





An Idyllic Location

Kinsale Hotel and Spa is not just an incredible venue... but it is located just a few minutes drive from the picturesque town of Kinsale.

With it's colourful streets, historic buildings and incredible sea views, you will be spoilt for choice for backdrops for your wedding photographs!

Your guests will enjoy the proximity to Cork Airport (20 mins) and Cork City (25 mins) and may wish to stay a few days to enjoy the many award winning pubs & restaurants in Kinsale, the Gourmet Capital of Ireland.





Your Wedding Celebration

Here at Kinsale Hotel and Spa, our highly experienced wedding team have carefully created wedding packages to help you plan your special day. Whether you envisage a small intimate wedding, or a large traditional banquet, we are delighted to create your own bespoke package to suit your own taste and budget.

From enquiry to the day after your wedding day, our dedicated team will be on hand to ensure every detail receives our exclusive attention.

Our newly refurbished Deluxe Room Collection offer stunning Bay View or Waterfall View options, ensuring your family and friends will enjoy staying over to saviour this stunning location.





Your Wedding Will Include

Private consultations with your dedicated Wedding Coordinator Pre Wedding sampling of your food & drink selection

Red carpet Champagne welcome for the happy couple, served in our glass atrium

Arrival drinks & canape reception for you and your guests

Exclusive use of the exquisite Rathmore Banqueting Suite with it's stunning sea views

Floral centrepieces and Chiavari chairs

Personalised menus and table plan

Delicious 5 course wedding banquet

Half bottle of wine per person during dinner

Cake stand and knife

Late evening bites & refreshments

Sound system & microphones

Bar extension

Complimentary wedding night in our stunning Newport Suite

Two complimentary Executive Bay View Rooms for the night of your wedding

Block of discounted room rates for your guests

Included in all our wedding packages

for 120 guests or more



















Civil Ceremonies and Partnerships

With breath-taking views of Oysterhaven Bay as your backdrop, say "I do" at Kinsale Hotel & Spa. The hotel is licensed to host civil marriages, and your wedding coordinator can offer you expert advice and guidance on how to plan the perfect ceremony.

You can choose from a selection of outdoor and indoor locations, each overlooking our incredible coastline and gardens. The perfect backdrop for you to frame every precious moment.

Kinsale Hotel and Spa has full HSE approval to host civil ceremonies & same sex civil ceremonies, for more information contact:

Civil Registration Service and Civil Registral of Marriages
Adelaide Court
Adelaide Street
Cork
021 427 5126







Our Luxury Spa

Whether the evening before or the morning after your wedding, treat yourself to a relaxing massage or rejuvenating facial in our luxurious spa. Or perhaps you would like to thank your bridal party by arranging a Spa day... or gifting them vouchers.

All of your guests that are staying overnight will enjoy complimentary access to our state of the art Leisure Club facilities including our Technogym, 20 metre swimming pool, steam room, sauna and jacuzzi.





Charles Fort Package

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water Sweet and Savoury Canapes

MENU

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Mushroom, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

MIDDLE COURSE Market Vegetable Soup

Herb Oil

MAIN COURSE

Baked Suprême of Chicken

Tarragon café au lait

Baked Fillet of Irish Salmon

Chardonnay Dill Cream, Pea Purée

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

€89

per person

(available Jan-Apr, Oct-Dec)
Includes
half bottle of wine
for every guest

Oysterhaven Package

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water Sweet and Savoury Canapes / Complimentary Candy Cart €109pp July & August Dates

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

Includes
half bottle of wine
for every guest

S T A R T E R Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

Warm Cajun Chicken Salad

Coriander & Lime Vinaigrette

Union Hall Smoked Haddock & White Truffle Fish Cake

Green Salad & Tartare Sauce

MIDDLE COURSE Market Vegetable Soup Herb Oil

Lemon Sorbet
Bitter Chocolate

Cream of Potato and Leek Soup Crispy Leeks

MAIN COURSE Roast Sirloin of Prime Irish Beef

Sea Salt and Rosemary Crust Yorkshire Pudding, Red Wine Jus

Baked Suprême of Chicken

Tarragon Café au Lait

Grilled Fillets of Seabass

Mediterranean Stuffing, Caper Berry Salsa, Pesto Crème

Baked Fillet of Irish Salmon

Chardonnay Dill Cream, Pea Purée

DESSERT Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Newport Package

ARRIVAL RECEPTION

€105 pp

€115 pp July &
August Dates

Includes
half bottle of wine
for every guest

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water Sweet and Savoury Canapes / Complimentary Candy Cart / Complimentary Live Musician

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

S T A R T E R Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Smoked Salmon

Baby Leaf Salad, Lemon & Dill Crème Fraîche

Warm Cajun Chicken Salad

Coriander & Lime Vinaigrette

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

MIDDLE COURSE Market Vegetable Soup Herb Oil

Pumpkin and Chorizo Soup

Lime Crème Fraîche

Cream of Potato and Leek Soup

Crispy Leeks

Roasted Sweet Potato Soup

Crispy Sage Leaf

Champagne Sorbet

Dried Strawberries

Lemon Sorbet

Bitter Chocolate

MAIN COURSE Roast Sirloin of Prime Irish Beef

Sea Salt and Rosemary Crust, Yorkshire Pudding, Red Wine Jus

60z West Cork Angus Fillet Steak

28 days hung for prime tenderness. Sautéed Wild Mushrooms, Rioja Glaze

Baked Monkfish in Serrano Ham

Tomato Salsa, Baby Carrots

Grilled Fillets of Seabass

Mediterranean Stuffing, Caper Berry Salsa, Pesto Crème

DESSERT Signature Dessert Plate

Custom your own Dessert Plate with a choice of three from the following: Baileys Cheesecake, Profiterole, Apple & Berry Crumble, Chocolate Brownie, Mango Mousse, Vanilla Panna Cotta, Lemon Posset

Freshly Brewed Tea or Coffee

EVENING RECEPTION

James Fort Package

Complimentary Bridal Suite Included (Package Does Not Include Bar Extension)

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water Sweet and Savoury Canapes / Complimentary Candy Cart €145 pp 50-80 guests

€125 pp 81-119 guests

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

Includes half bottle of wine for every guest

S T A R T E R Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

Warm Cajun Chicken Salad

Coriander & Lime Vinaigrette

Union Hall Smoked Haddock & White Truffle Fish Cake

Green Salad & Tartare Sauce

MIDDLE COURSE Market Vegetable Soup Herb Oil

Lemon Sorbet
Bitter Chocolate

Cream of Potato and Leek Soup Crispy Leeks

MAIN COURSE Roast Sirloin of Prime Irish Beef

Sea Salt and Rosemary Crust Roast Potatoes, Red Wine Jus

Baked Suprême of Chicken

Tarragon Café au Lait

Grilled Fillet of Seabass

Mediterranean Stuffing, Caper Berry Salsa, Pesto Crème

Baked Fillet of Irish Salmon

Chardonnay Dill Cream, Pea Purée

D E S S E R T Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

BBQ Buffet

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water Sweet and Savoury Canapes / Complimentary Candy Cart €85_{pp}

€105 pp July & August Dates

Includes half bottle of wine for every

MENU

STARTER PLATTER

Sourdough Breads

Pesto

Hummus

Mixture of Cheese, Cold Meats & Olives MAIN COURSE

60z Angus Prime Sirloin Steak

Grilled Corn on the Cob

Pork & Leek Jumbo Sausage

Prawn & Vegetable Skewers

Tandoori Marinated Chicken Drumsticks

Traditional Coleslaw

Caesar Salad

Traditional Potato Salad

Penne Pasta, Feta Cheese, Black Olives

New Potato Red Onion & Honey Grain Mustard

Mixed Leaf Salad, Selection of Breads, Salad Dressings & Sauces

V E G E T A R I A N
B U F F E T
(available upon request)

Grilled Halloumi Cheese

Flat Mushroom

with Garlic, Thyme & Ground Coriander

Grilled Mediterranean Vegetable Skewers

with Pesto

Baked Peppers

with Tomato Caper, Basil & Mozzarella

D E S S E R T Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble
Freshly Brewed Tea or Coffee

EVENING RECEPTION

Funior VIP's Package

ARRIVAL RECEPTION

Fresh Juice and Cookies

MENU

Choose one option from each course

MAIN COURSE

Penne Pasta

Sausages and Mash

Chicken Goujons and Fries

Half Roast of the Day

DESSERT

Selection of Ice Cream

Chocolate Brownie

€17.95

Add a little something extra ...

Create your Bespoke Wedding Package by adding little extras to show your personality and style! We have many options available to couples, to personalise their dream day, but if you don't see what you are looking for, be sure to ask our team and they will be more than happy to assist you with your idea.

DRINKS RECEPTION

Pimp my Prosecco Station

Fresh fruit, Grenadine, orange juice, Crème de Cassise will be provided to accompany the sparkling wine included in your wedding package €3.50 per person

Beers, Beers Beers

Select from our extensive range of bottled beer to be served at your arrival reception Standard beers from €4.50 per bottle Craft Beers from €5.50 per bottle

Kinsale Black's Irish Gin & Tonic €8.60 per person

> Stout Draft on Tap €5.50 per pint

Cream Tea

Fresh fruit scones, baked in house, served with fruit compote and clotted cream

€40 per tray - serves 20

'Will you have a Sandwich?'

Treat your travelling guests to a selection of traditional sandwiches to accompany your hot canapes

€45.00 per tray - serves 20

Sweets for my Sweet

Retro goodies piled high on our candy cart make for the perfect pre dinner sugar hit €225.00

Should you wish to provide some of your own carefully selected beverages, corkage is available for your arrival reception, and is charged at €14 per bottle of wine, €20 per bottle of Champagne

AS THE NIGHT GOES ON ...

Keep your guests partying to the wee hours with some dance-inducing snacks

12" Margherita Pizza €14.00 per pizza

12" Pepperoni Pizza €15.50 per pizza

Fish Goujons & Chips

Served with tartare

€5.00 per person

Bacon Butties

Served with your choice of sauces **€4.50 per person**

Tayto Sandwiches

Served on chunky door step bread €3.50 per person

Chicken Goujons and Wedges €5.00 per person

Prices based on minimum numbers of 120 You are about to embark on a wonderful journey resulting in your wedding day being one that you will always look back on with fond memories.

We look forward to the opportunity of working with you both on your special day.





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KINSALE