



TULLYGLASS

— HOTEL AND RESIDENCES —

WEDDING MENUS AND INCLUSIVE PACKAGES

DEAR GUEST

Thank you for considering us to be a part of your forthcoming wedding celebrations.

We are delighted to enclose a copy of our wedding brochure, and trust that within the menus and packages which we have designed, that there is an option which meets your requirements.

If you would like to make any changes to our suggestions, or have special dietary requirements, please feel free to speak with us and we will gladly accommodate your wishes.

We would also like to invite you to have a coffee with us and have a look around our facilities. This is also an ideal opportunity to meet members of our team, crystallise your requirements and tailor a perfect day that you will always remember.

Please call 028 2565 2639 and ask one of our Reception team for an appointment with our wedding co-ordinator.

The McConville Family



ABOUT US

Tullyglass Hotel has a history dating back to the second half of the 19th century, this gives the building and surrounding gardens a history of which we are proud. The hotel is widely known throughout Ireland as one of the country's best hotels for weddings and functions and as a family business, we feel we "go the extra mile" to make your special day exactly as you want it.

Our team is focussed on making sure that all of the small details are dealt with, and that each element of your special day flows smoothly to the perfect end. To achieve this, we can offer a number of suite options dependent upon the number of guests that will be sharing your special day.

Our Head Chef, John Ferguson and his team are widely recognised as being at the top of their profession, and have developed the tempting menu options included in this document, but they also enjoy meeting any special requirements that are requested. Our wedding co-ordinator will gladly spend time with you and develop your ideal menu.



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
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
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

Roast Trio Of Meats
Turkey, Ham and Roast Beef with Herb Stuffing and Pan Jus
£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)

Soup

Potato and Leek (V) (V)

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)



ALL INCLUSIVE WEDDING PACKAGE'S

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)

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
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 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

Cone of Chips, Cocktail Chipolatas, Chicken Goujons and a variety of Large Pizza Slices

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



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



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



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/Coffee

All Dietary requirements catered for on request

For extensive menu please ask wedding co-ordinator

Pricing

Weekend 2021 £73.00 | 2022 £75.00
(Friday and Saturday)

Mid-Week 2021 £65.00 | 2022 £67.00
(Sunday - Thursday)

(Minimum 100 Adult Guests)

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
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 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 2020 - March 2021 £54.00

October 2021 - March 2022 £54.00

(Minimum 100 Adult Guests)
(Corinthian Suite Only)

CIVIL CEREMONIES

Venetian Suite

Tullyglass Hotel is a romantic venue for all weddings and for those wishing to have a civil wedding ceremony, we have a Civil Licence which allows for the marriage to be conducted within the Venetian Suite of the hotel. This conveniently allows the day to flow seamlessly from the ceremony itself, into your Wedding Reception and Evening celebrations. The Venetian Suite is a regal room which features a high ceiling decorated with original plaster mouldings which add a sense of history. After the ceremony, your designated wedding co-ordinator will guide you and your guests to your exclusive area for your reception drinks and photography opportunities.

Our Gift to You:

Red Carpet Entrance | Room Hire | PA System | Pre-arranged Playlist | 6ft Candelabras | Projector | Floral Arrangement

A capacity of 30 to 300 can be accommodated in The Venetian Suite.

To arrange your Civil Ceremony at Tullyglass Hotel contact the Marriage Department, Ballymena Borough Council on 0300 124 5000, to reserve your ceremony date and time.

WEDDING SUPPLIERS

Tullyglass Hotel has been selected for weddings of all types, from small intimate events, to high profile society weddings with several hundred guests. Consequently, for many years and we have worked with the many wedding suppliers who have gained an understanding of the standards that we expect. From this experience, we decided to recommend a number of these based upon the quality of service, and value for money that they provide. We have created an area on the weddings area of our website called "Wedding Suppliers" detailing these organisations, with information on the wide range of services offered. All of the suppliers noted attend our annual Wedding Fayre, with many of them offering special discounts which can be redeemed against their services.

Services Provided

Entertainment | Wedding Cars | Wedding Cakes and Confectionery | Groomswear | Brideswear and Accessories
Hair and Beauty | Photography | Videography | Event Styling | Banking Services | Flowers | Marriage Officiants
Wedding Lists | Wedding Stationery | Coaches

How To Use Our Web Service

1. Log on to www.tullyglass.com select Weddings on the main navigation and then Wedding Suppliers
2. Browse the different suppliers categories using the left hand navigation. Select a category to reveal a list of relevant suppliers.
3. Arrange supplier appointment using the contact information provided.

All Wedding supplier arrangements outside of those recommended must have the approval of hotel management. Tullyglass Hotel reserves the right to refuse entry to any unapproved suppliers.

TERMS AND CONDITIONS

Cancellation Policy

In the event of cancelling a confirmed booking, the following charges will be due. In each case, the percentage charge applies to the estimated total account for the event, including accommodation, wine sales, loss of beverage sales and any other items booked as part of the contract based on the numbers originally booked:

Within 4 weeks - 100% Within 8 weeks - 75%
Within 8-16 weeks - 50% Within 16-36 weeks - 25%

All deposits and advanced payments already paid will also be forfeited.

Storage/Personal Property/Consigning

The hotel will try wherever possible to assist guests with the storage of equipment, personal property, wedding cakes etc., but accept no liability for any damage or loss. The hotel will not accept responsibility for any goods consigned to the hotel or any of its staff in connection with any event, nor will it be responsible for any freight, carriage or delivery charges.

Food and Beverage

No food or beverage will be permitted to be brought into the hotel without the special permission of the hotel, and the hotel reserves the right to make a charge for the service of same (with the exception of Special Occasions cakes). Please be advised that Corkage is not permitted and we do not offer a closed bar facility.

All food and drink consumed on the hotel premises must have been purchased from the hotel. The management and staff of the Tullyglass have the right to confiscate any such items from guests or guest rooms for the duration of their stay. All confiscated items will be returned to guests on departure from the hotel.

Minimum Numbers

This price has been negotiated for your wedding based on the minimum number of adult guests as shown. Therefore this will be the minimum number of adult guests you will be invoiced for on the day, if there are any extra guests they will be charged for additionally. Events that fail to meet minimum number stated on the contract will have their package price renegotiated and will forfeit the complimentary items in the agreed package, they will then become chargeable e.g. room hire :

Clocktower Suite £1000, Corinthian Suite £850, Conservatory £250, Restaurant £200.

Quality of Service

In order for us to provide you with our high standard of service we do not permit speeches/toasts to happen between courses.

Booking Arrangements

When booking your event a deposit must be paid to secure your date. Deposit is not refundable or transferable if the event is cancelled. All wedding bookings will require a £700 deposit to confirm date.

Services/Procedures

The hotel reserves the right to change any of its banqueting services, procedures and processes without prior notification.

Payment

All accounts must be settled fourteen days prior to your wedding. **Final payment must be made by Cash, Credit/Debit Cards, or BACS Transfer. We cannot accept Cheque payment.**

Accommodation

Cancellation Policy

Individual bookings: A £50 booking deposit and Credit Card details are required to confirm a reservation.

Cancellations made less than 48 hours in advance will be charged a cancellation fee of the full stay. Full Payment must be made on arrival.

Group Bookings: A complete rooming list for a group booking must be received at least six weeks prior to arrival. The list must be provided by the contractual clients. Guests cannot book a room on a group booking through the hotel.

Any rooms not named four weeks prior to the arrival will be automatically released. Cancellations on a group booking made less than 48 hours prior to arrival will be charged a cancellation of the total stay. The contractual clients will be liable for this charge.

All rooms will be priced based on the room type. Group booking's will receive a rooming list with room rates included.

Menu and Package Pricing

All prices are subject to change. In the event of circumstances beyond the hotels control, the hotel reserves the right to vary prices quoted to an extent which reflects such circumstances. Package prices may fluctuate depending on seasons please ask wedding co-ordinator for details.

Menu Tasting

The hotel is extremely confident in its product and, for this reason; we do not offer Wedding Menu Tasting.

Wedding Suppliers

All wedding supplier arrangements outside of those recommended must have the approval of hotel management. Tullyglass Hotel reserves the right to refuse entry to any unapproved suppliers.



TULLYGLASS

— HOTEL AND RESIDENCES —

TULLYGLASS HOTEL
GALGORM ROAD, BALLYMENA,
CO. ANTRIM, BT42 1HJ

TEL: 028 2565 2639
EMAIL: info@tullyglass.com
WEBSITE: www.tullyglass.com