

The finer details at the Stormont Hotel



hastingshotels.com

Our LUXURY Wedding Package includes:

- Red carpet upon your arrival.
- Glass of Champagne for the Bride and Groom on arrival.
- Luxurious accommodation for the Bride and Groom, including full Irish breakfast, or you can make your escape to any other Hastings Hotel in Northern Ireland, on your wedding night with our compliments.
- Tea, Coffee and Homemade Shortbread for your guests on arrival.
- Linen Napkins.
- Silver Knife and Choice of Cake Stands are provided to display your Cake.
- Menu Tasting with our Executive Chef (for a maximum of 2 people).

- Dedicated Banqueting Manager to liaise with you on your Special Day.
- Extensive complimentary car parking.
- A storage area available the night before, and on the day of your wedding.
- Accommodation rates for your guests available at www.hastingshotels.com
- Wedding Gardens and Terrace plus the use of Stormont Castle's landscaped gardens and background for your photos.
- Master of Ceremonies.
- Hire of banqueting suite

Please note you can also create your own bespoke wedding celebration - see our À la Carte menus enclosed.

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Wedding Suites

The Ballroom - The Ballroom is the largest Banqueting Suite in the Stormont Hotel. It offers total privacy for your special day including own entrance, bar, cloakrooms, stage area and lighting system - the ideal setting for wedding parties of 85 guests or more.

Dunmisk Suite - The Dunmisk Suite is relaxing, intimate and tasteful and boasts magnificent views over Stormont Castle grounds. It enables you to experience a sense of privacy while having both bar and cloakroom facilities close at hand, accommodating up to 84 guests.

Barnett Suite - The Barnett Suite has a romantic feel with ranging views over the Craigantlet Hills. The Barnett Suite also boasts bar and cloakroom facilities close at hand and welcomes up to 72 guests.

Knockdene Suite - The Knockdene Suite offers versatility, tranquillity and privacy for more intimate weddings of up to 40 guests.

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

Ceremonies held at the Hotel...

The Hotel is licensed to hold Civil Ceremonies.

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 of £200.

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.

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Gourmet Menus

Classic

Cream of Vegetable Soup with a Homemade Wheaten Scone

Parcel of Chicken with Homemade Stuffing and a Wholegrain Mustard Cream Sauce Chef's Selection of Vegetables and Potatoes

Velvet Chocolate Torte

Bewley's Blended Coffee and Thompson's Finest Tea

Majestic

Cream of Leek and Potato Soup with a Homemade Wheaten Scone

Zesty Lemon Sorbet

Roast Turkey and Ham served with Traditional Stuffing and Cranberry Sauce

Stormont Signature Pavlova

Bewley's Blended Coffee and Thompson's Finest Tea

Exquisite

Chilled Melon with a Seasonal Fruit Compote

Carrot and Coriander Soup served with a homemade wheaten scone

Daube of Northern Irish Beef and Yorksire Pudding, slow cooked in a Red Wine and Herb Jus

Chef's Selection of Vegetables and Potatoes

Stormont Selection of Three Mini Desserts

Bewley's Blended Coffee and Thompson's Finest Tea served with Homemade Fudge

Ultimate

Prawn Cocktail with Marie Rose Sauce

- :

Roast Plum Tomato and Basil Soup with a Homemade Wheaten Scone

Zesty Lemon Sorbet

**:

Irish Beef Fillet with Crispy Tobacco Onions and a Rich Red Wine Jus

Chef's Selection of Vegetables and Potatoes

Stormont Selection of Three Mini Desserts

Bewley's Blended Coffee and Thompson's Finest Tea served with Homemade Signature Petit Fours

All menus can be mixed and matched to suit your taste. See our A La Carte menus for even more inspirational ideas.

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Wedding Packages

Classic

Classic Gourmet Menu

Room Hire

Overnight for Bride and Groom in Bridal Suite

Centrepiece Mirrors and Candelabras

£40

Majestic

Majestic Gourmet Menu

Room Hire

Overnight for Bride and Groom in Bridal Suite with Chocolates

Chair Covers

Centrepiece Mirrors and Candelabras

Evening Buffet (selection of sandwiches and two hot items)

£45

Exquisite

Exquisite Gourmet Menu

Room Hire

Overnight for Bride and Groom in Bridal Suite with Wine and Chocolates

Chair Covers

Fairy Light Backdrop

Centrepiece Mirrors and Candelabras

Evening Buffet (selection of sandwiches and three hot items)

Two complimentary bedrooms on the night of the wedding

£50

Ultimate

Ultimate Gourmet Menu

Room Hire

Overnight for Bride and Groom in Bridal Suite with Champagne and Chocolates

Chair Covers

Fairy Light Backdrop

Centrepiece Mirrors and Candelabras

Chocolate Fountain on Arrival

Evening Buffet (selection of sandwiches and three hot items)

Two complimentary bedrooms on the night of the wedding

Voucher for overnight with dinner on your first anniversary

£56

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À la Carte Menus

Appetisers

- Prawn Cocktail with Marie Rose Sauce
- Chicken Liver Pâté with Baby Lettuce and Red Onion Marmalade
- Chilled Baby Prawn Cocktail with Mixed Leaves and Zesty Marie Rose Sauce
- Deep Fried Brie with Apple and Pear Chutney
- Chicken Goujons with Blue Cheese Dressing
- Chilled Melon with Seasonal Berries
- Smoked Salmon with Sliced Red Onion, Beef Tomato and Capers

Homemade Soup (All served with a Homemade Wheaten Scone)

 Cream of Leek and Potato, Roast Plum Tomato with Basil Oil, Traditional Country Vegetable, Wild Mushroom & Tarragon, Lentil and Bacon

Homemade Sorbets

- Citrus, Mandarin or Passion Fruit, Champagne or Gin, Zesty Lemon, Pear

Main Courses

Chicken

- Classic Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Polignac Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Oscar Wilde Fillet of Chicken in Breadcrumbs pocketed with Armagh Apples served with a Cumin and Pimento Cream

Fish

 Fillet of organic Glenarm Salmon served with a Choice of Sauces: Lemon, Dill or Sundried Tomato

Pork

- Succulent rack of locally produced Pork with crispy crackling served with a Bramley Apple Compote
- Roast Loin of Pork served with Apple and Mint Sauce, Apricot and Sage Stuffing

Lamb

- Daube of slow cooked Lamb with a Merlot Jus
- Roast Leg of Lamb served with a Mint Jus

Beef

- Daube of Northern Irish Beef slow cooked in a Red Wine and Herb Jus
- Prime Roast Carved Sirloin of Irish Beef with Caramelised Onion Mash and Merlot Jus

Duck

- Breast of Duck served with a Redcurrant Jus

Turkey

 Roast Turkey and Ham served with Traditional Stuffing and Cranberry Sauce

Vegetarian

- Fivemiletown Goat's Cheese Tartlett
- Baked Portobello Mushrooms stuffed with Ratatouille and Boursin Cheese in Puff Pastry
- Penne Pasta served with a Choice of Sauce: Carbonara, Garlic Cream or Sundried Tomato and Basil
- Caramelised Onion Tartlet with Goats Cheese and Basil Dressing

All main courses are served with Chef's selection of Seasonal Vegetables and Potatoes

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À la Carte Menus

Homemade Desserts

- Selection of Cheesecakes
- Zesty Lemon and Raspberry Torte
- Chocolate and Caramel Meringue in Butterscotch Sauce
- Deep Filled Apple and Cinnamon
 Pie with Ice Cream
- Profiteroles filled with Fresh Cream, drizzled with a Rich Chocolate Sauce
- Chef's Selection of Mini Desserts

Traditional Homemade Steamed Puddings

- Irwin's Bread and Butter Pudding with Crème Anglaise
- Steamed Chocolate Pudding with Chocolate Sauce
- Hot Sticky Toffee Pudding with Toffee Sauce
- Baked Apple and Cinnamon Crumble with Crème Anglaise

Add a scoop of Glastry Farm Ice-Cream

to any of the above desserts

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

To compliment your banquet

Stormont Signature Irish Cheese Slate
With Fivemiletown Ballybrie, Kearney Blue and
Fivemiletown Smoked Oakwood served with
Ditty's Oatcakes and Pear Chutney

Bewley's Blended Coffee and Thompson's finest Tea

- With Fudge
- With Homemade mini Traybakes
- With Petit Fours

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Evening Finger Buffets

Savoury Selection

(Minimum Numbers 15)

£15

Choice of 4 items plus Chef's Selection of Assorted Sandwiches and served with Bewley's Blended Coffee and Thompson's Finest Tea

- Mini Vegetable Tartlets (v)
- Chicken Goujons with a Chive and Garlic Dip
- Cocktail Spring Rolls (v)
- Savoury Vol-au-Vents
- Deep Fried Cheddar Cheese Puffs (v)
- Mini Pizza Selection (v)
- Cocktail Sausage Rolls
- Honey Glazed Cocktail Sausages
- Baked Salmon Goujons
- Smoked Salmon Roulades
- Mini Onion Bhajis (v)
- Vegetable Samosas

Drinks Receptions

Champagne Reception

from £9 per glass

Prosecco Snipes

£8 per 20cl bottle

For the ultimate dramatic entrance and talking point with your guests. Snipes are served with a straw in the individual mini bottles.

Sparkling Wine Reception

from £6 per glass

Cocktails

from £7 per glass

- Kir Royale Blackcurrant Liqueur and Sparkling Wine
- Bucks Fizz Orange Juice with Sparkling Wine

Non - Alcoholic

- Sparkling Apple Juice £7 per bottle
- Dressed Fruit Cup £5 per jug

Champagne Fountain Display

£200

Wine List

Please ask your Wedding Specialist for information on our All Inclusive drinks package.

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Your wedding agreement

Accounts: A provisional booking will hold for fourteen days from the date of booking, after which time this booking will be released failing written confirmation and deposit payment. The deposit for the Stormont Ballroom is £1,000 and for any other wedding suite is £650. The deposit is non-refundable and non-transferable. For all Weddings, the final balance will be payable 48 hours prior to the day of your wedding.

Minimum Numbers: Numbers must be advised to the Hotel at the time of verbal confirmation and will be identified on this agreement. Up to seven days prior to the date of your wedding, you have the option of reducing the numbers by up to a maximum of 10% without incurring any charge. Numbers can be increased, subject to agreement with the hotel, up to 48 hours before the date of the wedding. Minimum numbers for the Ballroom are 85 and for the other suites, 50 guests. These numbers apply to guests attending the entire event

Accommodation: All wedding receptions offer a storage facility for the day of the wedding reception. All wedding receptions also include complimentary accommodation for the bride and aroom in a Suite at the Stormont Hotel including full Irish breakfast, OR at any Hastings Hotel of your choice, subject to availability. Accommodation is subject to availability and we would encourage reservations to be made for guests on www.hastingshotels.com as soon as possible to avoid disappointment. To confirm these bedrooms deposits will be requested. We are unable to augrantee that any bedrooms will be available for check in prior to 3.00 p.m. unless they are reserved from the previous evening. Please ensure that your quests are aware of this. 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.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 8 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 48 hours prior to your wedding. This represents the numbers used in calculating your final account. Should you make significant changes to the programme or the expected number of guests the Hotel reserves the right to amend rates and/or facilities offered.

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.

The hotel has an ongoing refurbishment programme and reserves the right to change the appearance of certain areas from time to time.

Amendments or Cancellations by you: In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the deposit and all pre-payments will be non-refundable. The Hotel's cancellation policy is 90% on contracted accommodation and room hire revenue, and 65% on contracted food and beverage revenue. (Menu prices calculated from a minimum of £28 pp). Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Prices: All prices are correct at the time of print; however they are subject to price fluctuations. Rates are also inclusive of VAT at

the prevailing rate. Management reserve the right to vary the price and fare.

On the Day: Other events may occur on the same day, including the possibility of another wedding or private functions.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and cannot accept liability for any result on costs. Any client engaging a third party to operate within the Hotel and grounds (such as bands and DJs) must ensure they have a current and adéquate public liability insurance in place, copies of electrical testina certificates and insurance policies must be made available upon request. Fireworks are not permitted in the grounds of the Stormont Hotel, All food and beverages will be supplied by the hotel. Corkage is not permitted. The hotel will not be liable for any failure or delay in providing facilities, service, food and beverages as a result of events outside its control. The hotel reserves the right to close the bar and terminate the music if the situation demands it.

Arrival Times: There are occasions when two wedding receptions and other private parties will take place in the hotel on the same day. In order to ensure that there are adequate photographic opportunities, it is important that the arrival times of each party is arranged in detail.

Damage: You are responsible for any damage caused to the hotel or any of its fixtures and fittings or any part of the grounds. The cost of repairing any such damage by your guests must be reimbursed to the hotel.

Insurance: Wedding insurance should be considered to protect you against cancellation, damage at or to the venue and third party injury/damage.

Client Statement:
I have read and understood the above, and enclose a deposit of
Printed:
Printed:
Date of Wedding:
Place of Ceremony:
Time of Ceremony:
Number of Guests:
Name of Bride:
Name of Groom:
Contact Address:
Contact Telephone:

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