



TULLYGLASS

— HOTEL AND RESIDENCES —

Gala Dinners

Dear Guest

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

We are delighted to present our Gala dinner 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 events co-ordinator.

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 focused on making sure that all of the small details are dealt with, and that each element of your event flows smoothly. To achieve this, we can offer a number of suite options dependent upon the number of guests attending your event.

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 event co-ordinator will gladly spend time with you and develop your ideal menu.

The McConville Family





Gala Dinner
Packages

The Birch Package

Arrival

A traditional red carpet to welcome your guests
Prosecco on arrival for all guests

Hotel Benefits

Extensive grounds for unique photographic opportunities
Complimentary room hire for the banqueting suite
Personal banqueting manager to oversee your day
Master of Ceremonies
State of the art 'Martin audio PA System'
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background music playlist
Free on-site car parking

Room Decor

Banqueting Suite mood lighting (any colour)
Louis Banqueting chairs

Table Decor

White linen table cloths and white linen napkins
Candleabra centrepiece on all tables

Stationery

Illustrated table plan and menu cards (Tullyglass theme)

Meal

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

Table Drinks

Iced water will be provided on all tables

Accommodation

Reduced accommodation rates for guests

Pricing

£45.00

(Minimum 100 Adult Guests)

Menu

Soup

Cream of Vegetable
Potato and Leek
Traditional Vegetable
Broccoli and Sweet Potato

Main Course

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

Dessert

Tullyglass Assiette of Desserts
Mini Meringue, Raspberry Ripple Ice Cream,
Chocolate Cheesecake, Mixed Berry Panna Cotta

The Oak Package

Arrival

A traditional red carpet to welcome your guests
Prosecco on arrival for all guests

Hotel Benefits

Extensive grounds for unique photographic opportunities
Complimentary room hire for the banqueting suite
Personal banqueting manager to oversee your day
Master of Ceremonies
State of the art 'Martin audio PA System'
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background music playlist
Free on-site car parking

Room Decor

Banqueting Suite mood lighting (any colour)
Louis Banqueting chairs

Table Decor

White linen table cloths and white linen napkins
Candleabra centrepiece on all tables

Stationery

Illustrated table plan and menu cards (Tullyglass theme)

Meal

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

Table Drinks

Iced water will be provided on all tables
One bottle of House Red and White Wine per table

Accommodation

Reduced accommodation rates for guests

Pricing

£55.00

(Minimum 100 Adult Guests)

Jak Package

Starter

Confit Duck Salad

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

Honey Chilli Chicken

Grilled Chicken Sliced, Asian Spices with Homemade
Sweet Chilli Sauce

Chicken and Wild Mushroom Vol-au-Vent

served with Tossed Salad

Soup

Cream of Vegetable, Potato and Leek, Traditional Vegetable,
Butternut Squash, Broccoli and Sweet Potato, Cream of Asparagus and Chive

Main Course

Roast Annalong Shorthorn Sirloin of Beef

with Peppercorn Sauce and 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

Dessert

Tullyglass Assiette of Desserts

or

Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream

Fruit Meringue Basket Filled with Whipped Cream and Seasonal Fruits

Rhubarb and Strawberry Crumble Tart served with Vanilla Ice-Cream

Caramelised Lemon Meringue served with Raspberry Ripple Ice-Cream

Tea and Coffee

All dietary requirements catered for on request.

For extensive menu please ask wedding co-ordinator.

The Blackthorn Package

Arrival

A traditional red carpet to welcome your guests
Prosecco and Cocktails on arrival for all guests
Selection of local Craft beers

Hotel Benefits

Extensive grounds for unique photographic opportunities
Complimentary room hire for the banqueting suite
Personal banqueting manager to oversee your day
Master of Ceremonies
State of the art 'Martin audio PA System'
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background music playlist
Free on-site car parking

Room Decor

Banqueting Suite mood lighting (any colour)
Louis Banqueting chairs

Table Decor

White linen table cloths and white linen napkins
Candleabra centrepiece on all tables

Stationery

Illustrated table plan and menu cards (Tullyglass theme)

Meal

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

Table Drinks

Iced water will be provided on all tables
One bottle of House Red and White Wine per table

Accommodation

Reduced accommodation rates for guests

Pricing

£65.00

(Minimum 100 Adult Guests)

Blackthorn Package

Starter

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

Honey Chilli Chicken
Grilled Chicken Sliced, Asian Spices with Homemade
Sweet Chilli Sauce

Chicken and Wild Mushroom Vol-au-Vent
served with Tossed Salad

Soup

Cream of Vegetable, Potato and Leek, Traditional Vegetable,
Butternut Squash, Broccoli and Sweet Potato, Cream of Asparagus and Chive

Main Course

Roast Annalong Shorthorn Sirloin of Beef
with Peppercorn Sauce and 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

Dessert

Tullyglass Assiette of Desserts
or
Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream
Fruit Meringue Basket Filled with Whipped Cream and Seasonal Fruits
Rhubarb and Strawberry Crumble Tart served with Vanilla Ice-Cream
Caramelised Lemon Meringue served with Raspberry Ripple Ice-Cream

Tea and Coffee

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



Arrival Drinks Reception

Chilled Prosecco
£6.00 per glass

Bottled Beer Selection
£4.50 per Bottle

Selection of Cocktails
£8.00 per glass

Chilled Guinness and
Lager Portable Bar
£6.00 per glass

Jawbox Gin Bar
Rhubarb and Ginger or Small Batch, combined with your
favourite mixers and garnish
£9.50 per glass

Mulled Wine or Hot Whiskey served traditionally
£6.50 per glass

Champagne Reception
£12.00 per glass

Aperol Spritz
£8.00 per glass

An extensive drinks menu is available on request.

Canapes

Hot

Vol-au-Vent Selection
Assorted Spring Rolls
Mini Beef Burgers
Pizza Selection
Crispy Chicken

Cold

Smoked Salmon Rolls
Duck Fillet with Apricot
Goats' Cheese with Spices
Foie Gras and Caramelised Apple
Prawns with Basil

(Chef's sample selection)
£8.50 Per Portion

Starters

Chicken and Wild Mushroom Vol-au-Vent
served with Tossed Salad
£7.50

Crispy Duck Salad
Oven Crispy Duck set on Mixed Leaves
with a Pak Choi and Plum Syrup Glaze
£8.50

Honey Chilli Chicken
Grilled Chicken Sliced, Asian Spices with Homemade
Sweet Chilli Sauce
£7.50

Tullyglass Caesar Salad
Smoked Chicken with a Bacon and Caesar Dressing
£7.50

Goats Cheese and Parma Ham
Fig Salad and Vinaigrette
£7.50

Glenarm Smoked Salmon and Egg
Cherry Tomatoes, Scallions, Avocado Cream and Crostinis
£8.50

Chicken and Wild Mushroom Vol-au-Vent
served with Tossed Salad
£7.50

Platter
Honey Chilli Chicken
Brie Bruschetta
Stuffed Mushroom with Garlic Dressing
£9.50

Soups

Cabbage and Bacon
Curried Carrot and Lentil
Roast Plum Tomato and Basil Oil
Butternut Squash
Broccoli and Sweet Potato
Cream of Asparagus and Chive
Spiced Parsnip
Cream of Cauliflower and Stilton
French Onion with Gruyère Crouton

Sorbet Shots

Champagne
Vodka and Pink Grapefruit
Lemon and Lime
Passion Fruit

All sorbets priced at
£4.50

Main Course

Trio of Meats

Roast Annalong Shorthorn Silverside Eye of Beef,
Antrim Turkey and Ham served traditionally
+ £3

Roast Annalong Shorthorn Sirloin of Beef
with Peppercorn Sauce and Beef Jus
+ £5

Grilled Wild Glenarm Salmon Fillet
with Gubbeen Chorizo, Spinach and Fish Velouté
+ £3

Roast Slemish Lamb
'Rump and Breast' Served with Pea, Mint Purée and Girolles
+ £5

Silverhill Crispy Half Duck
served with Pak Choi and Plum Syrup Glaze
+ £5

Vegetarian & Vegan

Starter

Roasted Butternut Squash Salad
Roasted Butternut Squash, Chickpea, Rocket
and Cumin Salad

Soup

Potato and Leek (V)

Main Course

Vegan Lasagne

Dairy free layers of Vegetables Topped with
Sweet Potato, Cheese served with Tossed Salad

Dessert

Vegan Chocolate Cake

Moist Chocolate Cake served with Dairy free Vanilla Soy Ice-Cream

Children's Options

Half portions of selected menu choice
Soup, Chicken Goujons and Skinny Fries, Ice-Cream
Soup, Sausages and Skinny Fries, Ice-Cream
Soup, Hamburger and Skinny Fries, Ice-Cream

Aged 6 - 12 £20.00 | Aged 5 and under free of charge

Desserts

Tullyglass Assiette of Desserts

Mini Meringue, Raspberry Ripple Ice Cream,
Chocolate Cheesecake, Mixed Berry Panna Cotta

Sticky Toffee Pudding

served with Butterscotch Sauce and Honeycomb Ice-Cream

Fruit Meringue Basket

Filled with Whipped Cream and Seasonal Fruits

Baked Double Chocolate Cheesecake

served with Whipped Cream

Vanilla Panna Cotta

with Mixed-Berry Compôte

Caramel Apple Pie

Cinnamon and Caramel Apple topped with Butter Crust and
served with Ice-Cream

Caramelised Lemon Meringue

served with Raspberry Ripple Ice-Cream

Chocolate Fudge Cake

served with Honey and Vanilla Ice-Cream

Rhubarb and Strawberry Crumble Tart

served with Vanilla Ice-Cream

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

Multiple choice and alternative selections may incur further charges
For full details please ask your wedding co-ordinator.



Wine List

Tullyglass sommelier selection

Sparkling

Stello Prosecco (Bin 005)

VENETO _ ITALY

£28.00

Domaine J.Laurens Cremant de Limoux (Bin 006)

LIMOUX _ FRANCE

£37.00

Champagne

Bollinger Special Cuvée Brut N.V (Bin 008)

CHAMPAGNE _ FRANCE

£80.00

Bollinger Rosé NV (Bin 053)

CHAMPAGNE _ FRANCE

£90.00

Bollinger Special Cuvée Brut NV Magnum (Bin 009)

CHAMPAGNE _ FRANCE

£145.00

White

Les Jardins Divers Sauvignon Vermentino (Bin 010)

LANGUEDOC _ FRANCE

£22.00

Stello Pinot Grigio (Bin 016)

DELLE VENEZIE _ ITALY

£23.00

Mayday Island Sauvignon Blanc (Bin 011)

MARLBOROUGH _ NEW ZEALAND

£32.00

Domaine Jean Marc Brocard Chablis 2018 (Bin 020)

BURGUNDY _ FRANCE

£48.00

Red

Les Jardins Divers Merlot Mourvedere (Bin 039)

LANGUEDOC _ FRANCE

£22.00

Beechfield Estate Shiraz (Bin 033)

VICTORIA _ AUSTRALIA

£22.00

Les Volets Malbec (Bin 034)

VALLEE DE L'AUDE _ FRANCE

£27.00

Uggiano Chianti Colli Fiorentini (Bin 036)

TUSCANY _ ITALY

£29.00

Santa Estadea Crianza (Bin 035)

RIOJA _ SPAIN

£30.00

Xanadu Exmoor Cabernet Sauvignon (Bin 041)

MARGARET RIVER _ WESTERN AUSTRALIA

£35.00

Chateau Viramiere St Emilion Grand Cru 2015 (Bin 043)

BORDEAUX _ FRANCE

£45.00

Rosé

Les Oliviers Grenache Cinsault Rosé (Bin 050)

LANGUEDOC _ FRANCE

£20.00

Fortified & Dessert Wine

Fleur D'Or Sauternes (Bin 061)

BORDEAUX _ FRANCE

£33.00

An extensive Wine list is available on request

Accommodation

Wedding Rate

Superior Twin £150 (2 x Single)

Superior Double £150 (1 x Double Superking)

Superior Triple £170 (3 x singles)

Superior Family £190 (4 x singles)

Deluxe King £180 (1 x Superking)

Suite £250 (1 X Superking)

Penthouse Suite £300 (1 x Superking)

(Rates subject to change)

Audio Visual Support & Maintenance

Festival Productions

Contact Brian - 07712871876

Email - festivalproductions@yahoo.co.uk



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— HOTEL AND RESIDENCES —

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