



Welcome to The Maldron Shandon

Congratulations on your Engagement and thank you for considering The Maldron Shandon for your special day. We look forward to working with you to make sure your Wedding is a day you have always dreamed of.

From the moment you arrive you will be warmly welcomed. Our dedicated and passionate staff will go above and beyond to ensure every detail is taken care of. We are ideally located in the heart of Cork City Centre in Cork's beautiful historical cultural quarter with the stunning Shandon Bells right on our doorstep.



Wedding capacity

We cater for up to 100 guests and can also offer you the option of two of our beautiful intimate spaces that can accommodate up to 60 guests.

Our dedicated Events team will be delighted to show you around and will be happy to advise which space would best suit you for your special day.



Wedding packages

We offer bespoke, flexible packages based on your budget and preferences. Our Events team will be happy to go through different options with you to create a package that is just right for you. We also offer a complimentary stay for The Bride and Groom on the night of your wedding.

With our highly experienced management and staff you can rest assured that you will be looked after from start to finish here at The Maldron Shandon.



€33.50 menu

Congratulations on your Wedding Day!

Wishing you a lifetime of happiness from all the team at Maldron Hotel Shandon...

To Start

Cream of **Vegetable Soup** with garlic croutons and Murphy's Stout & treacle brown soda bread

Crispy coated Brie cube on petit salad with Apple Chutney & Black Pudding Crumble

Buffalo chicken wings in hot Louisiana sauce with celery sticks and blue cheese dip

The Main event

Herb roasted **Striploin of beef** with creamed potato & a red wine jus

Butter baked fillet of Hake on scallion whipped potato with a chilli & coriander butter

Herb & stuffing Chicken breast on mashed Potato with buttered green beans and creamy mushroom sauce

Something sweet

Chefs Luxury Trio of **Dessert Plate**

Freshly Brewed Tea or Coffee

Mr Mrs



€40 menu

To Start

Chicken & mushroom vol au vent in a silky leek & tarragon sauce & crisp pastry case

Cream of **Carrot and Coriander Soup** with crispy bread roll

Thai Fishcake on petit salad with Tartare sauce and confit lemon

The Main event

Roast **Sirloin of Irish Beef** on whipped potato with Yorkshire Pudding and homemade jus

Poached **Darne of Atlantic Salmon** on Champ potato with sweet chilli & coriander butter

Lemon & Herb marinated **Glen Valley Chicken Breast** on creamed mashed potato with mushroom and tarragon velouté

Something sweet

Chefs Luxury Trio of **Dessert Plate**





€50 menu

€50 menu includes canapés on arrival, 3 course meal plus tea & coffee

Canapes on arrival

(Pick 4 from the list below)

Smoked salmon and Chive mousse on Courgette disc

Mini tomato and basil bruschetta

Seared beef fillet on crostini with horseradish mayo

Tipperary Brie and Ballymaloe relish crouton

Mini lamb koftas

Mini ham and cheese croquette

Black olive, Feta cheese and Cucumber skewer (Vegetarian)

To Start

Chicken & mushroom vol au vent in a silky leek & tarragon sauce & crisp pastry case

Roast Red pepper and butternut squash Soup with a crispy bread roll

Crispy coated Brie and Orange segment salad

The Main event

Pan fried 6 oz fillet of Co. Cork Steak on champ potato, served with beer buttered onion rings and roasted cherry tomatoes. (Served Medium with selection of sauces)

Baked duo of wild Atlantic Salmon & Cod on whipped potato served with vanilla infused carrot puree and Lemon & Prawn Butter

Roast stuffed Turkey & Ham with all the trimmings on champ potato and homemade red wine jus.

Thai red vegetable Curry with Basmati Rice, warm naan bread and mango chutney

Something sweet

(Choice of desserts)

White Chocolate & Raspberry cheesecake with homemade red fruit coulis

Our own ***apple & berry crumble*** with sauce anglaise

Dark Chocolate Salted Caramel Profiteroles with selected sauces

Freshly Brewed Tea or Coffee & Selection of Bon bons

Mr Mrs



Add on options

- Drinks Reception with prosecco and wine - €9.00
- Drinks Reception with prosecco, wine, tea and coffee - €11.00
- Prosecco and Cocktail Drinks Reception - €15.00
- Wine Corkage - €9.00
- Champagne corkage - €12.00
- Finger Food for afters
- Next day Celebrations (Finger food or BBQ)

