

Tying the Knot

A stunning fusion of old and new, Actons Hotel is a beautiful place to celebrate your wedding day and the perfect setting to create memories that last forever.

Our Management Team have many year's experience of organising, planning and delivering a successful wedding service. It is with this wealth of experience that we offer you our services outlined in this brochure.. Their advice, care and consultancy will ensure that you enjoy your Wedding day to the full, confident that your arrangements will be carried out with individual attention and personal service.

Whether you a looking for an intimate wedding for family and friends or a luxurious grand scale celebration, we will work closely with you to create a bespoke day like no other.

Our reputation for excellent food and friendly service are second to none. With high standards of and attention to detail will ensure you, your family and your friends have a truly memorable day and will compliment you for years to come.

This Wedding Brochure gives details of available menus, packages, and all the information you will need to plan your wedding here with us.

As your wedding is your own individual celebration will be also very happy to tailor a package to suit your requirements.

Tomas Wrixon

General Manager



Complimentary Extras

Prior to your Wedding day

Pre Wedding Consultations with our Experienced Management Team

Complimentary pre tasting of your chosen menu for the special couple

Complimentary use of the Actons Health & Fitness Club for 3 months prior to your Wedding date with a complimentary fitness assessment and a personalised fitness programme

(Transferable but cannot be exchanged for cash equivalent)

Wedding day

Red Carpet Welcome with Champagne Greeting on Arrival for the Bride and Groom

Complimentary Welcome Drinks Reception on arrival to include Orange Juice, Tea & Coffee, homemade biscuits plus a choice of Homemade Alcoholic Fruit Punch or Mulled Wine and glass of Sparkling wine

Should you wish to choose Champagne, Wine, Prosecco or Open Bar this will be charged on consumption

Use of Actons Sweet Cart – (provide own sweets)

Picturesque Quay-side location and gardens for your Photographs

Personalised Menus and Printed Table Plan

Elegant Gold Chair Cover and Ivory sash

Fresh Floral Centre Pieces and Contemporary Candelabras on centre mirrors on every second table

Use of AV Equipment for speeches

No surcharge on choice of menu (based on choice two on each course)

Complimentary Overnight Accommodation for the Newly Weds in our Wedding Suite on the night of your Wedding including Champagne Breakfast served in your room the following morning

Two Deluxe Harbour View rooms for wedding party

Special Accommodation Rates for twenty bedrooms

Spend the next day with your close family & friends we offer you both a complimentary stay

Paper Anniversary... Relive those special moments

Complimentary over night accommodation and Dine with us to celebrate your Anniversary

Your Welcome Reception

Your guests will be welcomed for a pre-dinner reception

Included in all of our packages - Orange Juice, Tea & Coffee, homemade biscuits plus a choice of Homemade Alcoholic Fruit Punch or Mulled Wine and glass of Sparkling wine

Should you wish to choose Champagne, Wine, Prosecco or Open Bar this will be charged on consumption

To make your Welcome reception truly unique - Why not select one of the following options:

Champagne & Strawberries	€9.75 per person
Bucks Fizz (Champagne & Orange Juice)	€7.00 per person
Kir Royale (Champagne & Crème de Cassis)	€7.35 per person
Oyster Bar with Guinness.....	€6.25 per person
Red/ White Wine.....	€5.80 per person
Fresh Strawberries and/or Chocolate Dipped Strawberries	€3.50 per person

Canapés – choice three canapés €5.00

Warm Selection

- Tiger Prawns Wrapped in Filo Pastry
- Deep Fried Camembert Cheese with Cranberry Compote
- Crab with Mango Salsa on a Crispy Won Ton
- Curried Sesame Chicken Brochette with Ginger & Chestnut
- Coconut Chicken with Honey Mustard Sauce
- Curried Vegetable Samoa's with Chilled Riata Dip

Cold Selection

- Smoked Duck with Orange Glaze
- Honey Glazed Ham & Asparagus with Charred Baguette
- Paprika Cheese on Pumpernickel Bread €4.00 per person
- Organic Smoked Salmon with Cracked Pepper Mayonnaise
- Smoked Poultry and Cognac Parfait
- Artichoke Bottoms with Shrimp Salad

We would be delighted to discuss any other interesting ideas you may have.

Let your Dreams Set Sail

- Welcome Reception to include Orange Juice, Tea & Coffee, homemade biscuits plus a choice of Homemade Alcoholic Fruit Punch or Mulled Wine and glass of Sparkling wine. Should you wish to choose Champagne, Wine, Prosecco or Open Bar this will be charged on consumption
- Choice three Canapés for up to 75 guests
- Five Course Wedding Meal from Enclosed Menu Option
- Half Bottle of House wine per person (to be served during the meal only)
- Tea/Coffee, Selection of Sandwiches and Cocktail Sausages for Late Night Supper for up to 75 guests
- Complimentary Bar Extension
- Complimentary Sandwiches at 2.30am in Residents Bar for up to 30 guests

€ 60.00 per person based on a minimum of 120 guests attending
Full package entitlements also included

10% off Midweek Weddings Sunday – Thursday throughout the year

APPETISERS – choice of two

Traditional Caesar Salad of Cos Lettuce, Bacon Lardons, Parmesan Shavings and Croutons

Smoked Salmon Roulade and Mini Fishcake with Horseradish Crème Fraiche

Free Range Chicken & Wild Mushroom Ragout, Served in a Savoury Puff Pastry Case, Drizzled with Wild Chive Pesto

West Cork Black Pudding & Wild Mushroom Samosas with Carrot and Cabbage pickle and Minted Yogurt dressing

SOUPS – choose one

Oven Roasted Root Vegetable Soup drizzled with a herb pesto

Potato & Leek Served with crispy Parma ham

ENTREES – choice of two

Chicken 'Florentine' stuffed with Spinach & Low Fat Mozzarella Cheese with Roasted Red Pepper Sauce

Roast "Hereford beef" Sirloin, Yorkshire Pudding, Roasted Garlic Mash Potatoes & Red Wine Jus, Topped with Red Onion Marmalade

Char grilled Fillet of Salmon, Steamed Asparagus, Sauce Hollandaise with a Tomato and Coriander Salsa

Grilled Fillet of Cod, Red Pepper Pesto and Sauce Aspice

DESSERTS – chose from a la carte dessert menu

Acton's Assiette Dessert Plate - Three mini desserts of your choice accompanied by ice- cream

Tea or Coffee

You and Me Forever by the Sea

- Complimentary Welcome Drinks Reception on arrival to include Orange Juice, Tea & Coffee, homemade biscuits plus a choice of Homemade Alcoholic Fruit Punch or Mulled Wine
- Four Course Wedding Meal

APPETISERS – choice of two

West Cork Black Pudding and Wild Mushroom Samosas with Carrot and Cabbage Pickle and a Minted Yogurt Dressing

Or

Oven Roasted Root Vegetable Soup drizzled with a Herb Pesto

ENTREES – choice of two

Grilled Fillet of Hake with Rustic Ratatouille Vegetables and a Sweet Pepper Sauce

Or

Roast Sirloin of Prime Beef with Yorkshire Pudding, Roasted Garlic Mashed Potatoes and a Red Wine Jus

DESSERTS – chose from a la carte dessert menu

Seasonal Mixed Berry Eaton Mess with Vanilla Cream

Tea or Coffee

- One glass of house wine with a top up for wedding meal
- Glass Prosecco for Toast
- Bar Extension until 2.00am
- Tea/Coffee, Selection of Sandwiches and Cocktail Sausages for Late Night Supper

€ 45.00 per person based on a minimum of 80 guests attending
Full package entitlements also included

A La Carte Menu Options

APPETISERS

Traditional Caesar Salad of Cos Lettuce, Bacon Lardons, Parmesan Shavings and Croutons.....	€7.00
Smoked Salmon Roulade and Mini Fishcake with Horseradish Crème Fraiche.....	€9.00
Roulade of Chicken, Spinach & Sundried Tomato Basil Mousse with a Petit Salad and a Balsamic Reduction.....	€7.00
Tart Fine of Caramelised Red Onion, Goat Cheese with a Rocket Salad	€7.50
Hand Rolled Prawn & Crabmeat Spring Roll served on Asian Salad and a Lightly Spiced Salsa.....	€9.00
Spring Roll of Smoked Duck Breast with a Lime and Mango Sasla, Crispy Vietnamese Salad with Chilli, Ginger Dripping Sauce	€ 9.50
Chicken Liver Parfait, Fig Chutney with Toasted Brioche	€7.50
Mozzarella, Beef Tomato and Fresh Basil Salad with Seasoned Olive Oil and Cracked Black Pepper	€8.50
Prawn & Crab Cocktail, Tomato and Coriander Salsa Finished with Sauce Mary Rose.....	€9.50
Free Range Chicken & Wild Mushroom Ragout, Served in a Savoury Puff Pastry Case Drizzled with Wild Chive Pesto	€8.00
West Cork Black Pudding & Wild Mushroom Samosas With carrot and cabbage pickle and Minted Yogurt dressing.....	€8.00



A La Carte Menu Options

SOUPS

Cream of Mushroom Soup with Garlic and Herb Croutons	€5.50
Tomato & Basil Soup	€5.50
Organic Flat Leaf Parsley & Mushroom Soup with a Crispy Savoury Puff Pastry Top.....	€7.50
Fish Chowder with Brown Soda Bread.....	€7.50
Potato & Leek Served with Crispy Parma Ham.....	€5.50
Roasted Red Pepper and Tomato Soup Drizzled with Balsamic Syrup	€5.50
Roasted Butternut Pumpkin Soup Flavoured with Parmesan.....	€5.50
Oven Roasted Root Vegetable Soup drizzled with a herb pesto €5.50.....	€5.50

Sorbets

Champagne sorbet.....	€5.00
Lemon and Lime sorbet	€5.00
Passion fruit sorbet.....	€5.00
Green Apple sorbet.....	€5.00
Pink grapefruit sorbet	€5.00
White Peach sorbet.....	€5.00



A La Carte Menu Options

ENTREES - MEAT

Chicken 'Florentine' stuffed with Spinach and Low Fat Mozzarella Cheese with Roasted Red Pepper Sauce.....	€25.00
Traditional Roast Stuffed Turkey and Honey Glazed Ham, Thyme Stuffing, Cranberry Chutney Jus	€25.00
Roast "Hereford beef" Sirloin, Yorkshire Pudding, Roasted Garlic Mashs Potatoes and Red Wine Jus Topped with Red Onion Marmalade	€28.00
Skeaghanore Roast Duck, Sage and Apricot Stuffing, Celeriac Crisps and Wild Mushroom Cream	€29.00
Braised Lamb Shank on Garlic Mashed Potato with Confit of Root Vegetables Served with Thyme Jus.....	€28.50
Grilled Rack of Lamb "Niçoise" with Basil and Flaked Sea Salt, Crushed Potatoes, Rosemary Jus	€30.00
Mediterranean Breast Chicken with a Heat of Sage, Parma Ham, Sami Sundried Tomato and Roasted Garlic Café au Lait	€26.50
Char Grilled Irish Angus Fillet Steak 8 oz with Sautéed Button Mushrooms and Caramelised Onions, Green Beans wrapped in Pancetta	€34.50

Please choose either Green Peppercorn Sauce or Sauce Béarnaise



A La Carte Menu Options

ENTREES - FISH

Fillet of Sea Bass, Finished with Garden Peas, Baby Onions and Parma Ham Drizzled with Wild Chive Oil	€30.50
Char Grilled Red Snapper, Baby Pak Choi, Won Ton Pastry, Shellfish and Mussel Essence	€28.00
Trio of Fish, Salmon, Smoked Haddock and Cod with a Dill Mashed Potato and Herb Vin Blanc	€26.50
Grilled Fillet of Salmon, Steamed Asparagus, Sauce Hollandaise, Tomato and Coriander Salsa	€25.50
Grilled Fillet of Cod, Red Pepper Pesto and Sauce Aspice	€25.50
Grilled Monkfish Wrapped in Pancetta, Creamed Spinach and Wild Mushroom Ragout	€30.00
Baked Fillet of Hake with a Herb Crust, Rustic Vegetables and a Sweet Pepper Sauce	€25.00
Poached Fillet of Haddock with a Pesto Mashed Potato, Lemon and Shrimp Dill House Butter	€25.00

All main courses are served with creamed potato and choice one other potato

Selection of Vegetables or three vegetables see options below :

VEGETABLES

Selection of seasonal vegetables
Green Beans and Almond Butter
Buttered broccoli Hollandaise
Vichy carrots and sugar snap peas
Creamed spinach

POTATOES

Steamed baby potatoes
Roast potatoes
Lyonnais potatoes
Garlic gratin potatoes
Colcannon potatoes

We support where possible, local producers by designing our menus and offerings around the best of local produce with particular emphasis on quality, freshness and seasonality

A La Carte Menu Options

VEGETARIAN OPTIONS

Should you be expecting any Vegetarian Guests, please choose one of the following for them to enjoy

Open Ravioli of Wild Mushrooms, Baby Fennel, Saffron Broth

Spinach and Feta Cheese Parcel with Stir Fry Vegetables

Oriental Spring Roll with Crispy Vegetables, Sticky Rice, Soy & Ginger Dipping Sauce

Stir Fried Vegetables in a light Indian Cream Flavoured with Coriander with Lavender Scented Basmati Rice

Sun Dried Tomato Risotto, Garden Peas, Smoked Gubbeen Cheese and a Mussel and Wild Mushroom Sauce

Glazed Gnocchi with Cashel Blue Cheese and Toasted Walnuts Drizzled with Roasted Red Pepper Coulis

DESSERTS

Warm Apple and Cinnamon Crumble, Crème Anglaise and Vanilla Ice-cream	€6.00
Mild Chocolate and Raspberry Mousse with Salted Caramel Ice-Cream	€6.00
Seasonal Mixed Berry Eaton Mess with Vanilla Cream	€6.00
Orange Crème Brulée with Lange de Chat Biscuits	€8.50
Mango Cheesecake, Berry Coulis and Tropical Sorbet	€6.00
Chocolate Tart with White Chocolate Ice Cream.....	€5.50
Deep Apple Pie Served with Vanilla Ice Cream.....	€6.50
Classic Italian Tiramisu.....	€7.50
Baked Alaska with Butterscotch Sauce	€8.50
Acton's Assiette Dessert Plate	
Three mini desserts of your choice accompanied by ice- cream.....	€9.00
West Cork Farmhouse Cheese Selection, Pear Chutney and Wafer Biscuits	€9.00

Late Night Supper

Chefs Selection of Sandwiches	€4.00 per person
Cocktail Sausages	€2.00 per person
Tea & Coffee	€2.00 per person
Chicken Wings & Blue Cheese Dressing	€4.00 per person
Spring Rolls with Sweet Chilli Sauce	€4.00 per person
Hot Carved Honey Roast Ham Baps	€ 4.00 per person
Mini Fish N Chips	€5.50 per person
Hot Carved Sirloin Beef	€5.50 per person
Vegetable Samosa's with Riata Dip	€5.50 per person
Chicken Satay with Peanut Dip	€5.50 per person
Quesadilla Fingers with Spicy Salsa	€5.50 per person

Wine List

White House Wines :

Mancura Etina Sauvignon Blanc Chilean	€24.00
Laroche Chardonnay France	€24.50
I Castelli R & G Pinot Grigo.....	€26.00

Red House Wines:

Mancurra Etina Merlot Chilean	€24.00
Hooded Plover Shiraz NSW	€24.00
La Roche Cabanet Sauvignon France	€24.50

Full Wine List available on request

Corkage

Wine or Champagne 75 cl bottles served during meal and welcome reception only at a corkage fee of

Wine	€10.00 per 75 cl bottle
Champagne	€15.00 per 75cl bottle

To Toast Bride and Groom

Choice Drink (no cocktails and double measurements) allow an allowance of€6.00 per person

Please Note

Diet

We are happy to arrange a special menu for guests who have special dietary requirements.

Children

Children are always welcome at Actons Hotel, and a Children's Menu (€12.50) is available. Children must be supervised at all times.

We would be delighted to provide a list of local baby sitters on request.

Health & Safety

No food items may be brought into the Hotel for consumption on the premises except your wedding cake. Wedding cake must comply with food hygiene legislation

Meal times

To guarantee the best possible service of your meal, we advise that all guests arrive at the hotel no later than 4.30pm. Guests will be called for dinner at 5.30pm and your meal will be served at 6.00pm sharp.

Civil Ceremonies and Partnerships

Actons is ideally suited to host your civil ceremony / marriage partnerships relax and enjoy moments that will live with you forever.

We cater for both intimate civil ceremonies and larger receptions of up to 200 guests. Our tailor made packages include complimentary room hire and set up for all Civil Wedding Receptions

We are an approved wedding venue for civil ceremonies providing the perfect alternative to a registry office or traditional church.

For further info contact:

Civil registration office, Adelaide Court, Adelaide Street, Cork. Telephone: +353 21 4275126

Suggested timing of events on your Wedding day:

Ceremony 1.00 pm

Arrival at hotel 3.15pm - 3.30 pm

Welcome Reception 3.30 – 5.30 pm

Call for dinner 5.30 pm

Commencement of meal 6.00pm

Meal ends 8.00pm

Speeches 8.00 – 8.30 pm

Commencement of dancing 9.30pm

Evening refreshments served 11.15pm

Band play 10.00pm - 12am/12.30am

Disco/Band continues 2.00am maximum time

Accommodation

We are delighted to offer the Newly Weds complimentary accommodation on your wedding night in our Wedding Suite.

We also offer two Deluxe Harbour View rooms for the Wedding Party.

In addition we will also allocate a further **20 rooms** at a preferential wedding rate.

Each of these rooms **must** be named in writing and then must be confirmed by all individuals by means of a credit card. These rooms are not released or renamed unless directed by Couple.

We will hold these rooms for four weeks prior to your wedding date any rooms not confirmed by this date will be automatically released for resale.

All Wedding guests outside of the block of rooms will be quoted our best available rate at time of booking.

All accommodation bookings are to be made directly with the Reservations Department, they can be contacted on res@actonshotelkinsale.com , Monday – Friday office hours.



Terms & Conditions

Booking Procedure:

Having discussed your requirements with us, we would be delighted to place a provisional booking for you. This date will be held for 14 days, at which stage it must be either confirmed or released. If no decision is forthcoming or if we are unable to contact you, the date will automatically be released.

The booking of your Reception will be considered "Confirmed" upon receipt of €1,500 deposit.

We will then confirm the details of your booking in writing to you.

Three months prior to your Reception, we will invite you to finalise all your arrangements including menus, wine, bar extension, times and accommodation. A further payment of €1,000 is required at this time.

We regret that deposits are non-refundable. Final details should be agreed 1 month prior to your wedding.

Final numbers should be given to the hotel ten days prior to your wedding. A variation of 10% will be accepted up to 48 hours in advance of the event. The numbers confirmed at this time would be the minimum number charged for.

The hotel reserves the right to cancel an event where:

The hotel believes the booking may prejudice the reputation of the hotel.

Should the behaviour of expected guests at the wedding behave in anyway detrimental, offensive or contrary to normal expected code of behaviour

All potential clients must deal directly with the hotel. In the event a function / Wedding is booked by a third party the function will not be catered for. The party who makes the booking directly with Actons will be solely responsible for discharging all of the costs payable to Actons of Kinsale

Payment:

It is company policy that you settle your account on the day of departure from the hotel. Payment can be made by credit card, cash, cheque or bankers draft.

Cancellations & Postponements:

Please note that deposits are non-refundable where a cancellation occurs. Notification of cancellation or change of date must be confirmed in writing to the hotel. Cancellation within 4 months of the wedding date will require 25% payment of the estimated wedding bill. Cancellation within 2 months of the wedding date will require 50% payment of the estimated wedding bill. Cancellations within 1 month of the wedding date will require full payment of the estimated wedding bill.

Bar Extension:

A bar exemption can be applied for at a cost of €480. This extends the drinking time by one hour. All entertainment must cease by 2.00am. This must be reserved 3 months prior to the event. Please note that Actons of Kinsale do not levy a surcharge for the provision of the bar extension and will be happy to apply for these on your behalf. However from time to time the court services and other parties external to the hotel reserve the right to increase their prices. While unfortunate the hotel is unable to bear the cost of such increases and will advise you well in advance of the cost to be borne.

Bar Facilities:

It is the Hotel's policy to close our bars punctually in accordance with licensing laws. Our Residents bar is available until 4.00am at the discretion of the Manager on duty and is strictly for the use of Residents only

Numbers:

The minimum number we can cater for a sit down meal is 80 guests the maximum numbers is 220 guests (round tables).

Please bear in mind when inviting guests to the evening reception, that the maximum number the Kinsale Suite can hold in total is 250 persons

The Seating Plan:

This must be submitted no later than 48 hours in advance and needs to be presented in a typed electronic format.

Rehearsal Dinner / Post wedding day celebrations:

We can customise with a private dinner or an informal get together – advanced booking is advisable. From Buffett, Finger Food, BBQ's or set down meal speak to us for various options

Gifts:

The hotel will take no responsibility for gifts, cards, cakes etc. We highly recommend the responsibility of cards and gifts to be assigned to a trusted family member. There is a security safe in the Wedding Suite

All items left after the wedding must be collected no later than 12 hours after the event.

Delivery of Wedding Items:

Wines, wedding cake, clothes, table decorations, are to be carefully labelled and delivered to the hotel 24 hours prior to the reception.

Entertainment / External Suppliers:

The hotel accepts no responsibility for the booking of entertainment or other external suppliers.

In respect of outside contractors, we must be notified in advance . The use of outside contractors is subject to our approval and such conditions as we may in our sole discretion impose, including the holding of sufficient insurance.

Service Charge:

No Service Charge applies, entirely up to individuals own discretion, any gratuities are donated to our sports and social fund

Prices:

All prices quoted are in Euros and inclusive of current government rates of VAT on accommodation, food and drink (based on a minimum of 120 persons). Due to the fluctuations in food, labour costs, taxes and unforeseen circumstances, prices shown may be subject to change with prior notice.

It is Actons aim to provide the client with the highest standard of food and service requested for the function. However in the unlikely event that Actons for any reason may need to change any aspect of the function, we reserve the right to do so at any time. We will notify the client immediately should this happen and will use reasonable endeavours to provide alternatives to an equal or higher standard.