

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 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. Combined with the new addition, 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 of all new inclusive Wedding Packages starting from just €59.00 per person. Our Gold & Platinum packages are based on a minimum of 120 guests. We would also be delighted to tailor make a bespoke package to suit your budget requirements.

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.

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With our Compliments

Our banquet suites are complimentary for your wedding reception with tables tastefully dressed with crisp white linen, mirror discs, candles, personalised menus, fresh flowers and candelabras. We also offer mood lighting to complement your colour scheme.

Leisure Centre Membership

6 months membership to the Oriel Leisure Club prior to your wedding day.

Bride and Groom Arrival

Red carpet arrival with champagne and strawberries for the Bridal Party

Room Decor

Elegant & stylish Italian style Chiavari Banquet Chairs – perfect for civil ceremonies and will certainly add a touch of sophistication to your wedding reception.

Menu Tasting

Complimentary tasting of your chosen wedding menu and wine prior to your wedding day for the Couple.

Honeymoon Suite

Feel like Royalty for the night in our exclusive 18th century tower'. Complimentary overnight accommodation for the Couple in our honeymoon suite, with champagne breakfast served to your suite.

Accommodation

An allocation of 15 bedrooms on a reduced rate for the night of your wedding. A rooming list must be provided for all 15 bedrooms no later than 4 weeks prior to the wedding date, otherwise guest rooms will be released automatically.

Wedding Co-ordinator

A dedicated wedding co-ordinator to assist and advise you on every detail in the lead up to your wedding day.

First Year Wedding Anniversary

The Oriel House Hotel invites the Couple to join us on their First Year's Wedding Anniversary for dinner for two in the Oriel Restaurant

Photo Opportunities

A number of locations at the Oriel House Hotel for photo taking opportunities. To name but a few; our beautifully enclosed courtyard area, magnificent staircase in the main lobby area, intimate garden area with a collection of mature trees. Ballincollig Regional Park, Blarney Castle & Gardens are located within close proximity to the hotel.

The above complimentary items are based on a minimum of 120 adults.

The Gold Wedding Package includes the following:

Arrival Drinks Reception

Complimentary mulled wine or summer fruit punch, mineral water, tea, coffee and homemade cookies for all wedding guests. Popcorn cones for the children.

Choose 2 options from the Savoury or Sweet Canape Selection

Candy Buffet

Sumptuous Four Course Dinner Menu:

See overleaf for menu options.

Wine

Glass and top up of our specially selected house wines.

Evening Buffet

Enjoy a selection of any 3 items from our Evening Buffet Selection.

Bar Extension

Included.

Also included with our compliments are the following items:

- Red carpet on arrival with champagne and strawberries for the Bridal Party.
- 6 months membership to the Oriel Leisure Club prior to your wedding day.
- Room Décor- Elegant & stylish Italian style Chiavari Banquet Chairs – perfect for civil ceremonies and will certainly add a touch of sophistication to your wedding reception.
- Menu tasting.
- Complimentary overnight accommodation for the couple in the honeymoon suite, with champagne breakfast served to the suite.
- 15 additional bedrooms at a reduced rate.
- Celebrate your First Year's Wedding Anniversary with complimentary dinner for two in the Oriel Restaurant.

€59 per person

The Gold wedding package is based on a minimum of 120 adults.

Menu

Choice of 2 Starters

Chicken and Mushroom Feuillette, basil oil

Contains- wheat, egg, milk, sulphites

Potato Fish Cakes sitting on a baby leaf salad with a sweet chilli mayo

Contains- fish, molosc, crustaceans, wheat, egg, milk

Classic Caesar salad with herbed croutons

Contains- wheat, egg, milk sulphites

Warm Black pudding salad with Pears, lardons of bacon, ciabatta croute, honey mustard dressing

Contains- wheat, sulphites, mustard, egg, milk

Tomato goats cheese tart with dressed rocket

Contains - milk, wheat

Smoked mackerel salad with beetroot, capers, baby leaves & lemon chive horseradish dressing

Potato and Leek soup

Contains- Celery, Milk

Cream of Vegetable Soup

Contains- Celery, Milk

Carrot and coriander Soup

Contains- Celery, Milk

Tomato and basil Soup

Contains- Celery, Milk

All soups are served with freshly baked bread rolls

Choice of 2 Main Courses

Moroccan spiced Baked fillet of Hake, Lemon & Dill Cream Sauce

Contains-fish, wheat, sulphites, celery, milk

Pan Roasted Supreme of Chicken with a herb & black pudding stuffing, red wine jus

Contains-wheat, soya, milk, sulphites

Chargrilled bone in pork chop on champ, apple compote, wholegrain mustard jus

Contains-wheat, soya, celery, milk, mustard

Traditional Roast stuffed Turkey and Ham, roast potato, roast gravy

Contains-sulphites, wheat, celery, soya, milk

Slow cooked pork belly roulade with roasted carrot parsnip mash, apple compote, cider jus

Contains - celery

16 Hour Braised Beef Brisket served with a red wine jus sauté spring onion and bacon lardons

Contains-sulphites, wheat, celery, soya, milk

Panache of fresh market vegetables and creamed potatoes

Contains-milk

Choice of 1 Dessert

Brulee Tart with Rhubarb Compote

Contains- wheat, milk, egg

Cream filled Profiteroles with a rich Chocolate Sauce

Contains-wheat, sesame, egg, milk, trace nuts

Pavlova with seasonal fruits and Chantilly cream

Contains- egg, milk, trace nuts

Sticky toffee pudding with caramel sauce and vanilla ice cream

Contains- wheat, egg, milk, trace nuts

Apple and red berry Crumble Tart served with fruit coulis and Vanilla Ice Cream

Contains- wheat, egg, milk, trace nuts

Freshly Brewed tea or Coffee

The Platinum Wedding Package includes the following:

Arrival Drinks Reception

Complimentary flute of sparkling wine, mineral water, tea, coffee and homemade cookies for all wedding guests. Popcorn cones for the children.

Choose 2 options from the Savoury Canape Selection

Candy Buffet

Sumptuous Five Course Dinner Menu:

See overleaf for menu options.

Wine

Half a bottle of our specially selected house wines.

Evening Buffet

Enjoy a selection of any 5 items from the Evening Buffet Selection.

Bar Extension

Included.

Room Decor

Fairylight backdrop.

Also included with our compliments are the following items:

- Red carpet on arrival with champagne and strawberries for the Bridal Party.
- 6 months membership to the Oriel Leisure Club prior to your wedding day.
- Room Décor -Elegant & stylish Italian style Chiavari Banquet Chairs – perfect for civil ceremonies and will certainly add a touch of sophistication to your wedding reception.
- Menu tasting.
- Complimentary overnight accommodation for the Couple in the honeymoon suite, with champagne breakfast served to the suite.
- 15 additional bedrooms at a reduced rate.
- Celebrate your First Year's Wedding Anniversary with complimentary dinner for two in the Oriel Restaurant and an overnight stay.

€65 per person

The Platinum package is based on a minimum of 120 adults.

Menu

Choice of 2 Starters

Dill cured Salmon accompanied with beetroot relish, soda bread & dill crème fraiche

Contains- Fish, mustard, sulphites, wheat, milk

Chicken Liver Pate, spiced fruit chutney, sour dough

Contains- Egg, milk, sulphites, wheat

Goat's cheese & tomato tart with dressed rocket

Contains-wheat, milk

Caprese salad – beef tomato & mozzarella with basil and rocket

Contains- milk

Salmon & Herb ballontine, mache, wasabi mayo

Contains-Fish, fish, milk, egg,

Creamy Smoked haddock, spinach & cherry tomato tart

Contains-Fish, fish, milk, egg, wheat

Spiced beef salad with dressed leaves, shaved Hegarty cheddar & piccalilli

Contains-wheat, milk

Choice of 1 Soup

Potato and Leek soup

Contains-Celery, Milk

Cream of Vegetable Soup

Contains-Celery, Milk

Carrot & Coriander Soup

Contains-Celery, Milk

Slow Roasted Tomato & red pepper Soup

Contains-Celery, Milk

Celeriac & Apple Soup

Contains-Celery, Milk

All soups are served with freshly baked bread rolls

Contains- contains, wheat, sesame, milk

Or

Fresh Fruit Sorbet

Contains- Nil

Choice of 2 Main Courses

Roast Sirloin of Irish Beef, chateau potato, claret & thyme jus

Contains- sulphites, soya, milk,

Baked fillet of Hake, saffron potato puree, tomato mussel chive cream sauce

Contains- wheat, fish, mollusc, milk, sulphites, celery

Char grilled sirloin steak (cooked medium) Served with champ potato, brandy peppercorn sauce

Contains- sulphites, soya, celery, milk

Baked whole Sea bass, apricot & pine nut couscous, tomato harissa salsa

Contains- fish, wheat

Pan Roasted Supreme of Chicken, braised leek, lentil de puy, mushroom tarragon dressing

Contains- celery, soya, milk

Vanilla Braised Lamb Shank, sweet potato, parsnip crisp

Contains - milk, celery

Honey five spiced roast duck breast, charred baby gem, orange pomegranate jus

Contains - celery

Steamed Darne of Salmon, quinoa spring onion ragu, fennel & rocket salad

Contains - fish, wheat

Panache of fresh market vegetables and creamed potatoes

Contains- milk

Choice of 1 Dessert

Sticky toffee pudding with caramel sauce & vanilla ice cream

Contains- wheat, egg, milk, trace nuts

Chocolate tart, clotted cream & raspberry sorbet

Contains- wheat, milk,

Apple and red berry Crumble Tart served with fruit coulis and Vanilla Ice Cream

Contains- wheat, egg, milk, trace nuts

Oriel Dessert Selection – choose 3 from the following

- Mini Pavlova
- Duo of Dark & Milk Chocolate Mousse
- Baileys Cheesecake
- Apple & Berry Oat Crumble Tart
- Crème Brulee
- Mini Chocolate Brownie
- Passion Fruit Delice
- Banoffi Tart
- Strawberry Delice
- Mini Bakewell Tart
- Profiterole with Chocolate Sauce

Contains- wheat, egg, milk, trace nuts

Freshly Brewed tea or Coffee

Vegetarian Options

Roasted Mediterranean Vegetable Penne Pasta, rocket, reggiano

Contains-wheat, milk

Or

Baked goats cheese in filo pastry with leeks and thyme, roasted cherry tomatoes

Or

Butternut squash and pea Risotto served with a red pepper coulis

Contains-milk

Or

Spanakopita with cherry tomato basil and rocket leaf salad

Contains - milk, wheat

Arrival Reception Options

Drinks Reception Options:

- Kir Royal €6.95 per glass
- Choice of Beverage from the Bar €5.95 approximately
- Bucks Fizz €6.95 per glass
- Hot Whiskey Punch €5.50 per glass
- Summer Punch (Alcohol) €5.50 per glass
- Summer Fruit Punch (Non Alcoholic) €4.50 per glass
- Moet Champagne €13.50 per glass

Savoury Canapé Selection:

- Smoked Salmon Blini with Horseradish Mayonnaise
- Cream Cheese, Garlic & Herb Croustade
- Chicken Liver Pate on Sour Dough
- Goats Cheese & Sundried Tomato Tartlet
- Mini Bagels
- Warm Selection of Mini Quiches
- Risotto Balls
- Prawn Apple Cocktail on Baby Gem Lettuce
- Gourmet Sandwich Selection

Sweet Selection

- Eclairs
- Mini Doughnuts
- Mini Brownies
- Macaroons
- Mini Cupcake Selection
- Mini Scones served with Cream & Preserves
- Dark & White Chocolate Dipped Strawberries

Enjoy any of the above items at €1 per person per item

Evening Buffet Options

- Yorkshire Puddings filled with Braised Beef
- Lamb Kofta with Minted Coriander Yogurt
- Angus Beef Sliders with Tomato Relish and Leaves
- Sundried Tomato Risotto Balls with Garlic Mayonnaise
- Selection of Mini Quiches
- Chicken Wings in Oriel House Hot Sauce
- Smoked Salmon and Cream Cheese Mini Bagels
- Chicken Satay Skewer with Satay peanut Dipping Sauce
- Pulled Pork Baps with Red Cabbage Apple Slaw
- Hot Beef Ciabatta Sandwiches
- Cajun Chicken Wraps with Salad
- Tandoori Marinated Roasted Chicken Drumsticks - Served Hot or Cold
- Mini Fish and Chips

Enjoy an selection of any of the above 3 items €8.95pp

Enjoy an selection of any of the above 5 items €10.50pp

Your Wedding Cake can be served at no additional cost with your evening buffet.

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 Booking: _____

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 €1000 is required. This is a non-refundable deposit.

Deposit:

€1,000 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:

Payment must be made in full three days prior to the event. 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.

Bar Extension:

To be reserved 3 months prior to event at a cost of €480.00 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. (This includes any additional bedrooms allocated to your wedding). A rooming list must be provided for all 15 bedrooms no later than 3 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 Bride and Groom'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 14 days in advance of your wedding date. Final numbers and seating plans to be advised 48 hours 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 will remain opened until 4am.

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 Couple in person. They 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 supplied by the Bride & Groom (example: Photographer, videographer) need to communicate directly with the Bride & Groom. The hotel will accept no responsibility for any miscommunication.

Any supplier arranged by the Bride & Groom, 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.

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, registered with the local health authority.

Couple Signature: _____

Date: _____

Wedding Date: _____