

The following items are inclusive in the Winter 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

- * Homemade Cinnamon Scones served for all guests
- * Hot Toddy' made with Bushmills Whiskey or Mulled Wine 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

- * 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

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

ENTERTAINMENT

- * Top Designated Specialist Wedding D.J. for your evening entertainment

Choice of Soup

Cream of Vegetable

Winter Leek and Potato with Crème fraîche

Cream of Wild Mushroom

Traditional Vegetable

Butternut Squash

Minestrone

Spiced Parsnip

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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

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Choice of Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice-Cream

Hot Chocolate Fudge Cake served with Honey and Almond Ice-Cream

Bramley Apple & Cinnamon Crumble accompanied with Custard

Hot Lemon Meringue served with Raspberry Ripple Ice-Cream

Rhubarb and Strawberry Crumble Tart served with Vanilla Ice-Cream

or

Tullyglass Assiette of Desserts

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Tea and Coffee

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

Pricing

October 2017 - March 2018 £45.00

October 2018 - March 2019 £47.00

(Minimum 100 Adult Guests)

(Kensington Suite Only)

Terms and conditions apply. Please ask wedding coordinator for details