



TULLYGLASS

— HOTEL AND RESIDENCES —

Weddings

“The beginning of your love story”

Dear Guest

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

We are delighted to present 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, please feel free to speak with us and we will gladly accommodate your wishes.

We would also like to invite you to 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.

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. 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 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 Executive Chef and his team are widely recognised as being at the top of their profession, and have developed tempting menu options 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 wedding package.

The McConville Family





THE
Clocktower Suite



Wedding Packages

The Design Package

Arrival

A traditional red carpet to welcome your guests
Private wedding entrance for your guests
Champagne on arrival for the Newlyweds
Tea, Coffee and Homemade Shortbread 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 PA system
8K projector and screen (available on request)
Late night function and Private Residents' Bar
Background wedding music 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
Candleabra centrepiece on all tables
Top Table floral arrangement

Stationery

Illustrated / Digital display table plan
Menu cards and Table numbers (Tullyglass theme)

Meal

Four course meal hand crafted by our Executive Chef

Table Drinks

Iced water will be provided on all tables

Accommodation

Luxurious Honeymoon suite for the Newlyweds
Reduced accommodation rates for guests

Pricing

WEEKEND (Friday - Sunday)

FROM £60.00

MID-WEEK (Monday -Thursday)

FROM £50.00

(Minimum 80 Adult Guests)
Terms and Conditions Apply

Menu

Soup

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

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

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, Chocolate Cheesecake,
Lemon Posset Tart, Salted Caramel Ice-Cream

Tea and Coffee

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

The Juniper Package

Arrival

A traditional red carpet to welcome your guests
Private wedding entrance for your guests
Champagne on arrival for the Newlyweds
Tea, Coffee and Homemade Shortbread for all guests
Selection of Sandwiches for all guests

Hotel Benefits

Extensive grounds for unique photographic opportunities
Complimentary room hire for the banqueting suite
On the day Personal banqueting manager
Master of Ceremonies
State of the art PA system
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background wedding music 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
Candelabra centrepiece on all tables
Top Table floral arrangement

Stationery

Illustrated / Digital display table plan
Menu cards and Table numbers (Tullyglass theme)

Meal

Four course meal hand crafted by our Executive Chef

Table Drinks

Iced water will be provided on all tables
Two glasses of House Red or White Wine served

Evening Buffet

Cone of Chips, Chicken Goujons and Cocktail Chipolatas

Accommodation

Luxurious Honeymoon suite for the Newlyweds
Reduced accommodation rates for guests

Pricing

WEEKEND (Friday - Sunday)

FROM £75.00

MID-WEEK (Monday -Thursday)

FROM £65.00

(Minimum 100 Adult Guests)
Terms and Conditions Apply

Menu

Soup

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

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 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
Baked Double Chocolate Cheesecake Served with Whipped Cream
Vanilla Panna Cotta with Mixed Berry Compôte

Tea and Coffee

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



The Wisteria Package

Arrival

A traditional red carpet to welcome your guests
Private wedding entrance for your guests
Champagne on arrival for the Newlyweds
Tea, Coffee and Homemade Shortbread for all guests
Chilled Prosecco and Cocktails for all guests
Chef's Selection of Canapés 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 PA system
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background wedding music 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
Candelabra centrepiece on all tables
Top Table floral arrangement

Stationery

Illustrated / Digital display table plan
Menu cards and Table numbers (Tullyglass theme)

Meal

Five course meal hand crafted by our Executive Chef

Table Drinks

Iced water will be provided on all tables
Three glasses of House Red or White Wine served

Evening Buffet

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

Accommodation

Luxurious Honeymoon suite for the Newlyweds
Reduced accommodation rates for guests
Two complimentary guest rooms to allocate as you please

Pricing

WEEKEND (Friday - Sunday)

FROM £95.00

MID-WEEK (Monday -Thursday)

FROM £85.00

(Minimum 100 Adult Guests)
Terms and Conditions Apply

Menu

Starter

Crispy 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 Bacon Vol-au-Vent
served with Tossed Salad

Soup

Cream of Vegetable, Potato and Leek, Traditional Vegetable,
Butternut Squash, Broccoli and Sweet Potato or 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 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
Baked Double Chocolate Cheesecake Served with Whipped Cream
Vanilla Panna Cotta with Mixed Berry Compôte

Tea and Coffee

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



The Spruce Package

Arrival

A traditional red carpet to welcome your guests
Private wedding entrance for your guests
Champagne on arrival for the Newlyweds
Tea, Coffee and Homemade Shortbread for all guests
Freshly Baked Homemade Cinnamon Scones for all guests
'Hot Toddy' made with Bushmills Whiskey and Mulled Wine 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 PA system
8K projector and screen (available on request)
Late Night Function and private Residents' bar
Background wedding music 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
Candelabra centrepiece on all tables
Top Table floral arrangement

Stationery

Illustrated / Digital display table plan
Menu cards and Table numbers (Tullyglass theme)

Meal

Four course meal hand crafted by our Executive Chef

Table Drinks

Iced water will be provided on all tables
Two glasses of House Red or White Wine served

Entertainment

Top Specialist Wedding D.J. for your evening entertainment

Accommodation

Luxurious Honeymoon suite for the Newlyweds
Reduced accommodation rates for guests
Two complimentary guest rooms to allocate as you please

Pricing

October - March

FROM £70.00

(Minimum 100 Adult Guests)

Package exclusive to the Corinthian Suite. Terms and Conditions Apply

Menu

Soup

Cream of Vegetable
Potato and Leek
Traditional Vegetable
Butternut Squash
Spiced Parsnip

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

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
Baked Double Chocolate Cheesecake Served with Whipped Cream
Vanilla Panna Cotta with Mixed Berry Compôte

Tea and Coffee

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





THE
Corinthian Suite



Optional
Extras





Arrival Drinks Reception

Chilled Prosecco
£8.50 per glass

Bottled Beer Selection
£6.50 per bottle

Selection of Cocktails
£12.50 per glass

Chilled Guinness and
Lager Portable Keg Bar
£7.50 per glass

Glass of House Wine
£9.50 per glass

Jawbox Gin Bar
Rhubarb and Ginger or Small Batch, combined with your
favourite mixers and garnish
£12.00 per glass

Mulled Wine or Hot Whiskey, served traditionally
£12.50 per glass

Champagne Reception
£16.00 per glass

Aperol Spritz
£14.50 per glass

An extensive drinks menu is available on request.

Arrival Accompaniments

Chocolate Covered Strawberries
£4.50 per portion

Antipasti Platter
£6.50 per portion

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)
£10.00 per portion

Starters

Chicken and Bacon Vol-au-Vent
served with Tossed Salad
£9.50

Crispy Duck Salad
Oven Crispy Duck set on Mixed Leaves
with a Pak Choi and Plum Syrup Glaze
£10.50

Honey Chilli Chicken
Grilled Chicken Sliced, Asian Spices with Homemade
Sweet Chilli Sauce
£9.50

Tullyglass Caesar Salad
Smoked Chicken with a Bacon and Caesar Dressing
£9.50

Goats Cheese and Parma Ham
Fig Salad and Vinaigrette
£12.50

Smoked Salmon and Prawn Marie Rose
Whipped Avocado Salad with Wheaten Bread
£12.50

Platter
Honey Chilli Chicken
Brie Bruschetta
Stuffed Mushroom with Garlic Dressing
£14.50

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
£6.50

Main Course

Trio of Meats
Roast Annalong Shorthorn Silverside Eye of Beef,
Antrim Turkey and Ham served traditionally
+ £5

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

Grilled Wild Glenarm Salmon Fillet
with Spinach and Fish Velouté
+ £5

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 Wellington
Stir-Fried Vegetables, Breton Sauce, Carrots and
Lentils Wrapped in Vegan Puff Pastry

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

Sample Menu only. The Menu is subject to change

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 £25.00 | Aged 5 and under free of charge

Desserts

Tullyglass Assiette of Desserts
Mini Meringue, Chocolate Cheesecake,
Lemon Posset Tart, Salted Caramel Ice-Cream

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

Pavlova Sphere
Meringue Sphere Served, Seasonal Fruits, Whipped Cream,
Homemade Coulis

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 Chocolate Sauce and Vanilla Ice-Cream

Signature Fruit Tart
Vanilla Mascarpone 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
£25.00

Beechfield Estate Shiraz (Bin 033)
VICTORIA _ AUSTRALIA
£25.00

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

Buffet

À la Carte

Tea and Coffee
Assorted Sandwiches
Cocktail Chipolatas
Chicken Goujons
Sausage Rolls
BBQ Ribs
Chicken Kebabs
Vegetarian Kebabs
Spring Rolls
Large Pizza Slice
Vol-au-vents

Initial three options £12.50, additional items added will be charged at £1 per item

Friterie

Selection of Sliders, Mini Beef, Chicken and Bacon Burgers, Vegetarian Kebabs and Mixed Salad
£14.50 per person

Cone of Chips, Cocktail Chipolatas, Chicken Goujons and a variety of Large Pizza Slices
£14.50 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

Cheeseboard

Cheese display consisting of Red Leicester, Goulds Cheddar, Double Gloucester, Blacksticks Blue, Goat's Cheese

Includes a mixed selection of Irish sweet Chutney and savoury Biscuits
£14.50 per person

Accommodation

Wedding Rate

Superior Twin £180

Superior Double £180

Superior Triple £200

Superior Family £220

Deluxe King £210

Suite £290

Penthouse Suite £320w

(Rates subject to change)

After Party

The following day provides the perfect opportunity to toast the Newlyweds and let the celebrations continue!

BBQ

Chicken Skewers, Pork Sausages, Beef Burgers
Vegetables Kebabs, Corn-on-a-cob and Potato Skins

Selection of locally sourced Salads, Potatoes and Rice

Dessert

Baked Double Chocolate Cheesecake
Served with Whipped Cream
Price on Request

(Subject to availability)

An extensive Wine list is available on request



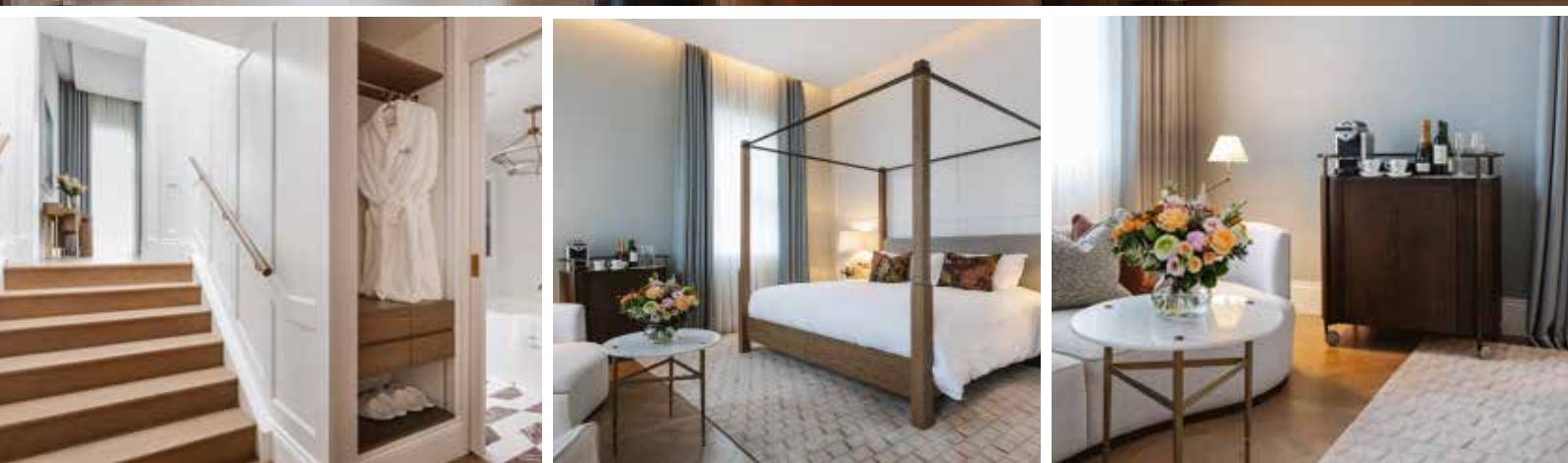
Venetian Suite

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 personal banqueting manager will guide you and your guests to your exclusive area for your reception drinks and photography opportunities.

10 Metre Aisle Runner | PA System | Pre-arranged Playlist | Table Floral Arrangement

A capacity of 20 to 300 can be accommodated in The Venetian Suite.

To arrange your Civil Ceremony at Tullyglass Hotel contact the Marriage Department, Mid and East Antrim Borough Council on 028 2826 2463 to reserve your ceremony date and time.



Honeymoon Suite

Indulge in romance and luxury with our newly designed honeymoon suites, meticulously crafted to fulfil every dream.

Nestle in an oasis of elegance and sophistication, each suite boasts bespoke furnishings, sumptuous fabrics, and exquisite décor to create an ambiance of pure enchantment. From the moment you step inside, you'll be enveloped in an atmosphere of opulence and intimacy.

Whether you're savouring a glass of champagne or unwinding in the lavish comfort of your four-poster bed, every moment in our honeymoon suites is designed to be nothing short of extraordinary.



Notes

A series of horizontal dotted lines for taking notes.





TULLYGLASS

— HOTEL AND RESIDENCES —

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

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Brochure information and prices subject to change