



SLIEVE
DONARD
RESORT AND SPA

CELEBRATE YOUR
Love story.



Diamond Package

All our Wedding Packages include the following:

A dedicated Manager to coordinate the smooth running of your special day

Red Carpet on Arrival

Candelabras with Circular Mirrors for your Table Centres

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

Complimentary room hire of Chandelier Room or
Grand Ballroom for your Wedding Reception Dinner

Tea, Coffee and Homemade Shortbread on arrival

Four Course Wedding Dinner (*choice of two for main course – if pre-ordered*)

Evening Buffet (*choice of two*)

A Glass of Champagne for the Happy Couple on arrival

Master of Ceremonies

Private bar for your wedding guests – Complimentary late license
until 1am in the Chandelier room and 2am in the Grand Ballroom

Full use of six 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 Happy Couple,
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

Complimentary consultation with the Spa Team
to plan pre-wedding beauty and Spa treatments

Extensive car parking facilities for your guests

Complimentary use of the Helipad

Fridays & Saturdays (April – September) £90 per Adult
All other days £78 per Adult

Sapphire Package

Also includes:
2 glasses of Non-Alcoholic Fruit Punch
Glass of Sparkling Fruit Juice

Fridays & Saturdays (April – September) £96 per Adult
All other days £86 per Adult

Emerald Package

Also includes:
2 Glasses of Wine
Glass of Cava

Fridays & Saturdays (April – September) £106 per Adult
All other days £94 per Adult

Ruby Package

Also includes:
Cocktail & Canapés (3) on arrival,
2 Glasses of Upgraded Wine
Glass of Champagne
Additional Sweetie Cart in the Evening

Fridays & Saturdays (April – September) £140 per Adult
All other days £128 per Adult

Menus

Starter

**Served with Wheaten Rolls
(Please select one)**

Smoked Chicken Caesar Salad, Sundried Tomatoes
and Classic Caesar Dressing

~

Fan of Melon, Strawberry & Champagne Syrup

~

Trio of Melon, Served with Coconut Sorbet & Marinated Strawberries

Soup

Potato & Leek seasoned with Nutmeg

~

Cream of Mourne Vegetable

~

Cream of Broccoli & Irish Cheddar

~

Roast Butternut Squash with Nutmeg

~

Celeriac & Wild Mushroom

~

Lentil & Smoked Bacon

~

Minestrone with Fresh Parmesan

~

Carrot, Honey & Thyme

~

Parsnip, Rosemary & Garlic

~

White Onion, Cider & Thyme

~

Green Pea & Truffle

~

Roast Tomato & Red Pepper





Menu

Main Course

Daube of Northern Irish Beef

Slow-cooked in a Red Wine & Herb Jus

~

Chicken Shimna

Northern Ireland Chicken Breast on a bed of Creamed Cabbage and Raisins with a Wild Mushroom & Tarragon Cream

~

Chicken Mourne

Northern Ireland Chicken Breast with a traditional Stuffed Bacon Roll and Pan Jus

~

Chicken Binnian

Northern Ireland Chicken Breast stuffed with Black Pudding, Barley Risotto and Whiskey Jus

~

Chicken Bearnagh

Northern Ireland Breaded Chicken Breast served with traditional Stuffing and a Hot Port & Cranberry Sauce

~

Northern Irish Turkey and Grant's Ham

Served with a Fine Herb Stuffing and a Rich Pan Jus

~

Pan Seared Fillet of Irish Organic Salmon

Soft Herb Butter and Cream Sauce

~

Pan Seared Fillet of Hake

Artichoke Puree, Wild Mushrooms and Burnt Onion Jus

~

Fillet of Irish Organic Salmon

Wilted Leeks, Chowder sauce

~

Roast Loin of Begny Hill Pork

With Crackling, Apricot & Sage Stuffing and Calvados Jus

~

Sweet Cured Rack of Begny Hill Pork

Creamed Cabbage and Wholegrain Mustard Jus

~

Roast Leg of Irish Lamb

Studded with Rosemary and Garlic with a Red Wine Jus

~

Daube of Irish Lamb

Slow-cooked in a Red Wine & Herb Jus

~

Breast of Thornhill Duck

Celeriac Gratin, Bramble Jus and Compressed Apple

Menus

Wild Mushroom Risotto
with Truffle Oil, Parmesan and Spinach

~

Roast Mediterranean Vegetable Tart Tatin
with Pesto

~

**County Down Leek, Smoked Garlic
& Field Mushroom Tartlet**

~

Tagine of Roast Vegetables & Chick Peas
(Vegan)

~

**Spiced Butternut Squash, Beetroot
& Puy Lentil Hot Pot (Vegan)**

*All of the above main courses are served with
a Selection of Seasonal Vegetables and Potatoes*

Vegetables

Locally sourced in season/subject to availability
(Please select two)

Confit of Carrot scented with Honey

~

Crushed Turnip with Chives

~

Sugar Snap Peas sautéed with Garlic & Shallots

~

Cauliflower with Cheddar Cheese Sauce

~

Buttered Florets of Broccoli

~

Crushed Carrot and Parsnip
with Ground Black Pepper

~

Courgettes with Tomato Concasse

~

Green Beans wrapped in Bacon

Potatoes

(Please select two)

Mashed Potato with Butter and Cream

~

Roast Traditional Oven Roasted 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

~

Duchesse – Classical Choice of
Glazed Purée Potato in Chicken Stock

~

Parisienne – Oven Roasted Potato Pearls



Menus

Desserts

Slieve Donard Traditional Pavlova

~

Cheesecake

Choose from Irish Liqueur, Raspberry,
Strawberry, Raspberry & White Chocolate

~

Chef's Cream-filled Profiteroles

with Hot Chocolate Sauce

~

Dark & White Chocolate Mousse

~

Raspberry & Mascarpone Trifle

~

Lemon Meringue Pie

with Zesty Coulis

~

Iced Yellowman Honeycomb Parfait

~

Iced Raspberry Parfait Sablé

~

Seasonal Fruit Salad

served in a Tuille Basket

~

Chocolate Orange Pavé

~

Sticky Toffee Pudding

with Butterscotch Sauce

~

Baked Apple & Cinnamon Crumble,

Vanilla Ice Cream

~

Steamed Chocolate Pudding

~

Gingerbread & Pear Pudding

Duo of Desserts (select any two) – An additional £2 per guest
Trio of Desserts (select any three) – An additional £3 per guest



Menus

Evening Buffet (Please select two)

Fish and Chips (individually wrapped in newspaper cones)

~
Chicken Goujons and Chips

~
Carved Sub Rolls 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

~
Pulled Pork Brioche

~
Pulled Beef Brisket

~
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 & Coriander Dip

~
Curry Bowls and Rice

~
Pizza

~
Salt 'n' Chilli Noodle Boxes (Chicken or Beef)

~
Mini Filled Sodas

~
Loaded Nacho Pots

Menus

Pre Dinner Canapés
£12 per person (Please select three)

Melon and Parma Ham

~

Beef Carpaccio, Parmesan and Truffle Oil

~

Crostini with Basil Marinated Pepper and Feta Cheese

~

Duck Confit with Plum Relish

~

Pear and Cashel Blue on Wheaten Bread

~

Mini Shepherd's Pie

~

Pâté Maison En Croute

~

Asian Prawn Cocktail Tartlets

~

Mini Beef Wellington

~

Kearney Blue Cheese in Pecan Nut Cones

Smoked Salmon and Cream Cheese with Herbs on Potato Bread

~

Mini Poppadums, Tandoori Chicken, Mint & Chilli Chutney

~

Smoked Duck, Onion Marmalade Crostini

~

Wild Mushroom & Truffle Quiche

~

Fivemiletown Goats Cheese and Roast Butternut Squash Samosa

~

Artichoke & Lemon Tapanade Cones

~

Rollmops Herring, Creme Fraîche, Compressed Cucumber

~

Blue Cheese Arancini

~

Crab Tartlet



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 £2,000 accompanied with a signed copy of these terms & conditions.

Civil Ceremonies: We recommend that any couple wishing to hold a civil ceremony at the Hotel contact the local Registrar to ensure their availability in performing the ceremony on their chosen date.

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 48 hours 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.

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) the hotel has not received payments 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 £75.00 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. 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.

Damages: 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 Wedding Agreement,
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 Happy Couple:

Name 1:

Name 2:

Contact Address:

Email:

Contact Telephone: