

# Love



*The finer details  
at the Slieve*

Your dream becomes reality...

## *Our Luxurious 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](http://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.

# Gourmet Menus

## *A Match Made in Heaven*

Cream of Mourne Vegetable 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

£48

## *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 Grant'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

£55

## *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

£55

## *Celebration*

Classic Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing

\*\*\*

Cream of Parsnip, Rosemary and Garlic 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

£60

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

£60

## *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

£70

## *Golden Rings*

Tian of White Crab, shavings of Fennel and Green Apple

\*\*\*

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

£75

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

## Donard Gourmet Buffet

- Chicken in a White Wine and Wholegrain Mustard Sauce
- Aubergine and Pasta Bake
- Baked Cod and Salmon
- Pork, Apple and Cider Hot Pot
- Tagine of Lamb
- Ragu of Tomato and Tuscan Bean
- Beef Bourguignon
- Individual Pies - various fillings
- Wild Mushroom, Leek and Truffle Rissotto
- Peppered Irish Beef
- Traditional Beef Lasagne
- Sweet and Sour Chicken
- Chicken Curry
- Roasted Peppers with Sundried Tomatoes and Pasta with Spinach and Goats Cheese
- Fisherman's Catch  
(Your Selection of any Two Dishes from above)

All served with Braised Rice, Potatoes,  
Selection of Chef's Salads or Bread Selection

\*\*\*

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

£28

## Shimna Gourmet Buffet

Starter - See Selection from À la Carte Menus

\*\*\*

- Chicken in a White Wine and Wholegrain Mustard Sauce
- Baked Cod and Salmon
- Pork, Apple and Cider Hot Pot
- Tagine of Lamb
- Ragu of Tomato and Tuscan Bean
- Beef Bourguignon
- Individual Pies - various fillings
- Wild Mushroom, Leek and Truffle Rissotto
- Peppered Irish Beef
- Traditional Beef Lasagne
- Sweet and Sour Chicken
- Chicken Curry
- Fisherman's Catch  
(Your Selection of any Two Dishes from above)

All served with Braised Rice, Potatoes,  
Selection of Chef's Salads or Bread Selection

\*\*\*

Chef's Choice of Dessert

\*\*\*

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

£40

## Gala Gourmet Buffet

Starter - See Selection from À la Carte Menus

\*\*\*

- 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 Grant'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

£55

All Chicken dishes are cornfed and free range.

# 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
- 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 and Coriander Dip
- Curry Bowls & Rice
- Pizza Slice
- Ploughman's Platter with Crusty Breads
- Salt 'n' Chilli Noodle Boxes (Chicken or Beef)
- Mini Filled Sodas
- Loaded Nacho Pots
- Resort Blended Coffee and Thompson's Finest Tea

## *Canapé Selection*

(Choose 3 from our selection below)

- £11 - Melon and Parma Ham
- £9 - Beef Carpaccio, Parmesan and Truffle Oil
- £9 - Crostini with Basil Marinated Pepper & Feta Cheese
- £9 - Duck Confit with Plum Relish
- £9 - Pear and Cashel Blue on Wheaten Bread
- £9 - Mini Shepherd's Pie
- £7 - Pâté Maison En Croute
- £7 - Asian Prawn Cocktail Tartlets
- £7 - Mini Beef Wellington
- £5 - Kearney Blue Cheese in Pecan Nut Cones
- £5 - Smoked Salmon and Cream Cheese with Herbs on Potato Bread
- £5 - Mini Poppadums, Tandoori Chicken, Mint and Chilli Chutney
- £5 - Smoked Duck, Onion Marmalade Crostini
- £5 - Wild Mushroom and Truffle Quiche
- £5 - Fivemiletown Goats Cheese, Roast Butternut Squash Samosa
- £5 - Artichoke and Lemon Tapanade Cones
- £5 - Rollmops Herring, Creme Fraiche, Compressed Cucumber
- £13 - Blue Cheese Arancini
- £9 - Crab Tartlet
- £9 - £12 per person
- £3

## *Wraps & 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

£15 per person

## *Nibbles Selection*

Spiced nuts, Olives, Sunblush Tomatoes, Baked Vegetable Crisps

- Humous, Assorted Dips, Crisp Tortilla

£7

## Drinks Receptions

### Champagne Reception

from £10 per glass

### Prosecco Snipes

£10 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 £10 per glass

- Bellini
- Raspberry Kir Royale
- Classic Kir Royale
- English Garden
- Bucks Fizz
- Black Velvet

### Wine Reception

from £6 per glass

Choose from our extensive Wine List to suit all tastes.

### Mulled Wine

£7 per glass

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

### Flute of Guinness

£3 each

### Drivers Choice

from £5 per glass

- Strawberry Mockery - Strawberry Puree, Fesh Lime Juice, Simple Syrup & Cranberry Juice
- Chaplins Seabreeze - Cranberry Juice, Grapefruit Juice & Orange Juice
- Mineral Water £10 for 3 Large Bottles  
Still / Sparkling bottled water
- Sparkling Apple Juice £8 per Bottle

### Punch

- Non Alcoholic £8 per Jug
- Alcoholic £14 per Jug
- Orange Cordial £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)

### 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
Mini Scones	£4 per guest
Mini Cupcakes	£4 per guest
Mini Baked Doughnuts	£4 per guest

### Afternoon Tea Selection

£10.00 per guest

# Bespoke À la Carte Menus

## Pre Starter

### Amuse-bouche

Smoked Salmon Mousse scented with Horseradish  
 Pressed Confit of Duck, Plum Chutney  
 Fivemiletown Goats Cheese Panna Cotta and Beetroot Purée

£6pp

## Appetisers

### Fish

Fish Cakes resting on a Rocket Salad with Dill Mayonnaise  
 Smoked Salmon Parcel filled with a Light Seafood Mousse finished with a Lime Mayonnaise  
 Oak Smoked Salmon with Red Onion and Caper Balsamic Dressing  
 Tian of Prawn, Avocado, Bloody Mary Mayonnaise  
 Smoked Cod Arancini, Roast Garlic Aioli

£13

### Chicken/Ham

Smoked Liver Parfait served with a Red Onion Chutney  
 Smoked Chicken Caesar Salad, Sundried Tomatoes and Classic Caesar Dressing  
 Confit of Farm Duck Leg with Napa Slaw and Soya Dressing  
 Begny Hill Ham Hock Terrine, Honey Pickled Vegetables and Mustard Aioli  
 Whipped Fivemiletown Goats Cheese, Fig, Crispy Parma Ham, Crawford's Granola  
 Terrine of Chicken, Gracehill Back Pudding, Drumbeig Tomato Chutney

£13

### Fruit

Duo of Melon, Confetti of Fruit, Lemongrass syrup/Blackcurrant Sorbet  
 Mille Feuille of Melon and Pineapple, Mango and Passion Coulis

£13

## Vegetarian Appetisers

Warm Irish Goats Cheese and Red Onion Tart with Toasted Pine Nuts and Basil Dressing  
 Salad of Pearl Barley, Roast Squash, Leeks with Smokey Romesa Dressing  
 Fivemiletown Goats Cheese and Squash, Rosemary Samosa, Basil Pesto  
 Salad of Roast Red Onions, Beetroot, Feta Cheese and Puy Lentils

## Soup

(served with Wheaten Rolls)  
 Potato and Leek seasoned with Nutmeg  
 Cream of Broccoli and Irish Cheddar  
 Roast Butternut Squash with Nutmeg  
 Celeriac and Wild Mushroom  
 Cream of Mourne Vegetable  
 Lentil and Smoked Bacon  
 Minestrone with Fresh Parmesan  
 Carrot, Honey and Thyme  
 Parsnip, Rosemary and Garlic  
 White Onion, Cider and Thyme  
 Green Pea and Truffle  
 Roast Tomato and Red Pepper

## Assiette

Slieve Donard Hors D'oeuvres Trio

## Sorbets

Champagne, Zesty Lemon, Pear, Green Apple Schnapps

£13

## Bespoke Sorbet

Cosmo - Cranberry, Vodka and Orange  
 Pinkgrapefruit, Gin and Basil  
 Elderflower, Lemon and Champagne  
 Strawberry Daquiri

£7

## Main Courses

### Beef

Canon of Beef Fillet marinated in Guinness and Treacle, Rich Jus £35  
 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  
 Fillet Steak, Pearl Onion and Bacon Jus £38

### Chicken

Supreme of Chicken resting on a bed of Creamed Cabbage and Raisins with a Wild Mushroom and Tarragon Cream £28  
 Classic Chicken - Oven Roasted Supreme of Chicken with Traditional Stuffed Bacon Roll and Pan Jus  
 Classic Supreme of Carnbrooke Chicken, Creamed Leeks and Wild Mushrooms, Truffle Jus  
 Classic Supreme of Carnbrooke Chicken, Blackpudding, Barley, Risotto and Whiskey Jus

£28

### Turkey

Traditional Roast Turkey and Grant's Ham served with a Fine Herb Stuffing and a Rich Pan Jus

£27

£14

£6

# Bespoke À la Carte Menus

## Fish

(as fish course £16 as main course £27)

Pan Seared Fillet of organic Salmon with Soft Herb Butter and Cream Sauce

Pan Seared Fillet of Hake, Artichoke Puree, Wild Mushrooms and Burnt Onion Jus

Fillet of Glenarm Organic Salmon, Wilted Leeks, Chowder sauce

## Pork

£27

Roast Loin of Begny Hill Pork with Crackling, Apricot and Sage Stuffing and Calvados Jus

Sweet Cured Rack of Begny Hill Pork, Creamed Cabbage and Wholegrain Mustard Jus

## Lamb

£27

Roast Leg of Lamb studded with Rosemary and Garlic Red Wine Jus

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

## Duck

£27

Breast of Thornhill Duck Served with a Celeriac Gratin, Bramble Jus and Compressed Apple

## Vegetarian Main Course

£27

Wild Mushroom Risotto with Truffle Oil, Parmesan and Spinach

Roasted Mediterranean Vegetable Tart Tatin with Pesto

County Down Leek, Smoked Garlic and Field Mushroom Tartlet

Tagine of Roast Vegetables and Chick Peas (Vegan)

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

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)\*

- Confit of Carrot scented with 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
- Green Beans wrapped in Bacon

Our fresh vegetables are subject to seasonal availability

\*Or Chef's choice of seasonal vegetables and potato to compliment your dish.

## 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

Duchesse - Classical Choice of Glazed Purée Potato in Chicken Stock

Parisienne - Oven Roasted Potato Pearls

## Desserts

£11

Chocolate Orange Pavé

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

Iced Yellowman Honeycomb parfait

Iced Raspberry Parfait Sablé

## 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

£12

Sticky Toffee Pudding and Butterscotch Sauce

Baked Apple and Cinnamon Crumble, Vanilla Ice Cream

Steamed Chocolate Pudding

Gingerbread and Pear Pudding

Add a scoop of Glastry Farm Ice Cream

to any of the above desserts

£3

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

## To complete your banquet

Slieve Signature Irish Cheese Slate with Fivemiletown Creamery Ballybrie, Gubbeen served with Ditty's Oat Biscuits and Pear Chutney Per individual slate

£10

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

## Diamond Wedding Package

### 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
- 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

# Diamond 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 Grant's Ham with Traditional Trimmings

Chicken Isobel - Supreme of Chicken with Traditional Stuffing with a Hot Port and Cranberry Sauce

Daube of Northern Irish Beef, Slow cooked in Red Wine and Herb Jus

Classic Supreme of Carnbrooke Chicken, Creamed Leeks & Wild Mushrooms, Truffle 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

Warm Apple Bramley Sponge with Vanilla Crème Anglaise

\*\*\*

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

# All Inclusive Weddings

## Sapphire Wedding Package

### 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
- 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

# Sapphire 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 Grant's Ham with Traditional Trimmings

Chicken Isobel - Supreme of 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

Warm Apple Bramley Sponge with Vanilla Crème Anglaise

\*\*\*

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

# All Inclusive Weddings

## Emerald Wedding Package

### 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
- 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

# Emerald 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 Grants's Ham with Traditional Trimmings

Chicken Isobel - Supreme of Chicken with Traditional Stuffing with a Hot Port and Cranberry Sauce

Daube of Northern Irish Beef, Slow cooked in Red Wine and Herb Jus

Classic Supreme of Carnbrooke Chicken, Creamed Leeks and Wild Mushrooms, Truffle Jus

Classic Supreme of Carnbrooke Chicken, Blackpudding, Barley, Risotto and Whiskey Jus

## Dessert

Slieve Donard Traditional Pavlova

Steamed Gingerbread Sponge & Pear Pudding with Toffee Sauce

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

## Ruby Wedding Package

### 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 red or white premium wine per person
- One glass of Champagne 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

# Ruby 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

Begny Hill Ham Hock Terrine, Honey Pickled Vegetables and Mustard Aioli

Whipped Fivemiletown Goats Cheese, Crispy Parma Ham and Cranberry Granola

## Soup

Green Pea and Truffle Soup

Lentil and Apple Smoked Bacon

Celeriac and Wild Mushroom

## Sorbet

Champagne and Elderflower Sorbet

Mango Sorbet with Lime Lemonade

Zesty Lemon Sorbet

Pink Grapefruit, Gin and Basil Sorbet

## Main Course

Loin of Mourne Lamb with Red Wine Jus, Roast Celeriac, Winter Baby Cabbage, Goats Cheese Curd

Classic Beef Wellington served with Truffle and Roast Shallot Jus

Thornhill Duck Breast, Wild Mushroom Fondant, Braised Red Cabbage and Game Jus

Blackened Monkfish Tail with Pernod and Mussel Broth

## Dessert

Warm Pecan Pie with Glastry Farm Cappucino Ice Cream

Passion Fruit Panna Cotta and Fruit Salsa

Chocolate Pavé with Textures of Pear

Iced Bushmills and Yellowman Parfait

Warm Apple Bramley Sponge with Vanilla Crème Anglaise

Assiette - A Trio of Mini Desserts

\*\*\*

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



# Bespoke Weddings

Suite	Thursday/Friday/Saturday	Sunday – Wednesday
<i>Grand Ballroom</i> (until 1.00am, minimum 130 persons)	£1150	£700
<i>Chandelier Room</i> (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 £500.

### 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.

# All Inclusive Luxury Weddings

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

Mid Week (Sun-Thurs, April-Sept)	£78 per guest
Weekend Package (Fri-Sat, April-Sept)	£90 per guest
Winter Package (All week Oct- March)	£78 per guest

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

Mid Week (Sun-Thurs, April-Sept)	£86 per guest
Weekend Package (Fri-Sat, April-Sept)	£96 per guest
Winter Package (All week Oct- March)	£86 per guest

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

Mid Week (Sun-Thurs, April-Sept)	£94 per guest
Weekend Package (Fri-Sat, April-Sept)	£106 per guest
Winter Package (All week Oct- March)	£94 per guest

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

Mid Week (Sun-Thurs, April-Sept)	£152 per guest
Weekend Package (Fri-Sat, April-Sept)	£162 per guest
Winter Package (All week Oct- March)	£152 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: .....