



## THE MAYFAIR WEDDING PACKAGE

This premier all-inclusive package melds our high service standards and organisational experience, with the handcrafted brilliance of our Head Chef and his team, to create the perfect day. We have gone to great lengths to think of the perfect additional finishing touches to make your special day a special day for all your guests.

“For the most important day of your life, you do not want any unwelcome stress, so place yourself in the hands of our experienced team and let us make sure that your every wish is fulfilled”

## 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  
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  
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 will be provided on all 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

## THE MAYFAIR MENU

### Choice of Soup

Cream of Vegetable  
Potato and Leek  
Traditional Vegetable  
Curried Carrot and Lentil  
Broccoli and Sweet Potato  
Cream of Asparagus and Chive



### 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

Hot Lemon Meringue served with Raspberry Ripple Ice-Cream  
Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream  
Granny Smith Crumble Tart served with Honey crème fraîche and Madagasgan Vanilla Custard  
Seasonal Fruit Pavlova served with Wild Berry Compôte and Raspberry Ripple Ice-Cream  
Choice of Luxurious Homemade Cheesecakes with Fruit Compôte and 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

<b>Weekend</b> (Friday and Saturday)	<b>2019 £55.00</b>	<b>2020 £58.00</b>
<b>Mid-Week</b> (Sunday - Thursday)	<b>2019 £47.00</b>	<b>2020 £50.00</b>

(Minimum 100 Adult Guests)