

# BANQUETING MENU SELECTION

## **Appetisers**

Chicken Liver Pâté with Red Onion Marmalade .....	£6
Baby Prawn Cocktail with Mixed Leaves and Zesty Marie Rose Sauce .....	£8
Deep Fried Brie with Apple and Pear Chutney .....	£6
Spiced Chicken Goujons with Blue Cheese Dressing and Celery Salad.....	£6
Fan of Melon with Fresh Fruit Compote.....	£6
Smoked Salmon with sliced Red Onion, Beef Tomatoes and Lemon.....	£8

## **Soups**

£6

Traditional Country Vegetable  
Potato and Leek  
Wild Mushroom  
Roast Tomato and Basil  
Lentil and Bacon

All soups are served with freshly baked breads.

## **Sorbets**

Citrus, Mandarin, Passion Fruit  
Champagne, Strawberry or Zesty Lemon .....

## **Main Courses**

Oven-roasted Supreme of Chicken with Bacon, Leek Stuffing and Rich Pan Jus .....	£17
Fillet of Salmon served with a choice of Sauce: Lemon and Dill, Sun-dried Tomato .....	£17
Roast Loin of Pork served with Apple Sauce, Apricot and Sage Stuffing and Mint .....	£16
Roast Leg of Lamb served with a Mint Sauce.....	£18
Roast Sirloin of Beef served with a Yorkshire Pudding and Shallot Jus .....	£21
Roast Turkey and Ham served with Traditional Stuffing and Cranberry Sauce.....	£18
Breast of Duck served with a Redcurrant and Port Glaze .....	£16

## **Vegetarian**

Baked Portobello Mushrooms stuffed with Ratatouille and Boursin Cheese in Puff Pastry.....	£16
Penne Pasta served with a choice of Sauce: Garlic Cream or Sun-dried Tomatoes and Basil .....	£16
Caramelised Onion Tartlet with Goat's Cheese and Basil Dressing.....	£16

## **Potatoes**

- Traditional Creamed Potatoes
- Classical Irish Champ with Spring Onions
- Lyonnaise Potatoes – Diced Potatoes shallow fried  
and mixed with Sautéed Onions
- Steamed Baby Boiled with Butter and Parsley
- Sautéed Potatoes – Thinly sliced Potatoes sauteed  
with Garlic and Butter
- Dauphinoise Potatoes – Sliced Potatoes baked  
with Cream and Garlic

All main courses are served with Chef's choice of  
two seasonal vegetables and potato dishes.



## Homemade Dessert Selection

### Cold Selection .....£6

- Traditional Titanic Pavlova
- Selection of Cheesecakes - Lemon, Pineapple, Raspberry, Baileys, Chocolate
- Zesty Lemon Tart with Raspberry Coulis
- Lemon and Mango Soufflé
- Chocolate and Caramel Meringue in a Butterscotch Sauce
- Pecan Pie with Fresh Cream
- Stormont Treat Cup with Strawberry Coulis
- Deep Filled Apple and Cinnamon Pie with Fresh Cream
- Profiteroles filled with Fresh Cream, drizzled with a Rich Chocolate Sauce

### Assiette of Mini Desserts .....£9

- Mini-Belgian Chocolate Cup with White or Dark Chocolate Mousse, Lemon Meringue, and a Fresh Fruit Tartlet

### Hot Selection .....£6

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

### Chocolate Fountains

Make your Wedding a day to remember at the Stormont Hotel and offer your guests a “Chocolate Experience” they will never forget! You have the

choice of White or Dark Belgian Chocolate with a choice of items for dipping – choose from Strawberries, Pineapple, Meringues, Fudge, and Marshmallows.

Prices from £300 – for up to 150 guests, and £450 for 150 – 250 guests.

### Cheese Platters

Selection of Irish or Continental Cheeses:

- Per individual plate .....£6
- Per platter (for 10) .....£50
- Served with a Grape and Biscuit selection

### Coffee/Tea

- Coffee/Tea .....£2
- With Homemade Fudge or Shortbread .....£3
- Homemade Traybakes .....£3
- With Petit Fours .....£4
- With Truffles .....£5

## EVENING BUFFET SELECTION

### Savoury Selection:

- Curried Chicken Tartlets
- Chef’s Selection of Assorted Sandwiches
- Breaded Chicken Goujons with Chive and Garlic Dip
- Cocktail Spring Rolls (v)
- Jalapeno Cheese Peppers (v)
- Assorted Dim Sum with Sweet Soy Sauce
- Savoury Vol Au Vents with Chicken Mousse
- Cocktail Sausage Rolls
- Deep Fried Cheddar Cheese Puffs (v)

- Mini Vegetable Tartlets (v)
- Mini Pizza Selection (v)
- Baked Salmon Goujons

### Sweet Selection:

- Tropical Fruit Skewers with Mint Yoghurt Dip
- Chocolate Dipped Strawberries
- Assorted Biscuits and Homemade Shortbread
- Mini Fruit Tartlets
- Brownies
- Baked Sour Cream Cheesecakes
- Sweet Cones of Popcorn

- Choose any 5 for: ..... £15
- Choose any 10 for: ..... £25
- Additional items: ..... £3 per item

We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please ask for the manager.

Dishes marked with (v) are suitable for vegetarians.

### 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.



## WEDDING BUFFET PACKAGES

### STORMONT BUFFET

**Plated Starters served at Table. Choice of:**

Homemade Soup  
Fan of Melon with Fruit Compote and Berries  
Smoked Salmon on Wheaten Bread with Caper Aioli

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**Buffet Style Main Course, to be carved:**

Roast Turkey, Baked Honeyglazed Gammon,  
Chipolatas, Homemade Stuffing, Roast Potatoes,  
Champ, Broccoli, Carrots and Onion Jus.

~

**Plated Dessert served at Table. Choice of:**

Traditional Meringue with Fresh Cream  
Chocolate Treat Cup  
Strawberry Cheesecake

~

Coffee and Tea served with Homemade Fudge

Alternative Carved Roasts (supplements apply):

Leg of Lamb  
Roast Sirloin  
Salmon En Croûte  
Stuffed Loin of Pork

Please note that Chicken is available instead of Turkey  
at no supplement.

**£30**

### SELECT BUFFET

**Starter Table to include:**

Soup (choice of Vegetable Broth, Potato  
and Leek or Tomato and Basil)  
Bread Display, Egg Mayonnaise  
Prawn Marie Rose, Melon Platter  
Potato Salad, Coleslaw  
Mixed Leaves with Dressings

~

**Main Course, to be carved:**

Roast Turkey, Baked Honeyglazed Gammon,  
Chipolatas, Homemade Stuffing, Roast Potatoes,  
Champ, Broccoli and Carrots

~

**Dessert Table to include:**

Selection of 5 Homemade Desserts plus  
Homemade Biscuits  
Fresh Fruit Pavlova

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Coffee and Tea served with Homemade Fudge

Alternative Carved Roasts (supplements apply):

Roast Sirloin  
Salmon En Croûte

Please note that Chicken is available instead of Turkey  
at no supplement.

**£38**

### GRANDE BUFFET

**Starter Table to include:**

Soup (choice of Vegetable Broth, Potato  
and Leek or Tomato and Basil)  
Bread Display, Egg Mayonnaise  
Prawn Marie Rose, Asparagus Platter  
Melon Platter, Marinated Chicken  
Potato Salad, Coleslaw  
Mixed Leaves with Dressings

~

**Main Course, to be carved:**

Roast Turkey, Baked Honeyglazed Gammon,  
Salmon En Croûte, Chipolatas, Homemade Stuffing,  
Roast Potatoes, Champ, Broccoli and Carrots

~

**Dessert Table to include:**

Selection of 5 Homemade Desserts plus  
Homemade Biscuits, Fresh Fruit Pavlova  
Ice Cream Station, Chocolate Dipped Strawberries  
Selection of International Cheeses

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Coffee and Tea served with Petit Fours

Alternative Carved Roasts (supplements apply):

Roast Sirloin  
Stuffed Loin of Pork

Please note that Chicken is available instead of Turkey  
at no supplement.

**£45**





## The word "Love" is written in a large, elegant white cursive script. Above the letters "ve" is a decorative flourish consisting of a swirling vine with several roses and leaves.

ORGANISING YOUR WEDDING  
AT THE STORMONT HOTEL

A decorative flourish consisting of several stylized, swirling floral and leaf motifs in shades of blue and grey, positioned above the word 'Love'.

# Love

Nestling amongst the elegant trees and landscaped gardens of suburban East Belfast, the superbly appointed Stormont Hotel provides a remarkable location to host your perfect day. With the choice of some spectacular backdrops for your photography, and the support of our fully trained wedding co-ordinators you can relax knowing your special day will be a dream come true. Renowned for its professionalism, the four star Stormont Hotel is the perfect place for a wedding of any size, from the most intimate of gatherings to the largest of gala functions. The top quality service for which we are famous will ensure that both you and your guests will have a perfect day to treasure for a lifetime.

## OUR COMPREHENSIVE WEDDING PACKAGE INCLUDES:

- Red carpet upon your arrival.
- Complimentary glass of Champagne for the Bride and Groom on arrival.
- Complimentary accommodation for the Bride and Groom in one of our Suites, including full Irish breakfast, or at any other Hastings Hotel in Northern Ireland (subject to availability).
- Complimentary Tea/Coffee and Homemade Biscuits for your guests on arrival.
- Linen Napkins.
- Silver Knife and Choice of Cake Stands are provided to display your Cake.
- Complimentary 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.
- Preferential accommodation rates for your guests (subject to availability).
- Terrace for photography.
- Master of Ceremonies.

## BANQUETING ROOMS



### The Ballroom

The Ballroom is the grandest and 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.

(Minimum numbers – 85)

### 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. The Dunmisk is the perfect setting for wedding receptions accommodating up to 84 guests. (Minimum numbers apply)

### Barnett Suite

The Barnett Suite has a warm and comfortable 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. (Minimum numbers apply)

### Knockdene Suite

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

## Room Charges

	For a full day Reception, up until 1am
The Ballroom	£600
Dunmisk, or Barnett Suite	£450
Knockdene Suite	£400

For Civil Marriage Ceremonies, followed by your Reception a turnaround fee of £200 will apply.

### Deposits

A non-refundable, non-transferable deposit of the room hire equivalent is required to confirm your wedding booking.

## 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 will 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.

## DRINKS RECEPTION

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### Drinks Reception

Champagne Reception . . . . .	£8 per glass
Sparkling Wine . . . . .	£5 per glass
Champagne Cocktails:	
Kir Royale (Blackcurrant Liqueur and Sparkling Wine) . . . . .	£6 per glass
Bucks Fizz (with Sparkling Wine) . . . . .	£4 per glass
Bucks Fizz (with Champagne) . . . . .	£7 per glass
Punch:           Peach Schnapps, White Wine, Brandy and Lemonade . . . . .	£5 per glass

### Non-Alcoholic

St. Clements . . . . .	£5 per jug
Dressed Fruit Cup . . . . .	£5 per jug
Appletiser . . . . .	£7 per bottle

### To complement your Drinks Reception

Dark, Milk and White Chocolate Strawberries . . . . .	£4 per person
Cheese, Pickle and Bread Sticks Platter . . . . .	£4 per person
Dips and Crudités . . . . .	£4 per person
Homemade Crisps and Dips . . . . .	£4 per person
Popcorn Trolley and Chocolate Fountain - see wedding extras section	
Champagne Fountain Display . . . . .	£200



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## WEDDING PACKAGES

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### THE GRAND WEDDING PACKAGE

Room Hire  
~  
Bridal Suite  
~  
Centre Piece Mirror and Candleabra on each Table  
~  
Classic Menu 1  
~  
**£34 per person**

For all Wedding Packages,  
Terms and Conditions apply  
to Banqueting Room minimum  
numbers. Menu changes are  
subject to a supplement charge.

### THE MAJESTIC WEDDING PACKAGE

Room Hire  
~  
Bridal Suite  
with  
Bottle of Wine and Box of Chocolates  
~  
Centre Piece Mirror and Candleabra on each Table  
~  
Classic Menu 2  
~  
2 Glasses of Wine per person  
~  
Evening Buffet  
(Selection of Sandwiches and choice of 2 Hot Items)  
~  
**£42 per person**

### THE EXQUISITE WEDDING PACKAGE

Champagne Fountain Display  
~  
Room Hire  
~  
Bridal Suite  
with  
Bottle of Champagne and Box of Chocolates  
~  
Centre Piece Mirror and Candleabra on each Table  
~  
Glass of Sparkling Wine on arrival for All Guests  
(Non Alcoholic Option Available)  
~  
Classic Menu 4  
~  
2 Glasses of Wine per person  
Large Bottle of Mineral Water on each Table  
~  
Evening Buffet  
(Selection of Sandwiches and choice of 3 Hot Items)  
~  
**£52 per person**



# 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 the room hire equivalent. 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 groom in a Suite at the Stormont Hotel including full Irish breakfast, OR at any Hastings Hotel of your choice, subject to availability. Additional 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 3.00 p.m. 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 8 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 £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 adequate public liability insurance 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 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.

## YOUR WEDDING AGREEMENT

### 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: .....

.....

.....

Contact Tel Numbers: .....

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## CLASSIC MENUS

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### Menu 1

Fan of Melon with Fresh Fruit Compote

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Roast Turkey and Gammon served with  
Traditional Stuffing and a Rich Onion Jus

Served with Chef's Selection of Seasonal  
Vegetables and Potatoes

\*\*\*

Chocolate Meringue with Fresh Cream and  
Caramel Curls

\*\*\*

Tea/Coffee

**£30**

### Menu 2

Traditional Country Vegetable Soup

\*\*\*

Homemade Citrus Sorbet

\*\*\*

Supreme of Chicken with Bacon and Leek  
Stuffing, and a Dijon Mustard Sauce

Served with Chef's Selection of Seasonal  
Vegetables and Potatoes

\*\*\*

Irish Coffee Cheesecake with Butterscotch Sauce

\*\*\*

Tea/Coffee

**£32**

### Menu 3

Cream of Leek and Potato Soup

\*\*\*

Homemade Citrus Sorbet

\*\*\*

Roasted Loin of Pork with Apricot and Sage  
Stuffing and a Whiskey Demi-glace

Served with Chef's Selection of Seasonal  
Vegetables and Potatoes

\*\*\*

Profiterôles with Fresh Cream  
and Chocolate Sauce

\*\*\*

Tea/Coffee with Homemade Fudge

**£35**

### Menu 4

Smoked Duck and Mandarin Orange Salad

\*\*\*

Cream of Wild Mushroom and Tarragon Soup

\*\*\*

Homemade Citrus Sorbet

\*\*\*

Roast Prime Sirloin of Beef with Roasted  
Shallots and a rich Merlot Jus

Served with Chef's Selection of Seasonal  
Vegetables and Potatoes

\*\*\*

Zesty Lemon Tart with a Berry Compote

\*\*\*

Tea/Coffee with Homemade Petit Fours

**£40**



## 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](http://www.houseofelliottflowers.co.uk)

#### **floralearth**

Tim Kirkpatrick  
Tel: 028 9066 6690  
[www.floralearth.co.uk](http://www.floralearth.co.uk)

#### **David McConkey Wedding Design**

David McConkey  
Tel: 028 9756 1117  
[www.davidmconkey.co.uk](http://www.davidmconkey.co.uk)

### Photography & Video

#### **Roughapple Wedding Photography**

Michael Halliday  
Tel: 079 999 02814  
[www.roughapple.com](http://www.roughapple.com)

#### **Frank Higginson Photography**

Frank Higginson  
Tel: 028 9266 3173  
[www.frankhigginsonphotography.com](http://www.frankhigginsonphotography.com)

#### **Northern Exposure Photography**

Des Rowan  
Tel: 028 9146 4330  
[www.desrowan.com](http://www.desrowan.com)

### Decor

#### **Fairytales The Chair Cover Company**

Barbara McKeown Howe  
Tel: 07976 316 793 or  
028 9446 4468  
[www.fairytaleschairs.co.uk](http://www.fairytaleschairs.co.uk)

#### **Occasions NI The Chair Cover Company**

Tracyann Corkin  
Tel: 028 3889 2080  
[www.occasionsni.co.uk](http://www.occasionsni.co.uk)

#### **Details Chair Cover Specialists**

Farahanaz Wasson  
Tel: 028 9334 2755 or  
07816 512 736  
[www.detailsni.com](http://www.detailsni.com)

#### **The Finishing Touch**

Rose Ellison  
Tel: 07841 100 353  
[www.thefinishing.touchni.co.uk](http://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](http://www.ctentertainment@ukgateway.net)

#### **Celtic Storm Irish Dance Troupe**

Unique "Riverdance" style Irish dancing entertainment  
Tel: 028 4483 1043  
[www.irishdance.com](http://www.irishdance.com)

#### **Bridalwear, Mother of the Bride & Well-Dressed Guests**

**House of Elegance**  
Eitheline Hanna  
Tel: 028 4372 6660  
[www.house-elegance.com](http://www.house-elegance.com)

#### **Formal Wear Hire**

**Debonair Formal wear**  
Alan Doak  
Tel: 028 9266 5226  
[www.debonair.ie](http://www.debonair.ie)

#### **Jewellery/Wedding Rings/ Engagement Rings**

**Gardiner Bros. (Belfast) Ltd**  
Iain Warke  
Tel: 028 9023 4271  
[www.gardinerbrothers.co.uk](http://www.gardinerbrothers.co.uk)

#### **Wedding Cakes**

**Cakeworks**  
Dawn Cameron  
Tel: 028 9127 4768  
[www.cakeworks.co.uk](http://www.cakeworks.co.uk)

#### **Gift List Service**

**House of Fraser**  
Victoria Square, Belfast  
Tel: 028 9088 3700  
[www.houseoffraser.co.uk](http://www.houseoffraser.co.uk)

#### **Wedding Cars**

**Oliver's Wedding Cars**  
Oliver Dobbin  
Tel: 028 4461 5132  
[www.oliversweddingcars.co.uk](http://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](http://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](http://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](http://www.hastingshotels.com)

## 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!