

Wedding Menus

If having a four course meal a choice of two starters can be made from the following selection, or you may offer a choice of starter or soup as your first course.

Starters

£3.15 (2012) £3.45 (2013)

Egg Harlequin
Egg & Walnut Mayonnaise
Melon Fan served with Passionfruit or Strawberry Coulis

Caesar Salad
Egg Caesar
Fanned Peaches served with creamy Philadelphia

£4.20 (2012) £4.40 (2013)

Stuffed Mushrooms with Chilli Plum Dip on crisp salad leaves
Egg 'n' Prawn Marie Rose on a bed of green salad
Chilled Melon Pearls marinated in Port Wine
Prawn & Melon Marie Rose

£5.25 (2012) £5.50 (2013)

Mixed Seafood served in a puff pastry case in a smoked seafood sauce
Smoked Chicken Salad with Parmesan Mayonnaise and crispy bacon
Open Prawn cocktail with wheaten bread & lemon
Chicken Caesar Salad
Prawn & Crabstick Marie Rose Salad

£6.50 (2012) £6.75 (2013)

Terrine of Pâté Provençal served with Toasted Garlic Bread
Balsamic Red Onion & Goats Cheese Tartlet
Marinated Beef Salad with Chilli Onion Jam

£7.25 (2012) £7.50 (2013)

Smoked Salmon with potato bread scone & sour cream
Smoked Salmon Roulade with a dill & lemon mayonnaise served with homemade wheaten fingers
Medley of Starters (3 Individual starters on the one plate)

A choice of two soups can be made from the following selection, or alternatively you may choose one starter and one soup.

Soup Courses

£3.15 (2012) £3.45 (2013)

Fresh Vegetable Broth
Cream of Broccoli with Toasted Almonds
Minestrone
Cream of Cauliflower
French Onion with Cheese Croutons

Leek & Potato Broth
Cream of Tomato & Herb
Carrot & Scallion with grated ginger
Parsnip & Curried Cream
Creamy corn with crispy bacon

£3.75 (2012) £3.95 (2013)

Leek, ham hock and cannelloni bean
Black Pepper & Mushroom
Chicken & Leek Broth
Minted Pea & Bacon
Oriental Vegetable Broth with Chicken Dumplings
Shredded Chilli Duck and Winter Green Soup

Sweet Pepper
Cream of Celeriac with toasted croutons
Oriental Chicken Noodle
Salmon & Ginger Chowder

All soup courses are served with a bread roll and butter portion.

Dinner bread selection available with curled butter for extra £0.50 pp

A choice of one main course can be made from the following selection, or if you would like to offer your guests a choice, this must be agreed beforehand with hotel management.

Main Courses 1 £13.95 (2012) £14.50 (2013)

Fork Supper - Choice of 3 savouries from the following:- Beef Stroganoff, Chilli Beef or Chicken, Lasagne, Chicken or Pork in a Creamy Black Pepper Sauce

Chicken or Pork in a leek & bacon sauce, Chicken or Pork in a mushroom sauce

Salmon in ginger & honey dressing, Smoked Fish Pie, Vegetarian Option (see vegetarian menu)

Rice, Big Chips, Garlic Bread

Tossed Salad, Coleslaw, Potato Salad, Pasta 'n' Peppers

(Fork Supper must have a minimum of 30 persons)

Cold Buffet Selection 1 - Sliced Turkey & Ham with salad selection, chips, & garlic bread

Pan Fried Breast of Chicken with a rich White Wine & Mushroom Sauce

Succulent Chicken Breast topped with Homemade Creamy Black Pepper Sauce

(Cold Buffet must have a minimum of 30 persons)

Main Courses 2 £15.45 (2012) £16.45 (2013)

Hot & Cold Carvery 1 - Choice of 1 Roast & 1 Savoury Dish with chefs vegetable & potato selection

(Carvery No. 1 must have minimum 40 persons)

Main Courses 3 £15.45 (2012) £16.45 (2013)

Roast Stuffed Turkey & Ham garnished with cocktail sausages

Chicken Breast with a sage & onion stuffing wrapped in smokey bacon served with a homemade gravy

Roast Silverside of Beef with Yorkshire Pudding & Gravy

Roast stuffed Loin of Pork with Apple Cider Jus

Main Courses 4 £16.45 (2012) £17.45 (2013)

Hot & Cold Carvery 2 - Choice of 3 Roasts (Beef, Turkey & Ham) served with chefs vegetable & potato selection

Cold Buffet Selection 2 - Roast Beef, Turkey, Ham, Chicken & Salmon with mixed salad selection, garlic bread & baked potatoes or chips

(Carvery 2 & Buffet 2 must have minimum 50 persons)

Chicken breast stuffed with leek & smoked bacon served with a champagne & grape sauce

Rolled Breast of Chicken with a Cranberry & White Pudding stuffing served with a fragrant Rosemary Sauce

Lemon & Thyme Roasted Chicken with a sweet tomato & rich red wine gravy

Apricot stuffed Pork Loin with a Cinnamon & Smoked Bacon Cream

Roast Leg of Lamb with spiced redcurrant and rosemary jus

Roast Sirloin of Beef with Yorkshire Pudding & Chasseur Sauce

Stuffed Pork Fillet wrapped in flaky pastry and served with a maderia sauce

Herb Crusted Salmon with a whole grain mustard velouté

Main Courses 5 £19.95 (2012) £20.95 (2013)

Tornedos Rossino - Fillet steak topped with pâté, wrapped in bacon served on a toasted crouton with a rich bordelaise sauce

Medallions of Beef Diane served with a brandy cream sauce

Crispy Roast Duck Breast with a Blood Orange & Juniper Berry Sauce

Beef Wellington - Seared Fillet Steak with a mushroom duxelle oven baked in puff pastry and served with a rich madeira sauce

Paupiettes of Chicken 'n' Steak with a rich scallion & mushroom sauce

All main courses served with 2 vegetables & 2 potatoes from selection below

Vegetable Selection 1

Creamed Carrot & Parsnip

Cauliflower or Broccoli Mornay

Garden Peas with Sauteed Bacon & Onion

Sweetcorn Niblets in Black Pepper Butter

Vichy Carrots

Potato Selection 1

Creamed Potatoes

Savoury Champ

Roast Potatoes

Parsley Boiled

Brussel Sprouts

Vegetable Selection 2 £0.95 surcharge

Broccoli & Mushroom Mornay
Honey Roasted Vegetables
Mangetout with Garlic Butter
Roasted Turnip with bacon & red onion

Baby Sweetcorn in a chilli glaze
Mange tout & Baby Corn in Black Pepper Butter
White Cabbage, Mange tout and Green Beans
in a cheese sauce

Potato Selection 2 £0.95 surcharge

Lyonnais Potatoes
Nutty Croquette Potatoes
Soufflé Potatoes

Herby Potatoes with Chilli Butter
Dauphinoise Potatoes
Baby Boiled Potatoes in Mint Leaf Butter

Your choice of two desserts from the following selection.

Desserts £3.85 (2012) £4.15 (2013)

Pavlova Selection - Fresh Fruit, Strawberry, Pear & Chocolate, Winter Berry, Banana & Black Grape
Fresh Fruit Salad with Clove Syrup
Strawberry Meringue Nest
Apple & Cinnamon Cheesecake
Profiteroles with fresh cream and homemade chocolate sauce
Apple Pie
Pear Belle Hélène
Banana & Caramel Meringue Sundae

Lemon Meringue Pie
Strawberry & White Chocolate Cheesecake
Banoffee Pie
Butterscotch Fudge Sundae
Peach Melba

£4.85 (2012) £5.20 (2013)

Baileys Cheesecake with Gingernut Base
Mint Aero Cheesecake
Lemon Mousse with Amaretto Biscuits
Chocolate Brownie with raspberry coulis
Brandy Snap Basket filled with strawberries, topped with Vanilla Ice cream served with homemade caramel sauce
Alexandria Tulips - Wafer basket filled with vanilla ice cream and diced fruit topped with strawberry cream
Individual Strawberry Glazed Tartlet
Profiteroles filled with cappuccino cream & rich Belgian chocolate sauce
Tiramisu Gateau drizzled with coffee bean syrup
Medley of Dessert

Galaxy Carmel Cheesecake
Raspberry & Coconut Cheesecake
Baileys Meringue Delight

Tea or Coffee £1.40 per person

Children's Menu

Half portion of Wedding Main Course
(1/2 Adult Price)

Chicken Bites £5.00
Sausages
Burger
Cheese Burger
Pizza

Served with chips, garlic fries or creamed potatoes.

Vegetarian Options

Mushroom Gabitha
Sautéed mushrooms in a creamy paprika & cognac sauce served with savoury rice

Goats Cheese Tartlet
Puff pastry filled with stir fried vegetables in a tomato & herb sauce topped with goats cheese

Pasta Basilini
Pan fried courgette with chopped tomatoes, laced with a light basil cream sauce over a bed of fresh pasta

Baked Bell Peppers
Red & Green Peppers baked with mushrooms and vegetables, tossed in chilli sauce & topped with almonds and cheesy melt

Oriental Basket
Oriental vegetables pan fried served in a filo basket accompanied with sweet chilli sauce

Moroccan Magic
Indian spiced mixed beans topped with sauté potatoes & sprinkled with melted cheese

Finger Buffet Selection

	(2012)	(2013)
Selection of freshly prepared sandwiches	£2.75	£2.85
Chicken Goujons with dips	£2.15	£2.20
Chicken bites	£1.55	£1.60
Sausage Rolls	£1.55	£1.60
Cocktail Sausages	£1.55	£1.60
Vol au Vents	£1.65	£1.70
Chicken Kebabs	£2.60	£2.65
Pizza Slices	£1.55	£1.60
Garlic Bread	£1.35	£1.40
Bacon & Tomato Quiche	£1.95	£1.95
Vegetarian Quiche	£1.70	£1.75
Spring Rolls	£1.55	£1.60

Tea or Coffee

	£1.45	£1.45
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Something A Little Different

	(2012)	(2013)
Cone of Chicken Goujons & Chips	£5.65	£5.75
Cone of Cod Goujons & Chips	£5.65	£5.75
Cone of Sausages & Chips	£4.50	£4.75
Bowl of Irish Stew	£4.80	£4.80
Hot Dogs	£4.25	£4.30
Homemade Burger served with bap, relish sauce, cheese & salad (help yourself)	£4.50	£4.65
Balti Chicken & Coconut Curry with Rice	£7.25	£7.50

(Above prices for evening buffets can be negotiated depending on numbers)



Minimum Number Charges

Minimum charges on Allen Suite Friday & Saturday Weddings

Minimum of 80 persons at full menu meal price

Minimum of 150 evening buffets.

	2012	2013
Weddings with less than the above numbers will incur a room hire charge of	£650	£700
Allen Suite Evening Wedding Receptions - i.e. if not having daytime meal		
Monday - Thursday Room Hire	£450	£500
Friday & Saturday Room Hire	£800	£950

Civil Ceremony Room Hire Costs

Travelstop Foyer (Maximum 100 guests)	£400	£425
Rathlin Lounge (Maximum 100 guests)	£325	£350
Conservatory (Maximum 40 guests)	£325	£350
Watson Suite (Maximum 60 guests)	£325	£350
McIntyre Suite (Maximum 30 guests)	£280	£290

Extra Special Touches

Candelabras - An alternative centre piece. Enhance the romantic ambience during the meal with 5 candle candelabras at a cost of £5.00 per table.

Fairy Light Backdrop - a sheer curtain with fairy lights suspended from ceiling to floor provides the perfect background for the top table during the wedding meal. £250

Chair Covers - Management co-ordinating your wedding can arrange the provision of chair covers with special discounted rates.

Refreshments

	2012	2013
House Red / White Wine per Bottle from	£12.45	£12.75
Sparkling Wine per Bottle from	£12.95	£13.25
Champagne per Bottle	£44.00	£45.00
Jug of Orange	£3.50	£3.65
Schloer per Bottle	£4.75	£4.95
Corkage Charge		
Wine per Bottle	£5.95	£6.05
Litre Wine per Bottle	£6.95	£7.05

Drinks Reception

Prices are per person

Alcoholic Punch Bowl	£3.95	£4.05
Bucks Fizz	£3.95	£4.05
Black Velvet	£3.95	£4.05
Mulled Wine	£3.95	£4.05
Wine & Sherry Reception	£3.95	£4.05
Schloer & Non Alcoholic Punch	£3.45	£3.55

£30.00 pp (2012) £32.00 pp (2013) £35.00 pp (2014)

Includes:-

Tea & Coffee on arrival with shortbread

Silver served 4 Course Meal from our menu below

Iced water and orange cordial on all tables

Evening Buffet (Sandwiches, Chicken Bites, Cocktail Sausages, Pizza) with Tea or Coffee

Extra evening guests will be charged at £6.00 p.p.

Single Stem Flower Vase • Cakestand & Knife

Choice of Ivory or White Linen Cloths & Napkins

Complimentary Overnight stay in our Honeymoon Suite

Complimentary 1st Year Wedding Anniversary Voucher

Red Carpet on Arrival • Complimentary Drink for the Bride & Groom on arrival • Table Plan •

Preferential accommodation rates for wedding guests • Free Parking On Site •

Complimentary Room Hire • Bubbly in bedroom at midnight

Double B&B £80.00 (2012) Double B&B £85.00 (2013)

Menu

Fresh Vegetable Broth or Cream of Potato & Leek Soup with Crusty Roll

(Choice of one main course from selection below)

Roast Turkey & Ham with Chipolatas

Roast Silverside of Beef with Yorkshire Pudding

Chicken breast with sage & onion stuffing, wrapped in smokey bacon

Served with Homemade Gravy, Cauliflower Mornay, Carrots, Roast & Creamed Potatoes

Medley of Dessert - Combination of 3 mini desserts served on the one plate

(Fresh Fruit Pavlova, Profiteroles with Chocolate Sauce & Strawberry Cheesecake)

Tea or Coffee

A provisional booking may be made and held for 2 weeks. A **non-refundable** deposit of £500 will be required to confirm your booking. A further **non-refundable** deposit of £500 will be required to guarantee your booking and this should be made payable to the hotel within 6 months of the initial booking.

These packages cannot be altered in any way, and may be subject to change unless prior agreement has been made with management. Friday and Saturday Weddings must have minimum a of 80 daytime guests and 150 evening time guests.

£35.00 pp (2012) £37.00 pp (2013) £39.50 pp (2014)

Includes:-

Tea & Coffee on arrival with shortbread

Silver served 4 Course Meal from our menu below

Iced water and orange cordial on all tables

Evening Buffet (Sandwiches, Chicken Bites, Cocktail Sausages, Pizza) with Tea or Coffee

Extra evening guests will be charged at £6.00 p.p.

5 Tier Candelabras or Single Stem Flower Vase

Lighted Backdrop behind top table • Icicle lighting around room

Chair covers with co-ordinated bows • Cakestand & Knife

Choice of Ivory or White Linen Cloths & Napkins

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