

## **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  
Caramelised 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 2019 - March 2020 £50.00    October 2020 - March 2021 £54.00**

**October 2021 - March 2022 £54.00**

(Minimum 100 Adult Guests)  
(Corinthian Suite Only)