



Love

ORGANISING YOUR WEDDING
AT THE EVERGLADES HOTEL

A decorative illustration of two roses and a sprig of greenery, rendered in a light green color, positioned above the word 'Love'.

Love

For a unique, personal and unforgettable wedding, the Everglades Hotel which is nestled on the banks of the Foyle, is the perfect venue. Every bride and groom can fulfil their dreams as to how they wish to celebrate their special day, and our team of wedding professionals will guide and advise you on everything from the planning stages right through to the big day itself. We'll also offer you our undivided attention by guaranteeing that your wedding is the **only** wedding hosted in the hotel on that day. On your wedding day you will also have the full support of a dedicated banqueting manager to co-ordinate events and help ensure your day is perfect.

OUR COMPREHENSIVE WEDDING PACKAGE INCLUDES:

- Dedicated Wedding Specialist to liaise with you on your special day.
- Complimentary Bridal Suite, including breakfast on the first morning of your honeymoon at the Everglades Hotel. Alternatively you can choose from accommodation at one of the other Hastings Hotels in Northern Ireland (subject to availability).
- Red Carpet on arrival.
- Champagne Reception on arrival for the Bridal Couple.
- Champagne Fountain Display when purchasing Champagne or Sparkling Wine for drinks reception.
- Mirrored Centre Pieces for each table.
- Personalised Menu Cards and Table Plan.
- Linen Napkins.
- Mouth - watering menus carefully compiled by our Executive Head Chef.
- An excellent wine list to complement your chosen menu.
- Master of Ceremonies.
- Cake knife and a selection of silver cake stands.
- Preferential accommodation rates for your guests.
- Extensive car parking facilities for your guests.
- Fully licensed to hold Civil Ceremonies.
- Complimentary overnight accommodation at the Everglades Hotel on the evening of your First Wedding Anniversary with breakfast the following morning (subject to availability).



BANQUETING ROOMS

The Grand Ballroom

The Grand Ballroom is the most impressive and largest Banqueting Suite in the Everglades Hotel. It offers total privacy for your special day including a private entrance, bar and cloakrooms. It is the ideal setting for wedding parties of 80 to 300 guests.

(Minimum numbers – 80)

Keys Suite

The Keys Suite is relaxing, intimate and tasteful. It enables you to experience a sense of privacy while having both bar and cloakroom facilities close at hand. The Keys Suite is the perfect setting for wedding receptions accommodating up to 80 guests.

(Minimum numbers – 40)

Key Adams & Key Biscayne

Key Adams and Key Biscayne Suites have a warm and comfortable feel. Both of these rooms are located close to the Library Bar and the cloakroom facilities, and welcome up to 12 guests each.

Room Charges

Room Hire	
Grand Ballroom	£600
Keys Suite	£300
Key Adams & Key Biscayne	£200

All of the above prices are fully inclusive of VAT. If the same room is used for the Civil Ceremony and the Reception, an additional £100 fee is applicable.

Room Hire rates are subject to seasonal demand and final numbers.

DRINKS RECEPTION

Alcoholic Drinks

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

Non-Alcoholic

Cordial – Orange/Lime/Blackcurrant	£4 per jug
Fruit Punch (Non Alcoholic)	£5 per jug
Mineral Water (Still or Sparkling)	£4 per litre
Appletiser	£5 per bottle

Wine List

Please ask for our current Wine List to choose wines for a Drinks Reception or to complement your chosen menu.

Please note drink prices are subject to change

All above prices are inclusive of VAT

To complement your Drinks Reception

Gourmet Canapé Selection

Three Cheese Mini Skewers
Smoked Salmon with Caper Flowers
Duck Liver Parfait
Smoked Chicken with a Tikka Dressing
King Prawn with a Chive Cream Cheese
Quails Egg Tartar
Parma Ham Roulade with Asparagus
Chorizo with Spiced Onion Marmalade
Rosette of Pastrami with Creamed Horseradish
Spicy Baby Peppers stuffed with Tuna
Mini Fruit Kebab with Greek Yoghurt
Stuffed Olives wrapped with Sardine Fillets
Goujons of Plaice

Choice of 4 items £5 per person

Choice of 6 items: £7 per person

Choice of 8 items: £9 per person



DRINKS PACKAGE SELECTION

Your Complete Drinks Package for the Day

To assist you to calculate an overall price for drinks throughout the day, we recommend the following suggestions:

Blush - £6 per person

With your wedding meal:

Still and Sparkling Mineral Water
and Appletiser throughout your wedding meal

For Your Toast:

Appletiser in Champagne Flutes

Ivory - £12 per person

With your wedding meal:

Directors Red and White Wine
One and a half glasses per person

For your toast:

Directors Brut Sparkling Wine

One glass per person

Still and Sparkling Mineral Water
throughout your wedding meal

Gold - £17 per person

On Arrival:

Directors Brut Sparkling Wine

One glass per person

Complimentary Champagne Fountain Display

With your wedding meal:

Directors Red and White Wine

One and a half glasses per person

For your toast:

Directors Brut Sparkling Wine

One glass per person

Still and Sparkling Mineral Water
throughout your wedding meal

Wines are subject to change.
All prices are fully inclusive of VAT.



BANQUETING MENU SELECTION

Appetisers

Fan of Melon with Assorted Fruits and a Berry Coulis.....	£4
Salad of Mixed Garden Leaves with Blue Cheese and a Honey and Mustard Dressing.....	£5
Garlic and Goats Cheese Tartlet with Onion Marmalade.....	£5
Buffalo Mozzarella and Tomato Salad.....	£5
Vegetable Spring Roll with Seasonal Leaves and a Sweet and Sour Sauce.....	£5
King Prawn Cocktail, on Iceberg Lettuce served with a Marie-Rose and Tomato Dressing.....	£6
Smoked Salmon served with Wheaten Bread and Lemon and Dill Mayonnaise.....	£6

Soups

Cream of Broccoli and Almond.....	£4
Cream of Carrot and Corriander.....	£4
Cream of Mushroom.....	£4
Homemade Vegetable.....	£4
Cream of Tomato with Smoked Bacon.....	£5
All soups are served with freshly baked breads.	

Sorbets

Lime, Lemon, Orange, Passion Fruit, Blackcurrant or Champagne.....	£3
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Main Courses

Fillet of Beef with Leek Mash and a Merlot Jus.....	£19
Roast Rib of Beef with a Rich Red Wine Glaze.....	£17
Supreme of Chicken Stuffed with Onion, Bacon and Herbs wrapped in Bacon.....	£16
Traditional Roast Turkey Served with all the Trimmings.....	£15
Roast Saddle of Local Lamb with a Herb Stuffing and Rosemary Jus.....	£18
Donegal Fillet of Salmon with a White Wine and Scallion Cream.....	£16

Vegetarian

Sauteed Market Vegetables in a Creamy Tarragon Sauce set in a Puff Pastry Case.....	£15
Globe Courgette filled with Wild Mushroom Cous Cous with a Basil Cream Sauce.....	£16
Wild Mushroom Stroganoff served with Saffron Rice.....	£16

All main courses are served with your choice of two fresh vegetables and two potato dishes from the following list:

Potatoes

Oven Roasted, Champ, Creamed, Marquis, Parsley Baby Potatoes, Dauphinoise.

Vegetables

Buttered Carrots, Baton Turnips, Cauliflower Mornay, Glazed French Beans, Cream of Carrot and Parsnip, Broccoli, Sugar Snap Peas.

Additional Vegetable or Potato portions are £2 each.

Desserts

Profiteroles with Chocolate Sauce.....	£5
Homemade Cheesecake – Lemon, Baileys or Strawberry.....	£5
Lemon Meringue Pie.....	£5
Deep Dish Apple Pie with Fresh Cream.....	£5
Fresh Fruit Meringue.....	£5
Trio Chocolate Terrine with Cinnamon Cream.....	£5
Tiramisu.....	£5
Assiette of Desserts.....	£7

To complete your banquet

Tea and Coffe with:

Mints.....	£3
Petit Fours.....	£4
Fudge.....	£4

The Everglades Hotel provides all Banqueting Menus with Platinum Service.

If you would prefer a choice of meals for your guests, please turn to our buffet selection.



OUR EXECUTIVE CHEF'S GOURMET MENU SELCTION



Sperrin £24

Farmhouse Vegetable Broth
served with a Crusty Roll

~

Supreme of Chicken wrapped in Maple Bacon
with a Cranberry Jus

~

Tangy Lemon Cheesecake
with a light Cinnamon Cream

~

Tea and Coffee

Glenshane £27

Fan of Honeydew Melon with Fruit Coulis

~

Farmhouse Vegetable Broth
served with a Crusty Roll

~

Roast Turkey and Baked Ham with Chipolata
Sausages, Rich Pan Jus and Cranberry Sauce

~

Fresh Fruit Meringue with Fresh Cream

~

Tea and Coffee

Banagher £30

Classical Caesar Salad

~

Leek and Potato Soup
served with a Crusty Roll

~

Roast Rib of Beef with a Red Wine Glaze and
Yorkshire Pudding

~

Trio of Chocolate Terrine served with Fresh Cream

~

Tea and Coffee

Dungiven £31

Smoked Chicken Garni served with a Tarragon
Mayonnaise

~

Cream of Celery and Blue Cheese Soup
served with a Crusty Roll

~

Roast Loin of Pork with Herb Stuffing on a bed of
Apple Mash, accompanied with a Rich Cider Jus

~

Profiteroles drizzled with Chocolate Sauce

~

Tea and Coffee

Foyle £32

Garlic and Goats Cheese Tartlet with Onion
Marmalade

~

Cream of Celery and Blue Cheese Soup
served with a Crusty Roll

~

Roast Leg of Lamb set on Mint Mash and served
with a Rich Pan Redcurrant Jus

~

Assiette of Desserts

~

Tea and Coffee

**Please note that you can mix and
match the menus to suit your tastes.
Supplements will apply so please
ask for further information.**



BUFFET SELECTION MENU

SATCHMO'S BUFFET

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

~

Traditional Roast Turkey served
with a traditional Rich Pan Jus

~

Served with Chef's selection
of Vegetables and Potatoes

~

Tea and Coffee

£20

KEY LARGO BUFFET

Choice of two Hot Dishes

Chef's own creamy Chicken Tikka Masala
accompanied with Rice

~

Chilli Con Carne with Basmati Rice

~

Chicken à la King with Basmati Rice

~

Roast Turkey served with a traditional Rich Pan Jus

~

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

~

Served with Chef's selection
of Vegetables and Potatoes

~

Homemade Apple Pie with Fresh Cream

~

Homemade Seasonal Fruit Pavlova with Fresh Cream

~

Tea and Coffee

£23

GRAND BUFFET

Choice of two Hot Dishes

Traditional Vegetable Broth
with Homemade Wheaten Bread

~

Roast Sirloin of Beef Served with a Rich
Onion Jus and Horseradish Sauce

~

Traditional Roast Turkey served with
a Rich Pan Jus and Cranberry Sauce

~

Glazed Ham with a Peach Stuffing

~

Served with Chef's selection
of Vegetables and Potatoes

~

Assiette of Desserts

~

Tea and Coffee

£26

Please note that you can mix and
match the menus to suit your tastes.
Supplements will apply so please
ask for further information.



EVENING RECEPTION

FINGER BUFFETS

Create your own Finger Buffet Menu from the following selection

Chef's selection of Freshly Prepared Sandwiches/Wraps	£5
Chef's selection of Mini Filled Croissants	£5
Mini Fish and Chips served in Traditional Newspaper Cones	£8
Mini Steak Burgers served with Onions and Relish	£5
Mini Hot Dogs served with Onions and Relish	£5
Chicken Goujons served with a selection of Dips	£3
Satay Chicken Kebabs	£3
Marinated Chicken Wings	£3
Honey Glazed Cocktail Sausages.	£2
Mini Spring Rolls served with Chilli Dip.	£2
Mini Onion Bhajis.	£2
Onion Rings served with Chilli and Garlic Dip	£2
Vegetable Samosas	£2
Bowl of Homemade Tortilla Chips served with a Dip	£2
Bowl of Potato Crisps or Salted Peanuts	£1
Mini Cone of Popcorn	£2
Strawberries dipped in Chocolate	£3
Mini Eclairs or Vanilla Slices.	£2
Chef's Selection of Homemade Traybakes	£3



YOUR WEDDING AGREEMENT



Please note all our booking conditions when planning your special day:

Accounts: A provisional booking may be held for FOURTEEN DAYS, after which time this booking may be released failing written confirmation and deposit payment. Our standard deposit is £500, which is non-refundable.

FOURTEEN DAYS prior to your wedding day, we require 95% of our estimated final account. The final balance will be payable on the day of your wedding.

Minimum Numbers: Up to FOURTEEN 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..

Accommodation: All of our packages offer an inclusive complimentary accommodation for the bride and bridegroom in a double room with full Irish breakfast, at a Hastings Hotel of your choice, subject to availability.

The Hotel will contract up to 5 rooms at the preferred wedding rate. Please inform the Events Co-Ordinator if you require these rooms. Further accommodation may be reserved for family and guests at preferential rates. Accommodation is subject to availability and we would encourage reservations to be made at your earliest convenience.

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 FOURTEEN DAYS prior to your wedding. This represents the numbers used in calculating your final account.

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; and
- (b) if scheduled payments are not received by the hotel by the agreed date.

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 Hotel will make every effort to re-sell the date on your behalf. The Hotel's Cancellation Policy is 90% on contracted accommodation and room hire revenue, and 65% on the contracted food and beverage revenue. (Menu prices calculated from a minimum of £24 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.

On the Day: Other events may be taking place in the hotel on the same day, however the Everglades guarantees that yours is the only wedding in the hotel on that day.

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. All food and beverages will be supplied by the hotel. The hotel will not be liable for any failure in providing facilities service, food and beverages as a result of events outside its control.

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:

.....



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 recommendations of the most highly professional wedding specialists with an outstanding reputation for quality and professionalism.

Florists

floralearth

c/o Tim Kirkpatrick
Tel: 02890 666 690
www.floralearth.co.uk

Photography and Video

Ciaran O'Neill Photography

c/o Ciaran O'Neill, Lurgan and Belfast
Tel: 02838 344 100 and 02890 237 299
www.ciaranoneillphotography.com

Entertainment

CT Entertainment

Bands including The Untouchables,
This Way Up and many more...
Tel 02890 428 800
www.ctentertainment@ukgateway.net

Michael Magill Entertainments

Bands including The Chevys,
James Peake Xperience and many more...
Tel: 028417 73618 and 028417 52229
www.michaelmagillentertainments.com

Apollo Entertainment

Specialists in wedding disco entertainment
for all ages
c/o Terry Mob: 07885 851835
Tel: 028295 57004
www.apollo-entertainments.com

Celtic Storm Irish Dance

Unique "Riverdance" style Irish dancing
entertainment
c/o Carl King Tel: 028 97560 192
www.idanceirish.com

The James Huish Swing Band

You ain't seen nothing yet!
c/o James Huish Tel
Tel: 028 97560 192
www.jameshuish.co.uk

Wedding Cars

Oliver's Wedding Cars

Vintage Cars & Limousines
Tel: 02844 615 132 or 07855 313 231
www.oliversweddingcars.co.uk

Chambers Coach Hire Limited

Executive Chauffeur Driven Hummer
and Chrysler Limousines
Tel: 028 867 48152
www.coachireland.com

Decor

The Theme Chair Company

c/o Fiona Maguire, Holywood
Tel: 02890 423 877
www.themechairs.co.uk

Bridalwear, Mother of the Bride and Well-Dressed Guests

Direct Dresses

Belfast and Londonderry
Tel: 02890 619 915 and 02871 366 200
www.directdresses.com

House of Elegance

c/o Eitheline Hanna,
Newcastle, Co. Down
Tel: 028437 26660
www.house-elegance.com

Beauty and Hen Days

The Spa at Culloden Estate and Spa

c/o Margaret McCallum
Tel: 02890 421 135
E-mail: thespa@cull.hastingshotels.com
www.hastingshotels.com

The Spa at Slieve Donard Estate and Spa

c/o Katie Steele
Tel: 028 43726166
E: thespa@sdh.hastingshotels.com
www.hastings.com

See section on Beauty:
Ask about the Posh Pink Ladies
for the Ultimate Hen Days

Jewellery

Fred J Malcolm Ltd

18 Chichester St & 641 Lisburn Road, Belfast
Tel: 02890 321 491 and 02890 662 666
www.fredjmalcolm.com

Wedding Gift List Services

CFC Interiors Ltd

Award-Winning Wedding List Service
75a Clooney Road, Campsie
L'Derry, Bt45 3PA
Tel: 02886 / 763 319
E-mail: events@teamchallenge-company.co.uk
www.teamchallenge-company.co.uk

CFC Interiors Ltd

73, Church Street
Cookstown, BT80 8HT
Tel: 02886 / 763 319
www.cfinteriors.com
E: info@cdinteriors.com

Stag & Hen Events

Cultra Inn at the Culloden Estate and Spa

Hollywood
Tel: 02890 425 840
E: cultrainn@cull.hastingshotels.com

Percy French at the Slieve Donard Resort and Spa

Newcastle, County Down
Tel: 02843 723175
E: percyfrench@sdh.hastingshotels.com

Wedding Stationery

Ream Limited

c/o Ryan Quinn
Tel: 07980 314 685 or 02890 460 533
www.theream.co.uk