

THE  
**ADDRESS**  
CORK

***The Sapphire Menu***

***Chicken & Wild Mushroom Fricassée***  
*Puff Pastry Case, Sakura Cress & Balsamic Reduction*

~ ~ ~

***Cream of Market Garden Vegetable Soup***  
*Served with a selection of Breads*

~ ~ ~

***Roast Crown of Turkey with Honey Baked Ham***  
*Traditional Potato & Thyme Stuffing*  
*Served with a Red Wine Jus*

*Or*

***Crispy Fillet of Hake***  
*with Scallion Whipped Potato & a Creamy White Wine Sauce*

*All the above served with a Medley of finely selected*  
*Market Vegetables & Creamed Potatoes*

~ ~ ~

***Warm Apple Pie***  
*served with a Sauce Anglaise & Vanilla flavoured Cream*

~ ~ ~

***Freshly Brewed Tea or Coffee***

***€53.50 per Guest***

THE  
**ADDRESS**  
CORK

*The Emerald Menu*

***Warm Smoked Chicken & Bacon Lardons***

*With Local Grown Leaves, Cherry Tomato & House Dressing.*

~~~

***Sweet Potato & Ginger Soup***

*With Lime Crème Fraîche & Fresh Coriander*

*Served with a selection of Breads*

~~~

***Roast Sirloin of Beef***

*Yorkshire pudding, served with a Pink Peppercorn Sauce*

*& Beef Dripping Roast Potatoes*

*Or*

***Baked Fillet of Cod***

*Topped with a Sun-dried Tomato & Feta Cheese Crust,*

*Served with a Creamy White Wine Sauce*

*All the above served with a Medley of finely selected Vegetables & Creamed Potatoes*

~~~

***Sticky Toffee Pudding***

*Served with Butterscotch Sauce & Vanilla Ice Cream*

*Or*

***Baileys Cheesecake***

*Served with Vanilla Cream & Raspberry Coulis*

~~~

***Freshly Brewed Tea or Coffee***

***€59.00 per Guest***

THE  
**ADDRESS**  
CORK

*The Diamond Menu*

***Homemade Chicken Liver Pâté,***

*Apricot & Chilli Chutney, Melba Toast & Local grown leaves*

*Or*

***Free Range Duck Confit***

*With Red Onion Marmalade, Orange & Grand Marnier Sauce*

*Dressed with Pickled Wild Mushrooms*

*Or*

***Oak Smoked Salmon, Cream Cheese & Crab Roulade***

*Served with Local Grown Leaves & Lemon Mayonnaise*

~~~

***Ambassador Award winning Seafood Chowder***

*Or*

***Soup of your choice from the A la Carte Menu***

~~~

***Champagne or Raspberry Sorbet***

*Complimented with an Exotic Fruit Selection*

~~~

***Roast West Cork Leg of Lamb***

*With Champ Potato, Slow Roasted Tomato & Mint Jus*

*Or*

***Crispy Half Farmyard Duckling***

*Apricot & Thyme Stuffing, Grand Marnier Sauce*

*Or*

***Baked Fillets of Atlantic Plaice***

*Filled with a Crabmeat Stuffing, served with a Citrus Beurre Blanc  
and a Toasted Herb Crust*

*Served with a Medley of Selected Vegetables, Gratin Potatoes & Creamed Potatoes*

~~~

***Ambassador Medley of Desserts***

*Brownie, Chocolate Profiterole, Cheesecake & Vanilla Ice Cream*

~~~

***Freshly Brewed Tea or Coffee***

***€72.00 per Guest***

THE  
**ADDRESS**  
CORK

*Canapé Selection*

**Savoury Canapé Selection**

Mini Salted Cod Cakes. Lemon Mayonnaise

Mini Homemade Cheese Burgers. Chilli Mayonnaise

Duck, Chicken, Ginger & Chilli Spring Rolls. Oriental Dipping Sauce

Smoked Salmon Mousse with Homemade Brown Bread

Duck Rilette on Toasted Crostini, with Brambly Apple Relish

**Sweet Canapé Selection**

Chocolate Dipped Strawberries

Chocolate and Walnut Brownie

Mini Lemon Meringue

Mini Strawberry Pavlova

*(Choose 3 for €7.25*

*Choose 5 for €9.60)*

THE  
**ADDRESS**  
CORK

*Customise your Menu*

**Starters**

**Chicken and Wild Mushroom Fricassée** €6.65  
Puff Pastry Case, Sakura Cress & Balsamic Reduction

**Homemade Chicken Liver Pâté** €8.50  
Apricot & Chilli Chutney, Melba Toast  
& Local grown Leaves

**Oak Smoked Salmon, Cream Cheese & Crab Roulade** €9.95  
served with Local grown Leaves & Lemon Mayonnaise.

**Free Range Duck Confit** €10.95  
with Red Onion Marmalade, Orange & Grand Marnier Sauce.  
Dressed with Pickled Wild Mushrooms

**Ardsallagh Goat's Cheese Salad** €8.50  
With Honey & Cracked Black Pepper  
served with Rocket Leaves & Toasted Pinenuts

**Warm Smoked Chicken & Bacon Lardons** €8.95  
With Local Grown Leaves, Cherry Tomato & House Dressing.

**Soups**

Cauliflower & Toasted Almond Soup €5.55

Cream of Potato and Leek €5.55

Mushroom and Tarragon €5.55

Broccoli and Blue Cheese €5.55

Carrot, Orange and Coriander €5.55

Sweet Potato & Ginger Soup – Lime Crème Fraîche €5.55

Roasted Tomato & Basil Soup – Basil Pesto €5.55

Ambassador Award Winning Seafood Chowder €6.70

THE  
**ADDRESS**  
CORK  
*Main Courses*

|                                                                                                                                 |        |
|---------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Roast Turkey and Honey Smoked Ham</b><br>Cranberry Compôte, Apricot & Sage Stuffing and Rosemary Jus                         | €20.70 |
| <b>Roast Sirloin of Beef</b><br>Yorkshire Pudding, served with a Pink Peppercorn Sauce<br>& Beef Dripping Roast Potatoes.       | €25.20 |
| <b>Suprême of Chicken</b><br>Wilted Spinach, Feta Cheese & Toasted Pine Nuts<br>Served with a Mushroom & Tarragon Sauce         | €20.70 |
| <b>Crispy Half Farmyard Duckling</b><br>Apricot & Thyme Stuffing.<br>Orange & Grand Marnier Sauce                               | €21.80 |
| <b>Stuffed Loin of Pork</b><br>Scallion and Chive Mash, Clonakilty Black Pudding,,<br>Whole Grain Mustard & Honey Sauce         | €19.60 |
| <b>Crispy Fillet of Hake</b><br>with an Orange & Chickpea Stew, Tender Stem Broccoli.<br>Topped with a Mediterranean Herb Crust | €20.10 |
| <b>Baked Fillet of Cod</b><br>Herb Crushed Baby Potatoes, Salsa Verde                                                           | €21.20 |
| <b>Pan Fried Sea Bass</b><br>With a Chive & Pea Risotto & Smoked Salmon Butter                                                  | €25.70 |
| <b>Seared Fillet of Salmon</b><br>Topped with a Prawn Mousse, & White Wine Sauce                                                | €23.45 |
| <b>Oven Roasted Mediterranean Stuffed Pepper</b><br>with Wilted Spinach, Brie Cheese & Toasted Pine Nuts                        | €18.50 |

*All Main Course Dishes are served with Chef's Selection of Garden Vegetables  
& Creamed Mashed Potato*

THE  
**ADDRESS**  
CORK

*Potato & Vegetables*

|                                     |       |
|-------------------------------------|-------|
| <b>Potato Gratin</b>                | €2.50 |
| <b>Beef Dripping Roast Potatoes</b> | €2.00 |
| <b>Ratatouille</b>                  | €2.50 |
| <b>Cauliflower Mornay</b>           | €2.50 |

*Dessert Selection*

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <b>Chocolate and Walnut Brownie</b><br>Bitter Chocolate Sauce                      | €7.80 |
| <b>Raspberry Meringue Nest</b><br>Crème Anglaise and Vanilla Ice Cream             | €6.70 |
| <b>Praline Cream Profiteroles</b><br>Butterscotch Sauce                            | €6.70 |
| <b>Warm Apple Pie</b><br>served with a Sauce Anglaise<br>& Vanilla flavoured Cream | €6.70 |
| <b>Medley of Desserts</b><br>Chocolate Brownie, Cheesecake<br>& Vanilla Ice Cream  | €6.70 |

All Desserts are served with Tea & Coffee

THE  
**ADDRESS**  
CORK

***Finger Food Selection***

***Selection A €9.00***

*Freshly Cut Selection of Sandwiches & Wraps*

~~~

*Breaded Chicken Gonjons*

~~~

*Cocktail Sausages*

***Selection B €12.00***

*Selection of Sandwiches*

~~~

*B-B-Q Chicken Wings*

~~~

*Potato Wedges*

~~~

*Mini Ham & Cheese Boucheés*

***Menu C €14.00***

*Cocktail Sausages*

~~~

*Mini Fishcakes*

~~~

*Pork Ribs in a B-B-Q Sauce*

~~~

*Freshly Cut Selection of Sandwiches*

~~~

*Breaded Chicken Gonjons*

~~~

*Mini Ham & Cheese Boucheés*

***Menu D €12.00***

*Selection of Boxed Pizzas (Marguerita, Pepperoni, Ham & Cheese)*

*Served with Fries*



THE  
**ADDRESS**  
CORK

*Testimonials*

**Deirdre & Terry - September 29<sup>th</sup> 2018**

We just wished to put a few words together and say many thanks to yourselves and to Brendan and Alex for ensuring that the day went beautiful and a success, we had a beautiful day and a great experience and the feedback from the guests in relation to the hotel and the food were all positive and complimentary.

Could you please pass on a Huge Thank YOU, to all the staff that were on with a special thank you to Ellen Corcoran, she was one of the waitresses for the top table and around the floor, but everyone couldn't get over her smile all the ways through the service and the attention she give to her role.

Brendan was a champion on the night and not a stone went unturned ensuring that every need was met ensuring that we felt special, he is a credit to himself and will only excel the premises with his attitude and professionalism, tell him thanks very much.

Alex's help with everything to accompany Brendan didn't go unnoticed and even his patience with the sluggers at the end of the night was outstanding, we would also like to say a huge thank you to him.

We could be here all day saying or thanks but we wanted to name a few in particular including yourselves, so in all thank you Gill, Ger, Brendan, Alex, Ellen and April, thanks for a beautiful day and look forward to seeing you again.

**Tina & Paddy - July 30<sup>th</sup> 2018**

When you get married and want an intimate small wedding you need to have a perfect venue, and we found it in The Ambassador. 38 family and friends all loved the ambience of this hotel. Gillian was so accommodating in every aspect of preparation and attention to detail. Bridal suite was amazing with views over the whole city! We just knew someone had taken time to ensure this room looked special! A big BOOM to the Ambassador. Food top class, Service outstanding, Accommodation super, Staff so friendly. Thanks for making our day so special

THE  
**ADDRESS**  
CORK

*Testimonials*

**Janice & David - Dec 15<sup>th</sup> 2018**

Mid December 2018 we had our wedding reception at the Ambassador Hotel. From the very beginning the staff were always putting our ideas and needs before anything else and advising us on crucial decisions for our day. The food and service surpassed our expectations on our day and we were constantly asked by the staff "...can we do anything else for ye.". The room was tastefully decorated and the hotel took care of all third party deliveries/services that were needed for that night. I would highly recommend the Ambassador not just for weddings but for all gatherings.

**Emilie & Sean – 20<sup>th</sup> October 2018**

We got married about a month and a half ago in October and we were so delighted with the Ambassador. Through the whole process of planning right up to the day they were delighted to help us with everything. I kept throwing idea after idea at them and we never heard the word 'no'. The whole Wedding was Hallowe'en themed as I love Hallowe'en and I insisted on a crazy amount of decorations, lights and individually carved pumpkins on each table. Each pumpkin had a different dinosaur carving as I love them as well, this did cause some confusion so some pumpkins were on the wrong tables but besides that they were very accommodating. The venue is gorgeous and even the flowers in receptions were Hallowe'en themed for us. Lovely people, delicious food and beautiful rooms. Everyone loved it and I can't recommend them enough!

THE  
**ADDRESS**  
CORK

## *Terms & Conditions*

### **Deposit/Payment**

- A minimum number of 80 adults are required to qualify for our Wedding Package
- All provisional bookings will be held for a maximum of 2 weeks, after which a deposit €1000 is required to secure your reservation. If confirmation is not received the date will be automatically released
- Payment of the first deposit indicates acceptance & understanding of all terms & conditions
- The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences
- Prospective clients must always meet with a member of the wedding team by appointment prior to acceptance of the first deposit
- Further instalments will be required in the lead up to your Wedding Day
- Deposits are not refundable or transferable in the event of cancellation under any circumstances
- Cancellation charges in addition to the forfeit of the deposit paid will be charged in full if the wedding is cancelled within 12 weeks of the date booked. Cancellation charges will include all items booked
- All accounts must be settled in full 5 working days in advance of the wedding
- Please note that all personal & company cheques will only be accepted if the hotel has 10 working days prior notice that they will be used.
- Any outstanding balance must be settled on the day of your wedding

### **Wedding Details**

- Full menu details are required one month prior to your Wedding Day
- Revised numbers of guests for full Wedding Reception & evening guests must be given to the hotel 1 month prior to the wedding date. Final numbers to be specified 48 hrs prior to the meal. This will be the minimum number of guests charged for
- Menu prices may vary subject to seasonal availability of certain products & government changes
- All entertainment must be approved by the Management of the Hotel & must finish by 1:00a.m. Entertainers must provide their own equipment & accept responsibility for same

THE  
**ADDRESS**  
CORK

*Terms & Conditions (cont.)*

- A bar extension can be provided permitting the service of alcohol until 1.00am
- Only the food & beverage supplied by the hotel may be consumed on the premises, with the exception of the wedding cake. Anyone found to be consuming alcohol at the function that has not been purchased here will be asked to leave the premises.
- Increases in your numbers attending will be charged accordingly, space & extra staff permitting, with no obligation on the hotel
- All items left from your wedding day will be required to be collected the day after your reception.
- All unnamed bedrooms will be released within 1 month of the wedding date
- The Bride & Groom will be liable for any bedrooms guaranteed or named by them

**Signatures**

Guest 1 -

---

Guest 2 -

---

Hotel Representative-

---

Date -

---