

REGENT PACKAGE (MIDWEEK)

The following items are inclusive in the Regent 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 or Shloer, dressed display 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

- * White and Red House Wine served throughout your meal

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 REGENT MENU

Choice of Soup

Cream of Vegetable

Potato and Leek

Roast Plum Tomato with Basil Oil

Traditional Vegetable

Cream of Broccoli

Cream of Asparagus and Chive

Spiced Parsnip

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

Selection of Seasonal Vegetables and Potatoes

Tullyglass Assiette of Desserts

Pavlova, Assorted Cheesecake, Raspberry Ripple Ice-Cream
and Apple Pie

Tea and Coffee

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

Pricing

2017 £39.95

2018 £39.95

2019 £41.95

(Minimum 100 Adult Guests Available Sunday - Thursday)