



THE WINTER WEDDING PACKAGE

(Available October to March)

The atmosphere that can be gained from the changing seasons can more than add to your special day, for example the leaves changing colours around our hotel, or the frost on our lawns, can add to a palette limited only by your imagination. Therefore, for those who prefer to have their wedding in the Autumn or Winter (October to March), we have developed The Winter Wedding Package.

We can add those 'little touches' such as mulled wine or hot whiskey to give a warm embrace on a cold day, with accompanying treats that are created in our kitchens.

We also use fresh local seasonal ingredients to produce hearty offerings that are appropriate to the time of year.

THE WINTER PACKAGE

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 for all guests
Hot Toddy' made with Bushmills Whiskey or Mulled Wine 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)
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 will be provided on all 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 complimentary guest rooms to allocate as you please

ENTERTAINMENT

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

THE WINTER MENU

Choice of Soups

Cream of Vegetable
Potato and Leek
Traditional Vegetable
Curried Carrot and Lentil
Butternut Squash
Cabbage and Bacon
Spiced Parsnip



Choice of Main Course

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

Roast Annalong Shorthorn Silverside Eye of Beef
served with Beef Jus

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

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

Selection of locally sourced Seasonal Vegetables and Potatoes



Choice of Desserts

Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream
Hot Chocolate Fudge Cake served with Honey and Almond Ice-Cream
Granny Smith Crumble Tart served with Honey crème fraîche and Madagasgan Vanilla 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



Tea and Coffee

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

Pricing

October 2018 - March 2019 £47.00 October 2019 - March 2020 £50.00

October 2020 - March 2021 £54.00

(Minimum 100 Adult Guests)
(Corinthian Suite Only)

Terms and conditions apply. Please ask wedding coordinator for details