



Weddings

Oriel House Hotel







On behalf of the staff and management, congratulations to you both on your engagement. We are delighted that you are considering the Oriel House Hotel, Cork to host your special day.

The Oriel House Hotel, part of the Talbot Collection, offers exclusivity in hosting one wedding per day to ensure that all your requirements are met and delivered in the most professional and discerning manner.

We pride ourselves on our ability to establish a warm and personal relationship with you to ensure perfection on your wedding day. The 18th century house, featuring our new look luxurious bridal suite, has been lovingly restored. It provides the perfect marriage between a by gone era and the present day. No matter how traditional or contemporary your wedding day, the Oriel House Hotel, provides it all.

We are delighted to showcase our new inclusive wedding packages. Our packages are based on a minimum of 120 guests. We would also be delighted to tailor make a bespoke package to suit your budget and your requirements should your numbers be less than 120 people.

We would like to wish you all the best in the planning of your wedding day and we hope to be part of your memories that will last a lifetime.

THE ORIEL HOUSE HOTEL TEAM

Love Weddings, Love Oriel House Hotel...

Emerald

ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne
and Strawberries for the Couple
Complimentary Glass of Prosecco for all Guests
Sparkling & Still Mineral Water
Tea, Coffee and Homemade Cookies
Popcorn
Entertainment During Your Drinks Reception
Professionally Printed Table Plan

Choose 2 canapes from the below items
Smoked Salmon Blini, Crème Fraiche, Dill
Selection of Mini Quiches
Mini Bagels, Smoked Salmon & Parma Ham
Goats Cheese, Fig Chutney on Brown Soda
Chicken Liver Patê, Charcoal Cone
Smoked Chicken & Black Olive Mini Bouchée
Mini Cupcake Selection
Mini Eclairs
Mini Scone, Cream & Preserve
Selection of Luxury Macaroons

SUMPTUOUS FIVE COURSE DINNER MENU

**Choose One Starter, Choose One Soup, Choice of Two Main Courses,
Dessert Plate, Tea & Coffee**

Choose one starter

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto
Warm Black Pudding Salad, Mixed Leaves, Lardon, Pear, Cherry Tomatoes, House Dressing
Warm Sundried Tomato & Goat's Cheese Tartlet, Balsamic Reduction, Mixed Leaves
Goat's Cheese Salad, Pear, Tomato, Crouton, Mixed Leaves, Balsamic Dressing
Caesar Salad, Parmesan, Bacon, Crouton, Baby Gem Lettuce, Chicken, Caesar Dressing
Cajun Spiced Chicken Salad, Mixed Leaves, Tomato, Pickled Cucumber, Crouton, House Dressing

Choose one soup

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander All Served with Fresh Micro Herbs & Croutons
All Served with Artisan Bread Rolls & Homemade Brown Bread

Choice of two from below

Roasted Turkey & Ham, Herb Stuffing, Roast Potato, Roast Jus
Roasted Chicken Breast, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Grilled Pork Loin, Mashed Potato, Confit Tomato, Vegetable Parcel, Grain Mustard Cream Sauce
Baked Fillet Of Cod, Saffron Mashed Potato, Tomato Mussel Chive Cream Sauce
Baked Fillet Of Cod, Mashed Potato, Confit Tomato, Vegetable Parcel, White Wine Cream Sauce
(Served with garlic & herb roasted baby potatoes & roasted root vegetables)

Dessert Plate - choose three items

Mini Pavlova, Bailey's Cheesecake, Mini Apple Crumble
Mini Brownie, Cream filled Profiterole, Mini Banoffee Tart

€72 for 2022 & 2023 & €79 for 2024

THE EMERALD WEDDING PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS

Emerald

WINE

One Glass of Our Specially Selected House Wines for each guest

EVENING BUFFET

Choose two items

Warm Bacon Ciabatta Rolls

Gourmet Sausage Rolls

Mini Fish & Chips

Vegetarian Samosas

Spicy Chicken Wings

Mini Vegetable Spring Rolls

BBQ Chicken Kebab

BAR EXTENSION

Included

ROOM DECOR

Room Décor - Elegant & Stylish Italian Style Chiavari Banquet Chairs

Fairy Light Backdrop

Mirror Discs and Table Centrepieces for All Tables

Personalised Menus

Personalised Table Plan

Complimentary Use of Cake Knife and Cake Stand

ACCOMMODATION

Complimentary Overnight Accommodation for the Couple in the Honeymoon Suite

On the Night of the Wedding with Champagne Breakfast Served to the Suite

Two Complimentary Junior Suites on the Night of the Wedding

15 Additional Bedrooms at a Reduced Rate for the Night of the Wedding

€72 for 2022 & 2023 & €79 for 2024

THE EMERALD WEDDING PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS

Sapphire

ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne
and Strawberries for the Couple
Complimentary Glass of Prosecco for all Guests
Sparkling & Still Mineral Water
Tea, Coffee and Homemade Cookies
Popcorn
Candy Cart
Entertainment During Your Drinks Reception
Professionally Printed Table Plan

Choose 2 canapes from the below items
Smoked Salmon Blini, Crème Fraiche, Dill
Selection of Mini Quiches
Mini Bagels, Smoked Salmon & Parma Ham
Goats Cheese, Fig Chutney on Brown Soda
Chicken Liver Patê, Charcoal Cone
Smoked Chicken & Black Olive Mini Bouchée
Mini Cupcake Selection
Mini Eclairs
Mini Scone, Cream & Preserve
Selection of Luxury Macaroons

SUMPTUOUS FIVE COURSE DINNER MENU

**Choose Two Starters, Choose One Soup, Choice of Two Main Courses,
Choose One Dessert, Tea & Coffee**

Choice of two starters, one hot, one cold or two cold

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto
Warm Black Pudding Salad, Mixed Leaves, Lardon, Pear, Cherry Tomatoes, House Dressing
Warm Sundried Tomato & Goat's Cheese Tartlet, Balsamic Reduction, Mixed Leaves
Goat's Cheese Salad, Pear, Tomato, Crouton, Mixed Leaves, Balsamic Dressing
Caesar Salad, Parmesan, Bacon, Crouton, Baby Gem Lettuce, Chicken, Caesar Dressing
Cajun Spiced Chicken Salad, Mixed Leaves, Tomato, Pickled Cucumber, Crouton, House Dressing

Choose one soup

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander All Served with Fresh Micro Herbs & Croutons
All Served with Artisan Bread Rolls & Homemade Brown Bread

Choice of two from below

Roasted Turkey & Ham, Herb Stuffing, Roast Potato, Roast Gravy
Roasted Chicken Breast, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Baked Fillet Of Cod, Saffron Mashed Potato, Tomato Mussel Chive Cream Sauce
Grilled Pork Loin, Mashed Potato, Confit Tomato, Vegetable Parcel, Grain Mustard Cream Sauce
Baked Fillet Of Cod, Mashed Potato, Confit Tomato, Vegetable Parcel, White Wine Cream Sauce
Roasted Sirloin, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
(Served with garlic & herb roasted baby potatoes & roasted root vegetables)

€79 for 2022 & 2023 & €87 for 2024

THE SAPPHIRE PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Sapphire

Choose one dessert or dessert selection

Warm Apple & Berry Crumble, Crème Anglaise
Chocolate Brownie, Rich Belgian Chocolate Sauce, Vanilla Ice-Cream
Bailey's Cheesecake
Cream Filled Profiteroles, Rich Belgian Chocolate Sauce

Dessert Selection, choose 3 items

Mini Pavlova, Whipped Cream, Fruit Compote
Bailey's Cheesecake
Mini Apple Crumble
Mini Brownie
Cream Filled Profiterole
Mini Banoffi Tart

WINE

Glass and Top Up of Our Specially Selected House Wine for each guest

EVENING BUFFET

Choose two items

Warm Bacon Ciabatta Rolls
Gourmet Sausage Rolls
Mini Fish & Chips
Vegetarian Samosas
Spicy Chicken Wings
Mini Vegetable Spring Rolls
BBQ Chicken Kebab

BAR EXTENSION

Included

ROOM DECOR

Room Décor - Elegant & Stylish Italian Style
Chiavari Banquet Chairs
Fairy Light Backdrop
Mirror Discs and Table Centrepieces for All Tables
Personalised Menus
Personalised Table Plan
Complimentary Use of Cake Knife and Cake Stand

ACCOMMODATION

Complimentary Overnight Accommodation
for the Couple in the Honeymoon Suite
On the Night of the Wedding
with Champagne Breakfast Served to the Suite
Two Complimentary Junior Suites
on the Night of the Wedding
15 Additional Bedrooms at a Reduced Rate
for the Night of the Wedding

€79 for 2022 & 2023 & €87 for 2024

THE SAPPHIRE PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Ruby

ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne
and Strawberries for the Couple
Complimentary Glass of Prosecco for all Guests
Sparkling & Still Mineral Water
Tea, Coffee and Homemade Cookies
Popcorn
Candy Cart
Entertainment During Your Drinks Reception
Professionally Printed Table Plan

Choose 2 canapes from the below items
Smoked Salmon Blini, Crème Fraiche, Dill
Selection of Mini Quiches
Mini Bagels, Smoked Salmon & Parma Ham
Goats Cheese, Fig Chutney on Brown Soda
Chicken Liver Patê, Charcoal Cone
Smoked Chicken & Black Olive Mini Bouchée
Mini Cupcake Selection
Mini Eclairs
Mini Scone, Cream & Preserve
Selection of Luxury Macaroons

SUMPTUOUS FIVE COURSE DINNER MENU

**Choose Two Starters, Choose One Soup, Choice of Two Main Courses,
Choose One Dessert, Tea & Coffee**

Choice of two starters, one hot, one cold or two cold

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto
Warm Black Pudding Salad, Mixed Leaves, Lardon, Pear, Cherry Tomatoes, House Dressing
Warm Sundried Tomato & Goat's Cheese Tartlet, Balsamic Reduction, Mixed Leaves
Traditional Smoked Salmon Plate, Red Onion, Caper, Lemon, Mixed Leaves
Goat's Cheese Salad, Pear, Tomato, Crouton, Mixed Leaves, Balsamic Dressing
Caesar Salad, Parmesan, Bacon, Crouton, Baby Gem Lettuce, Chicken, Caesar Dressing
Cajun Spiced Chicken Salad, Mixed Leaves, Tomato, Pickled Cucumber, Crouton, House Dressing

Choose one soup

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander All Served with Fresh Micro Herbs & Croutons
All Served with Artisan Bread Rolls & Homemade Brown Bread

Choice of two from below

Roasted Turkey & Ham, Herb Stuffing, Roast Potato, Roast Gravy
Roasted Chicken Breast, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Baked Fillet Of Cod, Saffron Mashed Potato, Tomato Mussel Chive Cream Sauce
Grilled Pork Loin, Mashed Potato, Confit Tomato, Vegetable Parcel, Grain Mustard Cream Sauce
Roasted Sirloin, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Baked Fillet Of Salmon Mashed Potato, Fennel & Spinach Salad, Caper & Tomato Salsa
Braised Beef Brisket, Mashed Potato, Confit Tomato, Spring Onion & Lardon Red Wine Jus
(Served with garlic & herb roasted baby potatoes & roasted root vegetables)

€89 for 2022 & 2023 & **€95** for 2024

THE RUBY PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Ruby

Choose one dessert or dessert selection

Warm Apple & Berry Crumble, Crème Anglaise
Chocolate Brownie, Rich Belgian Chocolate Sauce, Vanilla Ice-Cream
Bailey's Cheesecake
Cream Filled Profiteroles, Rich Belgian Chocolate Sauce

Dessert Selection, choose 3 items

Mini Pavlova, Whipped Cream, Fruit Compote
Bailey's Cheesecake
Mini Apple Crumble
Mini Brownie
Cream Filled Profiterole
Mini Banoffi Tart

WINE

Glass and Top Up of Our Specially Selected House Wine for each guest

EVENING BUFFET

Choose three items

Warm Bacon Ciabatta Rolls
Gourmet Sausage Rolls
Mini Fish & Chips
Vegetarian Samosas
Spicy Chicken Wings
Mini Vegetable Spring Rolls
BBQ Chicken Kebab

BAR EXTENSION

Included

ROOM DECOR

Room Décor - Elegant & Stylish Italian Style
Chiavari Banquet Chairs
Fairy Light Backdrop
Mirror Discs and Table Centrepieces for All Tables
Personalised Menus
Personalised Table Plan
Complimentary Use of Cake Knife and Cake Stand

ACCOMMODATION

Complimentary Overnight Accommodation
for the Couple in the Honeymoon Suite
On the Night of the Wedding
with Champagne Breakfast Served to the Suite
Two Complimentary Junior Suites
on the Night of the Wedding
15 Additional Bedrooms at a Reduced Rate
for the Night of the Wedding

€89 for 2022 & 2023 & €95 for 2024
THE RUBY PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Diamond

ARRIVAL DRINKS RECEPTION

Red Carpet on arrival with Champagne
and Strawberries for the Couple
Complimentary Glass of Prosecco for all Guests
Sparkling & Still Mineral Water
Tea, Coffee and Homemade Cookies
Popcorn
Candy Cart
Entertainment During Your Drinks Reception
Professionally Printed Table Plan

Choose 2 canapes from the below items
Smoked Salmon Blini, Crème Fraiche, Dill
Selection of Mini Quiches
Mini Bagels, Smoked Salmon & Parma Ham
Goats Cheese, Fig Chutney on Brown Soda
Chicken Liver Patê, Charcoal Cone
Smoked Chicken & Black Olive Mini Bouchée
Mini Cupcake Selection
Mini Eclairs
Mini Scone, Cream & Preserve
Selection of Luxury Macaroons

SUMPTUOUS FIVE COURSE DINNER MENU

**Choose Two Starters, Choose One Soup, Choice of Two Main Courses,
Choose One Dessert, Tea & Coffee**

Choice of two starters, one hot, one cold or two cold

Chicken & Mushroom Vol Au Vent, White Wine Cream, Pesto
Warm Black Pudding Salad, Mixed Leaves, Lardon, Pear, Cherry Tomatoes, House Dressing
Warm Sundried Tomato & Goat's Cheese Tartlet, Balsamic Reduction, Mixed Leaves
Traditional Smoked Salmon Plate, Red Onion, Caper, Lemon, Mixed Leaves
Goat's Cheese Salad, Pear, Tomato, Crouton, Mixed Leaves, Balsamic Dressing
Caesar Salad, Parmesan, Bacon, Crouton, Baby Gem Lettuce, Chicken, Caesar Dressing
Cajun Spiced Chicken Salad, Mixed Leaves, Tomato, Pickled Cucumber, Crouton, House Dressing

Choose one soup

Cream Of Vegetable, Leek & Potato, Celeriac, Carrot & Coriander All Served with Fresh Micro Herbs & Croutons
All Served with Artisan Bread Rolls & Homemade Brown Bread

Choice of two from below

Roasted Turkey & Ham, Herb Stuffing, Roast Potato, Roast Gravy
Roasted Chicken Breast, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Seared Seabass Fillet, Mashed Potato With Black Olive, Red Onion & Tomato, Tomato & Olive Tapenade
Grilled Pork Loin, Mashed Potato, Confit Tomato, Vegetable Parcel, Grain Mustard Cream Sauce
Baked Fillet Of Cod, Saffron Mashed Potato, Tomato Mussel Chive Cream Sauce
Roasted Sirloin, Mashed Potato, Confit Tomato, Vegetable Parcel, Roast Jus
Baked Fillet Of Salmon Mashed Potato, Fennel & Spinach Salad, Caper & Tomato Salsa
Braised Beef Brisket, Mashed Potato, Confit Tomato, Spring Onion & Lardon Red Wine Jus
Grilled 8oz Sirloin Steak, Confit Tomato, Vegetable Parcel, Pepper Cream Sauce (Cooked Medium)
(Served with garlic & herb roasted baby potatoes & roasted root vegetables)

€99 for 2022 & 2023 & **€105** for 2024

THE DIAMOND PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Diamond

Choose one dessert or dessert selection

Warm Apple & Berry Crumble, Crème Anglaise
Chocolate Brownie, Rich Belgian Chocolate Sauce, Vanilla Ice-Cream
Bailey's Cheesecake
Cream Filled Profiteroles, Rich Belgian Chocolate Sauce
Sticky Toffee Pudding
Lemon Meringue Tart

Dessert Selection, choose 3 items

Mini Pavlova, Whipped Cream, Fruit Compote
Bailey's Cheesecake
Mini Apple Crumble
Mini Brownie
Cream Filled Profiterole
Mini Banoffi Tart

WINE

Half Bottle Our Specially Selected House Wine for each guest

EVENING BUFFET

Choose five items

Warm Bacon Ciabatta Rolls
Gourmet Sausage Rolls
Mini Fish & Chips
Vegetarian Samosas
Spicy Chicken Wings
Mini Vegetable Spring Rolls
BBQ Chicken Kebab

BAR EXTENSION

Included

ROOM DECOR

Room Décor - Elegant & Stylish Italian Style
Chiavari Banquet Chairs
Fairy Light Backdrop
Mirror Discs and Table Centrepieces for All Tables
Personalised Menus
Personalised Table Plan
Complimentary Use of Cake Knife and Cake Stand

ACCOMMODATION

Complimentary Overnight Accommodation
for the Couple in the Honeymoon Suite
On the Night of the Wedding
with Champagne Breakfast Served to the Suite
Two Complimentary Junior Suites
on the Night of the Wedding
15 Additional Bedrooms at a Reduced Rate
for the Night of the Wedding

€99 for 2022 & 2023 & €105 for 2024

THE DIAMOND PACKAGE IS BASED ON A MINIMUM OF 120 ADULTS.

Wedding Day After Celebrations

Finger Food Offering

Chicken Satay Skewers

Mini Beef Sliders, Ballymaloe Relish

Spicy Chicken Wings, BBQ Dip

Vegetarian Samosas, Yogurt Riata

Oriel House Hotel Mini Desserts

Gourmet Sandwich Selection (€7.95 supplement per person)

€18 p.p.

Terms & Conditions:

Wedding day after celebration bookable in the Henry Suite for a max of 50 people

Room hire of €300 applies for this private room

Finger food must be ordered for a min of 25 people or a max of 50 people

Room set up with pod tables

Earliest access time 3.30pm

Room can be booked until: 11.30pm Sun – Thursday, 12.30am Fri & Sat

Music allowed until 11.30pm on all evenings

Wedding Package Enhancements

CIVIL CEREMONY

Crisp White Chair Covers & Diamante Belt at €3.50 Per Chair

Unity Candle Arrangement At €75.00

Flower Wall at €450

Small Fairy Backdrop €300 or Large Fairy Backdrop €500

Room hire of €600

DRINKS RECEPTION

Buckets of Bottle Beer on Ice at €6.00 Per Bottle

Additional Canapes at €3.00 Per Person Per Additional Canape

Signature Cocktails at €12.95 Per Person

Mulled Wine at €6.95 Per Person

House Wine at €40.00 Per Bottle

House Prosecco at €45.00 Per Bottle

Candy Cart at €400

WEDDING MENU

Additional Choice of Main Course at €6.00 Per Person

Supplement for Beef on request

BEVERAGES

Extra top up of wine at €4 per person

EVENING BUFFET

Should You Wish to Add Additional Items to Your Evening Buffet a Surcharge of €5.00 Per Person Would Apply Per Additional Item

RESIDENTS BAR REFRESHMENTS

Should You Wish to Provide Refreshments for Your Guests in the Resident's Bar Please Choose from the Following:

Tayto Station at €4.95 Per Person

Hot Bacon Rolls at €6.95 Per Person

Civil Ceremonies & Civil Partnership

The Oriel House Hotel is licensed to hold civil ceremonies and civil partnerships.

This means you can both marry and celebrate your wedding all under one roof.

There is a choice of suites to choose from, whether it is a large group of family and friends or a small intimate affair.

The following are the general rules for a civil partnership.

A civil partnership can be held in a registry office or 'some other venue' that is approved by a registrar.

A registrar must be available to solemnise the marriage.

If you would like to get married in a venue (i.e. Oriel House) other than the registry office, you should contact the registry office for the district the venue is located in, to arrange its approval.

CIVIL CEREMONIES FAQ'S

How many people can the Oriel House Hotel cater for regarding civil ceremonies?

We offer a range of rooms to cater for groups of all sizes.

The largest room can cater for up to 220 guests.

Can my guests have champagne and canapés before or after the ceremony?

Food or beverages are not permitted 1 hour before or 1 hour after in the room where the ceremony has taken place.

What do we need to do to have our civil ceremony at the Oriel House Hotel?

Application to the Health Executive Civil Registration Office.

Each couple must apply directly. The hotel may not apply on your behalf.

How long in advance do we need to apply for a civil ceremony?

You need to apply at least three months in advance, but it would be advisable to apply as far in advance as possible.

What does the hotel have to do?

The Oriel House Hotel completes a declaration form for each application and ensures that the rules and regulations of the Health Executive are adhered to at all times.

Booking Terms & Conditions

| |
|----------------------------|
| Name of Couple: |
| Date of Wedding: |
| Banqueting Suite Reserved: |

BOOKING

A date may be provisionally held for 14 days, it is thereafter at the discretion of the hotel to release that date if the booking deposit is not received. To confirm a date a deposit of €2000 is required. This is a non-refundable deposit.

DEPOSIT

€2000 non-refundable deposit is required to secure your chosen wedding date.

WEDDING PACKAGE

Please note your package is based on an agreed minimum number of guests. If your numbers decrease below 5% of this agreed number, the hotel reserves the right to amend the price of your package.

PAYMENT SCHEDULE

At least 80% of payment must be made one week prior to the event and balance on departure. Payment by cash, cheque or bank draft will be accepted. Personal cheques are not accepted. Any outstanding balances must be settled before departure.

CANCELLATIONS

Notification to be made to the hotel in writing. Cancellation within 4 months of your wedding date will require 25% payment of your estimated wedding bill. Cancellation within 2 months of your wedding date will require 50% payment of your estimated wedding bill. Cancellation within 1 month of wedding date will require full payment of estimated wedding bill.

POSTPONEMENT

Should you need to postpone the date of your wedding, the existing deposit can be transferred with in a six-month period only. Please note: the new package price will be dictated by the new price of the package for the new date.

BAR EXTENSION

To be reserved 3 months prior to event at a cost of €490.00. The Oriel House Hotel does not levy a surcharge for the provision of a bar extension and will happily apply for this on your behalf. However, please note that from time to time the court service and other involved parties, external to the hotel, reserve the right to increase their prices. The hotel is unable to bear the cost of such increases and will advise you well in advance of the cost to be borne. Please note that normal drinking hours are until 23.30 from Monday to Thursday, 00.30am on Friday and Saturday and 23.00 on Sunday. A bar extension will permit the bar to remain open until 01.30am. Music must end at 02.00am and the room must be vacated by 02.30am.

ACCOMMODATION

15 bedrooms are allocated on your request for the night of your wedding at a reduced rate. A rooming list must be provided for all 15 bedrooms no later than 4 weeks prior to the wedding date. Any bedrooms which have been chosen to be held past this date and remain unsold, will be charged to the Couple's account.

GIFTS

The hotel will not take any responsibility for gifts, cards, cakes etc. left in the hotel. Further, we recommend the responsibility for cards and gifts is assigned to a trusted guest or family member. Please ensure that you collect all your belongings before departure.

FUNCTION DETAILS

Final wedding details should be discussed with the wedding co-ordinator no later than 6 weeks prior to your wedding date. Revised final numbers must be given to the hotel 28 days in advance of your wedding date. Final numbers and seating plans to be sent 7 days in advance of your wedding date, in typed format. Wines, wedding cake etc. to be delivered to the hotel 24 hours in advance of your wedding date.

RESIDENTS BAR

Only residents will be served in the residents' bar after hours and the residents bar closing time is subject to change.

HOTEL POLICIES

The hotel will not be liable for any failure to provide hotel facilities, services, food or beverage as a result of events or matters outside its control. The Oriel House Hotel reserves the right to amend charges or products & services being supplied, in the event that government alteration such as VAT or unforeseen supplier increase due to market demand and/or lack of supply or products required.

A booking can only be made by the Couple in person. Bookings cannot be made or confirmed by any other person other than the Couple. Bookings taken in error from a person other than the Couple will be deemed null and void and the hotel's facilities will not be made available for the date requested. Any third party suppliers booked by the Couple (example: Photographer, videographer) need to be communicated to the wedding coordinator. The hotel will accept no responsibility for any miscommunication.

Any supplier arranged by the Couple, who are providing a dance floor, are required to supply a copy of their public liability of indemnity a minimum of four days prior to the event, in order for the hotel to receive clearance from our insurance company, that the insurance certificate provided is adequate.

As a business, we rely on a few third-party services, such as WeddingDates.ie, to make sure we are efficient and effective. Data protection compliance is a prerequisite in our vendor selection process.

Your enquiry will be added to our wedding log on weddingdates.ie.

LEGISLATION ON FOOD

To comply with food hygiene legislation, no food items other than a traditional wedding cake may be brought on to and consumed on the premises. Proof must be provided by the Couple in the format of a HACCP certificate, that the cake supplier is registered with the local health authority.

DAMAGES

Liability for damages to the premises will be charged accordingly.

The Client shall be liable for any damage caused to the hotel, or any furnishings, utensils or equipment therein by the negligent or wilful act or default of the customer, by a guest or an attendee to an event, including mounting materials by means of adhesive tape, blue tac, drawing pins articles etc.

The hotel will not be responsible for damage or loss of any personal property and equipment left on the premises prior to or following any event.

| |
|--------------------|
| Couples Signature: |
| Today's Date: |
| Date of Wedding: |



Orielhousehotel.ie



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