



BALLYGALLY
CASTLE

Love

ORGANISING YOUR WEDDING
AT BALLYGALLY CASTLE



The Ballygally Castle dates back to 1625 and is unique in that it is the only 17th Century building still used as a residence in Northern Ireland today. This enchanting hotel is full of character and charm and has recently undergone extensive refurbishment, bringing the total number of bedrooms to 44. The many original features and antique furnishings give the hotel a feeling of stylish living in the last century and add to the unique welcoming atmosphere.

With magnificent views over the Irish Sea to Scotland, the Ballygally Castle is ideally situated at the Gateway to the North Antrim Coast. The hotel's situation with glorious views over Ballygally's soft, sandy beach and our beautiful walled gardens are the perfect backdrop for your wedding photographs.

Our wedding packages have been carefully selected to give you the best choice for your wedding plans. If there is something distinctive that you would like on your special day, please mention it to our wedding co-ordinator.

OUR COMPREHENSIVE WEDDING PACKAGE INCLUDES:

- Red carpet on arrival.
- Complimentary glass of Champagne on arrival for the Bride and Groom.
- Linen Napkins.
- 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.
- Supervision of your special day by a member of our Management Team.
- 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)

CEREMONIES HELD AT THE HOTEL



The Hotel is licensed to hold Civil ceremonies in three appointed function rooms. These rooms are the River Room, 1625 Room and Dungeon Room.

If you are hosting your Wedding Ceremony in one room and having your Wedding meal in another Room the Room Hire cost would be charged for the 2 separate rooms.

If the same room is being used for both ceremony and banquet, then a 'turnaround' fee will be payable. *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.

Room Hire 2007

River Room and Shaws Lounge - £475
1625 Room - £300
Dungeon Room - £250

Turnaround Fee 2007

River Room and Shaws Lounge - £100
1625 Room - £75
Dungeon Room - £50

Room Hire 2008

River Room and Shaws Lounge - £550
1625 Room - £350
Dungeon Room - £300

Turnaround Fee 2008

River Room and Shaws Lounge - £125
1625 Room - £100
Dungeon Room - £75

Deposit for Wedding Receptions

A non-refundable, non-transferable deposit is required to confirm your Wedding Reception booking.
Deposit - £500

SPECIAL ACCOMMODATION RATES FOR YOUR GUESTS

2007 Rates

FROM £85

Single Room, Bed and Breakfast

FROM £105

Twin/Double Room, Bed and Breakfast

FROM £110

Family Room, Bed & Breakfast

(Please note all rates are subject to availability and a deposit of £20 per person is required to secure bedroom reservations. All deposits paid are non-refundable and non-transferable. 2008 bedroom rates available upon request).

ARRIVAL CANAPÉS AND REFRESHMENTS



Selection of Canapés	£5.00 per person	Bucks Fizz.....	£4.00 per glass	
Selection of freshly prepared Sandwiches	£5.00 per round	Directors Wine	£4.00 per glass or (assorted Red or White).....	£16.00 per bottle
Strawberries dipped in	£2.00 per person	Mulled Wine.....	£4.00 per glass	
Milk/White/Dark Chocolate		Sherry (assorted Sweet, Medium or Dry).....	£3.25 per glass	
Fruit Kebabs - Selection of Seasonal.....	£3.00 per person	Pimms & Campari Cocktail.....	£9.00 per jug	
Fruits served on skewers		Sangria	£14.00 per jug	
Tea/Coffee.....	£2.00 per person	Black Velvet.....	£5.00 per person	
Tea/Coffee and Homemade Shortbread	£3.00 per person	Malt Whiskey Selection.....	Price available on request	
Tea/Coffee and Traybakes.....	£4.00 per person	Bottled Beer	from £2.70 per bottle	
Champagne	£10.00 per glass or	Fruit Punch (non-alcoholic).....	£5.00 per jug	
	£44 per bottle	Fruit Punch (alcoholic).....	£9.00 per jug	
Pink Champagne.....	£15.00 per glass or	Mineral Water (sparkling or still).....	£4.00 per bottle	
	£60 per bottle	Cordial - Orange/Lime/Blackcurrant	£4.00 per jug	
Sparkling Wine	£4.50 per glass or	Apple/Grape Juice.....	£6.00 per bottle	
	£20 per bottle			

Please note that drinks prices are subject to change. Please ask regarding other requirements.

OUR EXECUTIVE CHEF'S GOURMET MENU SELECTION



GLENDUN

Traditional Vegetable Broth
served with a Crusty Roll

Breast of Chicken stuffed with Brie and
served with a Smokey Bacon and Cream Sauce

Chocolate Fudge Cake

Tea and Coffee

£25

GLENARM

Refreshing Fan of Melon served
with a chilled Fruit Coulis

Cream of Leek and Potato Soup
served with a Crusty Roll

Roast Stuffed Turkey and Ham
served with traditional Panned Gravy
and Cranberry Sauce

Homemade Seasonal Fruit Pavlova
served with Fresh Cream

Tea and Coffee

£28

GLENSHESK

Trio of Seafood served with
a Tarragon Mayonnaise

Cream of Chicken and Mushroom Soup
served with a Crusty Roll

Roast Fillet of Pork with Peach and Parsley Stuffing
and rich Cider Gravy

Homemade Apple Pie with Fresh Cream

Tea and Coffee

£30

GLENTASIE

Chicken Caesar Salad

Homemade Tomato and Chive Soup
with a Crusty Roll

Medallions of Lamb accompanied
with a Rosemary and Port Jus

Profiteroles drizzled with
a rich Chocolate Sauce

Tea and Coffee

£31

GLENARIFF

Parisienne of Melon soaked in Grand Marnier
served with a light Cream and Port Dressing

Cream of Stilton and Celery Soup
served with a Crusty Roll

Prime Roast Sirloin of Beef served in a
Mushroom, Shallot & Red Wine Jus

Homemade Lemon Meringue Pie
with Fresh Cream

Tea and Coffee with Petit Fours

£33

*All Gourmet Menus are served with your
choice of two Potatoes and one Vegetable.*

*Additional Vegetables/Potatoes are
£2 per person per portion.*



BANQUETING MENU SELECTION

Appetisers

Refreshing Fan of Melon served on a chilled Fruit Coulis	£4.00
Parisienne of Melon soaked in Grand Marnier and served with a light Port Cream Dressing.....	£5.00
Duo of Seafood accompanied with a Dill and Lemon Mayonnaise	£5.00
Cocktail of Prawn and Apple bound in a Marie-Rose Sauce.....	£5.00
Smoked Salmon served with Wheaten Bread and Tarragon Mayonnaise.....	£6.00
Garlic and Goats Cheese Crostini served with an Onion Marmalade	£5.00
Salad of Smoked Chicken garnished with Lemon Yoghurt	£5.00

Soups

Cream of Mushroom	£4.00
Cream of Leek and Potato	£4.00
Cream of Tomato and fresh Chives	£4.00
Cream of Carrot and Coriander	£4.00
Cream of Stilton and Celery.....	£5.00
Cream of Broccoli	£4.00
French Onion with Croûtons	£5.00
Fresh Vegetable Broth.....	£4.00

Sorbets

Champagne, Lemon, Strawberry	£3.00
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Main Courses

Roast stuffed Turkey and Ham served with Panned Gravy.....	£15.00
Roast Silverside of Beef served with a choice of Chasseur Sauce or Panned Gravy	£16.00
Roast Sirloin of Beef Chasseur	£17.00
Roast Spring Chicken served with a stuffed Bacon Roll and traditional Panned Gravy.....	£17.00
Poached Duck marinated in a Port and Red Wine Jus	£18.00
Honey Roast Gammon served with a Mint flavoured Peach.....	£15.00
Noisettes of Lamb with Rosemary and Port Jus	£18.00
Grilled or Poached Darné of Salmon with Dill and White Wine Sauce	£17.00
Roast Loin of Pork with Peach and Chestnut Stuffing served with Apple Sauce	£16.00

All the above main courses are served with your choice of one Vegetable and two Potatoes. Additional Vegetables / Potatoes - £2.00 per portion per person.

Vegetable Selection: Buttered Carrots, Cauliflower Mornay, Broccoli, Garden Peas Flamande, Buttered Green Beans, Carrot and Parsnip mash.

Potato Selection: Roast, Parsley Baby Boiled, Croquette, Fondant, Champ, Creamed.

Vegetarian Dishes

Goats Cheese and Caramelised Onion Tartlets.....	£15.00
Red and Green Peppers filled with Cous Cous and accompanied with a White Wine Cream Sauce	£16.00
Chef's choice of Market Vegetables cooked in a White Wine and Wholegrain Mustard sauce served with Rice.....	£16.00

Desserts

Fresh Cream Profiteroles served with a Chocolate Sauce	£5.00
Homemade seasonal Fruit Pavlova served with Fresh Cream	£4.00
Homemade Apple Pie served with Fresh Cream	£4.00
Black Forest Gateau.....	£5.00
Homemade Cheesecake - Strawberry, Lemon or Vanilla	£5.00
Hazlenut and Meringue Roulade	£5.00
Tiramisu	£5.00
White Chocolate Gateau	£5.00
Crème Brulée	£5.00
Selection of Cheese and Biscuits.....	£6.00

Tea / Coffee

Tea or Coffee.....	£2.00
Petit Fours.....	£2.00
Fudge	£1.00
Mints	£1.00



BUFFET MENU SELECTION

TOWER BUFFET

Roast Sirloin of Beef accompanied
with a Shallot, Mushroom and Red Wine Jus

Traditional Roast Turkey served
with a traditional Panned Gravy

Served with Chef's selection
of Vegetables and Potatoes

Homemade Seasonal Fruit Pavlova
with Fresh Cream

Tea and Coffee

£23

CASTLE BUFFET

Choice of two Hot Dishes

Chef's own creamy Chicken Tikka Masala
accompanied with Rice

Chilli con Carne accompanied with Basmati Rice

Chicken a la King accompanied with Basmati Rice

Roast Sirloin of Beef accompanied with a Shallot,
Mushroom and Red Wine Jus

Roast Turkey served
with a traditional Panned Gravy

Served with Chef's selection of Vegetables and
Potatoes (unless otherwise stated)

Homemade Apple Pie with Fresh Cream

Homemade Seasonal Fruit Pavlova with Fresh Cream

Tea and Coffee

£25

GRAND BUFFET

Traditional Vegetable Broth
with Homemade Wheaten Bread

Choice of three hot dishes

Roast Sirloin of Beef served with a rich
Onion Jus and Horseradish Sauce

Glazed Roast Turkey with traditional
Panned Gravy and Cranberry Sauce

Roast Gammon glazed with Honey and Mustard

Roast Loin of Pork with a Peach Stuffing

Served with Chef's selection
of Vegetables and Potatoes

Homemade Lemon Meringue Pie
served with Fresh Cream

Profiteroles with Fresh Cream
and a rich Chocolate Sauce

Tea and Coffee

£28



FINGER BUFFET MENUS

MENU A

Chef's selection of freshly prepared Sandwiches
Sausage Rolls
Tea or Coffee

£7

MENU C

Selection of freshly prepared Sandwiches
Mini Quiches and Pizzas
Satay Chicken Kebabs
Tea or Coffee

£10

OR SOMETHING A LITTLE DIFFERENT..

MENU E

Steak Burgers
Hot Dogs
All served with Onions and Relish

£8

MENU B

Chef's selection of freshly prepared Sandwiches
Satay Chicken Kebabs
Tea or Coffee

£8

MENU D

Chicken Tempura with Honey and Soy Dip
Mini Spring Rolls with Chilli Dip
Mini Quiches and Pizzas
Mini Beef Skewers
Tea or Coffee

£12

MENU F

Individual Mini Fish and Chips
served in a cone

£8

