

## 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)

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#### 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

### Caramelised 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

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### 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.

**£19.00**

### 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.

**£19.00**

### 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.

**£25.95**

### 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.

**£24.50**

#### **Marlborough Sauvignon Blanc Stoneleigh Vineyards, New Zealand**

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

**£28.00**

#### **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.

**£32.00**

#### **Sauvignon Blanc, Mountain Range by Concha y Toro, Chile**

Delightfully clean and bright, this excellent example integrates grassy aromas

**£19.50**

### Red Wines

#### **Bin 555 Shiraz Wyndham Estate, Australia**

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

**£24.50**

#### **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.

**£24.50**

#### **Châteauneuf du Pape Vidal-Fleury, France**

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

**£32.00**

#### **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.

**£19.50**

#### **South Island Pinot Noir Brancott Estate, N Zealand**

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

**£28.00**

### 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.

**£19.50**

## CHAMPAGNE AND COCKTAILS

### **Moët et Chandon Brut Imperial, France 75cl**

Distinctively dry and light in character.  
The best selling champagne in the world.  
**£60.00**

### **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 drinks menu 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**

### '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**

### '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**

## BRUNCH AND WHISKEY

**Our “Brunch and Whiskey” menu the following day provides the perfect opportunity to toast the new Bride and Groom and let the celebrations continue!**

### **Hot Fork Buffet**

Annalong Shorthorn Peppered Beef, Rockvale Chicken Curry,  
Wild Glenarm Salmon and Broccoli Bake

Served with

Rice, Baby Boiled Potatoes and selection of Salads  
*Salads and Potatoes grown and sourced from the Glens of Antrim*



### **Granny Smith Crumble Tart**

Honey crème fraîche and Madagascgan Vanilla Custard  
*Organic Bramley Apples grown and sourced from Orchard Farm, Armagh*



### **Whiskey Selection**

Toast our Brunch with a choice of three classic Irish Whiskeys!

#### **Bushmills 10 Year Old**

*N.IRELAND | 40%*

Triple distilled Single Malt - Light fruity and spicy aromas with hints of melted chocolate



#### **Jameson Black Barrel**

*IRELAND | 40%*

Triple distilled blend - Toasted wood, with an under layer of apricot and papaya



#### **Powers Three Swallow**

*IRELAND | 40%*

Single pot still - A 21st Century embodiment of the traditional Powers distillation experience



### **Pricing**

**£19.50**

(Minimum 20 Adult Guests)

## 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)

