



Timeless Elegance

YOU WANT EVERYTHING TO BE PERFECT ON YOUR WEDDING DAY

Here at the Ambassador Hotel, we pride ourselves on our ability to establish a warm personal relationship with you and to create the perfect setting for a day you will never forget. We offer an elegant setting with professional friendly service, exquisite cuisine and acute attention to detail. Our dedicated team caters for weddings of all sizes ranging from 40 to 180 guests and our exclusivity policy of one wedding per day means that you can count on our undivided attention at all times.



We at the Ambassador Hotel are pleased to provide the following Wedding Packages:

- Red Carpet Welcome through our magnificent Victorian Entrance
- Champagne & Strawberries on arrival for the Bride & Groom
- Background music being played by our resident pianist as your guests arrive
- Complimentary tea & coffee, mulled wine or summer fruit punch for your guests on arrival
- A dedicated wedding coordinator to assist you with menu options and the finer details in the lead up to your big day
- Complimentary tasting of your selected menu prior to your wedding day for the Bride & Groom so you know exactly what to expect
- Tables decorated with white linen, fresh flowers, candles and personalised menus
- Use of Microphone & PA system for your speeches
- Display table with silver cake stand & knife
- Overnight accommodation in our luxurious bridal suite (Complimentary for all Weddings with a minimum of 80 adults) Check out extension until 2pm
- Complimentary breakfast served to the Bridal Suite the morning after your wedding
- Special discounted accommodation rates for your guests (limited to 10 rooms for weddings of 45-100 guests or 15 rooms for

weddings from 100-180 guests). Additional accommodation required will be charged at the current hotel rates at time of booking

- On-site complimentary parking
- Complimentary Ambassador Hotel Health Centre annual membership (maximum 12 months prior to your wedding day)
- Precious wedding gift to the Bride and Groom from the Ambassador Hotel
- 1st Year Wedding Anniversary dinner for two in the Seasons Restaurant

MID WEEK PACKAGES

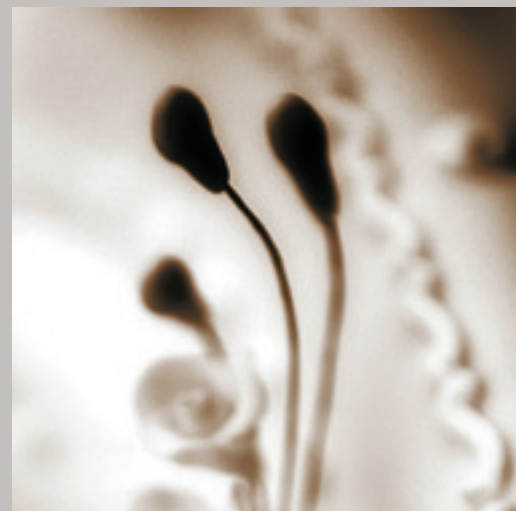
In addition to the above Wedding Package the following applies for all Sunday - Thursday Wedding Bookings with a minimum of 120 guests (Excludes month of December).

- Complimentary Chef's selection of canapés on arrival for your guests
- Complimentary second night stay for the Bride & Groom in the Bridal Suite should it be available or an alternative room if the Bridal Suite is unavailable
- Complimentary supplement on all selected courses (maximum savings of €7 per person)

WINTER WONDERLAND PACKAGE

For all weddings being held from 2nd of January to the 31st of March or during the month of November the following additional incentives apply (minimum number of 120 guests).

- 10% discount off the total food charge for your evening reception
- Complimentary accommodation for the parents of both the Bride & Groom



DRINKS RECEPTION ON ARRIVAL

Pimms Reception	€8.00 per person
Hot Whiskey/Port	€5.50 per person
Kir / Kir Royale	€5.00 / €6.50 per person
Selection of Red / White Wine	from €20.00 per bottle
Sparkling Wine Reception	from €27.50 per bottle
Champagne (Bottle)	from €77.50 per bottle
Liqueurs: Baileys, Whiskey, Sherry	from €5.00 drink
Drink of choice from the Bar	€5.00 approx.

CORKAGE

Wine	€10.00 per bottle
Champagne	€15.00 per bottle

(per 750ml bottles)

CANAPÉS

- Traditional Oak Smoked Salmon on homemade soda bread
- Homemade Chicken Liver Paté set on toasted handmade bread
- Smoked Mackerel & Chive Quiches
- Home cooked Smoked Bacon & Cheddar Cheese mini Vol-au-Vent
- Whiskey Salami Sausage resting upon a rustic Ciabatta drizzled with a Sundried Tomato Pesto
- Parisian of Melon wrapped in cured Serrano Ham
- Shaved Cork Spiced Beef topped with a Red Onion & Ballymaloe Relish.
- Bantry Bay Mussels cooked with a Garlic Herb crust

NB: Choose any 3 Canapés from the above selection €5.00, extras at 50c per choice per person





BANQUETING MENU SELECTION

STARTERS

Smoked Bacon & Mushroom
Fricassee, served in a Crispy
Puff Pastry €7.50

Lightly Grilled Goats Cheese
en Crouete, Sundried Tomato
& Baby Leaf Salad €8.00

Pork & Pistachio Terrine, Brandy
& Red Wine Chutney (c) €8.00

Tian of fresh Crab & Baby
Prawn, Wild Rocket Aioli (c) €8.95

Italian Buffalo Mozzarella,
wrapped in Serrano Ham served
upon Crostini Loaf & Chive Oil €8.00

Beef Carpaccio, shaved Parmesan
Rocket Salad & Truffle Oil (c) €8.50

Confit of Chicken Leg, served with
spiced Noodle Salad and Sesame
& Honey Dressing €8.50

Duo of Honeydew & Galia Melon
infused with a Cointreau and
Orange Jelly €7.00

NB: Additional choices €1.50 supplement per person

SOUPS & SORBETS

Cream of Mushroom & Thyme Soup €4.50

Broccoli & Blue Cheese Soup €4.50

Cream of Carrot & Coriander Soup €4.50

Tomato & Basil Soup €4.50

Cream of Vegetable Soup €4.50

Fresh Atlantic Seafood Chowder €6.50

Champagne Sorbet €4.50

Tropical Orange Sorbet €4.50

MAIN COURSES

FISH DISHES

Lightly Grilled Fillet of Cod,
Red Pepper & Herb Crust,
Lemon Beurre Blanc €26.50

Oven Baked Salmon en Crouete,
Saffron & Chive Cream €22.50

Panfried Fillet of Seabass, Nicoise
Salad & Balsamic Reduction (c) €26.00

Paupiettes of Lemon Sole,
stuffed with a Salmon Mousse &
sweet Basil Provençale (c) €27.50

MEAT & POULTRY DISHES

Roast Crown of Turkey,
Honey & Mustard Ham served
with Sage & Onion Stuffing
& Cranberry Jus €22.00

Roast Leg of West Cork
Lamb, fresh Rosemary
Stuffing & Mint Jus €24.50

Slow Roasted Sirloin of
Beef, Caramelised Onions
& Garlic Jus (c) €23.50

Traditional Fillet of Beef
Wellington, Mushroom Duxelle
& Green Peppercorn Sauce €30.00

Roast Crisp Duckling,
Apricot & Mint Stuffing
Brandy & Orange Jus €30.00

Sautéed Supreme of
Chicken, Pistachio Stuffing
& Bordelaise Jus (c) €22.50



Roast Rack of Lamb, Thyme & Red Wine Jus (c)	€29.00	Chef's selection of fresh market vegetables and potatoes are included in the menu price. Alternatively you may choose from our list below:	Classic Tiramisu, Coffee Bean Anglaise	€7.50
Slow Roasted Loin of Stuffed Pork, Apple Compote & Herb Jus	€25.50	<ul style="list-style-type: none"> • Potatoes • Roast Potatoes • Dauphinoise Potatoes • Lyonnaise Potatoes • Spring Onion • Champ Potatoes • Parmentier Potatoes • Smoked Bacon & Parsley Potatoes • Biarritz Potatoes 	Sticky Toffee Pudding, Butterscotch Sauce	€7.50
VEGETARIAN DISHES				
Whole Roasted Pepper Filled with an Orange & Walnut Cous Cous	€21.50		Selection of Irish Farm House Cheeses	€8.95
Parmesan Polenta, Cherry Tomato Confit, Garlic Herb Jus	€22.00	NB: The above can be purchased at an additional cost of €12 per table	Homemade Apple Pie, served with Vanilla Ice-Cream	€6.50
Wild Mushroom & Red Pepper Risotto, finished with a Basil Pesto	€22.00		Choux Pastry Profiteroles, served with warm Chocolate & Baileys Sauce	€7.50
Handmade Canelloni, filled with Ricotta & Spinach with an Oven Roasted Tomato Provençale Sauce	€23.50		Chocolate & Orange Bread & Butter Pudding, with fresh Vanilla Custard	€6.50
Red Thai Curry bound with Roasted Vegetables served with Basmati Rice	€22.00		Ambassador Medley of Desserts Chef's Selection of four Desserts	€9.95
		VEGETABLES (c) (v)		
		<ul style="list-style-type: none"> • French Beans • Braised Red Cabbage • Carrot & Mangetout • Buttered Cabbage • Broccoli with Toasted Almonds 		
		DESSERTS		
		Lemon & Poppy Seed Cheesecake, with Fruit Coulis		
		Belgian Chocolate & Honey Crème Brûlée		
		Chocolate Pear & Almond Tart, Cinnamon Anglaise		
			Please choose one dessert only, extra choices at €1.50 each. Tea & Coffee is included in the menu price. Cutting & Plating wedding cake as a dessert costs: With cream €2 per portion, with ice-cream €3 per portion.	
			(v) Vegetarian Option (c) Coeliac Option	



SET DINNER MENUS

MENU A €35.00

Smoked Bacon & Mushroom Fricassee, served in a Crisp Puff Pastry

Cream of Carrot & Coriander Soup

Roast Crown of Turkey, Honey & Mustard Ham served with Sage & Onion Stuffing & Cranberry Jus

or

Grilled Fillet of Seatrout Confit with Roasted Vegetables & Saffron Cream

or

Whole Roasted Pepper filled with Orange & Walnut Cous Cous

Lemon & Poppy Seed Cheesecake, with Fruit Coulis

Freshly Brewed Tea & Coffee

MENU B €37.50

Lightly Grilled Goats Cheese en Croute, Sundried Tomato & Baby Leaf Salad

Tomato & Basil Soup

Roast Leg of West Cork Lamb, fresh Rosemary Stuffing & Mint Jus

or

Oven Baked Salmon en Croute, Saffron & Chive Cream

or

Wild Mushroom & Red Pepper Risotto, finished with a Basil Pesto

Belgian Chocolate & Honey Crème Brûlée

Freshly Brewed Tea & Coffee

MENU C €40.00

Pork & Pistachio Terrine, Brandy & Red Wine Chutney

Cream of Mushroom & Thyme Soup

Slow Roasted Sirloin of Beef, Caramelised Onions & Garlic Jus

or

Lightly Grilled Fillet of Cod Red Pepper & Herb Crust, Lemon Beurre Blanc

or

Parmesan Polenta Cherry Tomato Confit, Garlic Herb Jus

Chocolate Pear & Almond Tart, Cinnamon Anglaise

Freshly Brewed Tea & Coffee

MENU D €50.00

Salmon & Prawn Tian, bound with a Wasabi Crème Fraîche, set upon Chicory Leaves

Champagne Sorbet

Traditional Fillet of Beef Wellington, Mushroom Duxelle & Green Peppercorn Sauce

or

Paupiettes of Lemon Sole stuffed with a Salmon Mousse & Sweet Basil Provençale

or

Handmade Canelloni filled with Ricotta & Spinach, served with an Oven Roasted Tomato Provençale Sauce

Ambassador Medley of Desserts

Freshly Brewed Tea & Coffee



EVENING RECEPTION MENUS

MENU A

€7.50PP

MENU B

€11.75PP

MENU C

€16.50PP

- Selection of freshly made Sandwiches
- Honey & Mustard Cocktail Sausages
- Freshly Brewed Tea & Coffee

- Selection of freshly made Sandwiches
- Honey & Mustard Cocktail Sausages
- Cajun Chicken Drumsticks • Spicy Potato Wedges • Mediterranean Vegetable Quiche

- Selection of freshly made Sandwiches
- Sausage in Puff Pastry • Spicy Chicken Wings • Curry Beef Puffs • Spicy Chicken Lollipops • Sticky Honeyed Spare Ribs



TERMS & CONDITIONS

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 €1,000 is required. This is a non-refundable deposit. Payment of the deposit is in acceptance with our booking terms & conditions.

FUNCTION DETAILS

All wedding details should be discussed with our Wedding Coordinator no later than 4 weeks prior to your wedding date.

Final numbers to be advised 48 hours in advance. This number is the minimum number of guests that you will be charged for. Table plans to be received no later than 48 hours prior to your wedding date in a typed format preferably through email.

BAR EXTENSION

To be reserved no later than 3 months prior to your wedding date. The quoted fee is subject to change due to court and solicitor fees. The hotel only forwards the actual court cost along with solicitor fee to its patrons. Bar extension service times are as follows: Monday - Thursday until 12:30am, Friday - Saturday until 1:30am. Hours permitted are in accordance with current licensing laws.

ENTERTAINMENT

All customers should be aware that the Ambassador Hotel, to fall in with legislation has a sound restriction in all function rooms. The max decibel level of all function rooms is 90 decibels. If a band or DJ's music goes above this level for longer than 10 seconds a device

automatically cuts off the music's power supply. This is the responsibility of the Bride and Groom to inform their Entertainment of this restriction. Also to adhere to current licensing laws, non-residents must be off the premises within 1 hour of the bar closing. Entertainment is to finish 30 minutes after the bar closes.

LEGISLATION ON UNDERAGE:

There is now a general prohibition on persons under 18 years of age from bars or licensed premises. There is, however, discretion with a licence to admit a child under 15 into a bar, if accompanied by a parent or guardian, until 9pm. Persons aged 15 to 17 may only be allowed into a bar if accompanied by a parent or guardian after 9pm on the occasion of a private function at which a substantial meal is served until regular closing time. Children under 15 need to vacate premises by 9pm.

QUOTATIONS

All rates stipulated are in euro including VAT. All taxes and duties will be charged at the prevailing rate at time of invoicing. The Hotel is only bound by its written confirmation. Verbal agreement cannot be accepted by the Hotel. All proposals are subject to alteration without notice, unless contracted in writing and duly signed by the client and Hotel.

PAYMENT DETAILS

Account to be settled 48 hours in advance unless alternative arrangements have been made and approved by the General Manager of the Hotel. Payment to be made by cash, credit card or bank draft. A pro-forma invoice will be issued on the contract details for pre-payment. Any outstanding balance or credit will be settled before departure.

CANCELLATION POLICY

Notification to be made to the Hotel in writing. The Hotel will make every reasonable effort to accommodate the event at a later date if applicable. Cancellation within 4 months of the event will require 20% payment of the estimated total bill. Cancellation within 2 months of the event taking place will require 50% payment of the estimated total bill. Cancellation within 1 month of the event taking place will require full payment of the estimated bill.

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 client, by a guest or an attendee to an event, including mounting materials by means of adhesive tape, Blu Tack, 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.

HOTEL POLICY

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

Bookings can only be made by the Bride &/or Groom in person. They can not be made or confirmed by any other person than the Bride &/or Groom. Bookings taken in error from a person other than the Bride &/or Groom will be deemed null and void and the Hotel facilities will not be made available for the date requested.

Signing this contract confirms that either the Bride or Groom have read and agree to the above Terms & Conditions

Bride Signature _____

& /or

Groom Signature _____

Hotel Wedding Coordinator _____

Date _____





Looking forward to your call.

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A member of the Cork Luxury Hotel Group
"Where experience exceeds expectations"

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