

Love



The Castle is
yours for the day...
the memories are
yours forever.

Our LUXURIOUS wedding package includes:

- Red carpet on arrival.
- Complimentary glass of Champagne on arrival for the Bride and Groom.
- Linen napkins and table linen.
- Personalised menu cards and printed table plans.
- Range of mouth-watering menus carefully compiled by our Executive Chef.
- Excellent wine list to complement any chosen menu.
- Complimentary use of a range of silver cake stands and knife.
- Use of our magnificent walled gardens for photographs.
- Dedicated Master of Ceremonies to guide you through your day.
- Private lounge/bar facilities for your guests throughout the day.
- Car parking facilities for your guests.
- Complimentary overnight accommodation for the Bride and Groom at Ballygally Castle or, if you prefer, accommodation at one of the other five Hastings Hotels in Northern Ireland, subject to availability.
- Special accommodation rates for your guests on request. (Subject to availability)
- Complimentary candelabra table centres.

Inspirational Ideas:

Ask us about our Hen
& Stag celebration ideas...



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Wedding Suites

| | Kintyre Ballroom & Shaw's Lounge (180 guests) | 1625 Room (36 guests) |
|--|---|---------------------------------|
| May - September | | |
| Friday & Saturday (minimum 100 guests) | £900 | Not Available |
| Monday - Thursday* | £450 | £350 |
| October - April | | |
| Friday & Saturday | £500 | £350 |
| Monday - Thursday* | £250 | £150 |
| Ceremony (all year) | £250 | £150 |

*Excludes Bank Holidays and New Year's Eve

Ceremonies held at the Castle...

The Hotel is licensed to hold Civil ceremonies.

Please note that in the case of the same room being used for both ceremony and banquet a time period of 2 hours will be required to turn the room around.

We recommend any couple wishing to hold a civil ceremony at the Hotel to contact the local Registrar to ensure their availability in performing the ceremony.

Deposit for Wedding Receptions

A deposit of £900.00 is required to confirm your Wedding Reception booking.

Inspirational Ideas:

Impress your guests withour "Assiettes" of Appetisers and Desserts.

Local Produce

At the Ballygally Castle 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.

Arrival Canapés & Refreshments

Canapé Selection

Choose 2 hot and 3 cold from the following for £9:

Hot:

- Beef Mignon with Caramelized Onion
- Asian Egg Kathi Roll
- Chilli and Tomato Rarebit
- Mexican Chicken Bite
- Goat Cheese and Onion Stuffed Mushroom
- Wild Mushroom Volau Vent:

Cold:

- Seasonal Melon wrapped in Parma Ham
- Seasonal Fruit Kebab
- Brie stuffed Cherry Tomatoes with Pesto
- Smoked Salmon Blini
- Sun Blush Tomato and Basil Bruschetta
- Chicken Liver Pate on Vanilla Pancakes
- Prawn Cocktail Tartlets
- Chicken Ceasar Salad Parcel
- Spinach and Ricotta Crostini

- Selection of freshly prepared Sandwiches £5
- Strawberries dipped in Milk/White/Dark Chocolate £4
- Fruit Kebabs -Selection of Seasonal Fruits served on skewers £4
- Cream Tea- Tea/Coffee with Homemade Scones served with Cream and Jams £6
- Tea/Coffee and Homemade Chocolate Dipped Shortbread £4
- Tea/Coffee and Traybakes £5
- Afternoon Tea (Tea and Coffee and a selection of homemade Traybakes, Pastries and Scones) £12

Sweet Delights

Your choice of 3 of the below treats:

- Mini Chocolate Eclairs
- Macaroons
- Caramel Squares
- Mini Fruit Tartlets
- Bitezise Scones
- Mini Vanilla Slices £8

Arrival Canapés & Refreshments

Signature Cocktails

- **Mojito** - £7 per glass
- **Strawberry Daquiri** - £7 per glass
- **Buckz Fizz** - £7 per glass
- **Pimms** - £5 per glass

Please speak with your wedding coordinator should you have your own preferences you would like to discuss

Themed Drinks Selections: The Irish Welcome

Offer your guests the best in traditional Irish beverages:

- Half Pints of Guinness
- Bushmills Irish Whiskey Cocktail
- Locally Brewed Ale

£15 per guest

Vintage Lemonade Station

Includes Traditional and Pink Lemonade.

Served from individual jars to your guests this choice is perfect to quench the thirst

£5 per glass

Now for some Bubbles...

Prosecco Snipes

£9 per 20cl bottle

Served chilled in individual mini bottles with a straw

Sparkling Wine

From £6 per glass

Champagne

From £10 per glass

Punch

- **Alcoholic** - £20 per jug
- **Non-Alcoholic** - £8 per jug

Selection of Bottled Beers

from £4

Winter Warming Mulled Wine

- **Alcoholic** - £6 per glass
- **Non-Alcoholic** - £4 per glass

Soft Drinks

- **Cordial** -
Orange/Lime/Blackcurrant
£4 per jug
- **Mineral Water** -
£15 for 3 Large Bottles
Still / Sparkling bottled water
- **Sparkling Apple Juice Bottle,
(750ml)** - £7

Please note that drinks prices are subject to change.

Please ask your wedding coordinator about our drinks packages.

Gourmet Menus

Romance

Traditional Vegetable Broth

**

Stuffed Loin of locally produced Pork,
with Crispy Crackling and served with
an Armagh Apple Cream Sauce

**

Pavlova and Fresh Cream

**

Bewley's blended Coffee and
Thompson's Finest Tea

£38

Elegance

Tomato and Roast Red Pepper Soup

**

Chef's choice of refreshing Sorbet

**

Irish Free Range Chicken wrapped in Bacon
with Herb Stuffing and served with a White
Wine and Leek Cream Sauce

**

Profiteroles with fresh Cream and Chocolate Sauce

**

Bewley's blended Coffee and Thompson's
Finest Tea and Chocolate Mints

£41

Luxury

Fan of Melon with Mixed Berry Compote

**

Comber Leek and County Down Potato Soup

**

Roast Turkey and Ham with seasonal Stuffing,
Chipolata Sausages and Cranberry Infused Jus

**

Homemade Cheesecake

**

Bewley's blended Coffee and Thompson's
Finest Tea and Chocolate Mints

£43

Gourmet Menus

Indulgence

Classic Caesar Salad

**

Butternut Squash and Sweet Potato Soup

**

Daube of Irish Beef slow cooked in a Red Wine Jus
OR

Irish Free Range Chicken wrapped in Bacon with
Herb Stuffing and served with a White Wine and
Leek Cream Sauce

**

Duo of Desserts

Zesty Lemon Tart and Caramel Fudge Meringue

**

Bewley's blended Coffee and Thompson's
Finest Tea and Irish Fudge

£45

Exquisite

Garlic Goats Cheese Crostini served with
Mixed Leaf Salad and Onion Marmalade

**

Lentil and Smoked Bacon Soup

**

Organic Salmon with Lemon and Dill Cream Sauce

**

Warm Sticky Toffee Pudding with Butterscotch
Sauce

**

Bewley's blended Coffee and Thompson's
Finest Tea and Irish Fudge

£48

Divine

Assiette of Appetisers

**

Champagne Sorbet

**

Prime Sirloin of Northern Irish Beef served in
a Shallot and Red Wine Jus and Yorkshire Pudding

**

Signature Selection of Mini Desserts

**

Bewley's blended Coffee and Thompson's
Finest Tea and Petit Fours

£52

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

For menus with a choice of main course the hotel must receive pre-orders 10 days in advance of wedding day.

All of the above main courses are served with Champ, Roast potatoes and a medley of seasonal vegetables. Additional potato or vegetable dishes - £2 per person.

Lyonnaise/Dauphinoise potatoes can be substituted at £1 per person.

À la Carte Menus

Appetisers

- Chicken Caesar Salad with Crispy Bacon and Creamy Caesar Dressing **£9**
- Fan of Seasonal Melon with Mixed Berry Compote **£9**
- Chicken Liver Parfait with Pear and Lime Chutney and Toasted Soda Bread **£9**
- Confit Duck Leg drizzled with Spiced Orange Glaze **£9**
- Classic Prawn Cocktail with Marie Rose Sauce **£9**
- Smoked Salmon, Pickled Red Onion, Capers, Sour Cream Quenel and Irwin's Wheaten Bread **£10**

Assiette of Appetisers **£12**

- Chicken Caesar Parcel, Shot of Wild Mushroom Veloute, Ewing's Smoked Salmon Blini,
- Seasonal Melon wrapped in Parma Ham, Prawn Cocktail Parcel, Shot of Comber Leek and County Down Potato Soup
- Shot of Tomato and Basil Soup, Goats Cheese and Carmelised Onion Crostini, Italian Salad with Salami and Sunblushed Tomato

Soups **£8**

(Accompanied by a Signature Wheaten Scone)

- Comber Leek and County Down Potato
- Traditional Vegetable Broth
- Cream of Seasonal Vegetables
- Roast Butternut Squash and Tomato
- Carrot and Corriander
- Sweet Potato with Rocket Pesto
- Cured Bacon and Lentil
- Wild Mushroom Veloute
- Tomato and Basil

Sorbets **£5**

- Champagne Fizz (with Popping Candy)
- Shortcross Gin and Tonic
- Green Apple Sorbet with Crisp
- Pear Sorbet
- Lemon Sorbet with Vanilla Jus
- Forest Fruits

Main Courses

Fish **£26**

Organic Salmon with Lemon and Dill Cream Sauce

Chicken **£24**

Irish Free Range Chicken wrapped in Bacon with Herb Stuffing and served with a White Wine and Leek Cream Sauce

Pork **£24**

Stuffed Loin of Locally Produced Pork, with Crispy Crackling served with an Armagh Apple Cream Sauce

Lamb **£26**

Daube of slow cooked Irish Lamb with a Rosemary and Mint Jus

Turkey and Ham **£26**

Roast Turkey and Ham with Seasonal Stuffing, Chipoalata Sausages and a Cranberry Infused Jus

Beef

Daube of Irish Beef slow cooked in a Red Wine Jus **£26**

Prime Sirloin of Northern Irish Beef served in a Shallot & Red Wine Jus with Yorkshire Pudding **£26**

Vegetarian **£24**

- Stuffed Aubergine with Roasted Root Vegetables
- Wild Mushroom Risotto with Truffle Oil and Balsamic Glaze
- Open Ravioli with Chargrilled Vegetables
- Carmelised Red Onion and Goat's Cheese Tartlet

Desserts

Cold Desserts

£8

- Homemade Cheesecake Selection: Flavours, Irish Liqueur, Raspberry, Passionfruit, Malteser, Lemon
- Fruit tartlet accompanied by Champagne and Raspberry Jelly
- Pannacotta- Vanilla with Raspberry Coulis, Rhubarb and Custard
- Zesty Lemon Torte with Creme Fraiche
- Traditional Fresh Fruit Pavlova
- Creme Brulee Selection- Classic or Apple and Cinnamon
- Chocolate cups filled with milk chocolate or white chocolate and raspberry mousse
- Profiteroles with Fresh Cream and Belgian Chocolate

Warm Desserts

£9

- Sticky Toffee Pudding with Butterscotch Sauce
- Apple and Berry Crumble
- Chocolate Fudge Brownie

To complete your banquet

Signature Irish Cheese Selection

With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood served with Ditty's Oatcakes and Chutney

£5 per person or £30 per platter

Bewley's Blended Coffee and Thompson's Finest Tea

Accompanied with:

- Chocolate Mints
- Irish Fudge
- Petit Fours

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Evening Buffets

Create Your Own Buffet Menu
from the following section:

- Mini Fish and Chips Served in Traditional Newspaper **£8**
- Scampi and Chips Served in Traditional Newspaper **£8**
- Mini Dexter Beef Burgers Served with Pickle and Tomato **£8**

Classic Evening Buffet **£9**

Selection of Sandwiches, Cocktail Sausages, Spiced Potato Wedges, Chicken Goujons

Deluxe Evening Buffet **£11**

Selection of Sandwiches and Tortilla Chips and a selection of dips plus any of the 4 items as below

- Chicken Goujons with Lemon Mayonnaise
- Spiced Potato Wedges
- Mini Hot Dogs served with Onions and Mustard
- Marinated Glazed Cocktail Sausages
- Mini Spring Rolls served with Chilli Dip

- Mini Onion Bhajis
- Mozzarella Bites
- Buffalo Chicken Wings
- Vegetable Samosas
- Onion Rings served with Chilli and Garlic Dip

Fork Buffets

(minimum 50 portions)

- Murg Malai Chicken Curry With Pilau Rice **£7**
- Traditional Irish Stew Served with Irwins Soda Bread **£7**

Sweet Delights

- Strawberries dipped in Chocolate **£3**
- Mini Eclairs **£3**
- Mini Vanilla Slices **£3**
- Chef's Selection of Homemade Traybakes **£3**
- Petit Fours **£4**

Extras and 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)

Ballygally Sweet Cart

Our Traditional Sweet Cart is the perfect addition for either your afternoon refreshments or alongside your evening reception To Hire Cart

(supplying own sweets)- **£100**

To Hire Cart and sweet selection (caters for 100)- **£250**

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 £900.00 accompanied with a signed copy of these terms & conditions.

After 7 days if the booking has not been confirmed, the hotel reserve the right to release your provisional booking.

Prices: Prices are inclusive of VAT at the prevailing rate. Please note all prices are today's costs and are subject to variations.

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 12 noon of the day of your wedding. This represents the numbers used in calculating your final account.

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 full days of 12 noon of the day of the wedding, will result in payment of 100% all contracted Food, Beverage, Accommodation and Room Rental revenues. Cancellation 7 days -26weeks before date of Wedding, will result in payment of 90% on contracted accommodation & room hire revenue, and 70% on contracted food & beverage revenue. (Food Revenue calculated from a minimum of £50.00pp 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.

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) if scheduled payments are not received by the hotel by the agreed date.

Accommodation: Complimentary accommodation including full Irish breakfast is available for the Bride and Groom in a Coastal Deluxe Room, at the Ballygally Castle.

A block of 10 guest rooms can be 'held' 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. Should guests require 'guaranteed' early availability, they can reserve a guestroom from the night prior.

On the Day: Other events may occur on the same day, including other private functions/conferences.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and will not accept liability for any resulted 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 Ballygally Castle Hotel.

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

Confetti is not permitted in the Hotel or its Grounds.

No advertisement, decoration or devices should be displayed inside or outside the Hotel without prior agreement from the Hotel Manager.

The hotel reserves the right not to comply with any request made on the day of the event or without prior notice.

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.

Insurance: Insurance should be considered to protect 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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