffee & homemade cookies
- Lawn games in the Summer, open fire in the Winter
- Photographic opportunities within the resort  
& Manor House

## Your Wedding Rooms

- Complimentary bridal suite on evening of wedding
- Special room rates available for up to 25 rooms
- Complimentary private room for late breakfast  
in the Manor House

## Your Wedding Reception

- Entrance song of choice
- Beautifully presented table plan
- 4 Course set menu with a choice of main course
- Half bottle of house wine per person
- Late night snack - Finger sandwiches with tea & coffee
- Bar extension (for 80+ guests)
- Table centre pieces
- Tasteful personalised menus
- Use of cake stand, base & knife
- Complimentary menu tasting for wedding couple

# Love Story

€115 per person - Friday & Saturday, all year round  
*minimum numbers of 120 adult guests on a Friday & 140 adult guests on a Saturday*

## Manor House Drinks Reception

- Red carpet on arrival
- Gin Fizz or Aperol Spritz Cocktail
- 5 varieties of canapés
- Tea, coffee & homemade cookies

Lawn games in the Summer, open fire in the Winter  
Photographic opportunities within the resort  
& Manor House

## Your Wedding Rooms

Complimentary bridal suite on evening of wedding  
Special room rates available for up to 25 rooms  
Complimentary private room for late breakfast  
in the Manor House

## Your Wedding Reception

- Entrance song of choice
- Beautifully presented table plan
- 5 Course set menu with a sorbet course and a choice of main course
- Half bottle of house wine per person
- Late night snack: "Posh Nosh" a choice of: Mini sliders, fish & chips or artisan pizzas served with Freshly Brewed Tea and Coffee
- Bar extension (for 120+ guests)
- Table centre pieces
- Tasteful personalised menus
- Use of cake stand, base & knife
- Complimentary menu tasting for wedding couple

# Here's to Forever

€125 per person - Friday & Saturday, all year round  
*minimum numbers of 120 adult guests on a Friday & 140 adult guests on a Saturday*

## Manor House Drinks Reception

- Red carpet on arrival
- Sparkling wine/Beer
- 5 varieties of canapés
- Homemade lemonade
- Tea, coffee & homemade cookies
- Lawn games in the Summer, open fire in the Winter
- Photographic opportunities within the resort  
& Manor House

## Your Wedding Rooms

- Complimentary bridal suite on evening of wedding
- Special room rates available for up to 25 rooms
- Complimentary private room for late breakfast  
in the Manor House

## Your Wedding Reception

- Entrance song of choice
- Beautifully presented table plan
- 5 Course set menu with a sorbet course and  
a choice of main course
- Half bottle of house wine per person
- A sparkling wine toast
- Late night "Posh Nosh" a choice of:  
Mini sliders, fish & chips or artisan pizzas
- Bar extension (for 120+ guests)
- Table centre pieces
- Tasteful personalised menus
- Use of cake stand, base & knife
- Complimentary menu tasting for wedding couple

# Finer Details

## Menus Rates

- Menus begin at €85 per person for a set four course dinner served with tea, coffee and petit fours.
- Sorbet can be served as an additional course for an extra €3.00 per person.
- A supplement of €5 per person applies if you choose to offer a choice of two main courses.
- We are happy to discuss any special dietary requirements that your guests may have.
- Please note VAT is subject to change, and will be charged accordingly.

## Civil Ceremonies and Civil Partnerships

- You are able to hold a civil wedding ceremony for up to 200 guests on the hotel premises.
- The charge for this is €400 to €800 depending on the number of guests attending and the room required.
- It is the responsibility of the bride and groom to arrange this with the registrar.
- Minimum numbers apply. Please ask the events office for further details.

## Deposits

- A date may be provisionally held for up to fourteen days, after which a signed contract and deposit of €2000 is required.

## Payment

- 45% of estimated costs are to be paid 6 months in advance of the wedding date.
- A further 45% of estimated costs are to be paid 1 month in advance of the wedding date.
- The final balance is to be settled on departure.

## Bar Exemption

- A bar exemption, subject to approval, extends the drinking time by one hour. All entertainment must cease by 2.00am Monday to Saturday and 1.00am Sunday. If your minimum numbers fall below 80 adult guests a fee of €500 will be applicable.

# Finer Details

## VAT Levels

- Food, Beverage and Accommodation rates are calculated at the VAT levels at the time of wedding, in accordance to the VAT levels on the actual day of event.

## Numbers

- Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers are to be confirmed 72 hours in advance.
- This is the amount of guests that you will be charged for.

## The Seating Plan

- This must be submitted no later than 4 days in advance and should be presented in a electronic format.

## Children

- Children are most welcome at Castlemartyr Resort and children's menus are available as well as a babysitting service.

## Guest Rooms

- A special room rate for guests can be arranged upon consultation with the resort's planner.

## Rehearsal Dinner /Post Wedding Day Celebrations

- We would be delighted to advise you of possible dining options for your party prior to or following your wedding day.

**Castlemartyr Resort**  
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For additional information please call us at +353 21 421 9000  
or email [sales@castlemartyrresort.ie](mailto:sales@castlemartyrresort.ie)  
[www.castlemartyrresort.ie](http://www.castlemartyrresort.ie)