



THE HOTEL  
CASTLEMARTYR  
RESORT

# YOUR WEDDING MENU OPTIONS

“THERE IS NO SINCERER LOVE  
THAN THE LOVE OF FOOD”

GEORGE BERNARD SHAW



CASTLEMARTYR RESORT,  
CORK, IRELAND, P25 X300

: +353 (0)21 421 9000  
: EVENTS@CASTLEMARTYRRESORT.IE :  
CASTLEMARTYRRESORT.IE



## DINING ON YOUR WEDDING DAY

CASTLEMARTYR RESORT IS AN ACCLAIMED GOURMET DESTINATION. YOUR WEDDING MENU WILL BE EXPERTLY CRAFTED BY OUR HEAD CHEF & DELIVERED BY OUR PROFESSIONAL CULINARY TEAM. WE ARE DELIGHTED TO PRESENT OUR MENUS FOR YOUR PERUSAL.

Choose from a varied selection of dishes carefully created to showcase our fine locally sourced seasonal ingredients. Your wedding banquet will be the culmination of your personal choices, coupled with the creative talents of our kitchen équipe, and perfectly complimented by the professional service of our events team. Please note some dishes may be subject to change based on availability of fresh ingredients.



## YOUR WINE & BEVERAGE SELECTION

From the first toast of the day to celebrating into the night, your wedding planner will assist you with your beverage selection. Our Sommelier will be your guide to choosing the perfect wines to complement your chosen menu dishes. We are delighted to present our wedding selection to you.

# CANAPÉS

SELECTION OF 5 VARIETIES

## COLD CANAPÉS

Tomato, Shallot and Basil Bruschetta

Ballycotton Smoked Salmon on Brown Bread, Horseradish Cream

Salt Cod Brandade Mousse, Crouton, Cauliflower Purée

Chilled Gazpacho with Avocado and Basil

Parmesan Cheese Straws, Chorizo and Tomato Fondue

Hummus, Smoked Paprika and Olive Oil with Carrot and Cucumber

## HOT CANAPÉS

Mini Fish Cakes, Spiced Tomato Jam

Chicken Skewer with Black Sesame and Smoked Paprika

Mini Yorkshire Pudding, Rare Beef and Horseradish

Wild Mushroom and Mascarpone Beignet

Tiger Prawn with Chilli, Garlic and Basil

Lamb Samosa with Pickled Cucumber

# STARTER

SELECTION

Duck Leg Ballotine, Cepe Vinaigrette, Celeriac, Madeira Jus

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

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

Skeaghanore Smoked Chicken Feuilleté, Jerusalem Artichoke Madeira

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

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

Warm Chicken, Asian Noodle Salad, Crisp Vegetables, Soy and

Pickle Ginger Dressing

# SOUP & SORBET

SELECTION

Sweet Potato and Coconut Soup, Smoked Paprika Crème Fraiche

Pea, Potato and Smoked Bacon Soup, Bandon Cheddar Crouton

Roasted Tomato and Cumin Soup, Basil and Lime Crème Fraiche

Fennel and White Onion Soup

Roasted Carrot and Parsnip Soup, Scented with Thyme

Leek and Potato Soup, Herb Oil

Celeriac and Wild Mushroom Soup, White Truffle Oil

SERVED WITH ASSORTED BREADS

Mango and Basil Sorbet

Strawberry Sorbet

Earl Grey and Lemon Sorbet

Lime and Ginger Sorbet

Raspberry and Ginger Sorbet

Champagne Kir Royale Sorbet

# MAIN COURSE

FISH OPTIONS

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

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

Sea Bream, Red Pepper Caponata, Kalamata Olive Tapenade

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

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

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

Velouté

SERVED WITH CHAMP & SEASONAL GREENS

# MAIN COURSE

## MEAT OPTIONS

Beef Fillet, Smoked Celeriac Purée, Salt-Baked Carrot, Creamed Parsley, Red Wine Jus (\*Supplement of €10.50pp)

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

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

Beef Fillet, 'Grand Mere' Crushed Celeriac, Pommes Maxim, Bordelaise Jus (\*Supplement of €10.50pp)

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

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

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

SERVED WITH CHAMP & SEASONAL GREENS

# DESSERTS

## SELECTION

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

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

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

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

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

SERVED WITH FRESHLY BREWED TEA, COFFEE AND PETIT FOURS

# EVENING BITES

Cocktail Sausages with Honey and Wholegrain Mustard and Homemade  
Chicken Goujons  
Grilled Clonakilty Black Pudding, Warm Sourdough, Apple Chutney  
Grilled Bacon with Tomato Relish Served in Soft Baps  
Mini Fish and Chips Served in Newspaper Cones, Beef Sliders with Pickled  
Red Onion on a Brioche Bun  
Castlemartyr Artisan Pizzas  
Selection of Finger Sandwiches

## SELECTION OF PANINIS

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

SERVED WITH FRESHLY BREWED TEA AND COFFEE

PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

# VEGETARIAN & VEGAN

## SILENT OPTIONS

### STARTERS

Salt Baked Celeriac, Tofu, Hazelnut Dressing, Leamlara Cress  
Red Onion Tart, St Tolas Goats Curd, Sweet Potato, Rocket and Balsamic

### MAINS

Roast Aubergine, Hummus, Red Chilli, Balsamic Pumpkin Seeds  
Butternut and Spinach Pithiver, Carrot Puree, Lentil Salsa

### DESSERTS

Strawberries, Strawberry Sorbet, Meringue, Basil  
Chocolate Marquis, Chocolate Crumb, Milk Powder, Hazelnut, Vanilla Ice Cream

STARTER AND MAIN COURSE ARE SILENT OPTIONS

# RED WINES

## 2020 MERLOT/PINOT NOIR. VENETO. ITALY

Ruby red in color with intense aromas of berry fruit. This red is velvety round and full bodied on the palate, with hints of green pepper on the finish.

## 2020 HERITAGE. PATRIARCHE. BURGUNDY. FRANCE

This lovely red wine is made from 4 different grape varieties: Syrah, Grenache, Carignan and Cinsault. Bright ruby colour, it has spicy aroma with distinct notes of red berries, especially raspberries. The palate reveals notes of red fruits, and it is well balanced.

## 2020 CABERNET SAUVIGNON, PASO DEL SOL. CHILE

It is a smooth and easy drinking red wine with warm, soft plummy fruit and light subtle finish. Refreshing acidity.

## 2020 IL PADRINO TINTO, SICILY, ITALY

This red wine is from the vineyard located in the west of Sicily. It is juicy, fruity and easy drinking; the results of a modern fruit driven winemaking. Very supple red wine with plum and red fruits flavors and a hint of spice and pepper.

## 2020 PROTOCOLO, SPAIN

Made from the famous Tempranillo grape variety. The Eguren Family are dedicated to producing a quality wine with a modern fruity style; this makes this wine fruity and silky-smooth with plenty of bramble notes and sweet spice on the finish. This really is a food friendly red wine.

PLEASE NOTE THE ABOVE IS SELECTION FROM OUR CELLAR & A MORE EXTENSIVE WINE LIST AVAILABLE UPON REQUEST.  
PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

# WHITE WINES

## 2020 PINOT GRIGIO-ROCCA, ITALY

This Italian white wine is from the vineyards in the Trentino Foothills. It stands out for its elegance, good structure combined with fruity notes of white peach and yellow apple.

## 2020 SAUVIGNON BLANC, PASO DEL SOL. CENTRAL VALLEY, CHILE

This Chilean wine has a pale yellow color with greenish tones. Attractive and complex nose, good mix of citrus notes, tropical fruits and some subtle greentones. Medium bodied and well balanced.

## 2020 HERITAGE. PATRIARCHE. BURGUNDY. FRANCE

This delightful white wine is made from 4 different grape varieties: Ugni Blanc, Pinot Meunier, Folle Blanche and Clairette. A lovely light golden colour, this wine is fresh and fruity. The fresh aromas of citrus notes and grapefruit are dominant with floral hints.

## 2019 IL PADRINO BIANCO, SICILY, ITALY

Made from the vineyards located near Trapani on the west of the island, this lovely white wine has 4 different indigenous grape varieties that are grown on sandy, clay soils. It is a soft, fresh and smooth wine with notes of tropical fruits. The Grillo gives acidity, the grecanico spice and the Cataratto mouthfeel and fruit.

## 2019 VINIUM, COTES DE GASCOGNE, FRANCE

This beautiful white wine is made from two grape varieties, the Colombard and the Gros Manseng. They are planted in a rich terroir, that benefits from mild oceanic climate. It is fresh and fruity; with a palate well balanced between acidity and minerality.

PLEASE NOTE THE ABOVE IS SELECTION FROM OUR CELLAR & A MORE EXTENSIVE WINE LIST AVAILABLE UPON REQUEST.  
PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

# ROSÉ WINE

2019 SYRAH/CINSAULT, CROIX DES VENTS, PAYS D'OC., FRANCE

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

# SPARKLING WINE & CHAMPAGNE

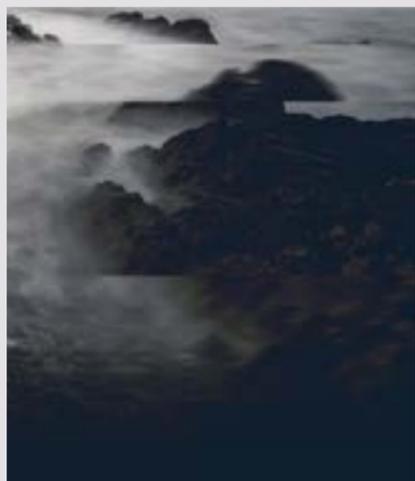
Prosecco Frizzante. Corte delle Calli. Italy

Prosecco Spumante. Valdo Marca Oro. Italy

Beaumont de Crayeres. Brut

PLEASE NOTE THE ABOVE IS SELECTION FROM OUR CELLAR & A MORE EXTENSIVE WINE LIST AVAILABLE UPON REQUEST.  
PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

# REHEARSAL DINNER OPTIONS



**TERRE** A modern and immersive dining experience hosted in the beautiful and contrasting surrounds of the heritage Manor House. Terre can accommodate up to 34 people, subject to availability.

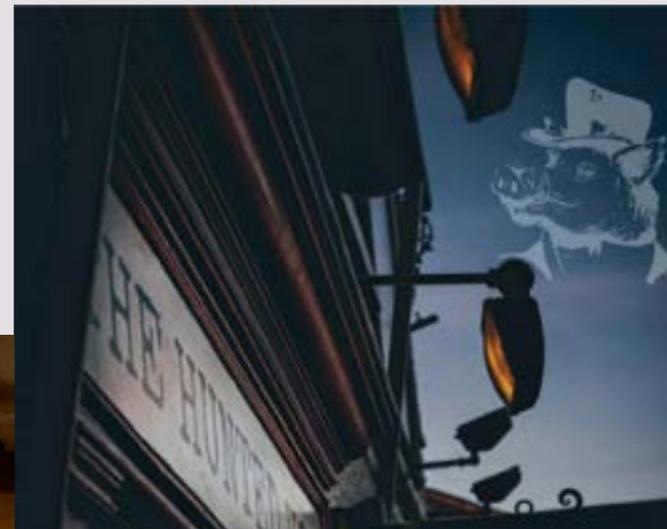


## THE CHEF'S TABLE AT CANOPY-

With dining for up to 20 guests, The Chef Table at Canopy is an immersive casual culinary experience overlooking the activity within the kitchen. Beautifully located within the contemporary setting of The Hotel, everything in the design of Canopy is focused to bring nature to the table.

**PRIVATE DINING** Castlemartyr provides unique spaces for a private meal or a welcome reception for the key people in your wedding party. Your wedding planner will be able to show you the various options from which to choose.

# YOUR POST WEDDING PARTY



**THE HUNTED HOG** Situated on Main Street, The Hunted Hog is our traditional pub with extensive garden terrace overlooking the River Kilttha. Owned and operated by Castlemartyr Resort, this is an exceptional venue for a post wedding day celebration.



**THE CLUBHOUSE** With its panoramic view across the fairways, this is a striking indoor or alfresco option for a relaxed gathering, with plenty of space to mingle and spend precious time with your guests. Enjoy BBQ or select from the menu featuring perennial favourites. Your Castlemartyr wedding planner can furnish you with party menus for The Hunted Hog & The Clubhouse and will co-ordinate both pre and post events for you.

FOR MORE INFORMATION AND TO DISCUSS YOUR REQUIREMENTS, PLEASE FEEL FREE TO CONTACT US ON 021 4219000 OR EMAIL [SALES@CASTLEMARTYRRESORT.IE](mailto:SALES@CASTLEMARTYRRESORT.IE)



THE HOTEL  
**CASTLEMARTYR**  
RESORT



PLEASE CONTACT US SHOULD  
YOU REQUIRE ANY ASSISTANCE



CASTLEMARTYR RESORT,  
CORK, IRELAND, P25 X300

: +353 (0)21 421 9000  
: [EVENTS@CASTLEMARTYRRESORT.IE](mailto:EVENTS@CASTLEMARTYRRESORT.IE)  
: [CASTLEMARTYRRESORT.IE](http://CASTLEMARTYRRESORT.IE)