



Cork's
VIENNA WOODS

HOTEL & VILLAS



Here's to the Start of your Next Chapter...

Weddings

At Cork's Vienna Woods 4 Star Country House Hotel

Our Family Promise

Congratulations to you both and welcome to the award winning, 4 Star, Cork's Vienna Woods Hotel.

As a family run hotel, we endeavor 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 & privately owned
- Complimentary classic gold shimmer, oval back chairs for the Bride and Groom.
- On your special day, we only hold one wedding reception per day
- Special accommodation rates for your guests, available through your own booking engine
- One to one consultation with our dedicated wedding specialist
- Dinner for 2 with our compliments on your first wedding anniversary
- 2 complimentary parents deluxe guestrooms on the night of your wedding with breakfast the morning after
- Free car parking for guests and free Wi-Fi throughout the building
- Complimentary accommodation on your wedding night in our magnificent Bridal Suite
- Personalised souvenir menus designed for your wedding day
- Exclusive use of our Ballroom
- No service charge

We look forward to welcoming you!



Michael, Melissa and all our team...



2024 Edition

How to book a Consultation

Call: +353 (21) 4556800 and ask to speak with Melissa

Email: mforrester@viennawoodshotel.com

Outside of Ireland? We would be delighted to facilitate your consultation virtually (e.g Zoom, Microsoft Teams)

When: Consultations are available during normal working hours, evenings mid-week or weekends (subject to availability)

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

Why Choose Us?

- Our wedding team 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 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 estuary, also houses eight, 4 Star self-catering holiday villas.
- Our unique surrounds and friendly staff make us one of Munster's premier wedding venues.
- If you want to extend your wedding celebration, we have amazing private events space for your pre and post-wedding celebration's.
- We also offer special rates for your wedding guests on each night of your guest's stay with us.

"When I saw you I fell in love, and you smiled because you knew"
- Shakespeare

The Venue for you

The John Peters Reception Suite

- We will welcome your guests into our private, purpose built pre-reception room.
- Commence your celebrations with a drinks reception, canapes and entertainment from our resident musician.
- Take in the stunning scenery from our cantilevered balcony, overlooking the Glashaboy estuary and mature woodland.



The Venue for you

The Magner Suite Ballroom

- The newly renovated Magner Suite, is a space that strikes a simplistic note of subtle grandeur.
- Capacity for a wedding party ranging from 50 to 350 guests.
- Elegant 18th century, country house & gardens.
- Large curved ceiling.
- Solid oak bespoke beehive design dance floor, first of it's kind in Ireland.
- Four magnificent Egyptian chandeliers.
- Dedicated bar, restrooms & smoking area.



The John Peters Suite



The Magner Suite



The Barrymore Package

(Minimum Numbers Required)

Private Arrival Reception (Outside Weather Permitting):

Chilled, sparkling Prosecco

Bottle beers on ice

Tea/Coffee

Home made Cookies or Mini Scones

Sliders or 4 of our Deluxe Canapés

Selection of freshly made Chessboard Sandwiches

Entertainment on arrival (1)

Your Wedding Banquet

5-course menu(2)

Half a bottle of wine per person

Exquisite table decorations included

Mood lighting to capture the season of your wedding

Evening Reception

Chefs hot selection buffet

Freshly cut sandwiches with a selection of fillings

Freshly brewed Barry's Tea & Java Republic Coffee

Also Included:

Late bar

Celebrate your wedding night in our magnificent bridal suite in our main listed house

2 guestrooms' inclusive of breakfast (3)

Menu tasting for you both (4)

1st anniversary dinner

The Technical Bits

(1) - Entertainment - Only applies to a minimum of 120 guests. Additional costs will be ensued for groups below this figure.

(2) - 5-course banquet includes a choice of two starters, one middle course, two mains, a duo of homemade desserts and tea & coffee.

(3) - Two complimentary guest rooms only apply to weddings with a minimum of 120 guests.

(4) - Menu tasting are available to weddings with a minimum of 120 guests and applies to a maximum of two people. Additional charges are applied for extra guests.

For all midweek and Sundays (*excluding Bank Holiday Sundays, and post Christmas*) enjoy a 10% discount on the above packages.

Arrival reception food is provided to 60% of expected guests while late night food is provided to 40% of expected guests.

The Crawford Package

(Minimum Numbers Required)

Private Arrival Reception (Outside Weather Permitting):

Gin, Tonic, Accompaniments
Chilled, Sparkling Prosecco
Bottled beers on ice
Tea/Coffee

Home made Cookies or Mini Scones
Sliders or 4 of our Deluxe Canapés
Selection of freshly made Chessboard Sandwiches
Entertainment on arrival (1)

Your Wedding Banquet

5-course menu (2)
Half a bottle of Wine per person
Exquisite table decorations included
Mood lighting to capture the season of your wedding

Evening & "Late Late" Reception

Chef's Buffet of Pulled Pork, Herb Crumbed Chicken, Leek & Pork Infused
Sausages with Flour Bap, Brioche Bap & Accompaniments.
Freshly brewed Barry's Tea & Java Republic Coffee
Curry Chips and Pizza at 2am

Also Included:

Late bar
Celebrate your wedding night in our magnificent bridal suite in our main listed house
2 guestrooms' inclusive of breakfast (3)
Menu tasting for you both (4)
1st anniversary dinner

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Arrival reception food is provided to 60% of expected guests while late night food is provided to 40% of expected guests.

Our Package Prices

Exceptional advantages for your wedding day at your preferred time of year

The Barrymore Package

Jan, Feb, Nov

€92.00 PP

March, April, May

€96.00 PP

June, July, Aug, Dec*

€105.00 PP

Sept, Oct

€100.00 PP

The Crawford Package

Jan, Feb, Nov

€100.00 PP

March, April, May

€105.00 PP

June, July, Aug, Dec*

€115.00 PP

Sept, Oct

€110.00 PP

June, July, Aug, Dec* - December is included in this package due to high demand

Wine List

White Wines

San Elias Sauvignon Blanc

Villa Cero Pinot Grigio

Package Extras

Herbe Sainte Chardonay €35.00

Baron de Lay Rioja Blanco €35.00

Red Wines

San Elias Cabernet Sauvignon

San Elias Merlot

Package Extras

Los Andes Malbec €35.00

Odd Socks Shiraz €35.00

Arrival Reception Drinks

Beverages

Seasonal Fruit Punch, Barry's Tea and Coffee	€7.50 Per person
Mulled Wine, Barry's Tea and Coffee	€7.50 Per Person
Kir Royale Reception	€10.25 Per Person
Smirnoff Mojitos	€9.00 Per Person
Bucks Fizz Reception	€10.25 Per Person
Your Signature Cocktail, Frozen or Stirred	€11.50 Per Person
Strawberry and Prosecco Mojito	€12.50 Per Person
Flavoured Martinis (Espresso, Root Ginger, Chocolate)	€11.50 Per Person
Venetian Bellini Reception	€10.00 Per Person
Hot Whiskey and Hot Port	€9.00 Per Person
Jameson Whiskey, Bailey's Hennessy Brandy	€9.50 Per Person
Fruit Juice Mineral Water and Soft Drinks	€5.75 Per Person
Non-Alcoholic Punch, Barry's Tea and Coffee	€5.75 Per Person
Dressed Pimms	€9.50 Per Person
Schloer Reception	€5.50 Per Person
Red and White Wine Reception	€32.00 /Bottle
Sparkling Wine Reception	€37.00 /Bottle
Champagne Reception	€85.00 /Bottle
Pink Bubbly Reception	€55.00 /Bottle
Bottles of Beer	€8.00 Per Person

Let the Evening Be-GIN

Here at Cork's Vienna Woods Hotel, 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 a
Garnish

Step 3:
Select a
Mixer

Step 4:
Relax &
Enjoy



Local Craft Beer Reception

Looking for something to your own taste?

Have a rustic Craft Beer reception



Craft Beers	€9.50 Per Person
Craft Ciders	€9.50 Per Person







Arrival Reception Food


Arrival Reception options for your guests

- Mini Home Made Sliders with a Relish Chutney Sauce €6.50pp
- Skewers of Fresh Fruit with Greek Yogurt €6.50pp (C) (V) 
- Selection of Chessboard Sandwiches €6.25pp 
- Mini Scones with Preserve & Whipped Cream €5.50pp 
- Doughnut Wall €5.50pp
- Sweet Cart €260.00

Pure Cork Canapés (choice of any 4 for €10.50)



- Heddermans Smoked Salmon, house made Soda Bread, Glenilen Crème Fraiche, Dill 
- Macroom Baby Mozzarella & Cherry Tomato Skewers with Basil (V) 
- Mini "Blue Bell" Falls Goat Cheese Tart with Onion & Walnut (V) 
- McCarthys Spiced Bandon Beef, Ballymaloe Pickle, Pana Bakery Sourdough 
- Castletownbere Crab Rillettes, Lemon & Chive, Baby Gem Cup
- Hanleys West Cork White & Black Pudding Baked Puff Pastry Pinwheel
- Ballycotton Mini Prawn Bouchee

 denotes our sustainable choices enjoy eco-friendly dishes!

Deluxe Canapés (choice of any 4 for €9.50)

- Butternut Squash and Peanut Butter Puree on a Fried Crouton (V) 
- Crumbed Potato Cake with Spring Onion and Ham Hock Confit 
- Bluebell Falls Goats Cheese mixed with Honey and Natural Yogurt in a Pastry Case (V) 
- Chicken Liver Parfait, Crostini, Sweet Pepper Drop
- Ballycotton Smoked Salmon Cream Cheese with Dill & Lemon on Savoury Blini 
- Fried Tostada, Chick Pea Hummus, Salsa (V)
- West Cork Wild Mushroom & Pesto Tartlet (V) 
- Mild Chicken Tikka bound in a Creamy Mayonnaise on Naan Bread Croutes
- Chick Pea Falafel with a Garlic Mayonnaise (V)
- Sundried Tomato & Ardsallagh Goats Cheese Tartlet (V) 

Share Platter Options for your Guests

- West Cork Seafood platter (approx 10 servings) €85.00 per platter
- A taste of Cork Munster Cheese platter (approx 10 servings) €65.00 per platter

Give Your Arrival Reception the authentic Irish Scent and Glow

Outdoor Turf Fires on

Arrival €300.00



Starters

For your Wedding Menu Choose between:

2 starters

1 middle course

2 main courses



A choice of a dessert duo

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, accompanied by Cajun Mayonnaise (C) (Supplement €1.50pp)
- A baby Gem Salad with Lemon & Dill, infused Prawns & Chicken, with a Bacon twist, Croutons, Parmesan Crust, Sweet Drops, side of Caesar Dressing.
- Trio of Melon with mixed seasonal Berries and tropical Sorbet served with a Raspberry Coulis (V) (C) 
- Ballycotton Smoked Salmon, with infused Prawns, Horseradish Cream, Lime Vinaigrette, Marinated Beetroot & Rocket (Supplement €2.50pp) 
- Taste of West Cork Seafood Plate, Smoked Salmon, Lemon Infused Prawns & Crab Claw with Lemon Dill Crème Fraiche, Pickled Beetroot, Cress & Housemade Soda Bread (Supplement €5.00pp) 
- "A Cork Tradition" – Chilled Spiced Beef served wafer thin with shaved Hegarty's Cheddar, Watercress & Honey Mustard Dressing (Supplement €1.00pp) 









Warm Starters Selection

- Fusion of Clonakilty Pudding wrapped in Smoked Bacon and Golden Pastry with Pork Belly, Mango Apple Chutney with a Mango Honey Coulis
- Breaded Ham and Spring Onion served on a Creamy Leek and White Wine Sauce 
- Breaded Vegetarian Potato Cake served on a Creamy Leek and White Wine Sauce
- A Symphony of Organic Irish Chicken and Mushroom bound in a Cream Sauce served in Golden Pastry Case, Leamlara Micro Herbs and Herb Oil
- A Symphony of Organic Irish Chicken and Smoked Bacon in a Cream Sauce served in Golden Pastry Case, Leamlara Micro Herbs and Herb Oil
- Crispy Golden Fried Mushrooms, Filled with Garlic Butter, served with Salad Leaves and Garlic Mayonnaise (V)
- Golden Baked Bouchee filled with Chunky Smoked Haddock in a Creamy Leek and Chive Sauce (Supplement €1.00pp)
- Duck Spring Rolls served on a bed of Rocket Leaves with a Ginger, Soy Sauce, Balsamic Glaze
- Sea Bass Fillet on a bed of Stir Fried Julienne Vegetables, topped with cold Tomato Salsa (C) (Supplement €2.00pp) 
- Ballycotton golden-crumbed Potato Lemon and coriander fish cake, with pickled cucumber salad & tartar sauce (Supplement €3.00pp)
- Pan Seared Irish King Scallops, Chilli, Lime & Hazelnut Butter, and Organic Salad* (Supplement €3.50pp) (*For Wedding of less than 50)


Soup, Salad & Sorbet

Soup Selection

- Homemade cream of Vegetable Soup, prepared from Fresh Vegetables, made with Homemade Stock (V) 
- Roasted Plum Tomato & Red Pepper Soup (V) 
- Homemade Cream of Potato & Leek Soup (V) 
- Homemade Cream of Wild Mushroom & Fennel Soup 
- Sweet Potato, Cumin & Coconut Soup (V) 
- Homemade orchard Apple, Parsnip & Celery Soup (V) 
- Homemade cream of Carrot Coriander soup (V) 
- Butternut Squash and Celeriac Soup (V)(C) 
- Classic French Onion Soup topped with a Gratinated Cheddar Cheese Flute (V)
(for weddings of less than 50)
- Traditional Seafood Chowder, made from Chunky Vegetables and fresh seafood (C)
(Supplement €3.00pp)
- Homemade Prawn Bisque, made with fresh Prawns topped with a Cognac Cream (C)
(Supplement €3.00pp)

Selection of Artisan Breads available from €1.00pp



 denotes our sustainable choices
enjoy eco-friendly dishes!

Salad Selection

(also available for starters selection)

- Seasonal tossed Salad, topped with Onions, Bell Peppers, Tomatoes & Herb Croutons with a house dressing (add Bacon €0.40 or Pudding €1.00 per portion) (V) 
- Vienna Woods House Caesar Salad with a Creamy Italian Dressing, topped with Parmesan Shavings (V) 
- Crispy Irish Confit of Duck, Spiced Oriental Dressing, Pomegranate and Premium Salad Leaves (Supplement €2.00pp)
- Ardsallagh Goats Cheese, Pickled Beetroot, Organic Leaves & Candied Walnuts (V) 
- Lemon infused Quinoa roasted Sweet Potato & Tenderstem Organic Leaf Salad 
- Organic Leaf Salad, shaved Fennel, Gluten free Black Pudding and Crispy Bacon Lardons, house made dressing 
- Vienna Woods Gluten Free Caesar with a Baby Gem, Caesar dressing, bacon lardons, Parmesan shavings, micro herbs, served with Chicken Flavoured Popcorn 
- Optional to add Cajun or Smoked Chicken to any Salad €1.60 per portion



Sorbet Selection

- Homemade Sorbet in Several Flavours (Champagne, Mixed Berry or Lemon)(V)(C) 
- Duo of above Sorbets (V)
(Supplement €1.50pp)
- Passionfruit & Mango Sorbet (V)
(Supplement €3.00pp)
- Green Apple & Rhubarb Sorbet (V)
(Supplement €3.00pp)



Main Course

Red Meat

All our beef is guaranteed Irish, chosen specially from only the best Irish Angus



- Traditional Irish Green Back Bacon, served on a Bed of Colcannon with a Traditional Parsley Sauce (C)
- Succulent Roast Rib of Irish Angus Beef, presented on a Creamed Butter and Herb Potato, Yorkshire Pudding, served with Red Wine Jus (V)
- Prime Roast Sirloin of Irish Angus Beef resting on a bed of Champ Potato, served with Yorkshire Pudding & Red Wine Jus (V)
- Slow Roasted Leg of Irish Lamb, Savoury Herb Stuffing with a Minted Lamb Jus (Supplement €2.00pp)
- Chargrilled Irish Angus Sirloin Steak with Homemade Battered Onion Ring, served with Peppered Sauce (Supplement €8.00pp) (V)
- Chargrilled Fillet of Irish Angus Beef on Wild Mushroom Mash, with Homemade Battered Onion Ring, a Creamy Peppercorn (Supplement €10.00pp) (V)
- Slow Roasted Belly of Pork, Creamy Mash with an Apple Cider Jus and Apple Compote. (For weddings of less than 50)
- Irish Braised Lamb Shanks, Scallion Mash with Root Vegetables and a Rosemary Jus. (For wedding of less than 50) (Supplement €2.50pp)
- Roasted Rosemary and Herb Crusted Rack of Irish Lamb, served with Garlic Scented Baby New Potatoes and Cherry Tomatoes with a Red Wine Jus (Supplement €9.00pp)

Poultry

- Oven Baked Supreme of Free Range Chicken on a Bed of Wholegrain Mustard Mashed Potato in a Whiskey and Wild Mushroom Sauce (C) (V)
- Traditional Farm Fresh Turkey and Ham served with Herb & Onion Stuffing, and delicious Rich Homemade Gravy
- Pan roasted Honey & Orange glazed Duck Breast (served medium), Orange & Rosemary Jus, buttered seasonal greens (Supplement €6pp)
- Seared Roasted Supreme of Chicken, Spinach Pine Nut & Sundried Tomato Stuffing, wrapped in Prosciutto, Pesto Dressing (V)



Main Course

Fish & Seafood

- Baked Fillet of Irish Salmon on a bed of Lemon Mash served with a White Wine Dill Sauce (C) 
- Duo of Monkfish and Salmon with a White Wine and Chive Veloute (C) (Supplement €2.00pp) 
- Oven Baked Atlantic Cod, Citrus Herb Crust, Lemon Herb Fish Cream Sauce, Dill Scented Mash (Supplement €1.50pp)
- Roasted Fillet of Hake with Herb Crust resting on a Lemon & Dill Mash with a Chardonnay Cream Sauce 
- Lemon Butter Roasted Seabass Fillets, Chick Pea & Mediterranean Vegetable Cassoulette (Supplement €2.00pp) 
- Smoked Haddock filet, Moutarde de Meaux Mash, with a Leek Cream Sauce, Buttered Seasonal Greens
- Trio of Seabass, Salmon & Hake served with a Pesto Cream Sauce or a White Wine & Fennel Sauce (Supplement €2.50pp) 
- Baked Monkfish Filet in Proscuitio, Saffron Mash, Chive Caper Fish Velouté, Buttered Samphire (Supplement €2.50pp) 

Vegetarian


- Roasted Bell Peppers stuffed with a Ratatouille and glazed with Mozzarella Cheese (V) (C) 
- An Italian Style Wild Mushroom Risotto with a Parmesan Shavings, Drizzled with White Truffle Oil (V) 
- Spinach & Ricotta Ravioli in Rustic Tomato Sauce with Kalamata Olives & Parmesan (V) 
- Warm Saint Tola Goats Cheese Tartlet with Caramelised Onions set on Baby Leaf and Rocolla Garnish (V) 
- Mushroom Tortellini with a Mushroom Cream Sauce and Truffle Oil 



All Main Courses are accompanied by a Melody of Garden Vegetables and Seasonal Baby Potatoes

All Menus offered are 5 course, additional course may be added but not removed.

Additional choice at €4.00 per person add a 3rd choice Main Course

 denotes our sustainable choices
enjoy eco-friendly dishes!

Dessert & Post Dinner



We are proud to say that all of our Desserts are Sustainable!



Duo of Desserts Selection

Choice of 2 dessert options to be served on one plate

- Cream filled Chocolate Coated Homemade Profiteroles
- Lemon Tartlet topped with Torched Italian Meringue
- Homemade freshly folded Cheesecake choose flavours from – Baileys, Lemon or Strawberry
- Coffee Chocolate Mousse in a Chocolate Cup
- Warm Apple & Berry Crumble Tartlet
- Classic “Banoffi” pie with Caramel, Fresh Banana, Cream & Chocolate Shavings
- Rich Dark Chocolate Gateaux Fudge Cake topped with Chocolate Ganache
- Meringue Nest topped with Whipped Cream & Seasonal Fruits
- Chocolate Almond Cake with White Chocolate Ganache (C)
- Chocolate Walnut Brownie with Rich Chocolate sauce
- Rich Sticky Toffee & Date Pudding with Carmel Sauce (*Supplament €2.00 pp*)
- Raspberry Chousshell Croquembouche filled with a mixed Berry cream
- Bourbon Vanilla Panna Cotta in a White Chocolate Shell

Alternative Single Dessert Selection

- Chocolate Almond Cake with White Chocolate Ganache (C)
- Pavlova with Fresh Cream, Seasonal Fruits, Fruit Coulis & Chocolate Shavings (C)
- Warm Sticky Toffee pudding with Caramel Sauce & Vanilla Bean Ice Cream
- Apple & Berry Crumble Tart with Sauce Anglaise & Salted Caramel Ice Cream
- Homemade freshly folded Cheesecake - choose flavours from – Baileys, Lemon or Strawberry – served with suitable garnish
- Pear & Almond Tart, Frangelico Custard, Vanilla Bean Ice Cream
- Chocolate Walnut Brownie with Rich Chocolate Sauce, Honeycomb Ice Cream
- Sicilian Lemon Tart Brulee, Lemon Zest Confiture, Fresh Cream
- Soft Centered Chocolate Tart, Raspberry Sorbet, Raspberry Sauce
- Dark Chocolate Dome, Ginger Crumb, Nutella Mousse, Hot Salted Carmel Sauce (*Supplement charge applies - please enquire*)
- Vegan Apple & Berry Crumble Crumble with Vegan Vanilla Custard Sauce and a Scoop of Vegan Vanilla Ice Cream (V) (*Supplement charge applies - please enquire*)

Post Dinner Options

Selection of Petit Fours €5.00

Cheese Platter, Includes a Selection of Irish and Continental Cheeses accompanies by Water Biscuits and Grapes (V) (*Based on 8 Guests per table*)

€47.00 per table

**Coeliac Friendly Options Available **



Our Younger Guests

At Cork's Vienna Woods Hotel, we consider our young guests to be as important as all other guests

We can offer a range of children's menus starting from €22.00 per child

Baby-sitting service available on request

Evening & Late Late Reception

Evening Treats

(Recommended numbers : Ordering 40% of the total number of guests)

Barry's Tea and Java Republic Coffee and handmade Sandwiches €8.50 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 €10.50 per person

Warm Beef Baps with a Horseradish Sauce or warm Southern Fried Chicken Wraps and Frizzled Onions €5.65 per person

Cocktail Sausages €4.50 per person

Buffalo Wings (C)  €5.10 per person

Baskets of French Fries (V) (C)  €9.00 per basket

Vienna Woods Sweet Potato Fries  €10.50 per basket

Baskets of Spicy Potato Wedges (V) (C) €11.00 per basket

Chicken Goujons with a Sweet Chilli Sauce €8.00 per person

Fish Goujons with Tartar Sauce  €8.00 per person

American Style Hot Dog Stand €7.00 per person

Traditional Fish and Chips in cones  €11.00 per person

Selection of Mini Wraps (vegetarian options available) €8.00 per person

Freshly prepared Crepes (with an assortment of savoury and sweet fillings) €8.50 per person

Chefs buffet of assorted Finger Food (to include Chicken Wings, Mini Pies of Cheese and Onion, Sausages, Onion Rings, Chips and Dips) €40 per platter

Chef's evening Roast Carvery with Artisan Breads, Homemade Chutneys and Relishes €6.00 per person

Freshly Carved Turkey & Cranberry Bap, Pulled Pork & BBQ Bap,
Bacon & Mustard Bap €8.50 per person

Pig and Porter (Up to 170 People) €1,500.00 per pig
(Whole Spit Roasted Pig, served with fresh Bread Baps,
homemade Bramley Apple Sauce and a shot of Guinness)

Evening Reception



The Perfect Tradition for your Evening Reception or Late Bar

The Snack Box

Southern Fried Chicken Breast, Chips and Coleslaw €10.50 per person

The Curry Chip

House Fries and Hot Curry Sauce €7.00 per person

The Garlic Chip

House Fries and Garlic Mayo with or without Cheese €7.00 per person

The Coleslaw Chip

House Fries and House Slaw €7.00 per person

The Pizza

12" inch Pizza, with 4 toppings €15.50 per Pizza (based on 6 persons)

The Pizza Slice

Slice of Pizza in topping of choice (pre order) €5.00 per person

The Quarter Pounder

Bap, Quarter Pound Beef Pattie, Cheese, Relish, Salad, Onion, Tomato and Cheese €8.50 per person

The Chicken Burger

Bap, Chicken Burger, Cheese, Salad, Onion, Ketchup, Mayo & Slaw €8.00 per person

The Battered Sausage

Battered Sausage with House fries €6.50 per person

The Veggie Burger

Flour Bap, Veggie Burger, Ketchup Mayo, Onion Lettuce & Tomato €7.50 per person

The Oniugget

Onion Rings and Chicken Nuggets & House Fries €9.00 per person.

Choose any two items for only €16.00 per person or choose any 3 for €20.00 per person

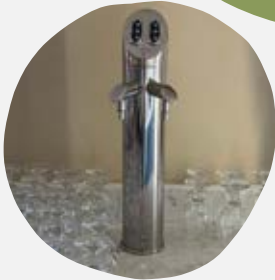
Served the best way in boxes and cartons

Contributing to a Sustainable Future

Sustainability is at the heart of our values as part of our ESG program. As we look towards the future, we are dedicated to creating a more eco-friendly environment for our guests, team, and community. Here are some of the steps we have taken to reduce our carbon footprint and enhance the overall sustainability of our hotel:

Waste Reduction

- Emphasis on recycling to minimise environmental impact.
- Keeping general waste to a minimum through conscientious practices.
- Collaborating with suppliers to minimise packaging.
- Implementing composting initiatives, including partnering with Panda Waste.
- Portion control on food dishes.



Energy Efficiency

- Encouraging a one-card policy to reduce energy consumption when guests are not in their rooms.
- Installation of over 150 solar panels generating 100,000 kWh of electricity annually.
- Utilising our R32 + Hybrid VRF air conditioning system to reduce up to 80% in CO₂.
- QAHV Monobloc Air Source Heat Pump for low carbon sanitary hot water production.
- Incorporating retrofit LED lighting around the hotel.

Sustainable Practices

- In-house laundry for linen napkins, minimising transport pollution.
- Incorporating biodegradable cleaning products for a more environmentally friendly approach.



Plastic Reduction

- Reduction of plastic consumption with the introduction of reusable glass bottles in all of our guest rooms. As well as filtered taps in our conference rooms.
- Implementing recycling initiative to minimise plastic bottle and aluminum can usage.

Water Conservation

- Utilising our on-site water well to reduce our environmental impact, by reducing our reliance on centralised water treatment plants.



Glashaboy Package Prices

Jan, Feb, Nov

€104.00 PP

March, April, May

€109.00 PP

June, July, Aug, Dec*

€120.00 PP

Sept, Oct

€114.00 PP

The Glashaboy Package

*Our Eco-Friendly Package
(Minimum Numbers Required)*



Private Arrival Reception *(Outside Weather Permitting)*

Locally sourced Gin/Whiskey, Tonic, Accompaniments
Chilled, Sparkling Prosecco
Ice-cold Local Draught beers
Tea/Coffee

Seasonal, Locally Sourced Fresh Fruit Skewers
3 of our Sustainable Deluxe Canapés
Selection of freshly made Chessboard Sandwiches
Entertainment on arrival (1)



Your Wedding Banquet

5-course menu consisting of:
1 Sustainable Starter & 1 Middle Course (Vegetarian/Vegan),
2 Sustainable Mains or an *Alternative Drop, followed by a Duo of Desserts
Half a bottle of Organic Wine per person
Exquisite table decorations including
1 menu per table including a shareable QR code & rechargeable candles

Evening & "Late Late" Reception

Chef's Buffet of Pulled Pork, Organic Crumbed Chicken, Leek & Pork Infused
Sausages with Flour Bap, Brioche Bap & Accompaniments.
Freshly brewed Barry's Tea & Java Republic Coffee
Glased bacon in a floured bap at 2am
Take home with biodegradable packaging

Also Included:

Late bar
Celebrate your wedding night in our magnificent bridal suite in our main listed house
2 guestrooms' inclusive of breakfast (3)
Menu tasting for you both (4)
1st anniversary dinner

*Alternate drop menus serve two dishes alternately to guests around the table. No formal orders are needed, allowing guests to freely swap dishes with neighbors.

For additional Technical Bits (1) (3) (4), Please see pages 9 & 10

Civil, Humanist, Spiritual Ceremonies

Weddings on Location

Enjoy the elegant surrounds of Cork's Vienna Woods 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 50 to 350 guests with an additional charge for room and set up of €1,200.00 per ceremony.

In our diverse society, many couples may now choose 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.



Your Accommodation

Our Guestrooms

Complimented with 70 guestrooms, Cork's Vienna Woods Hotel is the ideal location for your wedding party's overnight stay. Please discuss your requirements with our wedding specialist.

We will provide you with a unique promotional code which you can give to your guests.

This will guarantee the best available rates for your guests for the night of your wedding. wedding guest special rates begin from €85.00 pps.

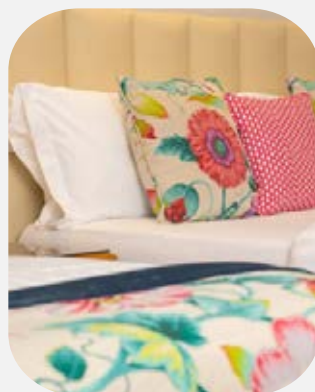
Prices are based on 2 people sharing and additional charges apply for extra guests in rooms.

Executive Guestrooms



Enquire about the multi-night packages that we can offer you and your guests!

Classic Guest Rooms



Accommodation

A credit or debit card number that will be valid on the date of the reservation is requested at the time of booking rooms.

Any rooms not confirmed 6 weeks prior to your wedding will be released automatically.

All block booked guest rooms are sold on a first come first serve 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 couple.

For G.D.P.R reasons, guests data cannot be disclosed to other guests.

Bridal Suite



Crawfords Bar



The Glassroom



Christmas Time







Terms & Conditions

1. Whilst every effort is made to maintain our price structure, the 2024 & 2025 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 couple 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 2024 & 2025 and does not apply to any wedding reservations for 2026 and 2027. 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 10 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, a deposit of €1000.00 is required. The deposit must be paid in full within 10 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 transferable 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. The 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.

Terms & Conditions

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 wedding specialist 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 requested 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 (if not already included as part of the package)
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. Any third party supplier items are their own responsibility and not the responsibility of the hotel.
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.

Terms & Conditions

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.
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.
 - E) Where the safety and welfare of our staff is put at risk.
25. If a couple wishes to supply additional weddings decorations, such as individual place settings, centre piece arrangements etc., additional set up charges may 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. The duration of speeches need to be confirmed along with the final details. If speeches run over time significantly the couple will occur an additional charge , as team members are roasted based on the times given for each event.
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 hotel's 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. Changes may also impact on the cost.
30. We regret that we cannot allow medication as part of toilet baskets or sharp objects. Flip flops are also not allowed due to insurance recommendations.

Terms & Conditions

31. The use of sparklers, crystals etc and other items that may 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 specialist 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 use images from your wedding celebrations as part of our promotional material off and online and in compliance of GDPR.
37. For environmental and health and 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 that 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 at 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 2024. Please note rates may be subject change.
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.











Cork's
VIENNA WOODS
HOTEL & VILLAS
★★★★

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