

CELEBRATE YOUR

Love story.

*The finer details at the
Slieve Donard Resort & Spa*

YOUR DREAM BECOMES REALITY...

Our LUXURY Wedding Package includes:

- Luxurious accommodation in a Resort Suite for the Bride and Groom with a bottle of bubbly and full Irish Breakfast on the first morning of your honeymoon either in the Slieve Donard or, if you wish, at one of the other Hastings Hotels in Northern Ireland.
- A secure storage facility for the day of the wedding (for your placecards, wedding cake, luggage, gifts etc.).
- Red Carpet (if requested).
- Accommodation offers for your guests at www.hastingshotels.com (subject to availability)
- Silver cake stand and knife.
- Personalised menu cards.
- Linen napkins.
- Full use of the landscaped gardens for photographs.
- Mouth-watering menus carefully compiled by our Executive Chef.
- Excellent wine list to complement any chosen menu.
- Extensive car parking facilities for your guests.
- Banqueting Manager to co-ordinate the smooth running of your Special Day.
- Master of Ceremonies.
- Complimentary use of helipad.



hastingshotels.com

Wedding Suites

Suite	Thursday/Friday/Saturday	Sunday – Wednesday
Grand Ballroom (until 1.00am, minimum 130 persons)	£1150	£700
Chandelier Room (Until 12 midnight, minimum 80 persons)	£850	£500

Civil Ceremonies

We are licensed to host Civil Ceremonies at the Slieve Donard Resort and Spa at an additional room hire charge from £400.

Inspirational Ideas:

SPECIAL HEN DAY PAMPERING PACKAGES for De-Stressing and Make-Up are available at the Spa.

Please Note

Our suppliers have guaranteed that all ingredients are GM free.

Local Produce

Hastings Hotels excel in their efforts to maximise the variety, quality and the freshness of their products.

The group has prominently adopted the philosophy that local food sourcing is a way to get to know the community, meet the suppliers and enrich understanding of home produce and wherever possible, purchase the finest local produce.

- The Slieve Donard Resort and Spa cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives.
- Details of your menu should be given to the hotel two months prior to the reception. The final numbers must be advised to the hotel 48 hours prior to the event and payment will be due on those numbers.
- Management reserve the right to vary the price and fare. All prices are fully inclusive of VAT.
- The Slieve Donard Resort and Spa provides all Banqueting Meals with platinum service.
- If you wish to offer your guests a choice of main courses, please see our grand gourmet buffet selections.

Gourmet Menus

A Match Made in Heaven

Cream of Celery and Apple Soup served with a basket of Warm Wheaten Rolls

Classic Irish Chicken – A Parcel of Fresh Chicken with Herb Stuffing Wrapped in Irish Bacon

Market Vegetables and Potatoes

Slieve Donard Traditional Pavlova

Resort Blended Coffee and Thompson's Finest Tea

£44

Best Day of Your Lives

Fan of Melon, Strawberry and Champagne Syrup

Cream of Potato and Leek Soup served with a basket of Warm Wheaten Rolls

Roast Turkey and Honey Baked Givan's Ham with Traditional Trimmings and Cranberry Sauce

Market Vegetables and Potatoes

Profiteroles with Hot Chocolate Sauce

Resort Blended Coffee and Thompson's Finest Tea

£50

Dreams do Come True

Cream of Broccoli and Irish Cheddar Soup with Warm Wheaten Rolls

Daube of Northern Irish Beef, slow cooked in a Red Wine and Herb Jus with Yorkshire Pudding

Market Vegetables and Potatoes

Baked Armagh Apple and Cinnamon Crumble with Glastry Farm Vanilla Bean Ice Cream

Resort Blended Coffee and Thompson's Finest Tea

£50

Celebration

Classic Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing

Cream of Parsnip and Ginger Soup served with a basket of Warm Wheaten Rolls

Supreme Fillet of Irish Chicken resting on a bed of Creamed Cabbage and Raisins with a Wild Mushroom and Tarragon Cream

Market Vegetables and Potatoes

Slieve Donard Grand Dessert - a Selection of Mini Desserts

Resort Blended Coffee and Thompson's Finest Tea

£55

All Chicken dishes are cornfed and free range. Please note that you can mix and match the menus to suit your taste and the price will be adjusted accordingly.

Gourmet Menus

Eternal Flame

Chicken Caesar Salad
Smoked Bacon – Garlic and
Parmesan Dressing

Cream of Leek and Potato Soup served
with a basket of Warm Wheaten Rolls

Daube of Irish Beef slow cooked in
a Red Wine and Herb Jus

Market Vegetables and Potatoes

Slieve Donard Grand Dessert -
a Selection of Mini Desserts

Resort Blended Coffee
and Thompson's Finest Tea

£55

Fairytale becomes Reality

Oak Smoked Glenarm Salmon with
Red Onion and Caper Balsamic Dressing

Signature Lentil and Smoked Bacon Soup
served with a basket of Warm Wheaten Rolls

28 Day Dry Aged Prime Roast Sirloin
of Irish Beef with crispy onions
and Yorkshire Pudding

Market Vegetables and Potatoes

Slieve Donard Grand Dessert -
a Selection of Mini Desserts

Resort Blended Coffee
and Thompson's Finest Tea
With Homemade Fudge

£65

Golden Rings

Medley of Irish Sea Crab Meat and
Kilkeel Prawns with Lime Mayonnaise

Cream of Broccoli and Irish Cheddar Soup
served with a basket of Warm Wheaten Rolls

Zesty Lemon Sorbet

Tournedos Rossini - Fillet of Irish Beef with
Liver Pâté, Madeira sauce and crispy onions

Market Vegetables and Potatoes

Slieve Donard Grand Dessert -
a Selection of Mini Desserts

Resort Blended Coffee
and Thompson's Finest Tea
& Petit Fours

£70

Inspirational Ideas:

**POST OR PRE-WEDDING
BARBECUES** at the
Percy French.

Please note that you can mix and match the menus to suit your taste and the price will be adjusted accordingly

Grand Gourmet Buffet Selection

Ruby Gourmet Buffet

- Cornfed Free Range Chicken in a White Wine and Wholegrain Mustard Sauce
 - Aubergine and Pasta Bake
 - Baked Cod and Salmon Gratin
 - Peppered Irish Beef
 - Beef Stroganoff
 - Beef Cobbler
 - Traditional Beef Lasagne
 - Chilli Con Carne
 - Sweet and Sour Chicken
 - Chicken Curry
 - Roasted Peppers with Sundried Tomatoes and Pasta
 - Fisherman's Catch
 - Chicken à la King
 - Turkey and Ham Pie
- (Your Selection of any Two Dishes from above)

All served with Braised Rice or Sauté Potatoes, Tossed Salad and Dressings, Coleslaw, Pasta Salad served with a selection of Deli Rolls - Sesame, Poppy, Cheese and Plain

Resort Blended Coffee and Thompson's
Finest Tea with Mini Tray Bakes

£25

All Chicken dishes are cornfed and free range.

Sapphire Gourmet Buffet

- Poached Dressed Glenarm organic Salmon
 - Prime Roast Irish Beef with Horseradish Chutney
 - Roast Turkey with Chestnut Stuffing
(All Served Cold)
 - Cornfed Free Range Chicken in a White Wine and Wholegrain Mustard Sauce
 - Aubergine and Pasta Bake
 - Beef Cobbler
 - Baked Cod and Salmon Gratin
 - Peppered Beef
 - Beef Stroganoff
 - Traditional Beef Lasagne
 - Chilli Con Carne
 - Sweet and Sour Chicken
 - Chicken Curry
 - Roasted Peppers with Sundried Tomatoes and Pasta
 - Fisherman's Catch
 - Chicken à la King
 - Turkey and Ham Pie
- (Your Selection of any Two Hot Dishes from above)

All served with Braised Rice or Sauté Potatoes, Tossed Salad and Dressings, Coleslaw, Pasta Salad served with a selection of Deli Rolls - Sesame, Poppy, Cheese and Plain

Chef's Choice of Dessert

Resort Blended Coffee and Thompson's
Finest Tea with Irish Fudge

£35

Diamond Gourmet Buffet

Comber Leek and Potato Soup served with a selection of Deli Rolls - Sesame, Poppy, Cheese and Plain

- Delice of Glenarm organic Salmon with a Lemongrass and Coriander infused Cream Sauce
- Hot Carved Roast Sirloin of Irish Beef served with Cracked Black Peppercorn and Bushmills Sauce
- Carved Turkey Breast with Seasonal Stuffing and Cranberry Sauce
- Clove Baked Givan's Gammon
- Fusilli pasta with Wild Mushroom Cream, Truffle Oil & Parmesan
- Comber Champ and Roast Potatoes
- Chef's selection of Seasonal Vegetables

Chef's Choice of Dessert

Resort Blended Coffee and Thompson's
Finest Tea with Petit Fours

£49

Evening Buffets

Create your own buffet menus from the following selection:

(Minimum Spend is £14 Per Head)

- Fish and Chips (individually wrapped in newspaper cones)
- Carved Subs with Crispy Onions and Relish Selection
- Mini Burger with Lettuce, Tomato and Pickle
- Mini Chilli Beef or Chicken Pitta Pockets
- Mini Chicken Club with Bacon and Brie
- Selection of filled Continental Rolls
- Assorted Finger Sandwiches
- Chicken Goujons with Lemon Mayonnaise
- Goujons of Sole with Tartare Sauce
- Chilli Teriyaki Buffalo Wings
- Honey Glazed Cocktail Sausages
- Mini Onion Bhajis
- Mini Spring Rolls
- Spicy Potato Wedges
- Vegetable Samosas with Yogurt and Coriander Dip
- Mini Cones of Popcorn
- Resort Blended Coffee and Thompson's Finest Tea

Canapé Selection

(Choose 3 from our selection below)

- £10 - Melon and Parma Ham
- £8 - Mini Melon and Strawberry Brochette
- £8 - Beef Carpaccio, Parmesan and Truffle Oil
- £8 - Crostini with Basil Marinated Pepper
- £8 - Duck Confit with Plum Relish
- £8 - Smoked Salmon with Cream Cheese and Chive
- £6 - Pear and Stilton on Wheaten Bread
- £5 - Mini Shepherd's Pie
- £4 - Pâté Maison
- £4 - Asian Prawn Cocktail Tartlets
- £4 - Mini Beef Wellington
- £4 - Kearney Blue Cheese Rarebit Tartlet
- £4 - Mini Stuffed Potato with Smoked Salmon and Cream Cheese with Herbs
- £4 - Quail Egg Crostini with Celery Salt
- £4 - Mini Poppadums, Tandoori Chicken, Mint and Chili Chutney
- £4 - Smoked Duck, Onion Marmalade Crostini
- £3 - Smoked Salmon, Soda Crouton

£11 per person

Wraps and Baguettes selection

(Choose from 2 of our selections below)

- Beef with Onion Marmalade and Lamb's Lettuce
- Chicken Tikka with Cos Lettuce
- Cajun Vegetable Stir-Fry with Crème Fraîche
- Smoked Duck with Cucumber, Spring Onions and Hoi Sin Sauce
- Tiger Tail Prawns with Sweet Chilli Sauce

£13 per person

Nibbles Selection

- Cocktail Onions, Potato Crisps, Salted Nuts, Stuffed Olives, Tortilla Chips, Twiglets
- Served with Assorted Dips - Sour Cream and Chive, Basil and Pesto, Salsa

£5

Drinks Receptions

Champagne Reception

from £9 per glass

Prosecco Snipes

£8 per 20cl bottle

For the ultimate dramatic entrance and talking point with your guests, snipes are served chilled with a straw in the individual mini bottles.

Sparkling Cocktails (with Brut Sparkling Wine)

from £9 per glass

- **Black Velvet** - A Blend of Sparkling wine topped with Guinness
- **Kir Royale** - Sparkling Wine laced with Crème de Cassis
- **Bucks Fizz** - A blend of Sparkling Wine mixed with a splash of Freshly Squeezed Orange Juice

Wine Reception

from £6 per glass

Choose from our Extensive Wine List to suit all tastes.

Mulled Wine

£6 per glass

Our Special blend of Wine, Brandy, Demerara Sugar and Cinnamon

Drinks Reception

Bottle of Beer & West Coast Cooler
Drinks Reception from £4.50 per guest

Slieve Donard Cocktails

from £9 per glass

- **Piña Colada** - Bacardi, Malibu, Pineapple Juice, Cream Coconut
- **Cosmopolitan** - Smirnoff Vodka, Cointreau Lime Juice and Cranberry Juice
- **Southern Belle** - Southern Comfort, Peach Schnapps, Orange Juice
- **Slieve's Seasonal Fruit Punch** - A blend of White Wine, Brandy Sugar, Summer Fruits and Orange Curaço

Flute of Guinness

£2.50 each

Soft Drinks

from £5 per glass

- **Slieve Refresher** - A blend of Fresh Orange Juice, Pineapple Juice blended with Lemonade and a splash of Grenadine
- **St. Clements** - Orange and Lemon
- **Mineral Water** - £10 for 3 Large Bottles Still / Sparkling bottled water
- **Sparkling Apple Juice** - £7 per bottle

Punch

- **Non Alcoholic at £6 per Jug**
- **Alcoholic at £12 per Jug**
- **Orange Cordial at £4 per Jug**

Please ask your Wedding Specialist about our recommended All Inclusive drinks packages.

Extras & Enhancements

Chocolate Fountain

Belgian Chocolate Fountain with a Selection of Items for Dipping Marshmallows, Strawberries, Pineapple, Profiteroles, Fudge.

£350 (per 100 guests)

Popcorn Trolley

Your choice of Sweet or Savoury Popcorn.

£150 (per 50 guests)

Gourmet Ice Cream Cart

Glastry Farm Ice Cream Selection served in wafer cones.

£300 (Caters for 100 people)

Candy Cart

Selection of Sweets.

£250 (Caters for 100 people)

Sweet Delights

Fruit Kebabs - £4 per guest
Choc Dipped Marshmallows - £3 per guest
Choc Dipped Strawberries (Seasonal) - £4 per guest

Please also ask about our other special extras including Champagne Fountains, Candelabras, Chair Covers and Ice Carvings.

Your wedding agreement

Please note all our booking conditions when planning your special day:

Accounts: A provisional booking will be held for fourteen days from the date of booking, after which time this booking will be released failing written confirmation and deposit payment. The deposit of £1500 is payable when booking the Grand Ballroom and Chandelier Room. The deposit is non-refundable and non-transferable. Should the wedding be cancelled 12 months or more prior to the date booked, 75% of the deposit will be refunded, if the cancelled date is resold. For all weddings a pre-payment of £3000 is due 12 weeks prior to the wedding and the final balance will be payable two days prior your wedding.

Minimum Numbers: Numbers must be advised to the Hotel at the time of verbal confirmation and will be identified on this agreement. Up to seven days prior to the date of your wedding, you have the option of reducing the numbers by up to a maximum of 10% without incurring any charge. Numbers can be increased, subject to agreement with the hotel, up to 48 hours before the date of the wedding. Minimum numbers for the Grand Ballroom are 130 and for the Chandelier Room 80 guests. These numbers apply to guests attending the entire event.

Accommodation: All wedding receptions offer a storage facility for the day of the wedding reception. Receptions using the Grand Ballroom and Chandelier Room also include complimentary accommodation for the bride and groom in a Resort Suite, with full Irish breakfast, at any Hastings Hotel of your choice, subject to availability. Further accommodation can be reserved for family and guests at www.hastingshotels.com for best available rates.

Bedrooms are available for check in from 3.00pm. The hotel does not assume any responsibility for the damage or loss of any articles left in the hotel before, during or after an event.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least eight weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 7 days prior to your wedding. This represents the numbers used in calculating your final account. Should you make significant changes to the programme or the expected number of guests the Hotel reserves the right to amend rates and /or facilities offered.

Amendments or Cancellations by The Hotel: Should the hotel, for reasons beyond it's control, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. The hotel may cancel the booking if: (a) the booking might, in the opinion of the hotel, prejudice the reputation of the hotel; (b) if scheduled payments are not received by the hotel by the agreed date. The hotel has an ongoing refurbishment programme and reserves the right to change the appearance of certain areas from time to time.

Amendments or Cancellations by you: In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the deposit and all pre-payments will be non-refundable and non-transferable. The Hotel's cancellation policy is 90% on contracted accommodation and room hire revenue, and 65% on contracted food and beverage revenue. (Menu prices calculated from a minimum of £40 pp). Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Prices: All prices are correct at time of going to press and inclusive of VAT at the prevailing rate. Management reserve the right to vary the price and fare.

On the Day: Other events may occur on the same day, including the possibility of another wedding or private functions.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and cannot accept liability for any result on costs. Any client engaging a third party to operate within the Hotel and grounds (such as bands and DJs) must ensure they have a current and adequate public liability insurance in place. Copies of electrical testing certificates and insurance policies must be made available upon request. Fireworks are not permitted in the grounds of the Slieve Donard Resort and Spa after 9.30pm. All food and beverages will be supplied by the hotel. Corkage is not permitted. The hotel will not be liable for any failure or delay in providing facilities, service, food and beverages as a result of events outside its control. The hotel reserves the right to close the bar and terminate the music if the situation demands it.

Arrival Times: There are occasions when two wedding receptions and other private parties will take place in the hotel on the same day. In order to ensure that there are adequate photographic opportunities, it is important that the arrival times of each party is arranged in detail.

Damage: You are responsible for any damage caused to the hotel or any of its fixtures and fittings or any part of the grounds. The cost of repairing any such damage by your guests must be reimbursed to the hotel.

Insurance: Wedding insurance should be considered to protect you against cancellation, damage at or to the venue and third party injury/damage.

Client Statement:

I have read and understand the above, and enclose a deposit of

£

Client Signed:

Printed:

Hotel Signed:

Printed:

Date of Wedding:

Place of Ceremony:

Time of Ceremony:

Number of Guests:

Name of Bride:

Name of Groom:

Contact Address:

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Contact Telephone:

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À la Carte Menus

Appetisers

Fish £12

- Fish Cakes resting on a Rocket Salad with Dill Mayonnaise
Smoked Salmon Parcel filled with a Light Seafood Mousse finished with a Lime Mayonnaise
Traditional Prawn Cocktail on a Bed of Seasonal Leaves with a Rich Marie Rose Sauce
Oak Smoked Salmon with Red Onion and Caper Balsamic Dressing

Chicken

- Fan of Cajun Spiced Chicken served on a Cherry Tomato and Spring Onion Salsa
Smoked Liver Parfait served with a Red Onion and Orange Chutney
Smoked Chicken Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing
Confit of Farm Duck Leg with Red Onion and Marmalade Tartlet served with Lemon Grass and Chilli Dressing (served warm)

Fruit

- Galia Melon with a Mango and Sweet Poppy Seed Dressing
Trio of Melon (Watermelon, Cantaloupe and Galia) served with marinated strawberries and coconut sorbet

£12

£12

£10

Vegetarian

- Red Wine Poached Pear with Toasted Pecan Nuts and Stilton on Bruschetta
Vegetable Terrine set on Crisp Leaves with a Mushroom and Tarragon Dressing
Warm Irish Goats Cheese and Red Onion Tart with Toasted Pine Nuts and Basil Dressing

Soup

- (served with a selection of warm Deli Rolls, - Sesame, Poppy, Cheese and Plain)
Potato and Leek seasoned with Nutmeg
Cream of Broccoli and Irish Cheddar
Roast Butternut Squash with Nutmeg
Apple and Lentil
Cream of Mourne Vegetable
Lentil and Smoked Bacon
Minestrone with Fresh Parmesan
Spiced Parsnip
Potato and Cider

Assiette

- Slieve Donard Hors D'oeuvres, Smoked Chicken, Egg Marie Rose, Smoked Salmon, Pearls of Melon

Sorbets

- Champagne, Zesty Lemon, Cranberry, Mango, Orange Sherbet, Vodka and Grapefruit, Passion Fruit, Pear
All of the above served in a Tuille Basket

Main Courses

£10

Beef

- Daube of Northern Irish Beef, slow cooked in a Red Wine and Herb Jus £28
Roast Sirloin of Irish Beef with a Peppered Sauce, crispy onions and Yorkshire Pudding £30

Chicken

- Supreme of Chicken resting on a bed of Creamed Cabbage and Raisins with a Wild Mushroom and Tarragon Cream £26
Classic Chicken - Oven Roasted Supreme of Chicken with Traditional Stuffed Bacon Roll and Pan Jus

Turkey

- Traditional Roast Turkey and Givan's Ham served with a Fine Herb Stuffing and a Rich Pan Jus £26

Fish

- (as fish course £16 as main course £26)
Pan Seared Fillet of organic Salmon with Soft Herb Butter and Cream Sauce

- Chargrilled Fillet of Hake, Chargrilled Vegetables and Tomato Pesto

Pork

- Roast Loin and Belly of Pork with crackling, Apricot and Sage Calvados £26

£14

£6

À la Carte Menus

Lamb

Roast Leg of Lamb served with Chestnut Stuffing and Mint Jus

Daube of Irish Lamb, slow cooked in a Red Wine and Herb Jus

Duck

Breast of Duck Served with a Choice of Sauce: Juniper and Mandarin, Peach Chutney or Redcurrant and Port Glaze

Vegetarian Main Course

Stuffed Bell Pepper with Coconut Rice and Cashew Nuts

Vegetable Crêpe glazed with Cheese and surrounded with a Tomato Concasse

Wild Mushroom Risotto with Truffle Oil and Parmesan Cauliflower, Leek and Cheddar Tartlet

Fivemiletown Cheese Tartlet

Roasted Mediterranean Vegetable Tart Tatin with Pesto

The price of the Main Course includes two potato dishes and one vegetable dish. (Additional portions £3 per person).

Additional Vegetables (Locally sourced in season)

- Glazed Carrots scented with Tangerine and Honey
- Crushed Turnip with Chives
- Sugar Snap Peas sautéed with Garlic and Shallots
- Cauliflower with Cheddar Cheese Sauce
- Buttered Florets of Broccoli
- Crushed Carrot and Parsnip with Ground Black Pepper
- Courgettes with Tomato Concasse

Our fresh vegetables are subject to seasonal availability

£26

Additional Potatoes

Dauphinoise - Sliced Potatoes, cooked with Garlic Cream

Champ - Ulster's Favourite Mashed Potato with Scallions, Butter and Cream

Croquette - Cylinder Shaped Deep Fried Purée Potato

£28

Château - Roast Traditional Turned Roast Potato in Oil

Duchesse - Classical Choice of Glazed Purée Potato in Chicken Stock

Garlic Château - Turned Roast Potato with Garlic

£26

Parisienne - Oven Roasted Potato Pearls

Desserts

Slieve Donard Traditional Pavlova

Selection of Cheesecakes; Irish Liqueur, Raspberry or Strawberry

Chef's Cream filled Profiteroles with Hot Chocolate Sauce

Seasonal Fruit Salad served in a Tuille Basket

Dark and White Chocolate Mousse

Raspberry and Mascarpone Trifle

Lemon Meringue Pie with Zesty Coulis

Zesty Lemon and Raspberry Torte

Slieve Donard Grand Dessert (£5 supplement per person)

A Selection of four Mini Desserts: Chocolate Profiterole, Lemon Cheesecake, Fruit Tartlet and Mini Strawberry Meringue

Traditional Homemade Steamed Puddings

£10

Sticky Toffee Pudding and Butterscotch Sauce

Irwins Bread and Butter Pudding Crème Anglaise

Baked Apple and Cinnamon Crumble, Vanilla Ice Cream

Steamed Chocolate Pudding

Queen of Pudding with Creme Anglaise

Add a scoop of Glaslry Farm Ice Cream to any of the above desserts

£2

Choose from Vanilla, Yellow Man or Kilbeggan Whiskey Chocolate Heaven, Strawberry Blonde, Rhubarb and Ginger, Berry Berry Blueberry

£9

To complete your banquet

Slieve Signature Irish Cheese Slate with Fivemiletown Creamery Ballybrie, Gubbeen and Coolkeeran Farmhouse Cheddar with Dulce served with Ditty's Oat Biscuits and Pear Chutney

Per individual slate

£9

Resort Blended Coffee and Thompson's Finest Tea

£6

Accompanied with your choice of one of the following delights:

Yellow Man

Mints

Selection of Mini Traybakes

Petit Fours

Irish Fudge

All Inclusive Weddings

Bronze Wedding Package

CHANDELIER ROOM AND GRAND BALLROOM

Preparations...

- Complimentary consultation with the Spa Team to plan pre-wedding beauty and Spa Treatments
- Dedicated Manager to coordinate the smooth running of your special day

Decor

- Candelabras with circular mirrors for your table centres
- Red carpet on arrival
- Silver cake stand and knife
- Personalised menu cards and table plan
- Tables dressed in classic white linen tablecloths and matching napkins
- White chair covers with matching white bows or ivory chair covers with matching ivory bows

On the Day

- Complimentary room hire of Chandelier Room / Grand Ballroom for your Wedding Reception Dinner
- Tea, coffee and homemade Shortbread on arrival
- Four course Wedding Dinner
- Cones of Fish and Chips for Evening Buffet
- A glass of Champagne for the Bride and Groom on arrival
- Master of Ceremonies
- Private bar for your wedding guests - Complimentary late license until 12am in the Chandelier room and 1am in the Grand Ballroom
- Full use of 6 acres of landscaped gardens for photographs
- A secure storage facility for the night before and the day of the Wedding
- Luxurious accommodation in a Resort Suite for the Bride and Groom, with full Irish Breakfast in the Slieve Donard Resort and Spa

- Two complimentary bedrooms to use at your discretion on the evening of your Wedding Reception
- Extensive car parking facilities for your guests
- Helipad

Inspirational Ideas:

POSH PINK LADIES

The Ultimate hen day experience at the Spa.

Bronze Wedding Menu

Create your own menu by choosing one dish from each course.

Starter

Your choice of Soup served with a selection of Warm Wheaten Rolls
Fan of Melon, Strawberry and Champagne Syrup

Main Course

Roast County Antrim Turkey and Givan's Ham with Traditional Trimmings
Chicken Isobel - Supreme of Corn Fed Free Range Chicken with Traditional Stuffing with a Hot Port and Cranberry Sauce
Daube of Northern Irish Beef, Slow cooked in Red Wine and Herb Jus

Dessert

Slieve Donard Traditional Pavlova
Raspberry and Lemon Tart with a Raspberry and Mascarpone Cream
Profiteroles with Praline Cream and Warm Belgium Chocolate Sauce

Your choice of Resort Blended Coffee and Thompson's Finest Tea

All Inclusive Weddings

Silver Wedding Package

CHANDELIER ROOM AND GRAND BALLROOM

Preparations...

- Complimentary consultation with the Spa Team to plan pre-wedding beauty and Spa Treatments
- Dedicated Manager to coordinate the smooth running of your special day

Decor

- Candelabras with circular mirrors for your table centres
- Red carpet on arrival
- Silver cake stand and knife
- Personalised menu cards and table plan
- Tables dressed in classic white linen tablecloths and matching napkins
- White chair covers with matching white bows or ivory chair covers with matching ivory bows

On the Day

- Complimentary room hire of Chandelier Room / Grand Ballroom for your Wedding Reception Dinner
- Tea, coffee and homemade Shortbread on arrival
- Four course Wedding Dinner
- Cones of Fish and Chips for Evening Buffet
- A glass of Champagne for the Bride and Groom on arrival
- Two glasses of Delicate French Wine Rouge or Blanc per person
- A glass of Sparkling Wine to Toast the newly married couple
- Master of Ceremonies
- Private bar for your wedding guests - Complimentary late license until 12am in the Chandelier room and 1am in the Grand Ballroom
- Full use of 6 acres of landscaped gardens for photographs
- A secure storage facility for the night before and the day of the Wedding
- Luxurious accommodation in a Resort Suite for the Bride and Groom, with full Irish Breakfast in the Slieve Donard Resort and Spa

- Two complimentary bedrooms to use at your discretion on the evening of your Wedding Reception
- Extensive car parking facilities for your guests
- Helipad

Silver Wedding Menu

Create your own menu by choosing one dish from each course.

Starter

Your choice of Soup served with a selection of Warm Wheaten Rolls
Fan of Melon, Strawberry and Champagne Syrup

Main Course

Roast County Antrim Turkey and Givan's Ham with Traditional Trimmings
Chicken Isobel - Supreme of Corn Fed Free Range Chicken with Traditional Stuffing with a Hot Port and Cranberry Sauce
Daube of Northern Irish Beef, Slow cooked in Red Wine and Herb Jus

Dessert

Slieve Donard Traditional Pavlova
Raspberry and Lemon Tart with a Raspberry and Mascarpone Cream
Profiteroles with Praline Cream and Warm Belgium Chocolate Sauce

Your choice of Resort Blended Coffee and Thompson's Finest Tea

All Inclusive Weddings

Gold Wedding Package

CHANDELIER ROOM AND GRAND BALLROOM

Preparations...

- Complimentary consultation with the Spa Team to plan pre-wedding beauty and Spa Treatments
- Dedicated Manager to coordinate the smooth running of your special day

Decor

- Candelabras with circular mirrors for your table centres
- Red carpet on arrival
- Silver cake stand and knife
- Personalised menu cards and table plan
- Tables dressed in classic white linen tablecloths and matching napkins
- White chair covers with matching white bows or ivory chair covers with matching ivory bows

On the Day

- Complimentary room hire of Chandelier Room / Grand Ballroom for your Wedding Reception Dinner
- Tea, coffee and homemade Shortbread on arrival
- Four course Wedding Dinner
- Cones of Fish and Chips for Evening Buffet
- A glass of Champagne for the Bride and Groom on arrival
- Two glasses of Slieve Donard Fruit Punch with your meal
- 1 glass of Sparkling Fruit Juice to toast the newly married couple
- A secure storage facility for the night before and the day of the Wedding
- Master of Ceremonies
- Private bar for your wedding guests - Complimentary late license until 12am in the Chandelier room and 1am in the Grand Ballroom
- Full use of 6 acres of landscaped gardens for photographs
- Luxurious accommodation in a Resort Suite for the Bride and Groom, with full Irish Breakfast in the Slieve Donard Resort and Spa

- Two complimentary bedrooms to use at your discretion on the evening of your Wedding Reception
- Extensive car parking facilities for your guests
- Helipad

Gold Wedding Menu

Create your own menu by choosing one dish from each course.

Starter

Your choice of Soup served with a selection of Warm Wheaten Rolls
Fan of Melon, Strawberry and Champagne Syrup

Main Course

Roast County Antrim Turkey and Givan's Ham with Traditional Trimmings
Chicken Isobel - Supreme of Corn Fed Free Range Chicken with Traditional Stuffing with a Hot Port and Cranberry Sauce
Daube of Northern Irish Beef, Slow cooked in Red Wine and Herb Jus

Dessert

Slieve Donard Traditional Pavlova
Raspberry and Lemon Tart with a Raspberry and Mascarpone Cream
Profiteroles with Praline Cream and Warm Belgium Chocolate Sauce

Your choice of Resort Blended Coffee and Thompson's Finest Tea

All Inclusive Weddings

Platinum Wedding Package

CHANDELIER ROOM AND GRAND BALLROOM

Preparations...

- Complimentary consultation with the Spa Team to plan pre-wedding Beauty and Spa Treatments
- Dedicated Manager to coordinate the smooth running of your special day

Decor

- Candelabras with circular mirrors for your table centres
- Red carpet on arrival
- Silver cake stand and knife
- Personalised menu cards and table plan
- Tables dressed in classic white linen tablecloths and matching napkins
- White chair covers with white bows or ivory chair covers with ivory bows

On the Day

- Complimentary room hire of Chandelier Room / Grand Ballroom for your Wedding Reception Dinner
- Tea, coffee and homemade Shortbread on arrival
- Six course Wedding Dinner
- Cones of Fish and Chips for Evening Buffet
- A glass of Champagne for the Bride and Groom on arrival
- Two glasses of either Moreau Chablis, 2010 (Burgundy) or Lake Chalice Pinot Noir, 2010 (New Zealand) per person
- One glass of Mumm Cordon Rouge Champagne NV per person
- Master of Ceremonies
- Private bar for your wedding guests - Complimentary late license until 12am in the Chandelier room and 1am in the Grand Ballroom
- Full use of 6 acres of landscaped gardens for photographs
- A secure storage facility for the night before and the day of the Wedding

- Luxurious accommodation in a Resort Suite for the Bride and Groom, with full Irish Breakfast in the Slieve Donard Resort and Spa
- Two complimentary bedrooms to use at your discretion on the evening of your Wedding Reception
- Extensive car parking facilities for your guests
- Helipad

Platinum Wedding Menu

Please select one Starter, one Soup, one Sorbet, one Main Course and one Dessert from the selection below.

Starter

Crispy Duck Confit Spring Roll with Orange Balsamic Sauce
Warm Tart of Smoked Local Fish and Spinach, Cheddar Cheese and Endive Salad
Smoked and Cajun Chicken Breast, Wholegrain and Honey Mustard Sauce, Orange Segments
Trio of Melon (Watermelon, Cantaloupe and Galia served with Marinated Strawberries and Coconut Sorbet)

Soup

Cream of Broccoli and Fivemiletown Cheddar
Lentil and Apple Smoked Bacon
Kilkeel Seafood Broth with Saffron

Sorbet

Champagne Sorbet
Mango Sorbet with Lime Lemonade
Zesty Lemon Sorbet

Main Course

Spiced Glazed Loin of Mourné Lamb with Red Wine and Coffee Jus, Roast Hazelnut Mash
Chargrilled Hereford 8oz Fillet, Béarnaise Sauce, Tomato Concassé, Pan Jus, Parisienne Potatoes
Fillet of Sea Bass, Barley Risotto and Shaved Parmesan
Award Winning Free Range Lisarra Farm Duck Breast resting on a Parsnip Puree with Saffron Mash and Sweet Plum Reduction

Dessert

Warm Pecan Pie with Glastry Farm Raspberry and Lavender Ice Cream
Passion Fruit Panna Cotta, Sweet Lemon Sauce with Strawberries
Bread and Butter Pudding, Vanilla Ice Cream and Berry Compote
Chocolate Crème Brûlée, Citrus Fruit Salad and Grand Marnier Cream

Your choice of Resort Blended Coffee and Thompson's Finest Tea

All Inclusive Luxury Weddings

The **BRONZE** package is based on a minimum of 100 guests.

Mid Week (Sun-Thurs, April-Sept)	£69 per guest
Weekend Package (Fri-Sat, April-Sept)	£81 per guest
Winter Package (All week Oct- March)	£69 per guest

The **SILVER** package is based on a minimum of 100 guests.

Mid Week (Sun-Thurs, April-Sept)	£84 per guest
Weekend Package (Fri-Sat, April-Sept)	£96 per guest
Winter Package (All week Oct- March)	£84 per guest

The **GOLD** package is based on a minimum of 100 guests.

Mid Week (Sun-Thurs, April-Sept)	£74 per guest
Weekend Package (Fri-Sat, April-Sept)	£86 per guest
Winter Package (All week Oct- March)	£74 per guest

The **PLATINUM** package is based on a minimum of 100 guests.

Mid Week (Sun-Thurs, April-Sept)	£135 per guest
Weekend Package (Fri-Sat, April-Sept)	£145 per guest
Winter Package (All week Oct- March)	£135 per guest

Prices are valid until 31.12.17

