



THE
KINGSLEY





Your Luxurious Wedding Hotel in Cork

Couples-to-be dreaming of a chic city wedding will love what The Kingsley Hotel Cork has to offer. From its prestigious setting overlooking the magnificent River Lee, to its opulent interiors, The Kingsley is Cork's most elegant address for weddings with style – the perfect wedding venue for a discerning duo.

The luxurious Deane-Woodward Suite, complete with dramatic chandeliers and wood-panelled walls, is ideally suited to host elegant wedding receptions, civil ceremonies, and blessings. This wonderfully adaptive space can be perfectly tailored to you.



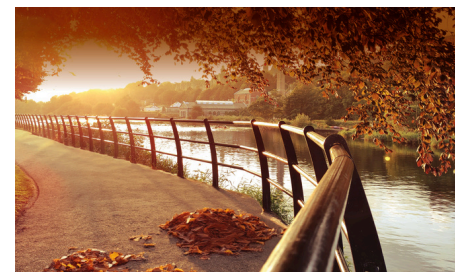


Pride of Place, Heart of Cork

At The Kingsley, we believe your wedding should reflect not just your love story, but also the beauty and heritage of the place you choose to celebrate it.

That's why we've partnered with some of Cork's most iconic locations including University College Cork, Blarney Castle, and Fitzgerald's Park, giving you exclusive access for your wedding photography.

Capture timeless moments in the city's most picturesque settings, and let the spirit of Cork become part of your forever.





wedding PACKAGES

“River View Romance” - €95.00 per adult

Available year-round for midweek & weekend celebrations. Minimum of 80 adult guests.



Chapter One

- Red Carpet Reception
- Wedding Co-Ordinator
- Prosecco Arrival for Couple
- Tea, Coffee & Freshly Baked Mini Scones
- Prosecco & Bottled Beer Reception
- Background Music

Gift for You

- Complimentary Car Park for Wedding Guests
- Menu Tasting
- Wedding Anniversary Meal
- Complimentary use of Blarney Castle, UCC, Fitzgerald's Park for wedding photos (on request)

Chapter Two

- 4 Course Dinner
- 1 x Wine Pour
- Centrepieces, Linen & Napkins
- Personalised Menu & Table Plan
- Chair Covers & Sashes

Chapter Three

- Evening Food - Selection of Sandwiches & Cocktail Sausages
- Bar Extension
- Overnight in Penthouse Suite

Menu

“RIVER VIEW ROMANCE”

Starters

Chicken Caesar Salad

Grilled Mojo Chicken, Crispy Bacon,
Baby Gem, Sourdough Crouton,
Parmesan, Caesar Dressing

Prosciutto & Melon

Raspberry & Minted Citrus Dressing

Oatflake Crumbed Smoked Fish Croquettes

Lemon & Dill Aioli, Baby Leaves

Wild Mushroom & Chive Risotto

Sourdough Crouton, Walnut Oil

Soups or Sorbet

Cream of Vegetable Soup
Sourdough Croutons

Roast Tomato Soup & Basil Pesto

Potato & Baby Leek Soup
Chive Creme Fraiche

Roasted Red Bell Pepper Soup
& Basil herb Oil

Kir Royale

Tropical Fruit & Schnapp's Sorbet

Main Course

Roast Suprême of Irish Corn-fed Chicken

Mille-Feuille Potato, Butternut Squash
puree, Gubbeen Chorizo, Wild Mushroom
Sauce

Signature Roast Turkey & Ham

Apricot & Red Onion Stuffing, Cranberry
Sauce

Brioche & Almond Crusted Fillet of Hake

Tenderstem Broccoli & Vermouth
Velouté

Olive Crusted Fillet of Ballycotton Salmon

Cauliflower puree & Lemon Butter Sauce

Dessert

The Kingsley Tasting Plate

Choose Any Three Desserts

Eton Mess

Meringue, Fresh Strawberries, Chantilly
Cream & Vanilla Ice-Cream

Warm Bread & Butter Pudding

Caramel Brownie Ice-Cream & Crème
Anglaise

Homemade Cheesecake



“Love on the Lee”- €110.00 per adult

Available year-round for midweek & weekend celebrations. Minimum of 80 adult guests.



Chapter One

- Red Carpet Reception
- Wedding Co-Ordinator
- Prosecco Arrival for Couple
- Tea, Coffee & Freshly Baked Mini Scones
- Choice of 2 Canapés
- Prosecco & Bottled Beers or Cocktail Reception
- Background Music

Gift for You

- Complimentary Car Park for Wedding Guests
- Menu Tasting
- Wedding Anniversary Meal
- Overnight Stay on Wedding Anniversary
- 3-Month Health Club Membership
- Complimentary use of Blarney Castle, UCC, Fitzgerald's Park for wedding photos (on request)

Chapter Two

- 4 Course Dinner
- 2 x Wine Pour
- Centrepieces + Linen & Napkins
- Personalised Menu & Table Plan
- Chair Covers & Sashes

Chapter Three

- Evening Food - Hot Bites
- Bar Extension
- Overnight in Penthouse Suite

“Love on the Lee” - Enhancements

- Choice of 2 Canapés
- Cocktail Reception
- 2 x Wine Pour
- Enhanced Evening Food Choices
- Overnight Anniversary Stay
- 3 Month Health Club Membership
- Enhanced Starter, Soup, Sorbet, Main Course & Dessert Choices

Menu

“LOVE ON THE LEE”

Canapés

Cranberry Brie Bites

Crisp Puff Pastry with Black
Pudding & Apple

Kenmare Bay Hot Smoked
Salmon & Dill Cream Cheese
Mini

Grilled Chicken Satay Skewers

Starters

Chicken Caesar Salad

Grilled Mojo Chicken, Crispy Bacon,
Baby Gem, Sourdough Crouton,
Parmesan, Caesar Dressing

Prosciutto & Melon

Raspberry & Minted Citrus Dressing

Oatflake Crumbed Smoked Fish Croquettes

Lemon & Dill Aioli, Baby Leaves

Wild Mushroom & Chive Risotto

Sourdough Crouton, Walnut Oil

Caramelised Pork Belly

Celeriac Remoulade, Glazed Walnut
& Apple Vinaigrette, Crispy Black
Pudding

Confit Chicken Vol au Vent

Forest Mushroom & Tarragon
Velouté, Warm Bouche, Parsley Oil

Soups or Sorbet

Cream of Vegetable Soup
Sourdough Croutons

Roast Tomato Soup & Basil Pesto

Roasted Red Bell Pepper Soup
& Chive Creme Fraiche

Wild Mushroom & Port Soup
Tarragon Herb Oil

Potato & Baby Leek Soup
Bacon Crisp

Roasted Butternut Squash
Soup

Kir Royale

Tropical Fruit & Schnapp's Sorbet

Passionfruit & Prosecco Sorbet

Apple & Mint Mojito Sorbet

Main Course

Roast Suprême of Irish Corn-fed Chicken

Mille-Feuille Potato, Butternut Squash
puree, Gubbeen Chorizo, Wild Mushroom
Sauce

Signature Roast Turkey & Ham

Apricot & Red Onion Stuffing, Cranberry
Sauce

Thyme Roasted Sirloin of Irish Beef

Rosti Potato, Sautéed Chanterelles &
Shiraz Jus

Roasted Hake Fillet

Brioche & Almond Crust, Parsley Pomme
Purée, Asparagus Spears & Lemon, Chive
Sauce

Olive Crusted Fillet of Ballycotton Salmon

Cauliflower puree & Lemon Butter Sauce

Crab & Sundried Tomato Crusted Fillet of Cod

Tenderstem Broccoli & Vermouth Velouté

Dessert

The Kingsley Tasting Plate

Choose Any Three Desserts

Eton Mess

Meringue, Fresh Strawberries,
Chantilly Cream & Vanilla Ice Cream

Warm Bread & Butter Pudding

Salted Caramel Ice-Cream & Crème
Anglaise

Homemade Cheesecake

Warm Dark Chocolate Tartlet

Raspberries & Salted Caramel
Ice-Cream

Hot Bites

Selection of Pizzas

Tayto Sandwiches

Beef Sliders

Vegetable Spring Rolls

Chicken Goujons & Sausages



“The Kingsley Crown” – €125.00 per adult

Available year-round for midweek & weekend celebrations. Minimum of 80 adult guests.



Chapter One

- Red Carpet Reception
- Wedding Co-Ordinator
- Prosecco Arrival for Couple
- Tea, Coffee & Freshly Baked Mini Scones
- Choice of 3 Canapés
- Cocktail Reception, Prosecco Bar & Bottled Beers
- Background Music

Chapter Two

- 4 Course Dinner
- Half Bottle of Wine
- Prosecco Toast
- Centrepieces + Linen & Napkins
- Chair Covers & Sashes
- Personalised Menu & Table Plan

Chapter Three

- Evening Food – Hot Bites
- Bar Extension
- Overnight in Penthouse Suite

Gift for You

- Complimentary Car Park for Wedding Guests
- Menu Tasting
- Wedding Anniversary Meal
- Overnight Stay on Wedding Anniversary
- 3-Month Health Club Membership
- Couples' Spa Treatment (1 Hour)
- Complimentary use of Blarney Castle, UCC, Fitzgerald's Park for wedding photos (on request)

The Kingsley Crown – Enhancements

- Choice of 3 Canapés
- Enhanced Drinks Reception Choice
- Prosecco Toast
- Half Bottle Wine
- Enhanced Starter, Soup, Sorbet, Main Course & Dessert Choices

Menu

“THE KINGSLEY CROWN”

Canapés

Cranberry Brie Bites

Crisp Puff Pastry with Black Pudding & Apple

Kenmare Bay Hot Smoked Salmon & Dill Cream Cheese Mini

Chorizo, Brie & Basil Tartlet

Beef Sliders

Starters

Chicken Caesar Salad

Grilled Mojo Chicken, Crispy Bacon, Baby Gem, Sourdough Crouton, Parmesan, Caesar Dressing

Prosciutto & Melon

Raspberry & Minted Citrus Dressing

Oatflake Crumbed Smoked Fish Croquettes

Lemon & Dill Aioli, Baby Leaves

Wild Mushroom & Chive Risotto

Sourdough Crouton, Walnut Oil

Caramelised Pork Belly

Celeriac Remoulade, Glazed Walnut Apple Vinaigrette & Crispy Black Pudding

Confit Chicken Vol au Vent

Forest Mushroom & Tarragon Velouté, Warm Bouche & Parsley Oil

Skeaghanore Duck

Crispy Croquette, Smoked Breast, Parfait, Poached Apple & Blackberry Puree

Clonakilty Black Pudding & Apple Tartlet

Burnt Apple Purée, Crispy Leek

Soups or Sorbet

Cream of Vegetable Soup
Sourdough Croutons

Roast Tomato Soup & Basil Pesto

Potato & Baby Leek Soup
Bacon Crisp

Roasted Red Bell Pepper Soup
& Chive Creme Fraiche

Wild Mushroom & Port Soup
Tarragon Herb Oil

Roasted Butternut Squash Soup

Curried Parsnip Soup, Greek Yoghurt

Celeriac Soup, Gorgonzola Croutons

Kir Royale

Tropical Fruit & Schnapp's Sorbet

Passionfruit & Prosecco Sorbet

Apple & Mint Mojito Sorbet

Champagne Sorbet

Lemon & Line Sorbet

Main Course

Roast Suprême of Irish Corn-fed Chicken

Mille-Feuille Potato Butternut Squash puree, Gubbeen Chorizo, Wild Mushroom Sauce

Signature Roast Turkey & Ham

Apricot & Red Onion Stuffing, Cranberry Sauce

Thyme Roasted Sirloin of Irish Beef

Rosti Potato, Sautéed Chanterelles & Shiraz Jus

Leg of Connemara Lamb Wellington

Onion & Sage Croquette, Pomme Purée & Mint Jus

Olive Crusted Fillet of Ballycotton Salmon

Cauliflower puree & Lemon Butter Sauce

Roasted Hake Fillet

Brioche & Almond Crust, Parsley Pomme Purée, Asparagus Spears & Lemon, Chive Sauce

Crab & Sundried Tomato Crusted Fillet of Cod

Tenderstem Broccoli and Vermouth Velouté

Pan-Seared Sea Bass

Cauliflower Purée & Florets Garlic Crumb & Smoked Black Pudding

Dessert

The Kingsley Tasting Plate

Choose Any Three Desserts

Eton Mess

Meringue, Fresh Strawberries, Chantilly Cream & Vanilla Ice Cream

Warm Bread & Butter Pudding

Caramel Ice-Cream & Crème Anglaise

Homemade Cheesecake

Warm Dark Chocolate Tartlet

Raspberries & Salted Caramel Ice-Cream

Lemon Meringue Tartlet

Raspberry Sorbet

Pear & Almond Tartlet

Chocolate Fudge Sauce, Honeycomb Ice-Cream

Hot Bites

Selection of Pizzas

Tayto Sandwiches

Beef Sliders

Vegetable Spring Rolls

Chicken Goujons & Sausages



The Intimate "I Do" – €120.00 per adult

Available year-round for midweek celebrations (Sunday to Thursday).

Minimum of 40 adult guests.

Chapter One

- Red Carpet Reception
- Wedding Co-Ordinator
- Prosecco Arrival for Couple
- Choice of 3 Canapés
- 1 x Signature Cocktail
- Background Music

Chapter Two

- 4 Course Dinner
- Half Bottle of Wine
- Centrepieces + Linen & Napkins
- Chair Covers & Sashes
- Personalised Menu & Table Plan

Chapter Three

- Evening Food – Hot Bites
- Bar Extension
- Overnight in Penthouse Suite

Gift for You

- Complimentary Car Park for Wedding Guests
- Menu Tasting
- Complimentary use of Blarney Castle, UCC, Fitzgerald's Park for wedding photos (on request)

Menu

THE INTIMATE “I DO”

Canapés

Cranberry Brie Bites
Crisp Puff Pastry with Black
Pudding & Apple
Kenmare Bay Hot Smoked Salmon
& Dill Cream Cheese Mini
Grilled Chicken Satay Skewers
Salmon & Crab Lollipops
Beef Sliders

Starters

Chicken Caesar Salad
Grilled Warm Chicken, Crispy
Bacon, Baby Gem, Sourdough
Croutons, Parmesan, Caesar
Dressing

Prosciutto & Trio of Melon
Raspberry & Minted Citrus
Dressing

**Oatflake Crumbed Smoked Fish
Croquettes**
Lemon & Dill Aioli, Baby Leaves

**Wild Mushroom & Chive
Risotto**
Sourdough Crouton, Walnut Oil

Caramelised Pork Belly
Celeriac Remoulade, Glazed
Walnut & Apple Vinaigrette,
Crispy Black Pudding

Confit Chicken
Forest Mushroom & Tarragon
Velouté, Warm Bouche, Parsley Oil

Barbary Duck
Crispy Croquette, Smoked Breast,
Parfait, Poached Apple, Pickled
Blackberry

**Clonakilty Black Pudding &
Apple Tartlet**
Burnt Apple Purée, Crispy Leek

Soups or Sorbet

Cream of Vegetable Soup

Roast Tomato Soup & Basil Pesto

Smoked Bacon Crisp Potato &
Baby Leek Soup

Roasted Red Bell Pepper Soup
& Chive Creme Fraiche

Parsley Herb Oil Wild Mushroom

Roasted Butternut Squash Soup

Curried Parsnip Soup, Greek Yoghurt

Celeriac Soup, Gorgonzola Croutons

Kir Royale

Tropical Fruit & Schnapp's Sorbet

Passionfruit & Prosecco Sorbet

Apple & Mint Mojito Sorbet

Champagne Sorbet

Lemon & Line Sorbet

Main Course

**Roast Suprême of Irish Corn-
fed Chicken**
Butternut Squash pureé, Gubbeen
Chorizo, Wild Mushroom Cream

Signature Roast Turkey & Ham
Apricot & Red Onion Stuffing,
Cranberry Sauce

**Prawn & Sundried Tomato
Crusted Fillet of Cod**
Tenderstem Broccoli and Vermouth
Velouté

Ballycotton Salmon Roulade
Cauliflower pureé & Lemon Butter
sauce

Thyme Roasted Sirloin of Irish Beef
Rosti Potato, Sautéed Chanterelles &
Shiraz Jus

Roasted Hake Fillet
Brioche & Almond Crust, Parsley
Pomme Purée, Asparagus Spears &
Lemon, Chive Sauce

Pan-Seared Sea Bass
Cauliflower Purée, Cauliflower Florets
& Garlic Crumb Smoked Black Pudding

Leg of Connemara Lamb Wellington
Onion & Sage Croquette, Pomme Purée &
Mint Jus

Dessert

The Kingsley Tasting Plate
Choose Any Three Desserts

Eton Mess
Meringue, Fresh Strawberries,
Chantilly Cream & Vanilla Ice-
Cream

Warm Bread & Butter Pudding
Caramel Brownie Ice-Cream &
Crème Anglaise

Homemade Cheesecake

Warm Dark Chocolate Tartlet
Raspberries & Salted Caramel
Ice-Cream

Lemon Meringue Tartlet
Raspberry Sorbet

Pear & Almond Tartlet
Chocolate Fudge Sauce, Honeycomb
Ice-Cream

Hot Bites

Selection of Pizzas

Tayto Sandwiches

Beef Sliders

Vegetable Spring Rolls

Chicken Goujons & Sausages

Civil Ceremonies at the Kingsley Hotel

With elegant chandeliers, crisp white chair covers and red carpet entrance, The Woodward Suite is wonderfully adaptive to host civil ceremonies or blessings, allowing each celebration its own bespoke identity.

Civil Ceremonies at the Kingsley range from **€500.00**

The Kingsley is fully licensed to host civil wedding ceremonies.





Post Wedding Celebrations

“The Day After I Do” - €50.00 per adult

Available year-round for midweek & weekend celebrations.
Minimum of 50 adult guests.



Indulge in a luxury BBQ with mouth-watering food and stunning views overlooking the river Lee. Our heated and spacious outdoor terrace also includes indoor options and is the perfect location for any

Drinks Reception:

- Prosecco & Bottled Beers

From the grill:

- Irish Beef Burgers
- Marinated Grilled Chicken
- Selection of Artisan Pork Sausages
- Ginger & Honey Marinated Chicken Wings
- Corn on the Cob

Salads:

- Cabbage & Carrot Slaw
- Couscous & Roast Red Pepper
- Roast Baby Potato Salad, Wholegrain Mustard Dressing
- Mixed Leaf Salad

Condiments:

- Choice of 4 Sauces & Dressings
- Cheesy Baked Potatoes
- Selection of Breads

Wedding Package Enhancements



Bottled beer (*selection of three*)

€7.00 per bottle

Prosecco Station with selection of fruit & berries

€50 per bottle

Cheese boards

€10.00 per person

Selection of Pizzas

€12.50 per pizza

Tayto Sandwiches

€4 per person

Wine Corkage

€10.00 per bottle

Champagne/Prosecco Corkage

€14.00 per bottle

Premium Wine Selection

Available on request

Additional Canapé Choice of

€2.50 per person

Starter Choice of Soup or

€5.00 per person

Sorbet Choice of Dessert

€3.00 per person

€5.00 per person



THE
KINGSLEY

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