

Intimate Weddings

ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne and Strawberries for the Couple
Complimentary Glass of Prosecco for all Guests
Sparkling & Still Mineral Water
Tea, Coffee and Homemade Cookies
Popcorn
Professionally Printed Table Plan

Choose two canapes from list:

Smoked Salmon Blini, Crème Fraiche, Dill
Selection of Mini Quiches
Mini Bagels, Smoked Salmon & Parma Ham
Goats Cheese, Fig Chutney on Brown Soda
Chicken Liver Pate, Charcoal Cone

Smoked Chicken & Black Olive Mini Bouchée
Mini Cupcake Selection
Mini Eclairs
Mini Scone served with Whipped Cream & Preserve
Selection of Luxury Macaroons

SUMPTUOUS FOUR COURSE DINNER MENU

Choose One Starter, Choose One Soup, Choice of Two Main Courses, Choose One Dessert, Tea & Coffee

Choose one starter:

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto
Warm Black Pudding Salad, Mixed Leaves,
Lardon of Bacon, Pear, Cherry Tomatoes, House Dressing
Warm Sundried Tomato & Goat's Cheese Tartlet,
Balsamic Reduction, Mixed Leaves
Traditional Smoked Salmon Plate,
Red Onion, Caper, Lemon, Mixed Leaves
Goat's Cheese Salad, Pear, Tomato, Crouton,
Mixed Leaves, Balsamic Dressing
Caesar Salad, Parmesan, Bacon, Crouton,
Baby Gem Lettuce, Chicken, Caesar Dressing
Cajun Spiced Chicken Salad, Mixed Leaves, Tomato,
Pickled Cucumber, Crouton, House Dressing

Choose one soup:

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander;
All Served with Fresh Micro Herbs & Croutons
All Served with Artisan Bread Rolls & Homemade Brown Bread

Choice of two Mains from below:

Roasted Chicken Breast, Mashed Potato, Confit Tomato,
Vegetable Parcel, Roast Jus
Seared Seabass Fillet, Mashed Potato with Black Olive,
Red Onion & Tomato, Tomato & Olive Tapenade
Grilled Pork Loin, Mashed Potato, Confit Tomato,
Vegetable Parcel, Grain Mustard Cream Sauce
Baked Fillet of Cod, Saffron Mashed Potato,
Tomato Mussel Chive Cream Sauce
Roasted Sirloin, Mashed Potato, Confit Tomato,
Vegetable Parcel, Roast Jus
Baked Fillet of Salmon, Mashed Potato,
Fennel & Spinach Salad, Caper & Tomato Salsa
*Served with Garlic & Herb Roasted Baby Potatoes
& Roasted Root Vegetables*





Choose one Dessert or Selection

Warm Apple & Berry Crumble, Crème Anglaise
Chocolate Brownie, Rich Belgian Chocolate Sauce, Vanilla Ice-cream
Bailey's Cheesecake
Cream Filled Profiteroles, Rich Belgian Chocolate Sauce
Sticky Toffee Pudding
Lemon Meringue Tarte

Dessert Selection, choose 3 items

Mini Pavlova, Whipped Cream, Fruit Compote
Bailey's Cheesecake
Mini Apple Crumble
Mini Brownie
Cream Filled Profiterole
Mini Banoffee Tart

WINE

Glass & a Top up of Our Specially Selected House Wines for each Guest

EVENING BUFFET

Choose three items

Warm Bacon Ciabatta Rolls
Gourmet Sausage Rolls
Mini Fish & Chips
Vegetarian Samosas
Spicy Chicken Wings
Mini Vegetable Spring Rolls
BBQ Chicken Kebab

ROOM DECOR

Room Décor - Elegant & Stylish Italian Style
Chiavari Banquet Chairs
Mirror Discs and Table Centrepieces for All Tables
Personalised Menus
Personalised Table Plan
Complimentary Use of Cake Knife and Cake Stand

ACCOMMODATION

Complimentary overnight accommodation for the Couple in the Honeymoon Suite on the Night of the Wedding with Champagne Breakfast served to the Suite

WEDDING ADD ON'S

Bar Extension €490
Bottles of Beer @ €6 per bottle
Civil Ceremony Room Hire €600
Small Fairylight Back Drop €300

Large Fairy Light Backdrop €500
Signature Cocktails €12.95 per person
Sparkling Wine €45 per bottle
House Wine €40 per bottle



Terms And Conditions Apply: Based on minimum numbers 50 - 120 guests maximum.

50 to 80 adult guests €92pp for 2023 and €99 for 2024. Should the numbers of adult guests fall below 50 we will need to charge for a minimum of 50 adult guests.

80 to 120 adult guests €85pp for 2023 and €92 for 2024. Should the numbers of adult guests fall below 80 we will need to charge for a minimum of 80 adult guests.

Valid for off peak months and midweek weddings.

Damages: Liability for damages to the premises will be charged accordingly. The Client shall be liable for any damage caused to the hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer, by a guest or an attendee to an event, including mounting materials by means of adhesive tape, blue tac, drawing pins articles etc. The hotel will not be responsible for damage or loss of any personal property and equipment left on the premises prior to or following any event.

Orielhousehotel.ie

Tel: 021 420 8400 Email: weddings@orielhousehotel.ie
Oriel House Hotel,
Ballincollig, Cork, Ireland, P31 DY93

