



The finer details at the
Culloden Estate & Spa

Our Luxury Wedding Package includes:

Luxurious accommodation for the Bride and Groom, with full Irish Breakfast on the first morning of your honeymoon either in the Culloden, or if you wish, at one of the other Hastings Hotels in Northern Ireland

A secure storage facility for the night before and the day of the wedding (for your placecards, wedding cake, luggage, gifts etc)

Red carpet entrance

Special accommodation rates for your guests

Silver cake stand and knife

Personalised menu cards

Linen napkins

Extensive car parking facilities for your guests

Full use of 12 acres of secluded landscaped gardens for photographs

Mouth-watering menus carefully compiled by our Executive Chef

Excellent wine list to complement any chosen menu

Banqueting Manager to co-ordinate the smooth running of your special day

Master of Ceremonies

Helipad

Your Special Day

Your dream becomes a reality at the Culloden Estate and Spa...

Let us look after every aspect of your special day so you can create memories to treasure.

Wedding Specialist

A dedicated team of inhouse specialists will assist you in arranging every last detail of your wedding - from the initial planning stages to the big day itself.

Dedicated Banqueting Manager

A dedicated Banqueting Manager will look after your event exclusively.

The Spa at Culloden

The Spa at Culloden is Northern Ireland's premier sanctuary for both body and mind. With eight luxurious treatment rooms, pre and post treatment relaxation rooms, a leisure pool, eucalyptus steam room, Jacuzzi and Zest juice bar, it is the perfect place for treatments before your wedding day.

Ask about our 'Posh Pink Ladies' experience - the ultimate luxurious hen day. Plus our Bridal Boot Camp membership to help you and your other half get into shape for your big day.

Perfect for the bride-to-be, bridesmaids and mother of the bride for a wide range of beauty treatments, nail bar, make-up and training. The Spa also offers an extensive range of treatments tailored specifically for men - perfect for grooms-to-be. Telephone The Spa at Culloden on 028 9042 1135

Licensed to Marry

The Culloden Estate and Spa is licensed to host civil marriage ceremonies. For further information contact the Registrar, Borough of Ards and North Down, Town Hall, The Castle, Bangor, BT20 4BT. Tel: 028 9127 0371 or Fax: 028 9127 1370.

Outdoor Ceremonies

With 12 acres of beautifully landscaped gardens and garden terraces, overlooking Belfast Lough, The Culloden Estate and Spa provides a unique setting for a garden ceremony.

Suite Dreams...

And finally, for all weddings taking place in our Stuart Suite, for the first night of married life, we would like to offer the bride and groom a luxurious bridal suite at either the Culloden Estate and Spa or any other Hastings Hotel of your choice with our compliments.

Inspirational Menu Ideas

For the ultimate private dining experience...choose from one of our menus designed by our award-winning Executive Chef, Paul McKnight.

Pearl

Comber Leek and Potato Soup

Daube of Northern Irish Beef slow
cooked in a Red Wine and Sweet
Balsamic and Redcurrant Jus

Chef's Selection of Seasonal
Vegetables and Potatoes

Traditional Culloden Pavlova

Freshly Brewed Coffee and
Thompson's Finest Tea

Sapphire

Mille Feuille of Smoked Salmon,
Horseradish Butter, Soft Boiled Egg
and Potato Salad

Cream of Celeriac, Wild Mushroom
and Truffle Oil

Daube of Northern Irish Beef, Slow
Cooked in a Red Wine & Herb Jus

Pear and Salted Caramel Gâteau

Freshly Brewed Coffee and Thompsons
Finest Tea & Petit Fours

Emerald

Duck Salad with Noodle Salad

White Onion and Cider Soup

Apple Sorbet with Apple Crisp garnish

Rump of Irish Lamb, Grilled
Vegetables, Red Wine and
Rosemary Jus

Chef's Selection of Seasonal
Vegetables and Potatoes

Chocolate Symphony - A Trio of Mini
Chocolate Desserts

Freshly Brewed Coffee and Thompsons
Finest Tea & Petit Fours

Ruby

Irish Smoked Salmon with Red
Onion, Caper Berries and a Muslin
Wrapped Lemon

Cream of Celeriac, Wild Mushroom
and Truffle Oil Soup

Ginger Beer & Black Pepper Sorbet

28 Day Dry Aged Fillet of Beef, with
Fondant Potato, Thyme Roasted Field
Mushroom, Three Peppercorn Butter,
Roast Garlic Jus

Chef's Selection of Seasonal
Vegetables and Potatoes

Warm Apple and Caramel Sponge with
Vanilla Crème Anglaise

Freshly Brewed Coffee and Thompsons
Finest Tea & Petit Fours

Please Note: You can mix and match and swap any of the courses to suit your taste and the price will be adjusted accordingly.

À la Carte Menus

Appetisers

£13

- Kearny Blue Cheese Salad, Crisp Gem Lettuce, Maple and Mustard Vinaigrette, Red Wine Poached Pear
- Smoked Thornhill Duck Breast, Asian Noodle Salad, Burnt Orange and Carrot Purée
- Ham Hock Terrine, Apricot Chutney, Pickled Onions and Gherkins
- Walter Ewings Smoked Salmon, Caper Berries, Red Onion, Lemon, Basil Pesto
- Chicken Liver Parfait, Cherry Gel, Onion Puree, Toasted Fruit Brioche
- Fivemiletown Goats Cheesecake, Granola, Roast Beets

Soups

£10

- Served with a Culloden Signature Wheaten Scone
- Roasted Vine Tomato and Red Bell Pepper
 - Comber Leek & Potato
 - White Onion, Cider and Thyme
 - Butterbean & Bacon
 - Cream of Celeriac
 - Garden Pea and White Truffle
 - Mushroom & Mustard

Sorbets

£6

- Daiquiri
- Smoked Strawberry Daiquiri
- Green Apple Schnapps
- Simply Pear
- Dark Chocolate and Shiraz
- Champagne
- Ginger Beer and Cracked Black Pepper
- Lemon Sorbet

Entrées

Fish

£26

- Paupiettes of Lemon Sole, Buttery Grapes, Chervil and Chive Beurre Blanc
- Pavé of Glenarm Salmon, Portavogie Prawn and Caper Butter
- Grilled Sea Bass Fillets, Confit Fennel, Tomato Fondue, Salsa Verdi

Beef

Priced according to Beef cut

- Fillet of Irish Beef, Cracked Peppercorn and Bushmills Cream £36
- Mourne Shorthorn Sirloin of Beef, Yorkshire Pudding with Creamed Onion and Horseradish, Champ Potato £31
- Slow cooked Daube of Beef, Red Wine and Sweet Balsamic Glaze £29

A la Carte Menus

Entrées

Poultry

- Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream £28
- Seared Chicken Supreme, stuffed with Gracehill Black Pudding, Pancetta and Leek Cream
- Traditional Turkey, Ham, Sage and Rosemary Stuffing, Pan Jus
- Roast Duck Breast with Spicy Red Cabbage, Celeriac Purée and Port Wine Jus
Chicken Supreme, Sundried Tomato Stuffing, Basil and Chilli Veloute

Pork

- Stuffed Irish Pork Fillet with Bramley Apple and Cinnamon Compote and Armagh Apple Cider Cream £26
- Grant Begney Hill Sugar Pit Pork Rack, Armagh Apple Sauce, Mustard Cream

Lamb

- Seared Rump of Irish Lamb, grilled Vegetables and Rosemary Jus £28
- Annalong Rack of Lamb, Herb Garden Crust, Port and Red Wine Reduction £30

Vegetarian Options

£28

- Chargrilled Vegetable Open Ravioli, Chive and Butter Cream, Garlic Toasted Batch Bread
- Seared Halloumi, Butter Bean and Coconut Broth, Roasted Sweet Potatoes
- Roasted Red Pepper, Sundried Tomato and Goats Cheese Tartlet dressed with Rocket Leaves

Sides

£3

- Sea Salt and Cracked Black Pepper, New Boiled Potatoes
- Gratin Dauphinoise
- Traditional Champ
- Burnt Onion Mash
- Fondant Potato
- Honey Roast Parsnips
- Half Roast Confit of Carrot
- Baton Carrots and Coriander
- Sugar Snap Peas
- Fine Beans wrapped in Bacon
- Cauliflower Mornay
- Confit of Comber Roots

Desserts

£11

Parfait Selection

- A Rich Iced Soufflé with accompanying Sweet Temptations: Yellow Man, Iced Vanilla Bean Parfait, Raspberry, Baileys

Roulade Selection

- A slice of light Vanilla Sponge rolled and filled with Pear and Salted Caramel, Chocolate and Raspberry, Raspberry and Mascarpone

Brûlée Selection

- Classic Crème Brûlée, Raspberry, Strawberry, Armagh Apple & Cinnamon, Rhubarb

Cheesecake Selection

- White Chocolate and Blueberry Cheesecake with Berry Compote
- Passion Fruit Cheesecake with a Mango Shot
- Toffee Apple Cheesecake
- Clandeboye Yogurt Cheesecake, Blackcurrant gel, Meringue

À la Carte Menus

Desserts

Traditional Homemade Steamed Puddings

£12

- Baked Apple and Cinnamon Crumble with Custard
- Sticky Toffee Pudding with Toffee Sauce
- Irwins Fruit Bread and Butter Pudding with Crème Anglaise

Add a scoop of Glasstry Farm Ice Cream to any of the above desserts, you can choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean

Assiette of Desserts

£15

- Culloden Grand Trio
Chef's tasting plate of three individual Mini Desserts
- Chocolate Symphony
Chef's tasting plate of three individual Mini Chocolate Desserts

Other Culloden Favourites

£10

- Raspberry and White Chocolate Cheesecake, Raspberry Purée, Dark Chocolate
- Armagh Apple Crème Brûlée, Amaretto Biscotti
- Pear Gateau, Warm Salted Caramel Sauce
- Passion Fruit Panna Cotta, Mango Gel, Sweet Crumb
- Trio of Tarte au Citron, Mini Lemon Meringue, Lemon Popping Candy Gelato

Irish Cheese Slate

£15

Thompson's Finest Tea and

Freshly Brewed Coffee with Petit Fours

£4

Finger Buffet

Finger Buffet Selection

- Fish and Chips £10
(individually wrapped in newspaper cones)
- Pizzeta Selection £7
- Goujons of Sole with a Tartare Sauce £7
- Filo wrapped Prawns with a Chilli and Coriander Dipping Sauce £6
- Honey Glazed Cocktail Sausages £4
- Mini Onion Bhajis £4
- Vegetable Samosas with a Yogurt and Coriander Dip £4
- Thompson's Finest Tea and Freshly Brewed Coffee £4

- Our Sandwich Selections: £7
 - Mini Bagel selection
 - Deli filled Focaccia
 - Assorted Sandwich selection

Canapés Selection

- (Your choice of 3)
- Deli Bread Sticks wrapped in Parma Ham
 - Mini Yorkshire Puddings, Rare Beef and Horseradish
 - Ewings Smoked Salmon with Lemon and Dill
 - Goats Cheese with Basil and Beetroot Jam
 - Chicken Liver Parfait with Brandy Cream and a Sesame Crostini
 - Tempura of Prawn with Chilli Jam and Ketchup Manis
 - Guacamole, Salsa and Crème Fraiche
 - Crostini with whipped Stilton and Pecan Nut
 - Sundried Tomato, Boilie Goats Cheese
 - Olives
 - Spiced Crab and Coriander on Wheaten Bread
 - Cherry Mozzarella, Basil and Tomato Brochettes

£12

Canapés continued

- Marinated Prawn with Fennel and Five Spice
- Melon and Parma Ham Skewers
- Ewings Smoked Salmon and Cream Cheese on Irish Wheaten Bread
- Selection of Mini Filled Tartlets: Pear and Stilton and Duck and Plum Relish
- Salt and Pepper Prawns
- Spiced Mint Lamb Koftas
- Mini Vegetable Samosa, Sweet Chilli Dip

£12

See our weddings extras and enhancements section for information on our new popcorn trolleys, ice-cream carts and chocolate fountains.

Drinks Receptions

Champagne & Cocktail Receptions Sparkling Cocktails

£10

- Kir Royale - Blackcurrant Liqueur
- Bucks Fizz - Fresh Orange Juice
- Bellini - Peach Nectar

Culloden Cocktails

£12 per cocktail

- Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)
- Woo Woo (Vodka, Peach Schnapps, Fresh Lime Juice, Cranberry Juice)
- Blue Lagoon (Vodka, Blue Curaçao, Lemonade over Ice)
- Sangria (Red Wine, Cointreau, Red Vermouth, Brandy, Sugar, Soda Water, Lemonade, over Fruits and Ice)
- Sapphire Martini (Gin, Blue Curaçao)
- Punch - Hot or Cold (Alcoholic)
- Mulled Wine (an aromatic winter warmer favourite)

Other Cocktails available on request

Wine List

Please ask for our current wine list to choose wines for a Drinks Reception or to complement your chosen menu.

Non-Alcoholic

£8

- Shirley Temple (Grenadine and Lemonade)
- Culloden Classic (Orange, Pineapple, Grenadine, Lemonade)
- Lemon Refresher (Fresh Lemon Juice, Sugar Syrup and Sparkling Water)
- St. Clements (Orange and Lemon)
- Dressed Fruit Cup £12 per jug
- Freshly Squeezed Orange Juice £16 per jug
- Sparkling Apple Juice £8 per bottle
- Mineral Water (Still and Sparkling) £4 per bottle

Please note drinks prices are subject to change.

Please ask regarding any other requirements.

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)

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

All Inclusive Luxury Weddings

To Love...

Preparations...

- A secure storage facility for the night before and the day of the wedding
- Banqueting Manager to co-ordinate the smooth running of your special day

Decor

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

On the Day

- Complimentary room hire of the Stuart Suite for your wedding reception
- Tea, Coffee and Shortbread on arrival
- Four course wedding dinner
- Cones of Fish and Chips for evening buffet
- Two complimentary bedrooms to use at your discretion on the evening of your wedding reception.
(Applies to midweek weddings only)
- Special accommodation rates for your guests on request (subject to availability)
- Full use of 12 acres of secluded landscaped gardens for photographs
- Extensive car parking facilities for your guests
- Master of Ceremonies
- Helipad
- Private bar for your wedding guests
- Complimentary late license until 1am in function suite

Suite Dreams

Luxurious accommodation for the Bride and Groom, with full Irish Breakfast on the first morning of your honeymoon in the Culloden.

To Love...

Mid Week (Sun-Thurs)
£70 per guest

Weekend Package (Fri-Sat)
£75 per guest

Winter Package (All week Oct- March)
£70 per guest

All Inclusive Luxury Weddings

To Cherish...

Preparations...

- A secure storage facility for the night before and the day of the wedding
- Banqueting Manager to co-ordinate the smooth running of your Special Day

Decor

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

On the Day

- Room hire of the Stuart Suite for your wedding reception
- Tea, Coffee and Home-made Shortbread on arrival
- Four course wedding dinner
- One glass of Directors Blanc or Rouge per person
- A glass of Sparkling Wine to Toast the newly married couple
- Cones of Fish and Chips for Evening Buffet
- Two complimentary bedrooms to use at your discretion on the evening of your wedding reception.
(Applies to midweek weddings only)
- Special accommodation rates for your guests on request (subject to availability)
- Full use of 12 acres of secluded landscaped gardens for photographs
- Extensive car parking facilities for your guests
- Master of Ceremonies
- Helipad
- Private bar for your wedding guests
- Complimentary late license until 1am in function suite

Suite Dreams

Luxurious accommodation for the Bride and Groom, with full Irish Breakfast on the first morning of your honeymoon in the Culloden.

To Cherish...

Mid Week (Sun-Thurs)

£80 per guest

Weekend Package (Fri-Sat)

£85 per guest

Winter Package (All week Oct- March)

£80 per guest

All Inclusive Luxury Weddings

To Adore...

Preparations...

- A secure storage facility for the night before and the day of the wedding
- Banqueting Manager to co-ordinate the smooth running of your special day

Decor

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

On the Day

- Complimentary room hire of the Stuart Suite for your wedding reception
- Tea, Coffee and Homemade Traybakes on arrival
- A glass of Prosecco Conti d'Arco per person on arrival
- Five course wedding dinner
- One glass of San Medin Cabernet Sauvignon or Sauvignon Blanc per person with your wedding meal.
- A glass of Prosecco to toast the newly married couple
- Cones of Fish and Chips for Evening Buffet
- Two complimentary bedrooms to use at your discretion on the evening of your wedding reception.
(Applies to midweek weddings only)
- Special accommodation rates for your guests on request (subject to availability)
- Full use of 12 acres of secluded landscaped gardens for photographs
- Extensive car parking facilities for your guests
- Master of Ceremonies
- Helipad
- Private bar for your wedding guests
- Complimentary late license until 1am in function suite

Suite Dreams

Luxurious accommodation for the Bride and Groom, with full Irish Breakfast on the first morning of your honeymoon in the Culloden.

To Adore...

Mid Week (Sun-Thurs)
£100 per guest

Weekend Package (Fri-Sat)
£105 per guest

Winter Package (All week Oct- March)
£100 per guest

Bespoke Weddings

All Inclusive Luxury Weddings

	Thursday/Friday/Saturday	Monday - Wednesday	Sundays
Stuart Suite (minimum 130 persons)	£1,500	£950	£500

The Stuart suite includes an adjacent private drinks reception area included in the room hire charge.

We are licenced to hold Civil Ceremonies at the Culloden Estate and Spa for a supplementary charge of £300 to the room hire charges.

To Love...

Mid Week (Sun-Thurs)	£70 per guest
Weekend Package (Fri-Sat)	£75 per guest
Winter Package (All week Oct- March)	£70 per guest

To Cherish...

Mid Week (Sun-Thurs)	£80 per guest
Weekend Package (Fri-Sat)	£85 per guest
Winter Package (All week Oct- March)	£80 per guest

To Adore...

Mid Week (Sun-Thurs)	£100 per guest
Weekend Package (Fri-Sat)	£105 per guest
Winter Package (All week Oct- March)	£100 per guest

Your wedding agreement

Provisional Bookings: Provisional booking will be held for a maximum of 14 Days, after which time the hotel requires written confirmation of the bookings with a non-refundable/non-transferable deposit of £1,500 accompanied with a signed copy of these terms & conditions.

If the booking has not been confirmed, the hotel reserves the right to release your provisional booking.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 6 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 1 week prior to the day of your wedding.

Amendments or Cancellations by you:

In the unfortunate circumstance that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel's cancellation policy is: Cancellation within 7 days of the wedding, will result in payment of 100% all contracted Food, Beverage, Accommodation and Room Hire. Cancellation 7 days to 26 weeks before date of Wedding, will result in payment of 90% on contracted accommodation & room hire, and 70% on contracted food & beverage revenue. (Food Revenue calculated from a minimum of £50pp and Beverage Revenue from a minimum of £20pp) Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Please note all deposits are non refundable/non transferable.

Minimum Numbers:

Numbers must be advised to the hotel at the time of confirmation and will be identified on this agreement.

Amendments or Cancellations by The Hotel:

Should the hotel, for reasons BEYOND ITS 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) scheduled payments are not received by the hotel by the agreed date.

Accommodation: Complimentary accommodation including full Irish breakfast is available for the happy couple in a Bridal Suite.

Accommodation can be reserved at a preferential 'Wedding rate'. The wedding rate will apply to single and double occupancy rooms. Please note these bedrooms will be held until 12 weeks prior to your wedding day.

After this time any rooms not picked up and confirmed with a £50.00 deposit will be automatically released and reservations/rates after this time will be subject to availability.

All bedrooms will be available to arriving guests by 3.00pm, should your guests arrive prior to this, we will gladly complete 'registration' and hold any luggage at the Front Desk until their accommodation is available.

On the Day: Other events may occur on the same day, at the Hotel.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and will not accept liability for any resulting costs. Any client engaging a 3rd party to operate within the Hotel (such as bands/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 and 'Chinese Lanterns' are not permitted in the grounds of the Hotel.

All food and beverages will be supplied by the hotel. It is Hotel policy not to permit corkage. 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.

Damage: You are responsible for financial reimbursement of any costs of damage caused to the hotel or any of its fixtures and fittings or any part of the grounds, by members of your wedding party.

Client Statement:

I have read and understood 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:

* See minimum numbers clause

Name of Bride & Groom:

Bride:

Groom:

Contact Address:

Email:

Contact Telephone: