Weddings at the Europa hotel

Congratulations on your forthcoming wedding. May your future Health, Wealth and Happiness begin right here....

For further information and to make an appointment to view our wedding suite please contact our Wedding Specialists.

Tel: 028 9027 1066 or email conf@eur.hastingshotels.com
## All-Inclusive Wedding Package Options

<table>
<thead>
<tr>
<th>Diamond</th>
<th>£55</th>
<th>Emerald</th>
<th>£60</th>
<th>Sapphire</th>
<th>£65</th>
<th>Ruby</th>
<th>£70</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Red Carpet on Arrival</td>
<td></td>
<td>- Red Carpet on Arrival</td>
<td></td>
<td>- Red Carpet on Arrival</td>
<td></td>
<td>- Red Carpet on Arrival</td>
<td></td>
</tr>
<tr>
<td>- Tea / Coffee &amp; Tray bakes</td>
<td></td>
<td>- Tea / Coffee &amp; Mini Fruit crumbles &amp; Jam Tarts</td>
<td></td>
<td>- Tea / Coffee &amp; a Trio of Cup Cakes</td>
<td></td>
<td>- Cocktail &amp; Canapés reception</td>
<td></td>
</tr>
<tr>
<td>- Sumptuous four course Menu</td>
<td></td>
<td>- Sumptuous four course Menu</td>
<td></td>
<td>- Sumptuous four course Menu</td>
<td></td>
<td>- Sumptuous four course Menu</td>
<td></td>
</tr>
<tr>
<td>- Jug of Orange Cordial on each table</td>
<td></td>
<td>- Jug of Orange Cordial on each table</td>
<td></td>
<td>- A glass of Directors Rouge or Blanc per person with your meal</td>
<td></td>
<td>- A glass of Directors Rouge or Blanc per person with your meal</td>
<td></td>
</tr>
<tr>
<td>- Personalised Menu Cards</td>
<td></td>
<td>- Personalised Menu Cards</td>
<td></td>
<td>- Sparkling Wine toast</td>
<td></td>
<td>- Sparkling Wine toast</td>
<td></td>
</tr>
<tr>
<td>- Candelabra &amp; Mirror on every table</td>
<td></td>
<td>- Candelabra &amp; Mirror on every table</td>
<td></td>
<td>- Jug of Orange Cordial on each table</td>
<td></td>
<td>- Jug of Orange Cordial on each table</td>
<td></td>
</tr>
<tr>
<td>- Chair Covers</td>
<td></td>
<td>- Chair Covers</td>
<td></td>
<td>- Personalised Menu Cards</td>
<td></td>
<td>- Personalised Menu Cards</td>
<td></td>
</tr>
<tr>
<td>- Light curtain for Top Table backdrop</td>
<td></td>
<td>- Light curtain for Top Table backdrop</td>
<td></td>
<td>- Candelabra &amp; Mirror on every table</td>
<td></td>
<td>- Candelabra &amp; Mirror on every table</td>
<td></td>
</tr>
<tr>
<td>- Evening Buffet (choice of 2 items from our finger buffet selection)</td>
<td></td>
<td>- Evening Buffet (choice of 3 items from our finger buffet selection)</td>
<td></td>
<td>- Chair Covers</td>
<td></td>
<td>- Chair Covers</td>
<td></td>
</tr>
<tr>
<td>- Dinner for two on 1st Wedding anniversary</td>
<td></td>
<td>- Dinner for two on 1st Wedding anniversary</td>
<td></td>
<td>- Light curtain for Top Table backdrop</td>
<td></td>
<td>- Light curtain for Top Table backdrop</td>
<td></td>
</tr>
<tr>
<td>- Bridal Suite for the newlyweds on Wedding night</td>
<td></td>
<td>- Bridal Suite for the newlyweds on Wedding night</td>
<td></td>
<td>- Evening Buffet (choice of 4 items from our finger buffet selection)</td>
<td></td>
<td>- Evening Buffet (choice of 4 items from our finger buffet selection)</td>
<td></td>
</tr>
<tr>
<td>- Personal Banqueting Manager</td>
<td></td>
<td>- Personal Banqueting Manager</td>
<td></td>
<td>- Bridal Suite for the newlyweds on Wedding night</td>
<td></td>
<td>- Bridal Suite for the newlyweds on Wedding night</td>
<td></td>
</tr>
<tr>
<td>- Storage facility the night before &amp; on the day of your Wedding</td>
<td></td>
<td>- Storage facility the night before &amp; on the day of your Wedding</td>
<td></td>
<td>- Personal Banqueting Manager</td>
<td></td>
<td>- Personal Banqueting Manager</td>
<td></td>
</tr>
<tr>
<td>- Private Hire of Banqueting Suite</td>
<td></td>
<td>- Private Hire of Banqueting Suite</td>
<td></td>
<td>- Storage facility the night before &amp; on the day of your Wedding</td>
<td></td>
<td>- Storage facility the night before &amp; on the day of your Wedding</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>- Dinner, Bed &amp; Breakfast on 1st Wedding Anniversary</td>
<td></td>
<td>- Dinner, Bed &amp; Breakfast on 1st Wedding Anniversary in the Europa</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>- Private Hire of Banqueting Suite</td>
<td></td>
<td>- Private Hire of Banqueting Suite</td>
<td></td>
</tr>
</tbody>
</table>
Starters
- Kearney Blue Cheese Panacotta
- Apple Jelly, Walnut Tuille
- Salmon & Prawn Cocktail
  Served with Bushmills hinted Marie Rose & Wheaten Bread
- Roast Tomato & Red Pepper Soup
  Accompanied by a Hastings Signature Scone
- Smoked Chicken Arancini
  With smoked Paprika Aioli & Baby Leaves
- Chicken & Ham Ballotine
  With Pear & Piccalilli, toasted Buttermilk Soda

Main Course
- Breast of Northern Irish Chicken
  Served with Wild Mushroom, Shallot & Chive Fricassée
- Roast Local Turkey & Givan’s Belfast Ham
  Accompanied by Garden Herb & Onion Stuffing, Chipolata
- Medallion of Irish Beef
  Accompanied by a Leek, Cheddar & Slow cooked Beef Croquette
- Slow cooked Shoulder of Lamb
  With a sweet Garlic & Rosemary Jus
- Slow Roast Sirloin of Beef
  Horseradish Yorkshire Pudding
  Select 3 from below to accompany your meal:
  - Roast Cauliflower Cheese, Thyme Roast Carrot,
    Creamed Cabbage & Bacon, Root Vegetable Purée,
    Buttered Fine Beans
  Select 2 from below to accompany your meal:
  - Champ Potato, Roasted Baby Potato,
    Lyonnaise Potato

Dessert
- Armagh Apple Crème Brûlée
  Served with a Madeleine
- Passion Fruit Cheesecake
  Mango Coulis, Mascarpone Cream
- Pear & Butterscotch Gâteau
  With a warm Caramel Sauce
- Warm Chocolate Fondant
  With Glastry Farm Vanilla Bean Ice Cream
- Rhubarb Crumble Tartlet
  With Rhubarb & Ginger Ice Cream

Our Executive Chef would be delighted to help you design a personalised menu for your day.
Sample Menus for Diamond and Emerald Packages

**Starters**
- Cream of Potato, Leek & Apple Soup
- Accompanied by a Hastings Signature Scone
- Warm Chicken, Pea & Bacon Vol-au-Vent
- With Parmesan Velouté & Baby Leaves
- Caesar Salad with Crispy Chorizo
- Served with Brioche Croûtons & Caesar Dressing
- Terrine of Duck Liver Pâté
- Blackcurrant Jam & Buttermilk Soda
- Trio of Melon
- Vanilla & Rosemary Syrup

**Main Course**
- Breast of Northern Irish Chicken
- Served with a Sage & Onion Tart & complimented by a rich Pan Jus
- Roast Local Turkey & Givan’s Belfast Ham
- Accompanied by Garden Herb & Onion Stuffing, Chipolata
- Slow Roast Tenderloin of Pork
- Spiced Red Cabbage, McCann’s Apple Cream
- Breast of Northern Irish Chicken
- With Leek, Bacon & Tarragon Cream Sauce
- Slow Roast Daube of Irish Beef
- Mushroom Bon Bon & Peppercorn Cream
- Select 3 from below to accompany your meal:
  - Roast Cauliflower Cheese, Thyme Roast Carrot,
  - Creamed Cabbage & Bacon, Root Vegetable Purée,
  - Buttered Fine Beans
- Select 2 from below to accompany your meal:
  - Champ Potato, Roasted Baby Potato,
  - Lyonnaise Potato

**Dessert**
- Warm Apple & Caramel Sponge
- Served with Salted Caramel Ice Cream & Sauce Anglaise
- Baked Mint Cheesecake
- Chocolate Crumble, Mascarpone Cream
- Raspberry Gateau
- With Lemon Cream filled Profiterole, warmed Butterscotch Sauce
- Fresh Fruit Pavlova
- Raspberry Coulis & Whipped Cream
- Warm Chocolate Pudding
- With White Chocolate Custard

Our Executive Chef would be delighted to help you design a personalised menu for your day.
Champagne Reception
From £10 per glass

Sparkling Cocktails
Framboise Royale (Raspberry Liqueur and Sparkling Wine) £8 per glass
Bucks Fizz (with Sparkling Wine) £8 per glass
Bucks Fizz (with Champagne) £9 per glass
Prosecco Snipes (Served chilled with individual mini-bottles with a straw) £10 per 20cl
Punch - Hot or Cold (Alcoholic) £6 per glass
Mulled Wine £6 per glass
Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice) £8 per glass
Black Velvet (Guinness and Sparkling Wine) £8 per glass

Wedding Package Cocktails
(included in Ruby package and available at a supplement)

Mojito
Bacardi, Home Grown Garden Mint, Sugar Syrup, Muddled Lime Wedges and Schweppes Soda Water

Cosmopolitan
Vodka, Cointreau, Cranberry and Fresh Lime

Manhattan
Bourbon, Sweet Vermouth and Maraschino Cherry

Irish Smile
Brandy, Tia Maria, Mint Chocolate Liquor and Fresh Cream Float

Dressed Pimms
Pimms, Home Grown Garden Mint, Cucumber, Orange, Strawberry and Lemonade

Virgin Mojito – Alcohol Free Option
Freshly Muddled Lime Wedges, Mint Leaf, Crushed Ice and Armagh Apple Juice

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

Non-Alcoholic
Fresh Orange, Apple or Pineapple Juice £10 per jug
Punch £3 per glass
Mineral Water (Still or Sparkling) £4 per litre

Ask your Wedding Specialist about our All Inclusive drinks packages.

All the prices above are inclusive of VAT.
Please note drinks prices are subject to change.
**Gourmet Canapé Selection**

Choice of 3: £10 per person (minimum 12 persons)
- Espresso cup of Roast Parsnip and Smoked Bacon Soup
- Lobster Cocktail
- Golden Caviar Crêpe
- Seared Scallop with Bacon and Rocket
- Wild Mushroom Risotto Cake
- Mini Poppadums, Tandoori Chicken, Mint and Chilli Chutney
- Walnut Shortbread, Chicken Liver Parfait, Red Currant Jelly
- Thornhill Thompson Tea Smoked Duck, Onion Marmalade Crostini
- Smoked Salmon, Soda Crouton, Dill and Horseradish Aioli
- Asian Prawn Cocktail Tartlet
- Mini Beef Wellington, Truffle Aioli
- Goats Cheese Boilie, Beetroot Jelly, Sea Salt Soda Soldiers
- Kearney Blue Cheese Rarebit Tartlet
- Crab and Prawn Mini Pizza
- Mini Stuffed Potato with Smoked Salmon and Cream Cheese with Herbs
- Quail Egg Crostini with Celery Salt
- Hummus Bouche with Pear and Blue Cheese

**Savoury Selection**

£12 per item (Minimum numbers 10)
- Fish and Chips individually wrapped in a Paper Cone
- Mini Chilli Beef or Chicken Pitta
- Scampi in a light Stout Batter
- Chicken Goujons with Chive Mayonnaise

£9 per item (Minimum numbers 10)
- Canapé Sandwiches
- Cocktail Sausages
- Chicken Goujons
- Sausage Rolls
- Mini Pizza
- Breaded Mushroom & Garlic Dip
- Salt & Chilli Cod Bites
- Onion Bhaji
- Mini Quiche including Vegetarian option
- Honeybee Hot Dogs

---

Please Note
Our suppliers have guaranteed that all ingredients are GM free.

Local Produce
At the Hastings Hotels Group we are passionate about food and believe that eating is one of life’s greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens. The Island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest - from where it originates, to the way it is produced and for its flavour.

The Europa Hotel cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives.
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 is 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: