

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)

•

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

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

SPARKLING

STELLO PROSECCO

A soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

£26.00

Antech Cremant De Limoux, 'Expression' Bru

Aged traditionally and generously on its lees, this is a beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice. The palate marries more exotic fruits with a clean, pebbly backdrop.

£34.00

CHAMPAGNE

Veuve Cliquot Brut N.V.

Bright and sharp on the nose, with a strong character of citrus, finishing gradually with warm brioche notes. Zest of pepper, nutmeg, and fresh almond.

£65.00

Bollinger Special Cuvée Brut N.V

Its biscuity nose is endowed with hints of white fruit and the rich, full-bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.

£80.00

WHITE

Les Oliviers Sauvignon Vermentino

A deliciously refreshing change from straight Sauvignon Blanc. This wine takes the zesty grapefruit characters of Sauvignon and complements it with the rounded texture of Vermentino

£19.00

Steep Street Sauvignon Blanc

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious.

£25.00

Stone's Throw Chardonnay

Prominent tangerine notes on the nose and with intense grapefruit, lime and hints of spice. Refreshingly unoaked, citrus and white peach flavours and linear mineral finish.

£22.00

Stello Pinot Grigio

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish.

£23.00

False Bay 'Slow' Chenin Blanc

Soft aromas of dried apricots with an oak & vanilla notes on the nose. White fleshed peaches, almond paste & windfall oranges on the palate.

£24.00

Vila Nova Alvarinho

Bright citrus aromas with hints of mandarin. Fresh and lively on the palate with citrus characters, textural stone fruit and appealing minerality on the finish.

£28.00

Domaine Jean Marc Brocard Chablis 2018

This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.

£42.00

WINE LIST

RED

Les Oliviers Merlot Mourvedere

A garnet red wine with purple tints, with a pretty bouquet of red fruits on the nose - fresh with notes of sweet spices. The palate is round and generous with a soft, fruity finish.

£19.00

Stone's Throw Shiraz

Bright, aromatic and juicy Shiraz character with a tiny proportion of fruity, flowery Malbec. Very drinkable with a soft and silky elegance.

£22.00

Les Volets Malbec

Soft and pretty on the nose with aromas of violet, cassis and sweet spices. Big and bold on the palate displaying more of the same plus some liquorice, and lingering on the finish.

£25.00

Artesa Crianza

Bright ripe aromas of black fruit with hints of liquorice and mocha. Cherry and plum fruit on the palate with acidity and balancing tannins. A very approachable, modern and satisfying Crianza.

£26.00

Uggiano Chianti Colli Fiorentini

A fresh and approachable style of Chianti from Uggiano's estate in the hills south of Florence - aged for 6 months in large oak casks..

£29.00

Domaine Bernard Métrat Fleurie, La Roilette, Vieilles Vignes

There's an attractive savoury note to the nose, as well as the ethereal aromas of flowers and violets synonymous with the best wines of Fleurie. On the palate, expect fresh acidity and fine, chalky tannins.

£37.00

ROSÉ

Les Oliviers Grenache Cinsault Rosé

Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

£19.00

Another Story White Zinfandel Rosé

A major crowd pleaser from the Sunshine State! Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Hugely juicy!

£21.00

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)

