

## THE MAYFAIR PACKAGE

The following items are inclusive in the Mayfair 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

- \* Assorted Sandwiches 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  
Floral centrepiece on all tables  
Individual Top table floral arrangement  
Top table dressed  
Cake table dressed

### MEAL

- \* Four course meal hand crafted by our head chef, John Ferguson

### TABLE DRINKS

Iced water on tables

- \* Two glasses of House Red and White Wine

### EVENING BUFFET

- \* Friterie buffet (Cone of Chips, Chicken Goujons and Cocktail Chipolatas)

### 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

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

## THE MAYFAIR MENU

### Choice of Soup

Cream of Vegetable  
Potato and Leek  
Roast Plum Tomato with Basil Oil  
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 Turkey and Ham served with Herb Stuffing  
accompanied by Chipolata Sausages and Cranberry Compôte

Roast Silverside Eye of Beef  
served with Beef Jus

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

Roasted Peppered Salmon  
drizzled with Lemongrass and Asparagus

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 and Coffee

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

### Pricing

**2017 £52.00      2018 £54.00      2019 £55.00**

(Minimum 100 Adult Guests)

Terms and conditions apply. Please ask wedding coordinator for details