

Our Vintage Wedding Package

€77.00 per person for 2017 & €79.00 per person for 2018

With Our Compliments

- ☞ Menu tasting for bride and groom with two guests
- ☞ Two complimentary bedrooms for bridal party
- ☞ Complimentary Wedding Car
- ☞ Choice of day after or day before family gathering with food
- ☞ Penthouse accommodation for the Bride & Groom
- ☞ Complimentary accommodation for both sets of parents
- ☞ Luxury chair covers & sash on all chairs
- ☞ Personalised menu & table plan as a keepsake of your special day
- ☞ Elegant floral candelabra on each table
- ☞ Complimentary Bar extension

Your Drinks Reception

- ☞ Sparkling Wine reception upon arrival
- ☞ Tea, Coffee and Homemade Cookies on arrival for your wedding guests
- ☞ Summer Punch and Ice Cream or Mulled Wine and espresso Soup
- ☞ Canapés upon arrival for all guests
- ☞ Harpist upon arrival

Your Meal

- ☞ Sumptuous 5 course meal with choice of starter, main course & dessert

Your Wine

- ☞ A half bottle of red and white wine with dinner for all your guests

Your Evening Buffet

- ☞ Selection of Finger Sandwiches, Mini Cones of Fish and Chips and Pork and Apple Sausages served with tea and coffee

Wedding Menu for our Vintage Package

First Course

(Choose two from the below)

Layered Atlantic Seafood
Sour Dough Croute, Brandy Sauce & Dressed Baby Leaves

Imperial Hotel Fish Cake & Garden Salad
Chilli & Mango Salsa

Foie Gras & Chicken Liver Pâté
Spiced Red Onion Jam, Melba Toast

Irish Organic Smoked Salmon
Pickled Cucumber, Horseradish Cream

Jack McCarthy's Black Pudding
Smoked Bacon, Apple Compote, Port Wine, Raisins

Intermediate Course

(Choose two from the below)

Lemon & Mint Sorbet

Blood Orange Sorbet

Soup Of choice



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THE IMPERIAL HOTEL

CORK

With escape Spa

Main Course

(Choose two from the below)

Charred Fillet of Hereford Beef
Braised Red Onion, Potato Fondant, Red Wine Jus

Roast Halibut
Fennel & Tomato, Goats Cheese Gnocchi

Rack of Irish Lamb, Herb & Lemon Crust
Creamy Mash, Roasted Shallot & Thyme Jus

Grilled Sea Bass
Potato Gratin, Woodland Mushroom & Steamed Spinach

Fillet of Irish Salmon
Colcannon, Bénaise Sauce

Served with a selection of vegetables and mashed potato

Dessert

(Choose two from the below)

Chocolate & Walnut Brownie, Vanilla Ice Cream

Pear & Almond Tart, Vanilla Custard

Passion Fruit Cheesecake

Panna Cotta, Strawberry Jelly, Oat Crumble

Sticky Toffee Pudding, Salted Caramel Sauce, West Cork Clotted Cream

Petit Fours

Tea & Coffee, Homemade Chocolates



A FLYNN HOTEL

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