Wedding Celebrations

at Ballymaloe House Hotel

About Us

Ballymaloe House Hotel is a family-owned countryside haven with 30 bedrooms and 2 suites, offering the perfect setting for your wedding. Historic charm blends with the luxury of a relaxed pace and authentic Irish hospitality, creating an enchanting backdrop for your special day.

Nestled within 300 acres of farmland and gardens, and built onto a 15th-century Norman Castle, Ballymaloe House is Ireland's original country house hotel, just minutes from the south coast and 32 km from Cork City and the airport.

The Allen family has been welcoming guests to this historic home since 1964, and every wedding at Ballymaloe House is crafted with the same personal touch and attention to detail.

Our elegant bedrooms are individually named and designed, offering guests a true country house experience. Dining is seasonal, and menus are crafted with deep-routed farm-to-table principles, where produce is grown in our walled garden, the farm or sourced from local producers, emphasising a strong commitment to sustainability.

Photo Credit: Christopher Michel

Countryside Wedding Venue

Ballymaloe House is an award-winning countryside wedding venue renowned for its farm-to-table ethos, elegant bedrooms, and rustic countryside setting.

We are committed to creating a lifetime of cherished memories for couples in a picturesque setting that perfectly captures their special day.

For intimate weddings of up to 50 guests, Ballymaloe House offers elegant private dining rooms or exclusive use for a maximum of 125 guests.

For larger celebrations of up to 200 guests, couples can avail of an exclusive use of the property. The main house provides a warm and welcoming space for drinks receptions and family photographs, while the Ballymaloe Grainstore is used for dinner and dancing.

The Ballymaloe Grainstore, a beautifully restored 17th-century farm building, blends modern amenities with its rich agricultural heritage.
The elegant interior features a light-filled ground floor, a mezzanine with a balcony, and a spacious reception area.

Photo Credit: Sean Clarke Photography
Heather & Jonathan

Exclusive Hire

On Arrival
Drinks reception hosted in Ballymaloe House, or outside of the house (weather permitting)
A classic cocktail or a glass of sparkling wine per person
Selection of 4 canapés
Tea or coffee with homemade cake

Reception
Private dining rooms in Ballymaloe House (max 125 guests) or exclusive use of Ballymaloe Grainstore (max 200 guests)
Seasonal 4-course menu with choice of main course
2/3 bottle of wine per person
Late night food
Personalised wedding menu for each guest
Bespoke seating plan

Bedrooms
Complimentary Bridal Suite for the newlyweds
Exclusive use of all 32 bedrooms at seasonal prices

Other
Complimentary wedding tasting with wine (for the couple, approx. 6 weeks prior)
Accommodation not included.

Availability & Minimums
Available year-round, subject to availability.
Minimum numbers: 100 (Mon–Thu), 110 (Fri), 125 (Sat)

€220 per person (January to March & November)
€245 per person (April to October & December)

Photo Credit: Sean Clarke Photography
Heather & Jonathan

Intimate Weddings

On Arrival
The drinks reception in Ballymaloe House
A classic cocktail or a glass of sparkling wine per person
Selection of 4 canapés
Tea or coffee with homemade cake

Reception
Private dining room
Seasonal 5-course menu with dessert trolley
2/3 bottle of wine per person
Personalised wedding menu for each guest
Bespoke seating plan

Other
Accommodation is not included in this package.
We will be happy to offer bedrooms at the best available rates, subject to availability.

Availability & Capacity
Available year-round, Monday to Thursday.
Maximum of 50 guests.

€225 per person

Photo Credit: Richard Murgatroyd Photography

The Grainstore Weddings

On Arrival
Drinks reception in the Grainstore Mezzanine
A classic cocktail or a glass of sparkling wine per person
Selection of 4 canapés
Tea of Coffee with homemade cake

Reception
Seasonal 4-course menu
2/3 bottle of wine per person
Personalised wedding menu for each guest
Late-night food
Bespoke seating plan

Bedrooms
The preferential accommodation rate for 10 bedrooms, located at Ballymaloe House Courtyard

Other
Accommodation is not included in this package.
We are happy to offer additional bedrooms at the best available rates, subject to availability.

Availability & Minimums
Available year-round, subject to availability.
Minimum numbers: 100 (Mon–Thu), 110 (Fri)

Venue
Ceremony and celebration in Ballymaloe Grainstore only (no access to Ballymaloe House Hotel)

€225 per person

Photo Credit: Richard Murgatroyd Photography

The Vows

We offer various indoor and outdoor locations ideal for civil or humanist ceremonies and blessings. The pricing includes the setup of Chiavari chairs, a table, and a garden arrangement. Ceremonies start from 14:00

Indoor Ceremonies

Ballymaloe House Conservatory
8–30 guests, **€550**

A Private Room at Ballymaloe House
30–100 guests, **€750**

Carrigaun Room at The Grainstore
50 - 125 guests, **€750**

The Grainstore Mezzanine
Max 200 guests, **€950**

Outdoor Ceremonies

The Walled Garden
Max 150 guests, **€950**

The Croquet Lawn
Max 200 guests, **€950**

Sample Wedding Menu Selector

Our dining is seasonal, with menus crafted around farm-to-table principles. Much of the produce comes from our walled garden and farm or is sourced from local producers, reflecting our strong commitment to sustainability.
As a result, the menu selector provided on this page is a sample menu, and we will advise you on the final menu options closer to your wedding date.

Canapés Selection
4 options

Ballymaloe Cheese Croquettes with Country Relish
Black Pudding and Apple Kebabs with Gravy Mustard and Honey Dressing
Rare Beef Crostini with Horseradish Crème Fraiche
Corn Tortilla Crisps with Pea and Chili Guacamole
Frank Hederman's Organic Smoked Salmon on Brown Bread

Starter Course: Soup and Sorbet
1 option

Ballymaloe Potato Soup with Gubbeen Chorizo and Parsley Oil
Carrot and Lemongrass Soup with Coriander and Lime
Pink Grapefruit Sorbet with Italian Soda
Melon Sorbet with Aperol Spritz

Second Course
1 option

Ballycotton Scallop Shell of Seafood
Ballymaloe Pâté Maison with Cumberland Sauce and Warm Bread
West Cork Mozzarella, Grilled Courgette, Toasted Hazelnuts, Garden Leaves, Mint and Honey Dressing
Twice-baked Coolea Cheese Soufflé with Thyme Cream and Parmesan

Main Course
2 options

Ballycotton Pan Seared Fish with Bretone Sauce
Cloyne Roast Sirloin and Fillet of Beef with Béarnaise and Bordelaise Sauces
Roast Free Range Chicken with Tarragon Herb Stuffing, Tarragon jus
East Cork Leg and Rack of Lamb, with Coriander and Lemon
Vegetarian Option (Advised closer to the date)

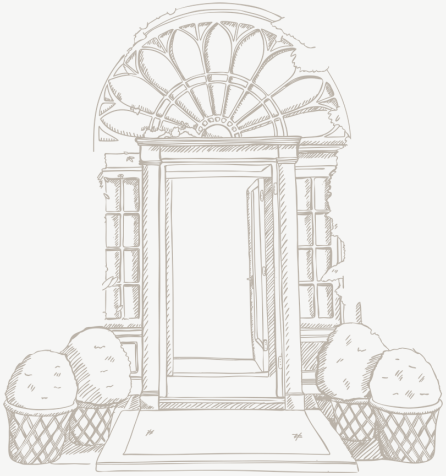
The main course is served with potatoes and seasonal vegetables

Dessert

Inspired by our signature Dessert Trolley, Petit Gateau is a selection of 5 mini desserts. The Head Pastry Chef will be advising seasonal options closer to the date.

Chocolate Mousse with Cocoa Nib Nougatine
Almond Tartlets with Strawberries
Baby Lemon Meringues with Lemon Curd Cream
Vanilla Ice Cream Sandwiches with Salted Almond Cookie
Garden Rhubarb Compote

Tea, Coffee, and Petit Fours



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