



HOTEL & RESIDENCES
GALA **DINNER PACKAGE**



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The Tullyglass House Hotel, set in its own grounds on the outskirts of Ballymena, is an imposing country residence dating from 1890 which has been sympathetically converted to retain its former style and character while offering all the amenities that one would expect in a modern hotel.

The hotel has undergone a £5 million refurbishment and can now boast a banqueting suite fit for a King and Queen; known as The Clocktower suite the 25,000sq ft purpose built Banqueting facility has hosted some of the largest Gala Balls in Ireland.

Specially designed for the ultimate in versatility the facility can adapt to suit the event size and requirements. In addition the hotel also provides banqueting facilities within the beautiful surroundings of the Kensington Suite and Conservatory.

Elegant bars adorn each facility providing a non-stop drinks service while our kitchens offer a fabulous choice of sublime food served just when you want it.

At Tullyglass you never have to worry. Our in-house Events Manager will liaise seamlessly with you to ensure you have access to our state of the art range of facilities. This will ensure your event is a complete success.

THE GALA PACKAGE

The following items are included in the Gala package;

ARRIVAL

A traditional red carpet to welcome your guests

HOTEL BENEFITS

Extensive grounds for unique photographic opportunities

Complementary room hire for banqueting suite

State of the art 'Martin audio PA system'

Two hand-held roaming microphones (Sennheiser)

HDMI projector and screen (available on request)

Personal 'events co-ordinator to oversee the event

Late Night Function and Residents' bar

Dedicated event playlist

Free on-site car parking

ROOM DECOR

Banquet Suite mood lighting (any colour)

Cushioned Burgess Banqueting chairs

TABLE DECOR

White linen table cloths and white linen napkins

Floral centrepiece on all tables

MEAL

Design your own Gala meal from our extensive menus

TABLE DRINKS

Iced water on tables

STATIONERY

Illustrated table plan (Tullyglass theme)

Personalised menu cards (Tullyglass theme)

ACCOMMODATION

Reduced accommodation rates for guests





SAMPLE GALA MENUS

SAMPLE GALA DINNER MENU A

Chilled Fan of Melon

Fresh Honeydew Melon served with
a Mixed Berry Coulis



Cream of Vegetable and Barley Broth



Roast Annalong Shorthorn Silverside Eye of Beef

served with Beef Jus

or

Vegetable Tartlet

served with Green Salad and White Truffle Oil

All served with

Panache of Vegetables

Baby Boiled and Roast Potatoes

Vegetables and Potatoes grown and sourced from the Glens of Antrim



Assiette of Desserts

Sample: Pavlova, Malteser Cheesecake and Raspberry Ripple Ice-Cream

Desserts created by our pâtissier



Freshly Brewed Tea or Coffee



SAMPLE GALA DINNER MENU B

Tullyglass Caesar Salad

Smoked Chicken with Bacon and Caesar Dressing



Classic Leek and Potato Soup



Roast Annalong Shorthorn Silverside Eye of Beef

served with Beef Jus

or

Grilled Wild Glenarm Salmon Fillet

with Gubbeen Chorizo, Spinach and Fish Velout

or

Vegetable Tartlet

served with Green Salad and White Truffle Oil

All served with

Panache of Vegetables

Baby Boiled and Roast Potatoes

Vegetables and Potatoes grown and sourced from the Glens of Antrim



Rhubarb and Strawberry Crumble Tart

served with Vanilla Ice-Cream

Organic Rhubarb grown and sourced from Mckee's farm, Newtownards



Freshly Brewed Tea or Coffee



SAMPLE GALA DINNER MENU C

Confit of Duck Salad

Oven baked Crispy Duck set on mixed leaves
Served with Pak Choi and Plum Syrup Glaze



Cream of Asparagus and Chive Soup



Roast Annalong Shorthorn Sirloin of Beef

served with Peppercorn Sauce or Beef Jus
or

Grilled Wild Glenarm Salmon Fillet

with Gubbeen Chorizo, Spinach and Fish Velout
or

Vegetable Tartlet

served with Green Salad and White Truffle Oil

All served with

Panache of Vegetables

Baby Boiled and Roast Potatoes

Vegetables and Potatoes grown and sourced from the Glens of Antrim



Caramelised Lemon Meringue

Served with Raspberry Ripple Ice-Cream

Desserts created by our pâtissier



Freshly Brewed Tea or Coffee



SAMPLE GALA DINNER MENU D

Assiette of Starters

Portavogie Prawns, Smoked River Bann Trout, Fivemiletown Brie
served with Chilled Melon and Crisp Salad Leaves



Carrot & Coriander Soup



Roast Annalong Shorthorn Sirloin of Beef
served with Peppercorn Sauce or Beef Jus
or

Grilled Wild Glenarm Salmon Fillet
with Gubbeen Chorizo, Spinach and Fish Velout
or

Oven Baked Rockvale Chicken
Chicken Supreme Served with Leek Cream
wrapped in 'Smoke House' Bacon
or

Vegetable Tartlet
served with Green Salad and White Truffle Oil

All served with

Panache of Vegetables
Baby Boiled and Roast Potatoes

Vegetables and Potatoes grown and sourced from the Glens of Antrim



Granny Smith Parfait

Speculoos biscuits, Honey crème fraîche and Apple chips
Organic Bramley Apples grown and sourced from Orchard farm, Armagh



Freshly Brewed Tea or Coffee



SAMPLE GALA DINNER MENU E

Assiette of Starters

Portavogie Prawns, Smoked River Bann Trout, Fivemiletown Brie
served with Chilled Melon and Crisp Salad Leaves

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Cream of Cauliflower and Stilton

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Ice Sorbet Shot

Vodka and pink Grapefruit

•

Pepper Crusted Fillet of Beef

With Roasted Balsamic Onions, Thyme and Pan Jus
or

Escalope of Wild Sea Bass

served with Sauteed Smoked Bacon, Red Chicory, Runner Beans and a Red Wine Sauce
or

Vegetable Tartlet

served with Green Salad and White Truffle Oil

All served with

Panache of Vegetables

Baby Boiled and Roast Potatoes

Vegetables and Potatoes grown and sourced from the Glens of Antrim

•

Vintage Ale Sticky Toffee Pudding

served with Butterscotch Sauce and Honeycomb Ice-Cream

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Freshly Brewed Tea or Coffee



SAMPLE VEGETARIAN MENU

Starters

Homemade Soup

Served with Freshly Baked Bread Roll

Oven Baked Goat's Cheese

served with Apple Purée and Caramelised Red Onion

Stuffed Mushroom

Mushrooms Stuffed with Onion and Tomato Duxelle
with Garlic dressing



Main Course

Char Grilled Aubergine

with Peppers, Goat's Cheese and Basil Pesto

Leek and Cauliflower Tartlet

served with Green Salad

Vegetable Tartlet

served with Green Salad and White Truffle Oil

Roasted Vegetable Lasagne

accompanied by a tossed Salad

*All dietary requirements catered for on request.
For extensive menu please ask events co-ordinator.*

All served with a selection of country vegetables and potatoes.





WINE LIST

House White Wine

Clasico Pinot Grigio Graffigna, Argentina

An unusual exceptionally fine example of a Pinot Grigio from South America. Aromas of white flowers are superbly integrated with fresh peach and apricot flavours.

£17.95

House Red Wine

Clasico Cabernet Sauvignon Graffigna, Argentina

Attractive aromas of red berries, pepper and spice beautifully complement the flavours of chocolate, blackcurrant, plum and toast.

£17.95

White Wines

Bin 222 Chardonnay Wyndham Estate, Australia

Quality aromatic, well balanced wine with delicious peach and gentle oak flavours from this famous New South Wales Estate.

£20.95

Marlborough Sauvignon Blanc Stoneleigh Vineyards, New Zealand

This stunning, pale straw coloured wine displays lifted passion fruit aromas alongside crisp and succulent citrus flavours.

£21.95

Chablis Domaine Long Depaquit, France

This acclaimed Domaine can trace ancestry back to 1128. Now owned by the Bichot family the wines remain true to their fine heritage.

£28.50

Sauvignon Blanc, Mountain Range by Concha y Toro, Chile

Delightfully clean and bright, this excellent example integrates grassy aromas

£18.50

Red Wines

Bin 555 Shiraz Wyndham Estate, Australia

Ripe plum and pepper characters. The delicious berry fruit flavours enhanced by soft tannins.

£20.95

Rioja Crianza Campo Viejo, Spain

A soft and fruit driven Rioja displays bright garnet with purple and gold hues. This aged wine is smooth and long lasting.

£19.95

Châteauneuf du Pape Vidal-Fleury, France

This wine is powerful, rich and full with a long and elegant finish.

£28.50

Cabernet Sauvignon, Mountain Range by Concha y Toro, Chile

This full bodied wine displays delicious blackcurrant and bramble aromas, which complement the ripe berry fruit flavours typical of the Cabernet grape.

£18.50

South Island Pinot Noir Brancott Estate, N Zealand

Spicy cherry and blackberry aromas well integrated with herbs, spices and black cherry flavours.

£21.95

Rosé Wines

White Zinfandel Sutter Home, California

America's favourite premium wine. This delightfully fruity, naturally sweet blush wine has the aroma of fresh strawberries.

£18.50

Extensive wine list available on request.



ACCOMMODATION

Rates

Twin £90 (2 x Single)

Double £90 (1 x Double Superking)

Triple £110 (3 x singles)

Family £130 (4 x singles)

Deluxe King £110 (1 x Superking)

Suites £160 (1 X Superking)

Penthouse Suite £250 (1 x Superking)

*All above prices are per room and are inclusive of a full Irish breakfast
or Continental breakfast*



TULLYGLASS HOUSE HOTEL
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