

THE DESIGN PACKAGE

'The Design Package' is something that we have developed to provide you with a template on which you can create every aspect of a very personal and unique wedding occasion.

To help you choose exactly what you would like, you will have exclusive access to a dedicated member of our wedding team. This guarantees personal attention along with professionalism, practical experience of many, many weddings, and down to earth advice on the small points that can sometimes be forgotten in the excitement. This will enable you to be specific and make the perfect choices - and so many important and exciting choices to make!

Using the template we will crystallise with you, for example, the scale of the event, your exact requirements and which elements of the hotel (from our suites, to our luxury bedrooms) will be required. We can show you some of the photo opportunities within the grounds of the hotel, something that may be useful for you to discuss with your photographer. Then we will refine which culinary options you wish to choose from our mouth-watering options, are there any other special requirements, what about our selection of fine wines, and other matters such as will your guests be offered refreshments and canapés while the photographs are being taken. There are many options, but our experience makes this a smooth and seamless process.

With your assistance we strive for one result - the wedding occasion of your dreams!

THE DESIGN PACKAGE

The following items are inclusive in the Design 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

HOTEL BENEFITS

Extensive grounds for unique photographic opportunities
Complimentary room hire for the banqueting suite
Master of Ceremonies for speeches
State of the art 'Martin audio PA System'
Two hand-held roaming microphones (Sennheiser) for speeches
HDMI projector and screen (available on request)
Personal banqueting manager to oversee your day
Late Night Function and private 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
Banqueting Suite mood lighting (any colour)
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

Design your own Wedding Meal from our extensive menus

TABLE DRINKS

Iced water will be provided on all tables

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



ARRIVAL DRINKS RECEPTION

Chilled Prosecco
£4.00 per glass

Sea Breeze, Strawberry Daiquiri and Mojito Cocktails
£5.50 per glass

Chilled Guinness and Lager Portable Bar
£4.95 per glass

Tullyglass Gin Bar
Select from our finest Gins, combined with your favourite mixers and garnish
£9.50 per glass

Mulled Wine or Hot Whiskey served traditionally
£4.50 per glass

Champagne Reception
£6.00 per glass

'Bucks Fizz' (with Champagne)
£6.00 per glass

Dressed Pimms
£4.00 per glass

Fresh Seasonal Fruit Punch
(Available hot or cold)
£3.50 per glass

Moet et Chandon Champagne Portable Garden Bar
£9.50 per glass

An extensive drinks menu is available on request.

CANAPÉS

Hot

Vols-au-Vent: Chicken, Garlic Prawn and Wild Mushroom
Assorted Spring Rolls
Mini Beef Burgers
Pizza Selection
Crispy Chicken

Cold

Smoked Salmon Rolls
Duck Fillet with Apricot
Goats' Cheese with Spices
Halibut with a Lemon Salsa
Foie Gras and Caramelised Apple
Dried Cured Ham and Fig
Prawns with Basil

Mixed selection from above
£4.50

STARTERS

Tullyglass Caesar Salad

Smoked Chicken with a Bacon and Caesar Dressing

£6.50

Brie Bruschetta

served with Tomato, Herbs and Serrano Ham

£6.50

Confit Duck Salad

Oven Crispy Duck set on Mixed Leaves
with a Pak Choi and Plum Syrup Glaze

£7.00

Melon Prosciutto Skewers

Fresh Melon and Prosciutto
served with Balsamic Glaze

£6.50

Glenarm Smoked Salmon and Prawns

Baby Gen, Zesty Lime served with Geldun Cocktail Sauce

£7.00

Chicken and Wild Mushroom Vol-au-Vent

served with Tossed Salad

£7.00

Assiette of Hot Starters

Salt 'N' Chilli Chicken with Peanut dip

Brie Bruschetta

Stuffed Mushroom with Garlic Dressing

£9.50

Assiette of Cold Starters

Portavogie Prawns

Smoked River Bann Trout

Parma Ham

Fresh Melon

£9.50

SOUPS

Cream of Vegetable

Potato and Leek

Traditional Vegetable

Cabbage and Bacon

Curried Carrot and Lentil

Roast Plum Tomato and Basil Oil

Butternut Squash

Cream of Wild Mushroom

Broccoli and Sweet Potato

Cream of Asparagus and Chive

Spiced Parsnip

Cream of Cauliflower and Stilton

Minestrone

French Onion with Gruyère Croutons

All soups priced at
£5.95

Sorbet Shots

Champagne

Vodka and Pink Grapefruit

Watermelon

Lemon and Lime

Apple and Calvados

Passion Fruit

Gin and Tonic

All sorbets priced at
£4.50

MAIN COURSE

Roast Antrim Turkey and Ham served with Herb Stuffing
accompanied by Chipolata Sausages and Cranberry Compôte
£27.00

Oven Baked Rockvale Chicken Breast
Stuffed Chicken wrapped in Smoked Bacon served with Leek Sauce
£27.00

Roast Annalong Shorthorn Silverside Eye of Beef
served with Beef Jus
£27.00

Grilled Wild Glenarm Salmon Fillet
with Gubbeen Chorizo, Spinach and Fish Velouté
£27.00

Pan fried Breast of Rockvale Chicken
Pocketed with Cream Cheese and Broccoli
served with White Wine and Shallot Sauce
£28.50

Roast Annalong Shorthorn Sirloin of Beef
with Peppercorn Sauce and Beef Jus
£30.50

Roast Slemish Lamb
'Rump and Breast' Served with Pea, Mint Purée and Girolles
£28.00

Annalong Beef Wellington
Fillet of Beef with Wild Mushroom in Puff Pastry with Pan Jus
£34.50

Silverhill Crispy Half Duck
served with Pak Choi and Plum Syrup Glaze
£27.00

Roast Cullybackey Pork
served with Braised Cabbage and Stout Jus
£27.00

All dietary requirements catered for on request.

Most of the above options can be prepared Gluten free please ask
wedding co-ordinator for more details

ACCOMPANIMENTS

Choice of Vegetables

Purée of Root Vegetables, Cauliflower Mornay, Leeks and Onions, Buttered Carrots, Broccoli, Braised Celery, Sauté Mushrooms and Onions, Baby Corn, Courgette Provençal, Brussel Sprouts, Cabbage and Bacon, Honey Roast Carrots and Parsnips, French Beans

Choice of Potatoes

Dauphinoise, Seasonal, Baby Boiled, Creamed, Duchesse, Roast, Champ, Lyonnaise

Vegetables and Potatoes grown and sourced from the Glens of Antrim

Seasonal Vegetable and Potato Selection

Spring/Summer

Purée of Root Vegetable, Cauliflower Mornay, Broccoli
Potatoes: Baby Boiled, Roast, Dauphinoise

Autumn/Winter

Honey Roast Carrots and Parsnips, Cauliflower Mornay, Brussels Sprouts
Potatoes: Champ, Roast, Lyonnaise

Extra Accompaniments

Mini Stuffed Provençal Vegetables, French Bean Bundles,
Cranberry and Apple Stuffed Acorn Squash, Spicy Roasted Yams
Cheesy Stuffed Portobello Mushrooms

£3.50

Vegetarian and Vegan Menu

Starters

Melon Skewers

Fresh Melon served with Balsamic Glaze (V)

Vegan Salad

French Bean, Tomato and Pistachio (V) (V)

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Soup

Potato and Leek (V) (V)

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Main Course

Vegetable Tartlet

served with Green Salad and White Truffle Oil (V) (V)

•

Dessert

Chocolate Brownie

Deliciously moist Chocolate Brownie served with Dairy free Vanilla Soy Ice-Cream (V) (V)

Vegan Option (V) | Vegetarian Option (V)

Children's Options

Half portions of selected menu choice
Soup, Chicken Goujons and Chips, Ice-Cream
Soup, Sausages and Chips, Ice-Cream
Soup, Cheese Burger and Chips, Ice-Cream

DESSERTS

Sticky Toffee Pudding

served with Butterscotch Sauce and Honeycomb Ice-Cream

Hot Chocolate Fudge Cake

served with Honey and Almond Ice-Cream

Seasonal Fruit Pavlova

served with Wild Berry Compôte and Raspberry Ripple Ice-Cream

Granny Smith Crumble Tart

served with Honey crème fraîche and Madagasgan Vanilla Custard

Rich Banoffee Pie

served with Baileys Cream

Hot Lemon Meringue

served with Raspberry Ripple Ice-Cream

Brandy Snap Basket

served with Fresh Fruit and Ice-Cream

Rhubarb and Strawberry Crumble Tart

served with Vanilla Ice-Cream

Profiteroles

served with Rich Chocolate Sauce

Choice of Luxurious Home Made Pannacotta

served with choice of Ice-Cream

Luxurious Home Made Cheesecakes

Strawberry, Passion Fruit, Raspberry Ruffle, Lemon, Malteser with Fruit Compôte and Vanilla Ice-Cream

Tullyglass Assiette of Desserts

Pavlova, Seasonal Cheesecake, Raspberry Ripple Ice-Cream and Lemon Tart

Choice of: Pavlova, Apple Pie, Chocolate Fudge Cake, Banoffee Pie, Mini Meringue, Seasonal Cheesecake, Profiteroles, Lemon Tart, Ice-Cream basket

All Desserts priced at

£6.55

Tea, Coffee and Mints

£2.95



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.

£18.95

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.

£18.95

House Prosecco

Prosecco Extra Dry Guerrieri Rizzardi, Italy

Prosecco has been known since Roman times and its refreshing, crisp and citrus style is the perfect aperitif.

£26.95

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.

£21.95

Marlborough Sauvignon Blanc Stoneleigh Vineyards, New Zealand

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

£23.95

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.

£30.50

Sauvignon Blanc, Mountain Range by Concha y Toro, Chile

Delightfully clean and bright, this excellent example integrates grassy aromas

£20.50

Red Wines

Bin 555 Shiraz Wyndham Estate, Australia

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

£21.95

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.

£21.95

Châteauneuf du Pape Vidal-Fleury, France

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

£30.50

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.

£20.50

South Island Pinot Noir Brancott Estate, N Zealand

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

£22.95

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.

£18.95

CHAMPAGNE AND COCKTAILS

Moët et Chandon Brut Imperial, France 75cl

Distinctively dry and light in character.
The best selling champagne in the world.
£65.00

Special Edition Laurent Perrier 3L

Special party? Why not raise the roof! Still the smoothest, this is a deliciously crisp and elegant champagne, with great balance of fruity green apple flavours and toasted almond notes. With a high proportion of Chardonnay grapes it evokes a light, delicate freshness, sure to delight the palate.
£328.00

We have developed an extensive collection of champagnes and can provide our Limited Edition Menu on request

Sweethearts' Strawberry Daiquiri

With Strawberries, Sugar, Rum, Strawberry Liqueur and Lime Juice this cocktail is a favourite with sweethearts everywhere
£6.95

'Here Comes The Bride' Iced Tea

A mix of Tequila, Vodka, Bacardi, Cointreau, Lime and Cranberry Juice this is a unique yet popular take on the traditional 'Long Island Iced Tea'
£8.95

Sealed With A Kiss

This blend of Vodka, Lime and Cranberry Juice is a simple yet elegant beverage sure to delight your guests
£5.95

Blushing Bride

Vodka and Cherry Brandy served over crushed ice topped with Grenadine and Lemonade for a signature cocktail
£6.95

Something Old Cosmopolitan

With Vodka, Sugar, Cointreau, Lime and Cranberry Juice the classic Cosmopolitan is an old favourite
£5.95

Something Blue

Every bride needs a little something blue and what better to share with your guests than this blend of Southern Comfort, Blue Curaçao and Lime Syrup
£5.95

To Love And To Cherish Martini

A classic blend of Dry Vermouth, Gin and Lemon Zest garnished with Olives what better way to welcome your guests than this sleek cocktail
£5.95

An extensive wine list is available on request.

BUFFET

'À la Carte'

Tea and Coffee

Assorted Sandwiches

Cocktail Chipolatas

Chicken Goujons

Sausage Rolls

Spicy Chicken Wings

BBQ Ribs

Chicken Satay Kebabs

Spring Rolls

Large Pizza Slice

Vol-au-vents

Initial two options £7.50, additional items added will be charged at £0.50 per item

'Friterie'

Cone of Chips served with Fish and Chicken Goujons

£8.50 per person

Cone of Chips, Cocktail Chipolatas, Chicken Goujons and a variety of Large Pizza Slices

£9.50 per person

Cone of Chips, Cocktail Chipolatas, Fish Goujons, Chicken Goujons and Mini Burgers

10.50 per person

'Petite Dessert'

Mini Delicousies of;

Vanilla Slice, Chocolate Eclair, Black Forest Muffin, Chocolate Brownie, Carrot Cake, Coconut Jam Sponge, Profiteroles, Seasonal Cheesecake

Mixed Selection from above

£3.50 per person

BUFFET

'Gourmet'

Choose 3

Honey Chilli Beef

Beer Battered Cod Goujons

Sausage and Pepper Skewers

Sticky Maple Chicken Drumsticks

Mini Burgers

Beef or Vegetable Lasagne

Thai Chicken Skewers

Spicy Meatballs

BBQ Rack of Ribs

Lamb Kebabs with Red Current Sauce

Chicken Korma

Sweet and Sour Pork

Choose 1

Garlic Bread, Fajitas, Baby Boiled Potatoes, Spicy Noodles,
Potato Wedges and Boiled or Fried Rice

(All of the above served with a Crisp Tossed Salad)

£12.50 per person

'Hog Roast'

Slow Roasted Hog drizzled with homemade Cider Cure, served with a selection of homemade Breads, Baby Boiled Potatoes and a range of fresh Garden Salads

Price on Request

'Cheeseboard'

Cheese display consisting of
Red Leicester, Goulds Cheddar, Double Gloucester, Blacksticks Blue,
Goats' cheese

Includes a mixed selection of Irish sweet Chutney and savoury Biscuits

£8.00 per person

OPTIONAL ADDITIONAL PRESTIGE ITEMS

4ft Candelabra Centrepiece **£15.00**



In-house Audio Visual Skype Facilities (Big Screen)

Always stay in touch. Family and friends abroad can still have their say on the day!

Free of Charge



Chilled Guinness and Lager Portable Bar

Draft Ice Cold Beer on tap served in chilled glasses available for exterior or interior arrival

£4.95 per glass (Includes Setup)



Moët et Chandon Champagne Portable Garden Bar

Stunning Champagne bar serving chilled Champagne with exotic fruits available for exterior or interior arrival

£9.50 per glass



Garden Marquee

Large private marquee in the garden area adjoining the hotel available for wedding ceremonies and exterior catering

Price on Request



Additional Interior Mood Lighting

Wide Range of LED lighting available to highlight additional special features

Free of Charge



'License to Chill' Champagne Wedding Ice Luge

Begin pouring the Champagne at one end and the liquid flows down the channel in the ice, chilling, before flowing effortlessly into your guests' glasses

£9.50 per glass

ACCOMMODATION

Wedding Rate

Superior Twin £110 (2 x Single)

Superior Double £110 (1 x Double Superking)

Superior Triple £135 (3 x singles)

Superior Family £155 (4 x singles)

Deluxe King £150 (1 x Superking)

Suite £200 (1 X Superking)

Penthouse Suite £250 (1 x Superking)

