

THE KNIGHTSBRIDGE WEDDING PACKAGE

'The Knightsbridge Package' named after the most exclusive district of one of the leading cities of the world, the Knightsbridge wedding package displays your exquisite good taste, our wonderful hospitality and a certain 'je ne sais quoi' which will ensure that your wedding will be hugely memorable. The very best of everything from top quality Irish ingredients cooked to perfection by our Head Chef John Ferguson, delectable menu options and a range of special options to personalise your wedding day, makes the Knightsbridge the ultimate wedding package

THE KNIGHTSBRIDGE PACKAGE

The following items are inclusive in the Knightsbridge package;

ARRIVAL

A traditional red carpet to welcome your guests
Tea, Coffee and Homemade Shortbread for all guests
Chilled Prosecco and cocktails dressed display for all guests
Selection of hot and cold canapés for all guests

HOTEL BENEFITS

Extensive grounds for unique photographic opportunities
Complimentary room hire for 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

Five course meal hand crafted by our head chef, John Ferguson

TABLE DRINKS

Iced water will be provided on all tables
Three glasses of House Red and White Wine

EVENING BUFFET

À la Carte Buffet served with tea, coffee and five hot options or Friterie buffet

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

THE KNIGHTSBRIDGE MENU

Choice of Starters

Confit Duck Salad

Oven Crispy Duck set on mixed leaves
with a Pak Choi and Plum Syrup Glaze

Tullyglass Caesar Salad

Smoked Chicken with Bacon and Caesar Dressing

Chicken and Wild Mushroom Vol-au-Vent

served with Tossed Salad

Melon Prosciutto Skewers

Fresh Melon, Prosciutto served
with Balsamic Glaze

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Choice of Soups

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

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Choice of Main Course

Roast Annalong Shorthorn Sirloin of Beef

with Peppercorn Sauce and Beef Jus

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

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

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Choice of Desserts

Caramelised 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

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Tea/Coffee

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

Pricing

Weekend
(Friday and Saturday) **2020 / 2021 £73.00**

Mid-Week
(Sunday - Thursday) **2020 / 2021 £65.00**

(Minimum 100 Adult Guests)