

Weddings

At Cork's
Vienna Woods Country House, Hotel



OUR FAMILY *Promise*

Congratulations to you both and welcome to Cork's
AWARD WINNING 4 STAR, VIENNA WOODS COUNTRY HOUSE, HOTEL

As a family run Country House, Hotel we endeavour to make your big day as special for you as we would like it to be for one of our own.

WEDDING COUPLES WHO CELEBRATE WITH US CAN AVAIL OF THE FOLLOWING BENEFITS :

- A Guaranteed Irish Property  that is family run and privately owned
- On your special day we host only one wedding reception
- One to one consultation with our dedicated Wedding Coordinator
- Exclusive use of the Ballroom in our listed 18th century mansion
- Complimentary accommodation on your wedding night in our magnificent Bridal Suite
- 2 complimentary parents' guestrooms on the night of your wedding with breakfast the morning after
- Complimentary mood lighting for your newly refurbished ballroom
- Complimentary Chiavari Chairs
- Complimentary use of our Baby Grand Piano in our Lounge
- Complimentary table decorations
- Personalised souvenir menus
- Free Car Parking and Wi-Fi
- Use of our classic cake knife and stands
- Dinner for 2 with our Compliments on your first Wedding Anniversary
- Special accommodation rates for your guests, available through your own personalised booking engine.
- No service charge

WE LOOK FORWARD TO WELCOMING YOU

Michael, Adina and all the Team...





"WHEN I SAW YOU I FELL IN LOVE, AND YOU SMILED BECAUSE YOU KNEW."

- *Shakespeare*

A Warm Welcome





Our Ballroom

- Purpose built Ballroom
- One of the largest in Cork
- Elegant 18th century, Country House & Gardens
- Large curved ceiling
- Maple dance floor
- Three magnificent Egyptian chandeliers
- Specially commissioned Navan carpet
- Mood lighting
- Dedicated Bar, Restrooms & Smoking area

*Our Magner Suite Ballroom can
be dressed to cater for*

- Intimate gatherings
- Civil ceremonies
- And larger receptions



HOW TO BOOK A CONSULTATION



Call: +353 (21) 4556800 and ask to speak with either Michael or Adina

Email: mmagner@viennawoodshotel.com
alyons@viennawoodshotel.com

Outside of Ireland we would be delighted to facilitate your consultation Via Skype

When: Consultations are available during normal work hours, evening's mid-week, or weekends*.

Please allow at least a minimum of 1 hour for your consultation

*subject to availability

Why Choose Us ?

- Michael Magner and Adina Lyons will take care of you from your initial wedding consultation right through to your dream day.
- Our team are trained to the highest international standards and have served thousands of weddings so you know that you and your guests are in the best hands.
- Cork's Vienna Woods Country House, Hotel, is a luxurious 18th century elegant country house tucked under Glanmire's leafy backdrop. The original regency decor and restored artwork presents a lavish old-world, vintage charm.
- Nestled among twenty two acres of private woodlands, the tranquil surrounds of our family run hotel, which overlooks the Glashaboy River, also houses eight 4 Star self-catering holiday villas.
- Our unique surrounds and friendly staff make us one of Cork's premier wedding venues.
- If you want to extend your wedding celebration, we have amazing private events rooms for barbecues and buffets. We also offer special rates for your wedding guests on each night of your guest's stay with us.

Your Wedding Day

The Barrymore Package

Arrival Reception Outdoor (Weather Permitting) Comprising of

Chilled, Sparkling Prosecco
Bottle Beers on Ice
Tea/Coffee
.....

Home Made Cookies or Mini Scones (choose 1)
Sliders or Canapés (choose 1)
Piano Player on Arrival
.....

Your Wedding Banquet

Menu to the Value of €57.00 per person, (see pages 12-16)
Half a Bottle of Wine per person (from signature selection)
Chiavari Chairs

Table Decorations Comprising of a Tall glass vase, ivory rose, mirror and tea lights
Mood lighting to capture the season of your wedding
.....

Evening Reception

Warm Buffet for your Guests to Enjoy
Freshly Cut Sandwiches with a Selection of Fillings
Freshly Brewed Barry's Tea & Robert Roberts Coffee.

Also Included : Late Bar

Celebrate your Wedding Night in our Magnificent Bridal Suite In our Main Listed House.

2 parent's guestrooms' inclusive of breakfast
Menu and Wine Tasting for you both
1st Anniversary Dinner

Arrival receptions conclude 30 minutes before confirmed

The Crawford Package

Arrival Reception Outdoor (Weather Permitting) Comprising of

Gin, Tonic and Accompaniments
Craft Beer Reception
Tea/Coffee
.....

Home Made Cookies or Mini Scones (choose 1)
Sliders or Canapés (choose 1)
Crooner to Celebrate with your Guests
.....

Your Wedding Banquet

Menu to the Value of €65.00 per person, (see pages 12-16)
Half a Bottle of Wine per person (from signature selection)
Chiavari Chairs

Table Decorations Comprising of a Tall glass vase, ivory rose, mirror and tea lights
Mood lighting to capture the season of your wedding
.....

Evening Reception

Chef's Buffet of Pulled Pork, Herb Crumbed Chicken & Leek & Garlic Infused
Sausages with Flour Bap and Sourdough bread & accompaniments.
Freshly Brewed Barry's Tea & Robert Roberts Coffee.

Also Included : Late Bar

Celebrate your Wedding Night in our Magnificent Bridal Suite In our Main Listed House.

2 parent's guestrooms' inclusive of breakfast
Menu and Wine Tasting for you both
1st Anniversary Dinner & Overnight Stay

Arrival receptions conclude 30 minutes before confirmed

EXCEPTIONAL ADVANTAGES FOR YOUR WEDDING DAY AT YOUR PREFERRED TIME OF YEAR!

The Barrymore Package

Winter

€62.00
Per Person

Spring

€69.00
Per Person

Summer

€75.00
Per Person

Autumn

€71.00
Per Person

The Crawford Package

(Jan, Feb, November)

€73.00
Per Person

(March, April, May)

€79.00
Per Person

(June, July, August)
& December

€85.00
Per Person

(September, October)

€81.00
Per Person

(*) For all Mid-Week and Bank Holiday Sundays, Enjoy between 15% and 20% Discount on the above packages applies to weddings of 100 people or more (excludes Post Christmas)

(**) Or Build your own bespoke Package and Enjoy between 10% and 20% discount on prices or enhancements

ARRIVAL RECEPTION DRINKS

BEVERAGES

- Seasonal Fruit Punch, Barry's Tea and Coffee Complimentary*
- Mulled Wine, Barry's Tea and Coffee Complimentary*
- Kir Royale Reception €6.75 per person
- Smirnoff Mojitos €5.50 per person
- Bucks Fizz Reception €6.75 per person
- Your signature Cocktail, Frozen or Stirred €7.00 per person
- Strawberry and Prosecco Mojito €9.50 per person



- Flavoured Martinis (espresso, root ginger, chocolate) €7.00 per person
- Venetian Bellini Reception €7.00 per person
- Hot Whiskey and Hot Port €5.50 per person
- Jameson Whiskey, Bailey's, Hennessy Brandy €5.50 per person
- Fruit Juice Mineral Water and Soft Drinks €2.75 per person
- Non Alcoholic Punch, Barry's Tea and Coffee €2.75 per person
- Dressed Pimms €6.50 per person

- Shloer Reception €2.95 per person
- Red and White Wine Reception from €18.50 /bottle
- Sparkling Wine Reception from €30 /bottle
- Champagne Reception from €70 /bottle
- Pink Bubbly Reception from €40 /bottle
- Bottles of Beer €5.00 per person

LET THE EVENING *Be Gin*



Here at Vienna Woods Country House
We love Gin and we stock a wide selection of
Gins and Mixers for your Wedding Day

Step 1

Choose your
Gin

Step 2

Add your
Garnish

Step 3

Select your
Mixer

Step 4

Relax
&
Enjoy



Prices varies depending on selection.

LOOKING FOR SOMETHING TO YOUR OWN TASTE HAVE A RUSTIC CRAFT BEER RECEPTION



- Craft Beers €5.60 per person
- Craft Ciders €5.90 per Person

ARRIVAL RECEPTION FOOD

ARRIVAL RECEPTION OPTIONS FOR YOUR GUESTS

- Mini Home Made Sliders with a Relish chutney sauce for €4.50 per person
- Skewers of Fresh Fruit with Sorbet Dips for €4.50 per person
- Selection of Chessboard Sandwiches for €3.95 per person
- Mini Scones with Preserve & Whipped cream for €2.50 per person
- Champagne 99's for €3.00 per person
- Doughnut Wall €2.00 per person
- Sweet Cart €200.00



SHARE PLATTER OPTIONS FOR YOUR GUESTS

- West Cork Seafood Platter (approx 10 servings)
€65.00 per Platter
- A taste of Munster Cheese Platter (approx 10 servings)
€40.00 per Platter

GIVE YOUR ARRIVAL RECEPTION THE AUTHENTIC IRISH SCENT AND GLOW

- Out door turf fires on arrival €200

DELUXE CANAPÉS (CHOICE OF ANY 4 FOR €5)

- Duo of Clonakilty Pudding, Spiced Beef with Pickled Cucumber and Fennel
- White and Black Pudding Wrapped in Puff Pastry Dusted with Herbs and Cracked Pepper
- Crumbed Potato Cake with Spring Onion and Ham Hock Confit with Caramelised Red Onion
- Goats Cheese Mixed with Honey and Natural Yogurt on a Pastry Case
- Chicken Liver Pate Served on Crisp Melba Toast, Apricot Chutney with Red Berries
- Fresh Salmon Roulade with Lemon and Chive Mayonnaise served with a Rocket Leaf Garnish
- Chicken Tikka in a Creamy Mayonnaise Served on a Puff Pastry Pillow
- Taco Bites in a Tomato Relish with Sweetcorn and Grated Red Cheddar Served on a Flat Bread
- Cajun Chicken and Spring Onion in a Creamy Mayonnaise Served on a Naan Bread
- Savoury Stuffed Mushrooms with Lamb and Chilli
- Wild Mushroom Bruschetta, Parmesan Cheese and Pesto



PURE CORK CANAPÉS (CHOICE OF ANY 4 FOR €6.50)

- Salami and Feta Cheese Cornets, Sundried Tomatoes, Black Olives and Basil
- Castletownbere Smoked Salmon, Baby Capers and Red Onion on Soda Bread
- Crab Cake with a Zesty Citrus Mayonnaise and Dill
- Goats Cheese Crostini, Basil oil, Beetroot Spirals, Fresh Herbs
- Curried Smoked Chicken Ballotine, served with Pea Shoots, Peach Drops, Wilted Spinach
- Mini Prawn Cocktail
- Classic Mini Bruschetta, Tomato Concasse, Shallots and Garlic
- Prosciutto, Fresh Mint & Fig Cornets and Roasted Red Pepper Relish
- Fresh Salmon Bouchee, Lime Yoghurt & Dill Mayo
- Ardsallagh Goats Cheese with Beetroot Spirals, Organic Leaves & Candied Walnuts



**PURE
CORK**

WEDDING MENUS STARTERS

1ST Course – WARM STARTERS SELECTION

Fusion of Clonakilty Pudding, Wrapped in Smoked Bacon and Golden Pastry, with Pork Belly, Homemade Apple Chutney and a Hint of Mango
€9.95

Breaded Ham and Spring Onion or Vegetarian Potato Cake Served on a Creamy Leek and White Wine Sauce
€8.85

A Symphony of Irish Chicken with Mushroom Infused in a Cream Sauce or Smoked Bacon and Chicken in a White Wine Sauce served in a Golden Pastry Case
€8.45

Crispy Golden Fried Mushrooms, Filled with Garlic Butter or Blue Cheese, and Served with Salad Leaves and a Garlic Mayonnaise (V) €9.55

Golden Baked Bouchee Filled with Chunky Smoked Haddock in a Creamy Leek and Chive Sauce (V) €9.55

Duck Spring Rolls served on a Bed of Rocket Leaves with a Ginger and Soy Sauce & Balsamic Glaze €9.90

Sea Bass Fillet on a Bed of Stir Fried Julienne Vegetables, Topped with Cold Tomato Salsa (C) €10.85

Smoked Irish Trout Cake, infused with Lemon & Coriander, resting on Braised Red Cabbage, Home Made Sauce Tartar €9.95

Pan Seared Irish King Scallops, Chilli, Lime and Hazelnut Butter, Beurre Blanc Sauce and Pickled Horse Salad €12.95*

*(For Wedding of less than 50)



Tip : For a choice of two starters on your Wedding Menu choose one Warm Starter and one Cold Starter

1ST Course – COLD STARTERS SELECTION

Tender Chicken Pieces Marinated in Cajun Spices Resting on a Bed of Salad Leaves, Tomatoes, Peppers and Onions Drizzled with a Honey Mustard Dressing and Accompanied by a Cajun Mayonnaise (C) €8.95

A Baby Gem leaf Salad with, Lemon & Dill infused Prawns & Chicken, with a Bacon Twist, Croutons, Parmesan Crust, Sweet Drops and a side of Caesar Dressing
€11.95

Trio of Melon with Mixed Seasonal Berries and Tropical Sorbet Served with a Raspberry Coulis (V) (C) €8.25

Smoked Salmon, with infused Prawns, Horseradish Cream, Lime Vinaigrette, Marinated Beetroot & Rocket
€9.90

A Selection of Fresh Atlantic Seafood, Baby Leaf Garnish, Lemon Wedge, and a Citrus Flavoured Mayonnaise (C) €10.75

Taste of Cork Seafood plate Smoked Salmon, stuffed with Lemon Dill Cream Cheese, Avocado Salsa, Garlic Infused Prawns, Spiced Crab Claw, Mango Coulis, Home Made Soda Bread
€11.75

A “Cork Tradition” Spiced Beef, Rocket, Green Pepper and a Horseradish Dressing
€9.95

Crown of Cantaloupe Melon filled with Fresh Fruit and Sorbet
€10.00



WEDDING MENUS SOUP, SALAD & SORBET

2ND Course – SOUP SELECTION

Homemade Cream of Vegetable Soup, Prepared from Fresh Vegetables, made with Homemade Stock (V) (C) €4.95

Roasted Plum Tomato and Red Pepper Soup (V) (C) €5.50

Homemade Cream of Potato and Leek Soup (V) (C) €5.50

Homemade Cream of Wild Mushroom & Fennel Soup (V) €5.50

Homemade Carrot and Coriander Soup, (V) (C) €5.50

Sweet Potato, Cumin and Coconut Soup (V) (C) €5.50

Homemade Orchard Apple, Parsnip & Celery Soup (V) (C) €5.50

Classic Minestrone Soup (V) (C) €5.50

Butternut Squash and Celeriac Soup (V) (C) €5.50

Classic French Onion Soup Topped with a Gratinated Cheddar Cheese Flute (V) €6.00

Traditional Seafood Chowder, made from Chunky Vegetables and Fresh Seafood (C) €7.30

Homemade Prawn Bisque, made with Fresh Prawns Topped with a Cognac Cream (C) €7.50

Selection of Artisan Breads available from €1.00 per person



(Boulé Bowls for Soup available from €2.50 per person)

2ND Course – SALAD SELECTION

Seasonal Tossed Salad, Topped with Onions, Bell Peppers, Tomatoes & Herb Croutons with a House Dressing (V) €5.10 - Add Bacon €5.50

Fitzgeralds Vienna Woods House Caesar Salad with a Creamy Italian Dressing, Topped with Parmesan Shavings (V) (C) €5.35

Crispy Irish Confit of Duck, Hot Oriental Dressing, Pomegranate and Premium Salad Leaves, served with Chop Sticks €8.50

Ardsallagh Goats Cheese, Beetroot Spirals, Organic Leaves & Candied Walnuts (V) €5.35

Quinoa Salad with Shredded, Lightly Spiced, Lemon Infused Shredded Chicken €6.60

Add Cajun or Smoked Chicken to any Salad €1.60



2ND Course – SORBET SELECTION

Homemade Duo of Sorbet in Several Flavours (V) (C) €6.25

Mojito Sorbet (V) €8.00

Duo of Champagne & Berry Sorbet (V) €9.50





WEDDING MENUS MAIN COURSE



3RD Course – MAIN COURSE SELECTION – RED MEAT

(All our Beef is Guaranteed Irish, chosen specially from only the best of Irish Angus)

Traditional Irish Green Back Bacon, Served on a Bed of Colcannon with a Traditional Parsley Sauce (C) €24.95

Succulent Rib of Irish Angus Beef, Presented on a Creamed Butter and Herb Potato, Served with a Merlot Wine Jus (C) €31.00

Prime Roast Sirloin of Irish Angus Beef Resting on a Bed of Champ Potato and a Homemade Traditional Red Wine Jus €31.00

Slow Roasted Leg of Lamb, Savoury Herb Stuffing with a Home Made Garlic and Rosemary Sauce €31.00

Chargrilled Irish Angus Sirloin Steak with Homemade Battered Onion Rings, Served with Peppered Sauce or Garlic Butter €35.15

Chargrilled Fillet of Irish Angus Beef on Wild Mushroom Mash, roasted beetroot, Napped with a Creamy Peppercorn or Cognac and Mushroom Sauce (C) €36.75

Slow Roasted Belly of Pork resting on a Bed of Smoked Mash with an Apple Cider Jus €27.00*
(For Wedding of less than 50)

Slow Cooked Braised Lamb Shanks with Root Vegetables and a Rosemary Jus €32.00*
(For Wedding of less than 50)

Roasted Rosemary and Herb Crusted Rack of Irish Lamb, served with Garlic Scented Baby New Potatoes and Cherry Tomatoes with a Red Wine Jus €36.75



3RD Course – MAIN COURSE SELECTION – POULTRY

Oven Baked Supreme of Free Range Chicken on a Bed of Wholegrain Mustard Mashed Potato in a Whiskey and Wild Mushroom Sauce (C) €25.50

Traditional Farm Fresh Roast Turkey and Ham served with Leek and Herb Stuffing, turned Carrots, fondant Potato and Delicious Rich Homemade Gravy €28.00

Roast Half Confit of Irish Duck with Orange Zested Mash, Plum Reduction and tender stem Broccoli.

Roasted Irish Chicken, stuffed Tomato, served with Roasted Pepper and wrapped in Streaky Bacon, with Pesto dressing €24.00



3RD Course – MAIN COURSE SELECTION – FISH AND SEAFOOD

Slow Baked Fillet of Irish Salmon on a Bed of Kale Served with a White Wine dill sauce and buttered Kale (C) €31.00

Duo of Monkfish and Salmon with a White Wine and Chive Volouté (C) €34.00

Oven Baked Fillet of Chunky Atlantic Cod, Baked Mornay Style or with a Citrus Infused Crust €31.75

Roasted Fillet of Hake resting on a lemon and Dill Mash or bed of Kale (choose 1) with a chardonnay cream sauce €31.00

Roasted Seabass Fillets, topped with a Cajun or Lime butter (Choose 1) on an Avocado or Ratatouille and Basil Salsa (choose 1) €35.15

Smoked Haddock on a Bacon and Cabbage Mustard Mash Served with a Creamy Onion Sauce and Curried Parsnip €32.00

Trio of Seabass, Salmon & Hake served with a Pesto Cream Sauce or a White Wine & Fennel Sauce €35.15

Panfried Halibut with Wild Rocket, Potato Salad, and Lemon Cream €30.50

3RD Course – MAIN COURSE SELECTION – VEGETARIAN

Roasted Bell Peppers Stuffed with Ratatouille and Glazed with Mozzarella Cheese (V) (C) €25.20

An Italian Style Wild Mushroom Risotto with a Parmesan Biscuit, Drizzled with White Truffle Oil (V) €25.20

Vegetarian Lasagne Served with a Side Salad (V) €25.20

Warm Saint Tola Goats Cheese Tartlet with Caramelised Onions Set on a Baby Leaf and Rocola Garnish (V) €25.20

All main courses are accompanied by a melody of garden vegetables and potato.
All menus offered are 5 course, additional course may be added but not removed.

Tip : For just €2.00 per person add a 3rd choice Main Course



WEDDING MENUS DESSERT, TEA, COFFEE & POST DINNER

4TH Course – DESSERT SELECTION

Choice of 2 Desserts. Choose 2 Desserts to be served on one plate : €9.50

Sherry Trifle, Chocolate Profiterole, Cheesecake, Coffee Mouse Cup, Warm Homemade Apple Pie, Banoffi Pie, Fruit Tartlet, Chocolate Gateaux, Meringue Nest, Ice Cream (*several flavours available*) in a Chocolate Wafer Basket.

OR DESIGNER DESSERTS

Baked Warm Wild Berry Crumble with a Hint of Cinnamon, Served in an Individual Ramekin, with a Scoop of Vanilla Ice Cream €9.50

Traditional Bread and Butter Pudding, with a Homemade Custard €8.65

Mille Feuille, Layers of Crisp Puff Pastry Sandwiched with Fresh Strawberries and Cream €9.35

Choice of homemade Baileys, Strawberry, Lemon or Triple Chocolate Cheesecake and Cream €9.35

Our Famous Dessert Trolley €11.00



DESSERT COURSE INCLUDES THE 5TH COURSE OF FRESHLY BREWED BARRY'S TEA AND ROBERT ROBERT'S COFFEE



POST DINNER OPTIONS

Selection of Petit Fours €1.95



Cheese Platter, Includes a Selection of Irish and Continental Cheeses Accompanied by Water Biscuits and Grapes (V) (*based on 8 Guests per table*) €34.00 per table
Gluten Free Options Available



OUR YOUNGER GUESTS

At Corks Vienna Woods Country House, we consider our young guests to be as important as all other Guests.

We can offer a range of children's menus starting from €15.00 per child.

Prices for kids entertainers and baby sitting available on request.



HOW TO CALCULATE YOUR MENU PRICE

Based on one starter, one soup, salad or sorbet, one main course and one dessert option, select each item from each section and simply add together for the price of your menu.

For only €1.00 per person you can include a choice of two dishes for your starter or soup course. This surcharge is per person, per course and will be applied to the more expensive dish.

When opting for a choice of 2 main courses there is no surcharge, however the price of the main course selected will be based on the more expensive dish. 3rd choice supplement is €3.00pp.

1 : Starter	3 : Main Course
2 : Second Course	4 : Dessert
	Total €

EVENING RECEPTION

EVENING TREATS

(recommended numbers : ordering 65% of the total number of guests)

Barry's Tea and Coffee and Handmade Sandwiches €5.50 per person

Pulled Pork Baps with House Slaw, Gourmet Garlic & Herb Sausage in Soft Roll, Chicken & Cheese Quesadillas with Dips, Grilled Mediterranean Vegetables and Rocket on Open Ciabatta €8.50 per person

Warm Beef Baps with a Horseradish Sauce or Warm Southern Fried Chicken Wraps and Frizzled Onions €3.65 per person

Cocktail Sausages €1.60 per person

Buffalo Wings (C) €1.60 per person

Baskets of French Fries (V) (C) €6.80 per basket

Vienna Woods Sweet Potato Fries €8.50 per basket

Baskets of Spicy Potato Wedges (V) (C) €7.95 per basket

Chicken Goujons with a Sweet Chilli Sauce €4.20 per person

Fish Goujons with Tartar Sauce €4.20 per person

American Style Hot Dog Stand €3.65 per person

Traditional Fish and Chips in Cones €7.50 per person

Selection of Mini Wraps (vegetarian options available) €5.50 per person

Freshly Prepared Crepes (with an assortment of savoury and sweet fillings) €5.00 per person

Chef Buffet of Assorted Finger Food (to include Chicken Wings, mini pies of cheese and onion, Sausages, Onion Rings, Chips and Dips) €32 per platter

Chef's Evening Roast Carvery with Artisan Breads, Homemade Chutneys and Relishes €5.00 per person

Freshly Carved Turkey & Cranberry Bap, Pulled Pork & BBQ Bap, Bacon & Mustard Bap €6.50 per person

Pig and Porter (Up to 170 People) €1,200.00 per pig
Whole Spit Roasted Pig, Served with Fresh Bread Baps, Homemade Bramley Apple Sauce and a Shot of Guinness



THE PERFECT TRADITION FOR YOUR EVENING RECEPTION OR LATE BAR

THE SNACK BOX

Southern Fried Chicken Breast, Chips, Stuffing and Coleslaw. €6.00 per person

THE CURRY CHIP

House Fries and Hot Curry Sauce €4.80 per person

THE GARLIC CHIP

house fries and Garlic mayo with or without cheese €4.80 per person

THE COLESLAW CHIP

House Fries and House Slaw €4.80 per person

THE PIZZA

12" inch Pizza, with 4 toppings €12.50 per Pizza (based on 6 persons)

THE PIZZA SLICE

Slice of Pizza in topping of choice (pre order) €1.95 per person

THE QUARTER POUNDER

Bap, qtr pound beef Pattie, cheese, relish, salad onion, tomato and cheese €5.50 per person

THE CHICKEN BURGER

Bap, Chicken Burger, Cheese, Salad, Onion, ketchup, Mayo & Slaw €5.00 per person

THE BATTERED SAUSAGE

battered sausage with house fries €4.25 per person

THE VEGGIE BURGER

flour bap, veggie burger, ketchup mayo, onion lettuce & tomato

THE ONIUGGET

Onion Rings and Chicken nuggets & house fries €4.75 per person.

Choose any Two Items for Only €8.50 Per Person or Choose any 3 for €12.00 per person
Served the Best Way in Boxes and Cartons

WEDDING PACKAGE WINE LIST

WHITE

Estavalia Sauvignon Blanc €19.95
 Villa Cerro Pinot Grigio €20.95
 Estavalia Chardonnay €22.00
 Sans Elias Sauvignon Blanc €19.95

RED

Santa Rita 120 Cabernet Sauvignon €19.95
 McGuigan Shiraz €19.95
 Santa Rita 120 Merlot €19.95
 Sans Elias Cabernet Sauvignon €19.95
 Sans Elias Merlot €19.95



NON-WEDDING PACKAGE WINE LIST

WHITE

Crucero Sauvignon Blanc €23.00
 Carlo Damiani Veneto €23.95

RED

Crucero Cabernet Sauvignon €23.00
 Brignac Merlot €23.00
 Baron de Ley Rioja Club Privado €26.95

THE TOAST

Prosecco €30 per bottle
 Pink Bubbly €30 per bottle
 Champagne Didier Chopin €75 per bottle
 Champagne veuve Cliquot €90 per bottle
 All Champagne accompanied with Strawberry Canapés with our compliments
 Drinks Order Approximately – charged on a consumption basis €4.95 per guest

CIVIL, HUMANIST OR SPIRITUAL CEREMONIES



Celebrate your Civil, Humanist or Spiritual Ceremonies in our beautiful landscaped garden nestled amongst our woodlands



TO MAKE AN ENQUIRY PLEASE CONTACT
OUR WEDDING CO-ORDINATOR

T: +353 (0)21 455 6800

E: Weddings@viennawoodshotel.com

CIVIL WEDDINGS AND PARTNERSHIPS

Enjoy the elegant surrounds of Cork's Vienna Woods Country House, Hotel and make your vows to each other against our romantic 18th century backdrop. Our experienced team will create a magical day for you and your guests to remember.

We offer three venues for Civil & Same Sex Ceremonies to host 10 to 400 guests which will include complimentary room and set up worth €500.

Discounted Rates are available on selected midweek dates.

HUMANIST CEREMONIES

In our diverse society, many couples may now choose not to include a religious service in their wedding celebrations yet look for a ceremony venue other than a registry office. For these couples a Humanist Wedding offers the ideal solution. Humanist Weddings can be held at any venue, indoors or outdoors, and can be celebrated on any day of the week.

Our famous, ornate Oak Room and our 22 acres of private woodlands may present some pleasant alternatives. Discounted Rates are available on selected midweek dates.

PRE AND POST WEDDING CELEBRATIONS

MENU TASTING

If you and your partner would like to try the menu you are considering for your big day we would be delighted to arrange a menu tasting for you.

“Menu tastings are complimentary* for couples; other additional guests are charged at a reduced rate of €40.00 per person”

Recommend choosing 3 - starters, 2 - soups, 3 - mains for your Menu Tasting.

Menu tastings are available two Wednesdays a month on the hour each hour between 2pm and 8pm inclusive. This restriction is in order to allow you an opportunity to discuss your menu with our Management Team and either our Head or Sous Chef.

Menu Tastings must be booked 1 week in advance along with your menu preferences. Prices published in this guide will apply.



REHEARSAL DINNERS

Why not join your family and friends for dinner after the church rehearsal.

Pre- Wedding Celebration are a great way for friends & family to get together in advance of your Big Day.



BUFFETS

Host a private buffet event for your family & friends on the wind down after your big day.

Buffets can be accommodated best in either The Glanmire Suite or the charm of the Oak Room. Buffet options can vary offering the best in Irish and International cuisine

**For further information contact T: +353 (0)21 455 6800
or E: weddings@viennawoodshotel.com**



PRE AND POST WEDDING DAY CELEBRATIONS

In preparing for your wedding consideration should be given to your pre & post celebrations

Please ask about our Pre and Post wedding celebrations.

This new trend is taking off and Cork's Vienna Woods, Country House is delighted to offer Dinner, Bed and Breakfast packages from €49 pps midweek and €69 pps weekends. Based on minimum groups of 20. Subject to availability.

BARBECUE'S

A BBQ is an ideal way of celebrating with your Guests for the day after your wedding day

Weather permitting, have a celebration BBQ



*for weddings above 50 guests.

HEN AND STAG PARTIES

Planning a hen or stag party? Why not consider, Fitzgeralds Woodlands House Hotel and Spa in Adare, Co Limerick? You will find a fantastic range of group packages tailored to suit both ladies and gentlemen. The award winning Revas Spa offers hen parties to remember with Mix and Match Spa treatments, with favourites including Turkish Mud Chamber Rasul and group relaxation in the Thermal Suite and outdoor rock pool. Other packages include greyhound and horse racing, mountain biking, and golf. Packages can include a delicious 4 course meal and bubbly on arrival. For more information call the Reservations Department.

Girls Just
Wanna
Have Fun !

T: +353 (0)61 605100 or E: reservations@woodlands-hotel.ie W: www.woodlands-hotel.ie



ACCOMMODATION

ACCOMMODATION

Let your big day last by encouraging your guests to stay overnight. We will provide you with a unique promotional code which you can give to your guests. This guarantees you the best rates available for the night of your wedding..

Wedding guest special rates begin from €80.00pps. Prices are based on 2 people sharing and additional charges apply for extras guests in rooms. We request a credit or debit card number at the time of booking. Any rooms not confirmed 4 weeks before your wedding will be released automatically.

All block booked guestrooms are sold on a first come first served basis unless specified in writing by the Bride and Groom at the time of booking, who will then be considered the agent for all rooms and responsible for all charges. Reservations made by individuals cannot be amended by the Bride and Groom.

HOLIDAY VILLAS

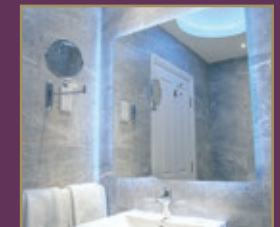
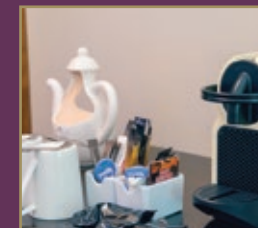
We offer Seven, 4 Star self catering holiday Villas which are the ideal option for guests or families who may want to stay for one night or more. Each house offers 4 en-suite double bedrooms offering sleeping for up to Eight adults, a fully equipped kitchen, multi channel tv and complimentary wi-fi, individual patio and garden furniture (during the Summer).

From €70.00 B&B per person, based on eight sharing (Terms and Conditions Apply) **For more information please visit www.viennawoodshotel.com**

ACCOMMODATION FOR YOU

Now that your guests are taken care of, we have not forgotten about you. Our exquisite Bridal Suite, located in the original 18 century house, exudes old world luxury. Indulge yourselves in this hopelessly romantic setting to start your married life.

GUEST ACCOMMODATION



ACCOMMODATION

Classic Guest Rooms



Family Guest Rooms



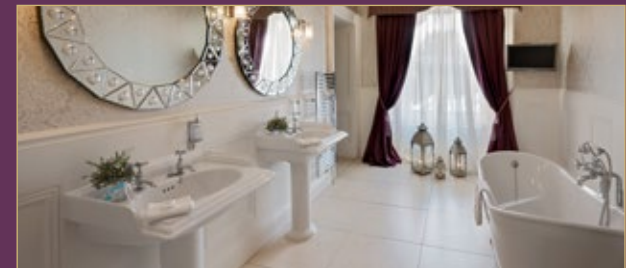
Lota Beg Guest Rooms





BRIDAL SUITE

Crawford Suite



THE GLASS ROOM



CRAWFORDS BAR & LOUNGE



THE WEDDING DAY



CHRISTMAS TIME



CHRISTMAS TIME





THE FINISHING TOUCHES



TERMS AND CONDITIONS AND BOOKING PROCEDURES

1. Whilst every effort is made to maintain our price structure, the 2021 & 2022 prices stated are subject to change. The issue of a brochure is considered notice of this change. Therefore it is your responsibility to provide us with written notice of change of address if different from the addresses furnished by the bride and groom on the wedding booking form at the time of reservation. We also reserve the right to change pricing in line with economic circumstances e.g. (Vat changes, Government Levies, Wage increases)
2. The Pricing that is outlined is for 2021 & 2022 and does not apply to any wedding reservations for 2023 and 2024. Indications and approximate guidelines of pricing structures for each year will be advised at the time of reservation. Management can assist with any additional queries. (e.g. Vat increases or reductions)
3. A Provisional booking may be made and held for a maximum of 14 days. The date will automatically be released if a deposit is not received to confirm the booking.
4. All couples are required to attend a wedding consultation in advance of acceptance of a deposit. To secure your wedding date (the "Date"), a deposit of €1500 is required (the "Deposit"). The Deposit must be paid in full within 14 days of making your provisional booking. All payments in respect of the Wedding Services can be made to us via Cash, Cheque, Draft or Bank Transfer. The Deposit is required to secure your Date, and to cover the cost of preparatory work by our team to deliver the Wedding Services. For this reason, in the event of cancellation of this Agreement by you, the Deposit is non-refundable. If we cancel this Agreement, we will refund your Deposit to you via bank transfer.

Should you wish to change the Date of your wedding, for reasons other than a Force Majeure Event, a further deposit may be required, the amount of which will be agreed by us in writing in advance. Your initial deposit is only transferrable if your initial wedding date is booked by a wedding of comparable size to your own. All postponements are subject to availability of the new date.

Payment of deposit and final account can only be accepted in cash, bank draft or bank transfer. Vouchers will not be accepted as payment of deposit or final account. Final Account must be settled on departure.
5. Cancellation within 4-6 months of the date will require 20% payment of the estimated bill, cancellation within two months of the wedding date will require 50% payment of the estimated wedding bill. Cancellation 1 month from the wedding date will require full payment of the wedding bill. Cancellation will only be accepted in writing from both parties.
6. Should you wish to postpone your wedding, your deposit can only be transferred when your original date is booked by a couple with similar expected numbers of guests.
7. Payment of deposit and final account can only be accepted in bankers draft, cash or Bank transfer. Credit and Laser cards payments are available at additional handling charge of 4% of the total bill. Final Account must be settled on departure.
8. Two months prior to the event we request that you call to discuss final details with us. This meeting will take approximately one hour, therefore we advise a formal appointment be arranged.
9. Revised number of guests should be given to the hotel 14 days prior to the event. The final number (which will be number charged for) is required 48 in advance.
10. A Minimum number of 150 Adult guests are required and will be charged for weddings on certain dates and including Fridays and Saturdays during the season as well as the post-Christmas and New Year Period. Please ask your weddings coordinator if this is applicable to your preferred wedding date.

11. We encourage the use of table plans. If a couple wish to have a table plan, they must supply it to the hotel 48 hours before the date of the wedding. Table Plans should be ready for presentation to guests. Please check that your I.T. infrastructure is compatible with our I.T. infrastructure at the hotel. Where we are requests to type or print a table plan on a couple's behalf, we cannot take responsibility for errors or omissions. All Table plans must have guests' full names – first and surnames
12. All Entertainment must finish by 2.00am Sharp, A Bar exemption is required if you wish to have musical entertainment until 2.00am. This must be booked through the hotel three months in advance of your wedding date at an additional cost of €500.00
13. The hotel management or staff will not accept any gift's or cards on behalf of the bride and groom. We advise asking a family member to accept any gifts and cards on your behalf.
14. Our Entertainment and wedding services lists are for information purposes only. This also includes details listed on our website. They do not form any part of the contract between the hotel and the wedding party.
15. No Food or Alcoholic beverage can be brought on to the premises by any member of the wedding party with the exception of the wedding cake which must be supplied by a HACCP approved supplier.
16. The hotel reserves the right to apply surcharges for additional items, that couples may wish to bring in to the hotel, if management consider it to be in competition with any of the products or services that the hotel is offering for sale or hire.
17. The wedding cake and any other personal items remaining from the wedding must be collected the morning after the wedding.
18. The hotel is not liable for any loss or damage to property owned by or in custody of the bridal party or wedding Guests.
19. All Music/Bands must set up after the wedding meal is concluded
20. Bridal couples may be held responsible for any damage to person or property by their wedding guests.
21. Everyday we make improvements to our facilities and services. We reserve the right to modify any aspect of our hotel in advance or during your big day.
22. The use of Sparklers or any items that could potentially impact on the health and safety of guests and staff or potentially damage guests, staff or hotel property is prohibited.

TERMS AND CONDITIONS AND BOOKING PROCEDURES

23. The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences. All couples are required to make an appointment to meet with a member of management in advance of acceptance of deposit.
24. The hotel also reserves the right to cancel an event where
 - A) The Hotel or any part is closed due to a fire, dispute with employees, alteration, decoration, pandemic or government restrictions.
 - B) The hotel believes that the booking might prejudice the reputation of the hotel
 - C) Evidence is received that bridal couples are financially unable to meet the cost of the wedding celebration
 - D) Should the behaviour of expected guests at the wedding behave in anyway detrimental, offensive or contrary to normal expected standards of behaviour.
25. If a couple wishes to supply additional weddings decorations, such as individual place settings, centre piece arrangements etc., additional set up charges will apply.
26. The hotel will gladly facilitate couples who have a preference to have speeches before their meal, however in these circumstances sit down time for the meal can be no later than 5.00pm.
27. The Hotel will not accept responsibility for any entertainment or other wedding service providers that has not been reserved directly with the hotel. However it is essential that all wedding service providers have the approval of the hotel management prior to the date of your reception. All wedding service providers must provide their own equipment and have full public liability/professional indemnity insurance and accept full responsibility for their own actions, equipment and instruments.
28. These terms and conditions apply from the time a wedding couple signs our booking form, terms and conditions are subject to amendments, and new terms may be introduced at the hotels discretion. All bookings will be informed of any amendments in writing.
29. All Ingredients are sourced locally from Irish Suppliers, on occasion due to seasonality, demand and factors outside suppliers control, certain ingredients may not be available, requiring a change of agreed menus. The hotel will endeavor at all times to deliver on agreed menus, but if a change is necessary it will be communicated directly and immediately to all couples once the hotel is notified.
30. We regret that we cannot allow medication as part of toilet baskets. Flip flops are also not allowed due to insurance recommendations.
31. The use of sparklers, crystals etc and other items that my impact on the health and safety of guests or staff or the property of guests or staff or the hotel is prohibited.
32. Regrettably, we cannot allow hired dance floors. Inevitably, the sizes available are not the same as ours which results in a unsafe edge to the dance floor. In addition, the dance floor suggested is more often than not too small for the number of guests at your wedding.
33. The hotel reserves the right to host and cater for other guests on the day of your wedding. Should you wish to have our hotel exclusivity to your guests, an exclusivity arrangement fee will be required and must be prepaid one month after your initial booking is confirmed with a deposit.
34. You must advise your wedding coordinator if your wedding is a black-tie event.
35. Gratuities are at Patrons' discretion. We do not apply a service charge.
36. Management reserves the right to uses images from your wedding celebrations as part of our promotional material off and online and in compliance of GDPR.
37. For environmental and Health safety reasons we cannot give permission of Chinese or Sky Lanterns to be launched from our hotel grounds. Please contact the hotel in writing if you are scheduling fireworks for your wedding as a code of practice and official authority permission is required.
38. The Hotel will not be liable for any failure or delay in providing facilities or services, food and beverages, as a result of events outside of its control.
39. When we are asked to assist with audio-visual presentations, please note that we are not engineers and cannot be responsible for any technical glitches than can occur as part of the performance. Therefore, it is always best practice that you engage with engineers or qualified experts to ensure the best quality performance for your day from an audio-visual perspective.
40. All Children (defined under legislation) must be all times be accompanied by a parent/guardian. The hotel cannot be responsible for any injury, incident or accident arising to unsupervised Children. All children must leave the public areas by 9.00pm, extended to 10.00pm during the summer holiday season. This is a legal requirement. Children who are residents and have attended a wedding can remain in the function room area under the supervision of parents/guardians until midnight.
41. Accommodation Rates are only applicable until 31st December 2022.
42. Guestrooms booked by the couple that have not been settled on departure by the occupants are assumed to be chargeable to the main wedding account and this policy applies also in the case of non-arrival.
43. We will comply with applicable data protection law in the performance of the Wedding Services. Our Privacy Policy (available at www.viennawoodshotel.com) applies to all personal data collected and processed in connection with the Wedding Services.

PLEASE NOTE:

In 2021 the minimum menu spend per adult is €49.30, when weddings reserved on dates where applicable to discount the % adjustment will then be applied to the price of the menu chosen by the bride and groom.

Lota Rooms are available on the night of the wedding only, there are 12 Lota guestrooms and they will form part of the total allotment of guestrooms.



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WWW.VIENNAWOODSHOTEL.COM



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