

ROOM HIRE CHARGES

Suite	Thurs/Fri/Sat	Mon-Wed	Sundays
STUART SUITE (minimum 130 persons)	£1,200	£900	£750
CUMBERLAND SUITE (minimum 50 persons)	£1,000	£750	£600
BALMORAL SUITE (up to 50 persons)	£500	£350	£350
BISHOP'S PARLOUR (up to 50 persons)	£200	£100	£100
CAMERON SUITE (up to 20 persons)	£300	£250	£250

Only weddings for the Stuart and Cumberland Suites include the complimentary bridal suite and storage facility, however a preferential rate will be offered upon request when using other suites.

We are licenced to hold Civil Ceremonies at the Culloden Estate and Spa for a supplementary charge of £200 to the room hire charges above.

All private suites include an adjacent private drinks reception area included in the room hire charge. These suites are as follows:

Main Suite	Adjacent Private Drinks Reception
STUART SUITE	Lady Jane Tower and Stuart Suite Reception Area
CUMBERLAND SUITE	Cumberland Reception Area and Cumberland Terrace
BALMORAL SUITE	Ailsa Suite (or vice versa)
BISHOP'S PARLOUR	Chancel or Conservatory
CAMERON SUITE	Highland Reception Area

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.oliversweddingcars.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



Love

ORGANISING YOUR WEDDING
AT THE CULLODEN ESTATE AND SPA



Love

The Culloden Estate and Spa is renowned as Northern Ireland's most individual and distinguished five star hotel. Situated in 12 acres of secluded landscaped gardens which overlook Belfast Lough, and surrounded by the natural beauty of the Holywood hills, the Culloden evokes all that is best in traditional style and hospitality. Originally built as a Bishop's Palace and caringly re-appointed as a luxury hotel, it offers the ambience of a gracious home with many period features. Residents enjoy all the facilities of the hotel's exclusive Spa. Located six miles from Belfast City Centre on the main Belfast to Bangor road, transportation links are excellent. Belfast City Airport is a mere 10 minutes by car, Belfast International Airport approximately 18 miles away and a rail link only two minutes' walk from the hotel direct into Belfast Central Station.



WEDDING PACKAGE

OUR COMPREHENSIVE WEDDING PACKAGE INCLUDES:

- Luxurious accommodation for the Bride and Groom, with full Irish Breakfast on the first morning of your honeymoon either in the Culloden, or if you wish, at one of the other Hastings Hotels in Northern Ireland.
- A secure storage facility for the night before and the day of the wedding (for your placecards, wedding cake, luggage, gifts etc.).
- Red Carpet (if requested).
- Special accommodation rates for your guests on request (subject to availability).
- Silver Cake Stand and Knife.
- Personalised menu cards.
- Linen Napkins.
- Full use of 12 acres of secluded 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.
- Helipad.

OTHER FACILITIES:

- Special Hen Day Pampering Packages are available at the Spa.
- Post or pre-wedding barbecues at Cultra Inn - a bistro-style restaurant in the grounds of the hotel.
- Bridal Boot Camp at the Spa.



WEDDING SERVICES AT THE CULLODEN ESTATE & SPA

UNIQUE, PERSONAL, UNFORGETTABLE
Let us look after every aspect of your special day so you can create memories to treasure.

Wedding Specialist

A dedicated team of on-site specialists will assist you in arranging every last detail of your wedding - from the initial planning stages to the big day itself, we are here to give you our guidance and support.

Dedicated Banqueting Manager

A dedicated Banqueting Manager will look after your event exclusively. The Banqueting Manager will organise to meet with the bride on the week leading up to the wedding, to finalise all details and handover of wedding sundries for storage.

Menu Creations

Executive Chef, Paul McKnight will tailor-make a special menu for you - and to ensure the preparation and presentation of each dish is exactly as you wish, you can have the opportunity to have a menu-tasting in the Mitre Restaurant. Price: £40 per person. Maximum 4 persons (Mondays and Tuesdays only) to pre-order two weeks in advance, a choice of 2 of each of the courses.

Linen

The Culloden Estate and Spa will provide classic white linen for all banquet tables on a complimentary basis. For chair covers and linen that will match your colour scheme, please see our list of suppliers.

Entertainment

From a swing band to a string quartet, we can recommend the perfect accompaniment to your drinks reception and evening entertainment. Please see our recommended list of wedding specialists.

De-stress and prepare at the Spa at the Culloden

The Spa at Culloden is Northern Ireland's premier sanctuary for both body and mind. With eight luxurious treatment rooms, pre and post treatment relaxation rooms, a leisure pool, eucalyptus steam room, Jacuzzi and zest juice bar, it is the perfect place for treatments before your wedding day. A visit to the Spa at Culloden will help the tensions which have built up over the months of planning to drift away or will provide a blissful setting to relax and have fun on a hen day. Ask about our 'Posh Pink Ladies' experience - the ultimate luxurious hen day. Plus our **Bridal Boot Camp** membership to help you and your other half get into shape for your big day.

Perfect for the bride-to-be, bridesmaids and mother of the bride for a wide range of beauty treatments, make-up and training. The Spa also offers an extensive range of treatments tailored specifically for men - perfect for grooms-to-be. Telephone The Spa at Culloden on 028 9042 1135

Licensed to Marry

With civil marriage services no longer restricted to Registry Offices, the Culloden Estate and Spa is licensed to host civil marriage ceremonies. For further information contact the Registrar, Borough of North Down, Town Hall, The Castle, Bangor, BT20 4BT. Tel: 028 9127 0371 or Fax: 028 9127 1370.

Bridal Suite

And finally, for the first night of married life, we would like to offer the bride and groom a luxurious bridal suite at either the Culloden Estate and Spa or any other Hastings Hotel of your choice with our compliments.

BANQUETING MENU SELECTION

Starters

- Culloden Classic Smoked Salmon£10
- Melon with Lemongrass and Mint Syrup.....£9
- Rainbow of Melon with Strawberry and Champagne Daquiri£9
- Melon and Parma Ham with Seasonal Berries£9
- Classic Caesar Salad with Aged Reggiano and Bacon Lardons.....£9
- Poached Darne of Salmon with Contrasting Sauces£10
- A Salad of Oak-Smoked Salmon with Potato Salad and Lightly Dressed Leaves, accompanied with a Tomato and Baby Caper Dressing.....£9
- Thai Duck Salad with Crispy Noodles£10

- Bruschetta of Cajun Chicken with Caesar Dressing and Crispy Panchetta£10
- Timbale of Haggis with Bushmills Whiskey Sauce£10

Soups served with a selection of homemade breads£8

Minestrone, Asparagus, Farmhouse Broth, Cream of Leek and Potato, Cream of Forest Mushroom and Mustard laced with Madeira, Cream of Cauliflower and Bell Red Pepper, Cream of Onion and Cider, Chicken and Sweetcorn, French Onion, Green Pea and Truffle Oil

Refreshing Granites and Water Ice£6

Chef's Selection - Lemon Sherbet, Fruits of the Forest, Gin and Tonic, Champagne, Passion Fruit, Cassis, Kir Royale, Cranberry Vodka and Mango, Sea Breeze, Lemon and Thyme, Blackcurrant, Orange and Cointreau, Melon and Ginger, Pink Grapefruit, Winter Berry

Fish as fish course£12
as main course£23

- Cajun Crusted Salmon with Pea Risotto and Basil Oil
- Poached Supreme of Salmon with a Lemon and Chive Butter Sauce
- Pan Fried Fillet of Sea Bass (seasonal), Crushed Potatoes and Nicoise Salad

Please ask your Wedding Co-ordinator for seasonal options.

Main Courses

Lamb

- Rack of Mourne Lamb with Crushed Root Vegetables, Fondant Potatoes and Lamb Jus£25
- Herb Crusted Rack of Lamb with Gratin Potatoes and a Honey and Thyme Jus£25
- Garlic and Rosemary Infused Leg of Lamb.....£22
- Braised Lamb Shank cooked in Merlot Jus with Root Vegetables£22

Pork

- Pork Tenderloin with Apple and Cinnamon Compôte and Cider Cream£22

Duck£24

- Confit of Duck with Spring Onion Mash, Roast Parsnips and a Burnt Orange Jus
- Honey Glazed Duck, Cranberry Mash and Burnt Orange Jus

Turkey£22

- Roast County Antrim Turkey and Honey Baked Ham with Chipolata Sausages and Cranberry Sauce

Chicken£22

- Supreme of Chicken with Seasonal Stuffing, Maple Bacon and Herb Jus
- Chicken Polignac, Breast of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Chicken Oscar Wilde: Breast of Chicken in Breadcrumbs pocketed with Bramley Apple, Cumin and Pimento Cream
- Red Wine Chicken with Dauphinoise Potatoes, Pearl Onions, Mushrooms and Bacon Lardons

Beef

- Sirloin Steak with Wild Mushroom and Bacon Fricassee, Baby Onions and Fondant Potato.....£28
- Sirloin Steak with Horseradish Mash and a Bourguignon Sauce£28
- Fillet Steak with Chicken Liver Pâté and a Cracked Peppercorn and Cognac Cream£32
- Fillet of Beef Wellington with a Claret Jus and Sauté Potatoes£32
- Prime Sirloin of Beef with Burnt Onion Mash, Yorkshire Pudding and a Merlot Jus.....£25

Vegetarian Alternatives £22

- Baked Stuffed Peppers, Braised Rice and Herb Breadcrumbs
- Caramelised Onion Tartlet and Glazed Goat's Cheese
- Open Ravioli with Chargrilled Vegetables and Chive Beurre Blanc
- Warm Gateau of Sweet Peppers, Tomato, Crisp Leeks and Goat's Cheese
- Fusilli with Wild Mushroom Cream, Truffle Oil and Parmesean
- Tempura of Vegetables with Chillli Black Bean Dipping Sauce

All of the above are served with Chef's Choice of Seasonal Vegetable and Potato with the option to add an extra portion of vegetable and potato if required at £3 per person

Vegetables (subject to seasonal availability)

Cauliflower Mornay, Buttered Broccoli Florets, Crushed Root Vegetables, Stuffed Capsicum with Cream Cheese and Bacon, Baton Carrots with Coriander, Sugar Snap Peas, Kenyan Fine Beans wrapped in Bacon.

Potatoes

- **Garlic Dice** - Roasted in Garlic Oil
- **Minted New Boiled** - Boiled in Minted Jus
- **Lyonnais** - Sautéed with Onion
- **Biarritz** - Mashed Potato flavoured with Ham and Diced Pepper
- **Smoked Bacon and Leek Mash** - Mashed potato flavoured with Sautéed Leek and Diced Bacon
- **Burnt Onion Mash** - Mashed potato flavoured with Caramelised Onions
- **Scallion Mash** - Mashed potato flavoured with traditional champ.
- **Roast Potato with Black Pepper and Seasalt**

Sweets

Parfait Selection£8

A rich frozen soufflé/mousse served in the shape of a cone with accompanying sweet temptations!
Banana and Caramel, Yellow Man, Iced Coconut and Malibu, Iced Vanilla Bean Parfait, Raspberry, Pineapple and Passion Fruit, Bailey's, Cafe Latte, Chocolate and Mint, Chocolate and Orange.

Roulade Selection£8

A Light Vanilla Sponge rolled with a filling of your choice.

- Pear and Butterscotch
Filling of sticky Butterscotch Sauce, Pears and Cream
- Rhubarb, Strawberry and Coconut
Filling of Rhubarb Compôte with Strawberries and Custard Cream
- Squidgy Chocolate and Raspberry
Filling of Raspberries and Chocolate Cream
- Black forest
Filling of Cream, Chocolate and Black Cherries
- Passion Fruit and Banana
With Caramelised Pineapple and Mascarpone Ice Cream

Chef's Selection of Crème Brulée£9

Classical Crème Brulée with Caramel Roof, Raspberry, Strawberry, Pear and Cinnamon, Rhubarb, Caramelised Banana

Chef's Selection of Cheesecake£8

Strawberry, Tangy Lemon, Chocolate Dream

Cold Desserts£9

- Profiteroles with Praline Cream and Chocolate Sauce
- Zesty Lemon Tart with Crème Fraîche
- Traditional Culloden Pavlova
- Lemon Meringue Pie with Crème Fraîche and Raspberry Syrup
- Raspberry Mascarpone Trifle
- Ice Strawberry and Meringue Parfait with Homemade Marshmallows
- Summer Pudding
- Double Chocolate Fudge Cake with Chocolate Sauce
- Banoffee Pie

Traditional Home-made Hot Puds£9

- Baked Apple and Cinnamon Crumble with Vanilla Ice Cream
- Steamed Chocolate Pudding with Chocolate Sauce and Vanilla Ice Cream
- Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce
- Bread and Butter Pudding with Crème Anglaise
- Warm Ginger Bread and Pear Pudding with Butterscotch Sauce
- Classic Apple and Berry Crumble with Crème Anglaise

All Ice Creams are Homemade

Assiette of Desserts

Palate of Three Desserts
Culloden Grand Dessert (Chefs tasting plate of 3 mini desserts)..£13
Chocolate Symphony (3 individual mini chocolate desserts)£13

To complete your banquet

Irish Cheese Selection

Selection of 3 Irish Farmhouse Cheeses, Apricot Chutney and Oatmeal Wafers
Per person (individual plates)£9
Per platter (1 platter per 10 persons)£70

- English Cheese Selection.....Price as above
- Continental Cheese Selection.....Price as above

Tea, Coffee and Petit Fours£6
Tea, Coffee and Fudge.....£5
Tea, Coffee and Honeycomb or Yellow Man£5
Tea or Coffee and Home-made Marshmallows£5

Strawberries Dipped in White, Dark and Milk Chocolate£5

Children's Menu.....from £18 per person

GRAND CARVED GOURMET BUFFET SELECTION

VICAR'S CHOICE

(Minimum numbers 80)

Classic Caesar Salad with Aged Reggiano **

Hot Carved basted Ham with Minted Peaches

Chicken in a Cumin and Pimento Cream with Boiled Rice

Fusilli with Wild Mushroom Cream, Truffle Oil and Parmesan **

Selection of Salads and House Breads **

Chef's Choice Of Dessert **

Your Choice of Tea or Coffee

£40 per person

DEACON'S DELIGHT

(Minimum numbers 80)

Your Choice of Soup from the Banqueting Selector **

Hot Carved Basted Ham with Maple Syrup and Mustard

Prime Sirloin of Beef accompanied with Horseradish Mustard and Mini Yorkshire Puddings

Carved Turkey Breast with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce

Chef's Selection of Market Vegetables and Potatoes **

Selection of 4 Salads and House Breads **

Chef's Choice of Two Desserts **

Your Choice of Tea or Coffee

£45 per person

BISHOP'S BUFFET

(Minimum numbers 80)

Crown of Melon and Seasonal Berries **

Lemon Sorbet **

Hot Carved Basted Ham with Maple Syrup and Mustard

Prime Sirloin of Beef accompanied with Horseradish Mustard and Mini Yorkshire Puddings

Carved Turkey Breast with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce

Chef's Selection of Market Vegetables and Potatoes **

Selection of 4 Salads and House Breads **

Chef's Choice of Three Desserts **

Your Choice of Tea or Coffee

£50 per person

ARCHBISHOP'S APPETITE

(Minimum numbers 80)

Fan of Melon with Passion Fruit and Mango Coulis OR

A Terrine of Sea Scallops and White Fish with Citrus Fruits and a Brandied Marie-Rose Sauce **

Hot Dressed Sirloin of Beef

Hot Dressed Honey and Guinness Baked Ham

Hot Onion and Stilton Cheese Tart with Tomato and Basil Vinaigrette

Dressed Irish Salmon

Carved Turkey Breast with a Port and Green Pepper Sauce

Selection of Salads and Dressings

Selection of Potatoes and Seasonal Vegetables **

Chef's Choice of Four Desserts **

Irish Cheese Platter with Apricot Chutney and Oatmeal Wafers **

Your Choice of Tea or Coffee and Petit Fours

£55 per person

VICAR'S CHOICE

(Minimum numbers 80)

Classic Caesar Salad with Aged Reggiano **

Hot Carved basted Ham with Minted Peaches

Chicken in a Cumin and Pimento Cream with Boiled Rice

Fusilli with Wild Mushroom Cream, Truffle Oil and Parmesan **

Selection of Salads and House Breads **

Chef's Choice Of Dessert **

Your Choice of Tea or Coffee

£40 per person

DEACON'S DELIGHT

(Minimum numbers 80)

Your Choice of Soup from the Banqueting Selector **

Hot Carved Basted Ham with Maple Syrup and Mustard

Prime Sirloin of Beef accompanied with Horseradish Mustard and Mini Yorkshire Puddings

Carved Turkey Breast with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce

Chef's Selection of Market Vegetables and Potatoes **

Selection of 4 Salads and House Breads **

Chef's Choice of Two Desserts **

Your Choice of Tea or Coffee

£45 per person

BISHOP'S BUFFET

(Minimum numbers 80)

Crown of Melon and Seasonal Berries **

Lemon Sorbet **

Hot Carved Basted Ham with Maple Syrup and Mustard

Prime Sirloin of Beef accompanied with Horseradish Mustard and Mini Yorkshire Puddings

Carved Turkey Breast with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce

Chef's Selection of Market Vegetables and Potatoes **

Selection of 4 Salads and House Breads **

Chef's Choice of Three Desserts **

Your Choice of Tea or Coffee

£50 per person

ARCHBISHOP'S APPETITE

(Minimum numbers 80)

Fan of Melon with Passion Fruit and Mango Coulis OR

A Terrine of Sea Scallops and White Fish with Citrus Fruits and a Brandied Marie-Rose Sauce **

Hot Dressed Sirloin of Beef

Hot Dressed Honey and Guinness Baked Ham

Hot Onion and Stilton Cheese Tart with Tomato and Basil Vinaigrette

Dressed Irish Salmon

Carved Turkey Breast with a Port and Green Pepper Sauce

Selection of Salads and Dressings

Selection of Potatoes and Seasonal Vegetables **

Chef's Choice of Four Desserts **

Irish Cheese Platter with Apricot Chutney and Oatmeal Wafers **

Your Choice of Tea or Coffee and Petit Fours

£55 per person

Please note that the Culloden Estate and Spa cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives

OUR EXECUTIVE CHEF'S GOURMET MENU SELECTION

For the ultimate private dining experience...choose from one of our menus designed by our award-winning Executive Chef, Paul McKnight.

CHANCEL GOURMET

Culloden Seafood Platter, Marie Rose Sauce
**
Lemon Granite
**
Chicken Oscar Wilde: Breast of Chicken in Breadcrumbs pocketed with Bramley Apples, served with a Cumin and Pimento Cream
**
Market Vegetables and Potatoes
**
Raspberry Parfait
**
Coffee & Petit Fours
£45

CUMBERLAND GOURMET

A Salad of Red Onions, Sunblushed Tomato and Baby Gem
**
Fruits of the Forest Sorbet
**
Seared Pavé of Salmon with Whipped Peas, Sauté Potatoes and Champagne Beurre Blanc
**
Market Vegetables and Potatoes
**
Classical Crème Brûlée with Caramel Roof
**
Coffee & Petit Fours
£47

BALMORAL GOURMET

Crown of Melon with Exotic Fruit Coulis and Passion Fruit Sorbet
**
Cream of Asparagus and Chive Soup
**
Rack of Mourne Lamb with Basil Mash, Cumin Roast Carrots and Lamb Jus
**
Market Vegetables and Potatoes
**
Tarte au Citron with Crème Fraîche and Raspberry Compôte
**
Coffee & Petit Fours
£49

STUART GOURMET

Amuse Bouche*
**
A Salad of Oak Smoked Salmon with Caper Berries, Shallots and Sweet Mustard and Dill Dressing
**
French Onion Soup with Swiss Cheese Croûtons
**
Tournedos of Beef Fillet with Red Wine Jus, Gratin Dauphinoise and Grilled Vegetables
**
Passion Fruit and Banana Roulade with Caramelised Pineapple and Mascarpone Ice Cream
**
Coffee & Petit Fours
£55

A TASTE OF IRELAND

Amuse Bouche*
**
Mille Feuille of Smoked Salmon with Whiskey Caper and a Butter Wheaten Dropped Scone
**
Comber Leek and Potato Soup with Soda Bread Croûtons
**
Rack of Mourne Lamb with Champ and Greenmount Vegetables
**
Yellow Man Parfait
**
Coffee & Handmade Yellow Man
£52

MITRE GOURMET

Amuse Bouche*
**
Symphony of Fruits de Mer
**
Capuccino of Champignon laced with Madeira
**
Lemon Sorbet
**
Fillet of Beef with Chicken Liver Pâté and a Cracked Peppercorn and Cognac Cream
**
Chef's Selection of Vegetables and Potatoes
**
Culloden Grand Dessert - Palate of Three Desserts
**
Coffee & Petit Fours
£65

* **Amuse Bouche** - a small bite before your meal begins, compliments of the Chef de Cuisine.
Please Note: you can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.

FINGER BUFFET SELECTION

Create your own buffet menus from the following selection:

Fish and Chips (individually wrapped in authentic newspaper cones)£8
Chef's Selection of Filled Continental Rolls£6
Carved Beef Subs with Crispy Onions and Relish Selection£8
Mini Beef Wellington£8
Chicken Goujons with Lemon Mayonnaise£5
Spicy Potato Wedges with Chilli Sauce and Crème Fraîche (served in cones)£6
Goujons of Sole with a Tartare Sauce.....£5
Chilli Teriaki Buffalo Wings.....£4
Assorted Finger Sandwiches£5
Honey Glazed Cocktail Sausages.....£3
Vegetable Samosas and Yoghurt Dip£3
Mini Onion Bhajis£3
Mini Spring Rolls£3
Spicy Potato Wedges.....£3
Vegetable Samosas with a Yoghurt and Coriander Dip.....£3
Mini Cones of Popcorn£3
Tea or Coffee.....£3
Minimum spend £14 per head

Fork Buffets - £30

(Minimum Number 100)

Spinach and Ricotta Tortellini • Cumin and Pimento Chicken • Tempura of Seafood • Vegetarian Thai Green Curry (V) • Chilli Minced Beef, Tortilla Chips and Sour Cream • Thai Red Chicken Curry • Traditional Beef Lasagne • Sweet and Sour Chicken • Beef Stroganoff • Vegetarian Lasagne • Healthy Options • Steamed Chicken with Seasonal Vegetables and Oyster Sauce • Chicken Oriental Stir Fry • Seafood Platter of Cold Meats

Your Choice of any 2 from the above served with Seasonal Potatoes, Rice, House Breads and Salads
**
Desserts of your Choice
**
Tea or Coffee

Canapé Selection - £11

(Your Choice of 4)

Melon and Parma Ham • Mini Melon and Strawberry Brochette • Smoked Salmon, Sour Cream • Cherry Mozzarella, Basil, Tomato Brochettes • Crostini with Basil Marinated Pepper • Duck Confit with Plum Relish • Smoked Salmon with Cream Cheese and Chive • Pear and Stilton on Wheaten Bread • Selection of filled Mini Tartlets • Mini Cones of Popcorn

See our weddings extras and enhancements section for information on our new popcorn trolleys, ice-cream carts and chocolate fountains.

CREATE YOUR OWN DRINK MENU OR CHOOSE FROM OUR CONVENIENT PACKAGES

Blush - £12 per person

On arrival:
Tea & Coffee with Homemade Traybakes
With your meal:
Still & Sparkling Mineral Water and Appletiser throughout your wedding meal
For your Toast:
Appletiser in Champagne Flutes

Gourmet Hot Canapés - £15
(Your Choice of 5)
Mini Fish 'n' Chips
Mini Burgers with Relish
Mini Hot Dogs with Mustard
Grilled Chicken Satay with Singapore Peanut Sauce
Shrimp Wrapped in Crispy Won Ton, Mango and Chilli Dip
Gambas and Corn Fritter with Samba Sauce
Salt and Chilli Monkfish with Coriander Alioli
Onion Bhaji
Falafels
Vegetable Spring Rolls with Plum Sauce
Mini Pizzas

Sweet Frivolities, Homemade Gourmet Delights.....£5

Strawberries dipped in Chocolate, Homemade Traybakes, Chocolate Fudge Brownies, Fruit Platter, Platter of Cheese Sticks, Platter of Vegetable Sticks and Dips, Petit Fours Selection, Mini Eclairs, Pink Meringues, Mini Vanilla Slices, Marshmallows, Popcorn - Mini-Cones, Banana, Carrot or Ginger Cake, Selection of Homemade Cookies

To include Tea or Coffee

Gold - £26 per person

On arrival:
Directors' Brut Sparkling Wine, One glass per person

With your wedding meal:
Directors' Red & White Wine, Two and a half glasses per person

For your Toast:
Directors' Brut Sparkling Wine, One glass per person

Still & Sparkling Mineral Water on arrival and throughout your wedding meal

Ivory - £22 per person
With your wedding meal:
Directors' Red & White Wine, Two and a half glasses per person

For your toast:
Directors Brut Sparkling Wine, One glass per person

Still & Sparkling Mineral Water throughout your wedding meal

Platinum - £35 per person

On arrival:
Pannier Brut Champagne, One glass per person

With your wedding meal:
Santa Rita Gran Hacienda Cabernet Sauvignon
Santa Rita Gran Hacienda Sauvignon Blanc, Two and a half glasses per person

For your Toast:
Pannier Brut Champagne, One glass per person

Still & Sparkling Mineral Water on arrival and throughout your wedding meal.
This package includes a complimentary upgrade to our magnificent Champagne Fountain, displayed on arrival

Management reserve the right to vary the price and fayre. Wines are also subject to change. Fully inclusive of VAT.

YOUR WEDDING AGREEMENT



We all hate the small print, but there is no way around it, so here it is:

Accounts: A provisional booking will held for fourteen days from the date of booking, after which time this booking will be released failing written confirmation and deposit payment. The deposit payable is £1000 for the Stuart and Cumberland suites and £500 for all other suites. The deposit is non-refundable and non-transferable. For all Cumberland and Stuart Suite weddings a pre-payment of £2000 is due 12 weeks prior to the wedding and the final balance will be payable on 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 Cumberland Suite are 50 and for the Stuart Suite 130 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. Receptions using the Stuart or Cumberland suites also include complimentary accommodation for the bride and groom in a double room, with full Irish breakfast, at any Hastings Hotel of your choice, subject to availability. If your wedding party is not in the Stuart or Cumberland suites, you will be offered a special rate for the bridal accommodation. Further accommodation can be reserved for family and guests at preferential rates. Accommodation is subject to availability and we would encourage reservations to be made as soon as possible to avoid disappointment. To

confirm these bedrooms deposits will be requested. We are unable to guarantee that any bedrooms will be available for check in prior to 3.00pm unless they are reserved from the previous evening. Please ensure that your guests 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 12 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be give 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 £35pp). 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 time of going to press and 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 adequate public liability insurance is in place, copies of electrical testing certificates and insurance policies must be made available upon request. Fireworks are not permitted in the grounds of the Culloden Estate and Spa. 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. The hotel reserves the right to refurbishment which may change the internal of external appearance.

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 understand the above, and enclose a deposit of £.....

Client Signed:.....

Printed:.....

Hotel:.....

Printed:.....

Date of Wedding:
Place of Ceremony:.....
Time of Ceremony:
Number of Guests:
Name of Bride:.....
Name of Groom:
Contact Address:
.....
.....
Contact Tel Number:

DRINKS RECEPTIONS



Champagne Receptionfrom £8 per glass

Sparkling Cocktails.....from £6 per glass

(with Brut Sparkling Wine)

Kir Royale (Blackcurrant Liqueur)

Framboise Royale (Raspberry Liqueur)

Culloden Fizz (Amaretto, Blue Curacao,
Fresh Lemon Juice)

Bucks Fizz (Fresh Orange Juice)

Bellini (Peach Nectar)

Black Velvet (Guinness)

Culloden Cocktails.....from £7 per glass

Dressed Pimms (Pimms and Lemonade
with Seasonal Fruits over ice)

Sea Breeze (Vodka, Grapefruit
and Cranberry Juice)

Woo Woo (Vodka, Peach Schnapps,
Fresh Lime Juice, Cranberry Juice)

Blue Lagoon (Vodka, Blue Curacao,
Lemonade over ice)

Sangria (Red wine, Cointreau, Red Vermouth,
Brandy, Sugar, Lemonade, Soda Water
over Fruits and ice)

Sapphire Martini (Gin, Blue Curacao)

Punch - Hot or Cold (alcoholic)

Winesper glass

Mulled Wine (an aromatic winter
warmer favourite).....£6

Non Alcoholic

Shirley Temple (Grenadine and Lemonade).....£4

Culloden Classic (Orange, Pineapple,
Grenadine, Lemonade).....£4

Lemon Refresher (Fresh Lemon Juice,
Sugar Syrup and Sparkling Water)£4

Passion (Banana, Pineapple Juice, Orange
Juice, Passion Fruit and Sparkling Water).....£4

St Clements (Orange and Lemon)£4

Cranberry Cooler (Cranberry Juice, Red
Grape Juice, Lime and Soda over ice)£4

Dressed Fruit Cup (non alcoholic).....£8 per jug

Virgin Sea Breeze
(Grapefruit and Cranberry Juice)£4

Punch (non alcoholic)£3

Appletiser£8 per 750ml bottle

Mineral Water (Still and Sparkling)£10 for 3 (1Litre) bottles

All prices are subject to change.

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 Culloden Estate 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 fayre. Fully inclusive of VAT.

Hastings Culloden Estate and Spa provides all Banqueting Meals with platinum service.

For a range of main courses we recommend our Gourmet Buffet menus.

Menu selections are limited to one choice per course.

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!