

THE KNIGHTSBRIDGE PACKAGE

The following items are inclusive in the Knightsbridge package;

ARRIVAL

A traditional red carpet to welcome your guests

Champagne on arrival for the Bride and Groom

Tea, coffee and homemade shortbread for all guests

- * Chilled Prosecco and cocktails dressed display for all guests
- * Selection of hot and cold canapés for all guests

HOTEL BENEFITS

Extensive grounds for unique photographic opportunities

Complementary room hire for banqueting suite

Master of Ceremonies for Speeches

State of the art 'Martin audio PA system'

Two hand-held roaming microphones (Sennheiser)

HDMI projector and screen (available on request)

Personal banqueting manager to oversee your day

Late Night Function and Residents' bar

Special discounts with our recommended Wedding suppliers (details on website)

Dedicated wedding playlist

Free on-site car parking

ROOM DECOR

Extensive choice of cake stands and cake knife

Banquet Suite mood lighting (any colour)

- * Dressed Louis banqueting chairs

TABLE DECOR

White linen table cloths and white linen napkins

- * 4ft Candelabras on all tables

Individual Top table floral arrangement

Top table dressed

Cake table dressed

MEAL

- * Five course extensive meal hand crafted by our head chef, John Ferguson

TABLE DRINKS

Iced water on tables

- * White, Red and Rosé house wine served throughout your meal

EVENING BUFFET

- * À la Carte Buffet served with tea, coffee and five hot options

STATIONERY

Illustrated table plan (Tullyglass theme)

Personalised menu cards (Tullyglass theme)

ACCOMMODATION

Luxurious bridal suite for the Bride and Groom

Reduced accommodation rates for guests

- * Two complementary guest rooms to allocate as you please

- * Symbol indicates inclusive package upgrades (no additional charge)

THE KNIGHTSBRIDGE MENU

Choice of Starters

Confit Duck Salad
Oven Crispy Duck set on mixed leaves
with a Pak Choi and Plum Syrup Glaze

Assiette of cold Starters
Prawn, Melon, Salmon, Parma Ham
served with a Crisp Salad

Tullyglass Caesar Salad
Smoked Chicken with Bacon and Caesar Dressing

Chilled Fan of Melon
Fresh Honeydew Melon served with a Mixed Berry Coulis

Choice of Soups

Cream of Vegetable, Potato and Leek,
Cream of Carrot and Coriander, Traditional Vegetable,
Cream of Broccoli, Cream of Asparagus and Chive, Spiced Parsnip,
Cream of Cauliflower and Stilton

Choice of Main Course

Roast Sirloin of Beef
with Peppercorn Sauce and Beef Jus

Oven Baked Stuffed Prime Chicken Breast
wrapped in Smoked Bacon served with Leek Sauce

Roasted Peppered Salmon drizzled with Lemongrass and Asparagus

Roast Turkey and Ham served with Herb Stuffing
accompanied by Chipolata Sausages and Cranberry Compôte

Selection of Seasonal Vegetables and Potatoes

Choice of Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice-Cream
Choice of Luxurious Homemade Cheesecakes with Fruit Compôte
Bramley Apple and Cinnamon Crumble with Vanilla Ice-Cream
Rich Banoffee Pie served with Baileys Cream
Seasonal Fruit Pavlova served with Wild Berry Compôte
or
Tullyglass Assiette of Desserts

Tea/Coffee

*All Dietary requirements catered for on request
For extensive menu please ask our Wedding Co-ordinator*

Pricing

2017 £67.00 2018 £68.50 2019 £69.00

(Minimum 100 Adult Guests)