

BANQUETING MENU SELECTION

Appetisers

Refreshing Fan of Melon served with Fruit Coulis.....	£5
Melon, Pineapple and Strawberries served with Orange Sorbet.....	£7
Duo of Seafood accompanied with a Dill and Lemon Mayonnaise.....	£6
Cocktail of Prawns bound in a Marie-Rose Sauce.....	£6
Smoked Salmon served with Wheaten Bread and Chive Horseradish Crème Fraiche.....	£8
Garlic and Goats Cheese Crostini served with an Onion Marmalade.....	£6
Cajun Chicken Ceasar Salad.....	£6

Soups

Cream of Wild Mushroom and Tarragon	£6
Cream of Leek and Potato	
Cream of Tomato and Roasted Red Pepper	
Cream of Carrot and Coriander	
Cream of Broccoli and Stilton	
Minestrone	
Fresh Vegetable Broth	
Butternut Squash and Sweet Potato	

Sorbets

Champagne, Lemon, Strawberry.....	£3
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Main Courses

Stuffed Chicken Fillet, Leek and herb stuffing and Smokey Bacon Sauce.....	£18
Roast stuffed Turkey and Ham served with Cocktail Sausage and Panned Jus.....	£19
Roast Ribeye of Beef served with Yorkshire Pudding and Panned Jus.....	£22
Roast Sirloin of Beef served with Yorkshire Pudding.....	£26
Roast Spring Chicken served with a stuffed Bacon Roll and Rich Jus.....	£20
Breast of Duck with Plum Sherry Reduction.....	£18
Honey Baked Gammon.....	£17
Noisettes of Lamb with Rosemary and Port Jus.....	£22
Grilled or Poached Fillet of Salmon with Dill and White Wine Sauce.....	£19
Roast Loin of Pork with Peach and Parsley Stuffing served with a Cider Jus.....	£17

All the above main courses are served with your choice of one Vegetable and two Potatoes. Additional Vegetables / Potatoes - £2 per portion per person.

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

Potato Selection: Roast, Parsley Baby Boiled, Croquette, Roast Onion Mash, Wholegrain Mustard Mash, Champ, Creamed.

Vegetarian Dishes

Penne Pasta, Blue Cheese and White Wine Cream.....	£16
Goat's Cheese and Caramelised Onion Tartlet.....	£16
Roast Butternut Squash Stuffed with Spiced Veg.....	£16
Red and Green Peppers filled with Cous Cous and Roasted Veg.....	£16

Desserts

Fresh Cream Profiteroles served with a Chocolate Sauce.....	£6
Homemade Seasonal Fruit Pavlova served with Fresh Cream.....	£6
Homemade Apple Crumble with Custard.....	£6
Crème Brûlée.....	£6
Homemade Cheesecake - Strawberry, Lemon, Vanilla, Baileys and Orange.....	£6
Sticky Toffee Pudding and Toffee Sauce.....	£7
Steamed Chocolate Pudding and Hot Chocolate Sauce.....	£7
Warm Ginger Bread and Pear Pudding with Butterscotch Sauce.....	£7
Apple Pie and Crème Anglaise.....	£7
Chocolate Truffle Torte with Strawberry Coulis.....	£7
Lemon Tart with Raspberry Coulis.....	£7
Selection of Cheese and Biscuits.....	£9

Tea/Coffee

Tea or Coffee.....	£3
Fudge.....	£2
Petit Fours.....	£5

TOWER BUFFET

Roast Loin of Pork with a Peach and Parsley Stuffing served with a Rich Cider Jus

Traditional Roast Turkey served with a Panned Jus

Honey baked Gammon

Served with Chef's selection of Vegetables and Potatoes

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Homemade Seasonal Fruit Pavlova with Fresh Cream

Tea and Coffee

£28



BUFFET MENU SELECTION

CASTLE BUFFET

Refreshing Fan of Melon served with a Fruit Coulis

Choice of two hot dishes

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

Traditional Roast Turkey served with a Panned Jus

Honey baked Gammon

Leg of Lamb served with a Rosemary Jus

Served with Chef's selection of Vegetables and Potatoes

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Homemade Apple Pie with Crème Anglaise

Homemade Seasonal Fruit Pavlova with Fresh Cream

Tea and Coffee

£33

GRAND BUFFET

Traditional Vegetable Broth with Homemade Wheaten Bread

Choice of three hot dishes

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

Traditional Roast Turkey served with Panned Jus

Honey baked Gammon

Roast Loin of Pork with a Peach and Parsley Stuffing served with a Rich Cider Jus

Leg of Lamb served with a Rosemary Jus

Served with Chef's selection of Vegetables and Potatoes

**

Homemade Cheesecake served with Fresh Cream

Profiteroles drizzled in a Rich Chocolate Sauce

Tea and Coffee

£38



FINGER BUFFET MENUS

CREATE YOUR OWN BUFFET MENU FROM THE FOLLOWING SELECTION

Mini Fish and Chips served in Traditional 'Newspaper'.....	£9
Mini Steak Burgers served with Onions and Relish.....	£8
Mini Hotdogs served with Onions and Mustard.....	£7
Chef's selection of freshly prepared Sandwiches.....	£5
Chicken Goujons served with a selection of Dips.....	£4
Marinated Chicken Wings.....	£4
Satay Chicken Kebabs.....	£3
Honey Glazed Cocktail Sausages.....	£3
Mini Spring Rolls served with Chilli Dip.....	£3
Mini Onion Bhajis.....	£3
Vegetable Samosas.....	£3
Onion Rings served with Chilli and Garlic Dip.....	£2
Bowl of Tortilla Chips served with a Dip.....	£2

Sweet Delights

Strawberries dipped in Chocolate.....	£3
Mini Eclairs.....	£2
Mini Vanilla Slices.....	£2
Chef's Selection of Homemade Traybakes.....	£3
Petit Fours.....	£5
Chocolate Dipped Marshmallows.....	£3

Ask about our new Popcorn Trolley and Gourmet Ice-Cream Cart - see section on wedding extras and enhancements.



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 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.

The castle is all yours for the day!

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 there will be a small charge. 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 2010
River Room and Shaws Lounge - £650
1625 Room - £425
Dungeon Room - £325

Room Hire 2011
River Room and Shaws Lounge - £700
1625 Room - £450
Dungeon Room - £325

Turnaround Fee 2010
River Room and Shaws Lounge - £200
1625 Room - £150
Dungeon Room - £125

Turnaround Fee 2011
River Room and Shaws Lounge - £200
1625 Room - £150
Dungeon Room - £125

Deposit for Wedding Receptions

A non-refundable, non-transferable deposit is required to confirm your Wedding Reception booking.
Deposit - £750

SPECIAL ACCOMMODATION RATES FOR YOUR GUESTS

2010 Rates

FROM £105

Single Room, Bed and Breakfast

FROM £135

Twin/Double Room, Bed and Breakfast

FROM £160

Family Room, Bed & Breakfast

(Please note all rates are subject to availability

and a deposit of £50 per room is required to

secure bedroom reservations. All deposits paid

are non-refundable and non-transferable.

ARRIVAL CANAPÉS AND REFRESHMENTS

Selection of Canapés£6 per person	Sparkling Wine£7 per glass or
Selection of freshly prepared	Sandwiches.....£5 per round
Strawberries dipped in	Directors Wine£6 per glass or
Milk/White/Dark Chocolate£3 per person	(assorted Red or White).....£18 per bottle
Fruit Kebabs - Selection of Seasonal	Mulled Wine.....£5 per glass
Fruits served on skewers.....£4 per person	Sherry (assorted Sweet, Medium or Dry).....£4 per glass
Chocolate Dipped Marshmallows.....£3 per person	Pimms.....£9 per jug
Tea/Coffee and Homemade Chocolate	Sangria.....£14 per jug
Dipped Shortbread£4 per person	Black Velvet£6 per person
Tea/Coffee and Traybakes.....£5 per person	Bottled Beerfrom £3 per bottle
Laurent Perrier£14 per glass or	Fruit Punch (non-alcoholic).....£5 per jug
Champagne.....£53 per bottle	Fruit Punch (alcoholic).....£9 per jug
Pink Champagne£16 per glass or	Mineral Water (sparkling or still).....£4 per bottle
.....£78 per bottle	Cordial - Orange/Lime/Blackcurrant.....£4 per jug
	Appletiser.....£7 per bottle

Or ask about our Chocolate Fountain and new Popcorn Trolley!

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

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.

OUR EXECUTIVE CHEF'S GOURMET MENU SELECTION

GLENDUN

Traditional Vegetable Broth served with a Crusty Roll
**
Breast of Chicken served with Leek Stuffing and Bacon Sauce
**
Profiteroles drizzled in a Rich Chocolate Sauce
**
Tea and Coffee
£28

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 Jus and Cranberry Sauce
**
Homemade Seasonal Fruit Pavlova served with Fresh Cream
**
Tea and Coffee
£32

GLENSHESK

Duo of Seafood served with Lemon Dill Mayonnaise
**
Cream of Wild Mushroom and Tarragon Soup
**
Roast Loin of Pork with Peach and Parsley Stuffing and a Rich Cider Jus
**
Homemade Apple Crumble and Custard
**
Tea and Coffee
£34

GLENTASIE

Cajun Chicken Caesar Salad
**
Homemade Tomato and Roasted Red Pepper Soup with a Crusty Roll
**
Medallions of Lamb accompanied with a Rosemary and Red Wine Jus
**
Warm Sticky Toffee Pudding with Butterscotch Sauce
**
Tea and Coffee
£38

GLENARIFF

Melon, Pineapple and Strawberries served with Orange Sorbet
**
Cream of Broccoli and Stilton Soup served with a Crusty Roll
**
Roast Sirlion of Beef served in a Shallot and Red Wine Jus
**
Crème Brûlée
**
Tea and Coffee with Petit Fours
£42

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

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



WEDDING EXTRAS AND ENHANCEMENTS

Make your wedding even more memorable by customising it for your guests. We have an extensive range of options and ideas to add the “wow” factor to your day.

CHOCOLATE FOUNTAINS - A chocolate fountain is a stunning and unique centrepiece to have for your wedding and will truly be an unforgettable mouth-watering experience! Our chocolate fountains have become a most desired addition to a host of different events – as the delicious Belgian chocolate cascades from the top of the fountain, guests can enjoy an extensive selection of fruit, profiteroles and confectionary to dip in it. From only £300 there’s no better way to delight your guests.

CHAMPAGNE FOUNTAINS - No party is complete without a fantastic centrepiece to impress your guests. Give your wedding an air of luxury with one of our beautiful Champagne Fountains – perfect for a stunning display on your guests’ arrival. The Champagne fountain will add a touch of glamour and will surely be a memorable talking point! Please speak to your Wedding Co-ordinator for further information.

CHAIR COVERS – Give your wedding a real look of sophistication and elegance by transforming your reception room with stunning chair covers and specialty linens. Chair covers create a look that will make a stunning first impression and ensure that your wedding will long be remembered. We work with a number of leading companies that offer a wide range of different colours and styles. Please ask your Wedding Co-ordinator for further information.

CANDELABRAS - A beautiful Candelabra makes the ultimate centrepiece and there’s nothing quite like candlelight to create atmosphere and elegance. Ask your Wedding Co-ordinator about hiring candelabras to finish off your perfect table setting! We can also offer tea lights to add a touch of magic to your table.

ICE CARVINGS – A sparkling ice sculpture will add that distinctive finishing touch to your special day and we guarantee that your guests will be impressed with the pure elegance and dramatic effect of our ice sculptures – an enhancement to any buffet display. Create an unusual talking point that will be remembered for a long time to come with an ice carving. We have a range of different sculptures available from £100 – please speak to your Wedding Co-ordinator for further information.

GOURMET ICE-CREAM CART – One scoop is never enough! Are you looking for an unusual way to serve something cool and delicious at your wedding? Why not treat your guests to a mouth watering range of homemade ice creams and hire our gourmet ice cream cart. From only £250 it’s an ideal addition to enhance your guests’ day on arrival or as part of the evening buffet.

GOURMET POPCORN TROLLEYS - Everybody loves popcorn! And, so far, everybody we meet seems to love - and we mean till-death-do-we-part love - our gourmet flavoured popcorn. This is not your average movie house popcorn. Oh, no. This is our own homemade sweet and savoury popcorn – served in a popcorn trolley on wheels. A novel idea for your guests on arrival or for an extra exciting touch to your evening buffet!

RECOMMENDED WEDDING SPECIALISTS ... OUR PERSONAL RECOMMENDATION TO YOU!

Organising your wedding day can be a stressful task with endless lists of things to do and people to see! To help you with the preparation for your wedding, please find below a list of our own personal recommendation of the most highly professional wedding specialists with an outstanding reputation for high quality and professionalism.

Florists

The House of Elliott Flowers
Karen McDowell & George Elliott
Tel: 028 9266 7104
www.houseofelliottflowers.co.uk

floralearth

Tim Kirkpatrick
Tel: 028 9066 6690
www.floralearth.co.uk

David McConkey Wedding Design

David McConkey
Tel: 028 9756 1117
www.davidmconkey.co.uk

Photography & Video

Roughapple Wedding Photography
Michael Halliday
Tel: 079 999 02814
www.roughapple.com

Frank Higginson Photography

Frank Higginson
Tel: 028 9266 3173
www.frankhigginsonphotography.com

Northern Exposure Photography

Des Rowan
Tel: 028 9146 4330
www.desrowan.com

Decor

Fairytales The Chair Cover Company

Barbara McKeown Howe
Tel: 07976 316 793 or
028 9446 4468
www.fairytailechairs.co.uk

Occasions NI The Chair Cover Company

Tracyann Corkin
Tel: 028 3889 2080
www.occasionsni.co.uk

Details Chair Cover Specialists

Farahanaz Wasson
Tel: 028 9334 2755 or
07816 512 736
www.detailsni.com

The Finishing Touch

Rose Ellison
Tel: 07841 100 353
www.thefinishing.touchni.co.uk

Entertainment

CT Entertainment

Bands including The Untouchables, This Way UP & many more ...
Tel: 028 9042 8800
www.ctentertainment@ukgateway.net

Celtic Storm Irish Dance Troupe

Unique “Riverdance” style Irish dancing entertainment
Tel: 028 4483 1043
www.irishdance.com

Bridalwear, Mother of the Bride & Well-Dressed Guests

House of Elegance
Eitheline Hanna
Tel: 028 4372 6660
www.house-elegance.com

Formal Wear Hire

Debonair Formal wear
Alan Doak
Tel: 028 9266 5226
www.debonair.ie

Jewellery/Wedding Rings/ Engagement Rings

Gardiner Bros. (Belfast) Ltd
Iain Warke
Tel: 028 9023 4271
www.gardinerbrothers.co.uk

Wedding Cakes

Cakeworks

Dawn Cameron
Tel: 028 9127 4768
www.cakeworks.co.uk

Gift List Service

House of Fraser

Victoria Square, Belfast
Tel: 028 9088 3700
www.houseoffraser.co.uk

Wedding Cars

Oliver’s Wedding Cars

Oliver Dobbin
Tel: 028 4461 5132
www.oliverweddingcars.co.uk

Beauty/Make-Up/Hen Days-Parties/Pre-Wedding

Cathy Webb Professional Make-Up Artist

Wedding Day Make-Up in the comfort of your own home, Hen Parties, Airbrushing, Bio-Sculpture Nails
Tel: 07966 151 575
www.cathywebb.co.uk

The Spa at the Culloden Estate and Spa

Posh Pink Ladies Hen Days, Bridal Boot Camp, Gift voucher ideas for bridesmaid and mother - of - the bride.
Tel: 028 9042 1135
www.hastingshotels.com

The Spa at the Slieve Donard Resort and Spa

Posh Pink Ladies Hen Days, Bridal Boot Camp, Gift voucher ideas for bridesmaid and mother - of - the bride.
Tel: 028 4372 6166
www.hastingshotels.com