

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
Dedicated wedding music playlist
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)
Free on-site car parking

ROOM DECOR

Extensive choice of cake stands and cake knife
Ambient mood lighting
Louis banqueting chairs

TABLE DECOR

White linen table cloths and white linen napkins
4ft Candelabra 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

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



Tea and Coffee

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

Pricing

Weekend
(Friday and Saturday) 2021 £58.00 | 2022 £60.00

Mid-Week
(Sunday - Thursday) 2021 £50.00 | 2022 £52.00

(Minimum 100 Adult Guests)