



KINSALE

HOTEL & SPA

CREATING MEMORIES
to Last a Lifetime





Welcome to Kinsale Hotel and Spa

A family run hotel on The Wild Atlantic Way
Set on 90 Acres of mature wooded parkland with panoramic views over Oysterhaven Bay, the luxurious Kinsale Hotel and Spa offers our wedding couples peace and tranquillity for the most memorable day of their lives.

Our winding woodland entrance will lead you to our glass atrium, where unspoilt views of Oysterhaven Bay await you and your guests. Here you will be greeted by our exclusive wedding team, dedicated to creating memories to last a lifetime.



Location

Our luxury hotel offers clients the perfect location being the first hotel on the Wild Atlantic Way, only 5 minutes away from Kinsale Town Centre – Ireland's Gourmet Capital, and 25 minutes from Cork Airport. Our hotel is the ideal location for couples searching for a secluded destination venue with easy transport connections for their guests.





Your Wedding Service

Here at Kinsale Hotel and Spa, our experienced wedding team have created our wedding packages to help you plan your special day. Whether you envisage a small intimate wedding, or a large traditional banquet, we aim to cater for all tastes and budgets.

Hosting just one wedding per day, our team will be on hand to ensure every detail of your wedding day receives our exclusive attention.

Kinsale Hotel and Spa is renowned for its luxurious accommodation, set in the most spectacular grounds – perfect for capturing those special moments with your family and friends.

We have elegantly appointed accommodation available for your guests, including 70 bedrooms and 20 self-catering lodges giving an array of options to suit all guest needs.



With Our Compliments

Our dedicated Wedding Coordinator will assist and advise you throughout your wedding preparations, ensuring that your day is met with ease and professionalism.

Pre-wedding consultation with your dedicated Wedding Coordinator.



Red carpet champagne arrival for the happy couple, served in our glass atrium.



Upon arrival at the hotel, you and your guests will be greeted with a welcoming reception of still and sparkling water, tea, coffee, sparkling wine, gourmet canapes and sweet shortbread.



Exclusive use of the exquisite Rathmore Banqueting Suite, including table centrepieces and Chiavari chairs. Catering for 50 – 250 guests.



Personalised wedding stationary (menus and table plan).



5-course wedding banquet



Half bottle of wine per person during dinner.



Cake stand and knife.



Late night buffet.



Bar extension.



Overnight accommodation in our Newport Suite.



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

Included in
all our
wedding packages
*for 120 guests
or more*





Civil Ceremonies and Partnerships

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

We are delighted to be able to offer our couples a choice of outdoor and indoor locations, both overlooking rugged Irish coastline – the perfect setting for you to soak up every precious moment.

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

Civil Registration Service and Civil Registrar of Marriages

Adelaide Court

Adelaide Street

Cork

021 427 5126



Our Luxury Elemis Spa

Escape from reality and take some time out.

With a range of facilities, luxury products, treatments and spa days it's the perfect way to unwind.

Our luxury Elemis spa is available on booking for all your pre and post wedding needs. The beautifully appointed treatment rooms allow us to offer you and your guests on-site bridal make up, nails, tan, and massage to name but a few options.

During your stay you and your guests can enjoy complimentary access to our state of the art leisure club facilities including gym, 20 metre swimming pool, steam room, sauna and jacuzzi.



Charles Fort Package

ARRIVAL RECEPTION

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

M E N U

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Mushroom, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

MAIN COURSE

Baked Suprême of Chicken

Tarragon café au lait

Baked Fillet of Irish Salmon

Chardonnay Dill Cream, Pea Purée

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

€89

per person

(available Jan-Apr, Oct-Dec)

Includes
half bottle of wine
for every guest

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Oysterhaven Package

ARRIVAL RECEPTION

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

€99^{pp}

€109pp July &
August Dates

Includes
half bottle of wine
for every guest

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

*Spicy Apple Jam &
Carrigaline Cheese*

Warm Cajun Chicken Salad

*Coriander & Lime
Vinaigrette*

Union Hall Smoked Haddock & White Truffle Fish Cake

Green Salad & Tartare Sauce

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

Lemon Sorbet

Bitter Chocolate

Cream of Potato and Leek Soup

Crispy Leeks

MAIN COURSE

Roast Sirloin of Prime Irish Beef

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

Baked Suprême of Chicken

Tarragon Caf  au Lait

Grilled Fillets of Seabass

*Mediterranean Stuffing, Caper
Berry Salsa, Pesto Cr me*

Baked Fillet of Irish Salmon

*Chardonnay Dill Cream,
Pea Pur e*

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Newport Package

€105^{pp}

€115pp July &
August Dates

Includes
half bottle of wine
for every guest

ARRIVAL RECEPTION

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

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

STARTER

Chicken & Mushroom Bouchée

*Creamy White Wine Sauce,
Confit Tomatoes*

Smoked Salmon

*Baby Leaf Salad, Lemon
& Dill Crème Fraîche*

Warm Cajun

Chicken Salad

Coriander & Lime Vinaigrette

Warm West Cork Black

Pudding Tartlet

*Spicy Apple Jam &
Carrigaline Cheese*

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

Pumpkin and Chorizo Soup

Lime Crème Fraîche

Cream of Potato and Leek Soup

Crispy Leeks

Roasted Sweet Potato Soup

Crispy Sage Leaf

Champagne Sorbet

Dried Strawberries

Lemon Sorbet

Bitter Chocolate

MAIN COURSE

Roast Sirloin of

Prime Irish Beef

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

6oz West Cork

Angus Fillet Steak

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

Baked Monkfish in Serrano Ham

Tomato Salsa, Baby Carrots

Grilled Fillets of Seabass

*Mediterranean Stuffing, Capér
Berry Salsa, Pesto Crème*

DESSERT

Signature Dessert Plate

Custom your own Dessert Plate with a choice of three from the following:

Baileys Cheesecake, Profiterole, Apple & Berry Crumble, Chocolate Brownie, Mango Mousse, Vanilla Panna Cotta, Lemon Posset

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

James Fort Package

ARRIVAL RECEPTION

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

€155

per person
based on 50 - 80 guests

Includes
half bottle of wine
for every guest

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

*Spicy Apple Jam &
Carrigaline Cheese*

Warm Cajun Chicken Salad

*Coriander & Lime
Vinaigrette*

Union Hall Smoked Haddock & White Truffle Fish Cake

Green Salad & Tartare Sauce

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

Lemon Sorbet

Bitter Chocolate

Cream of Potato and Leek Soup

Crispy Leeks

MAIN COURSE

Roast Sirloin of Prime Irish Beef

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

Baked Suprême of Chicken

Tarragon Caf  au Lait

Grilled Fillets of Seabass

*Mediterranean Stuffing, Caper
Berry Salsa, Pesto Cr me*

Baked Fillet of Irish Salmon

*Chardonnay Dill Cream,
Pea Pur e*

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Junior VIP's Package

ARRIVAL RECEPTION

Fresh Juice and Cookies

M E N U

Choose one option from each course

MAIN COURSE

Penne Pasta

Sausages and Mash

Chicken Goujons and Fries

Half Roast of the Day

DESSERT

Selection of Ice Cream

Chocolate Brownie

€17.95
per child

Add a little something extra ...

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

DRINKS RECEPTION

Pimp my Prosecco Station

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

€3.50 per person

Beers, Beers Beers

Select from our extensive range of bottled beer to be served at your arrival reception

Standard beers from €4.50 per bottle

Craft Beers from €5.50 per bottle

Kinsale Black's Irish Gin & Tonic

€8.60 per person

Stout Draft on Tap

€5.50 per pint

Cream Tea

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

€40 per tray - serves 20

'Will you have a Sandwich?'

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

€45.00 per tray - serves 20

Sweets for my Sweet

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

€225.00

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

AS THE NIGHT GOES ON...

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

12" Margherita Pizza

€14.00 per pizza

12" Pepperoni Pizza

€15.50 per pizza

Fish Goujons & Chips

Served with tartare

€5.00 per person

Bacon Butties

Served with your choice of sauces

€4.50 per person

Tayto Sandwiches

Served on chunky door step bread

€3.50 per person

Chicken Goujons and Wedges

€5.00 per person

Prices based on
minimum numbers of 120

*You are about to embark on a wonderful journey
resulting in your wedding day being one that you will
always look back on with fond memories.*

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



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