



BALLYGALLY
CASTLE

CELEBRATE YOUR
Love story.





To Love...

The Castle is yours for the day...
The memories are yours forever.

Red carpet on arrival.

Complimentary glass of Champagne on arrival
for the Happy Couple.

Linen napkins and table linen.

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.

A dedicated Master of Ceremonies to guide
you through your day.

Private lounge/bar facilities for your guests
throughout the day.

Car parking facilities for your guests.

Complimentary overnight accommodation for
the Happy Couple at Ballygally Castle or,
if you prefer, accommodation at one of the
other six Hastings Hotels in Northern Ireland,
subject to availability.

Special accommodation rates for your guests
on request, subject to availability.

Complimentary candelabra table centres.

Arrival Canapés & Refreshments

Canapé Selection

Choose two hot and three cold from the following for £9:

Hot:

- Beef Mignon with Caramelised Onion
- Mexican Chicken Bite
- Wild Mushroom Bouchée
- Duck Pancake Roulade
- Pulled Pork Arancini
- Sun Dried Tomato & Goats Cheese Boilie
- Garlic King Prawn Skewer

Cold:

- Seasonal Melon wrapped in Parma Ham
- Seasonal Fruit Kebab
- Chicken Liver Pâté with Pear Chutney
- Prawn Cocktail Tartlets
- Chicken Caesar Salad Roulade
- Smoked Salmon and Dill Cream Sauce

Arrival Delights

- Strawberries dipped in Milk/White/Dark Chocolate £4
- Tea/Coffee and Homemade Traybakes £5
- Cream Tea – Tea/Coffee with Homemade Scones served with Cream and Jams £6
- Afternoon Tea – Tea, Coffee and a selection of homemade Traybakes, Pastries and Scones £12
- Sandwich Platter serving 10 guests £35

Signature Cocktails

From £8

Themed Drinks Selections:

The Irish Welcome £15 per guest

Vintage Lemonade Station £6 per glass

Prosecco Snipes £10 per 20cl bottle

Served chilled in individual mini bottles with a straw

Sparkling Wine £8 per glass
with Strawberry

Champagne From £15 per glass

Punch

- Alcoholic £20 per jug
- Non-Alcoholic £10 per jug

Selection of Bottled Beers from £4.80

Winter Warming Mulled Wine

- Alcoholic £8 per glass
- Non-Alcoholic £5 per glass

Gin Wall

£15 per guest
with bespoke selection of Gin, Garnishes and Mixers

Soft Drinks

- Cordial Orange/Lime/Blackcurrant £4.50 per jug
- Still/Sparkling Water £15 for 3 large bottles
- Sparkling Apple Juice Bottle (750ml) £8



Gourmet Menus

Elegance

Ballygally Seasonal Soup of Your Choice

**

Your choice of refreshing Sorbet

**

Irish Free-Range Chicken wrapped in Bacon
with Herb Stuffing and served with
a White Wine & Leek Cream Sauce

**

Fresh Fruit Pavlova

**

Freshly brewed Coffee, Thompson's
Finest Tea and Chocolate Mints

£44

Luxury

Fan of Melon with Mixed Berry Compote

**

Ballygally Seasonal Soup of Your Choice

**

Roast Turkey and Ham with seasonal Stuffing,
Chipolata Sausages and Cranberry Infused Jus

**

Homemade Cheesecake of Your Choice

**

Freshly brewed Coffee, Thompson's
Finest Tea and Chocolate Mints

£46

Indulgence

Classic Caesar Salad

**

Ballygally Seasonal Soup of Your Choice

**

Daube of Irish Beef slow-cooked in
a Red Wine Jus

OR

Irish Free Range Chicken wrapped in Bacon
with Herb Stuffing and served with
a White Wine & Leek Cream Sauce

**

Duo of Desserts of Your Choice

**

Freshly brewed Coffee, Thompson's
Finest Tea and Irish Fudge

£48

Divine

Assiette of Appetisers

**

Champagne Sorbet

**

Prime Sirloin of Northern Irish Beef
served in a Shallot & Red Wine Jus
and Yorkshire Pudding

**

Signature Selection of Mini Desserts

**

Freshly brewed Coffee, Thompson's
Finest Tea and Petit Fours

£53

Heritage

Confit of Duck Leg drizzled with
Spiced Orange Glaze

**

Pan Seared Scallops with Gracehill
Black Pudding and Cauliflower Purée

**

Hannans Dry Aged Beef Fillet with
Red Wine Jus or Peppercorn Sauce

**

Natural Yogurt and Jawbox Rhubarb
& Ginger Panna Cotta

or

Signature Selection of Mini Desserts

**

Freshly brewed Coffee, Thompson's
Finest Tea and Petit Fours

£63

À La Carte Menus

Appetisers

- Chicken Liver Parfait with Pear & Lime Chutney and Toasted Soda Bread £10
- Confit Duck Leg drizzled with Spiced Orange Glaze £11
- Classic Prawn Cocktail with Marie Rose Sauce £10
- Smoked Salmon, Pickled Red Onion, Capers, Sour Cream Quenelle and Irwin's Wheaten Bread £11

Assiette of Appetisers

£14

Soups

£9

(Accompanied by a Signature Wheaten Scone)

- Comber Leek & County Down Potato
- Traditional Vegetable Broth
- Cream of Seasonal Vegetables
- Roast Butternut Squash & Tomato
- Carrot & Coriander
- Sweet Potato with Rocket Pesto
- Cured Bacon & Lentil
- Wild Mushroom Velouté
- Tomato and Basil

Sorbets

£5

- Champagne Fizz (with Popping Candy)
- Shortcross Gin and Tonic
- Pear Sorbet
- Green Apple Sorbet
- Lemon Sorbet
- Strawberry Daiquiri

Main Courses

Fish

£28

- Organic Salmon with Lemon & Dill Cream Sauce
- Line Caught Pollock with Citrus Butter

Pork

£28

- Medallions of Irish Pork Fillet with Armagh Apple & Sage Cream

Lamb

£30

- Mourne Lamb Rump with Homegrown Mint Jus

Beef

£30

- Daube of Irish Beef slow-cooked in a Red Wine Jus

Vegetarian

£25

- Stuffed Aubergine with Roasted Root Vegetables and Cous Cous
- Wild Mushroom Risotto with Truffle Oil and Panko Crumb
- Spiced Carrot Fritters with Cannellini Bean Purée and Smoky Tomatoes
- Bell Pepper stuffed with Red Quinoa and Roasted Vegetables

Desserts

Cold Desserts

£9

- Homemade Cheesecake Selection - choose from Irish Liqueur, Raspberry Ruffle, Clondeboy Yogurt & Honey, Malteser or Lemon
- Panna cotta - choose from our delicious range of Panna cotta to include: Cappuccino, Smooth Vanilla or Passion Fruit
- Crème Brûlée Selection - Classic or Armagh Apple
- Chocolate cups filled with Milk Chocolate and Freeze-dried Raspberry

Warm Desserts

£10

- Bramley Apple & Salted Caramel Sponge with Vanilla Crème Anglaise
- Sticky Toffee Pudding with Butterscotch Sauce
- Chocolate Fudge Brownie

To Complete Your Banquet Signature Dish Cheese Selection

With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood, served with Ditty's Oatcakes and Chutney

£5 per person or £35 per platter

Potatoes & Vegetables

Please choose two potato options:

- Creamed Potatoes, Champ Potatoes, Baby Boiled Potatoes

Or upgrade: £3 per person

- Potato Dauphinoise, Boxy Potato Cakes, Premium Duck Fat Roast Potatoes

Vegetables:

- Chef's Selection of Seasonal Vegetables

Or upgrade: £3 per person

- Tenderstem Broccoli, Baby Vegetables, Five Beans and Chantenay Carrots



Evening Buffets

Evening Buffets

£11

Create your own buffet menu from the following selection:

- Mini Fish and Chips served in Traditional Newspaper
- Scampi and Chips served in Traditional Newspaper
- Mini Dexter Beef Burgers served with Pickle and Tomato
- BBQ Pulled Pork or Beef Brisket served with Brioche Buns, Rocket, Coleslaw, Sauces & Stuffing
- BBQ Pork Ribs
- Bacon Baps

Classic Evening Buffet

£10

Selection of Sandwiches, Cocktail Sausages, Spiced Potato Wedges, Chicken Goujons.

Deluxe Evening Buffet

£14

Selection of Sandwiches with Tortilla Chips and a selection of dips, plus any of the four items below:

- Chicken Goujons with Lemon Mayonnaise
- Buffalo Chicken Wings
- Spiced Potato Wedges
- Mini Hot Dogs served with Onions and Mustard
- Marinated Glazed Cocktail Sausages
- Mini Spring Rolls served with Chilli Dip
- Mini Onion Bhajis
- Vegetable Samosas
- Onion Rings served with Chilli & Garlic Dip

Sweet Delights

£3

- Strawberries dipped in Chocolate
- Mini Eclairs
- Mini Vanilla Slices
- Chef's Selection of Homemade Traybakes
- Petit Fours

Midnight Munchies

£8

Tayto Cheese & Onion Crisps, Bread, Butter and Bottle of Water.

Extras and Enhancements

Chocolate Fountain

£350 (per 100 guests)

Belgian Chocolate Fountain with a selection of items for dipping Marshmallows, Strawberries, Pineapple, Profiteroles, Fudge.

Popcorn Trolley

£150 (per 50 guests)

Your choice of Sweet or Savoury Popcorn.

Gourmet Ice-Cream Cart

£300

Glastry Farm Ice-Cream selection, served in Wafer Cones.
(Caters for 100 people)

Ballygally Sweet Cart

£250

Our traditional sweet cart is the perfect addition for either your afternoon refreshments or alongside your evening reception. Includes Cart and sweet selection.
(Caters for 100 people)

Sugar Rush

£500

Chocolate Fountain and Sweet Cart Combo.
(Caters for 100 people)



Wedding Rates

May - September

Friday & Saturday
(minimum 100 guests)
Monday - Thursday

October - April

Friday & Saturday
Monday - Thursday

Belvedere
(180 guests)

£1600

£1100

£700

£400

**Kintyre Ballroom
& Shaw's Lounge**
(180 guests)

£1000

£600

£700

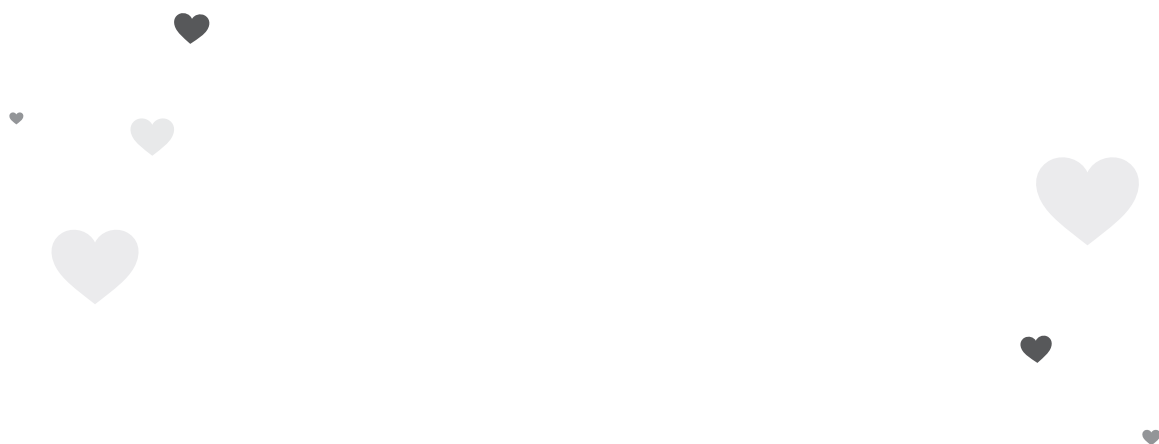
£400

Ceremonies held at the Castle

The Hotel is licensed to hold civil ceremonies.

A deposit of £1,500.00 is required to confirm your Wedding Reception booking.

For intimate Weddings for up to 36 guests you can hire our 1625 suite at £400, subject to availability.



Your Wedding Agreement

Provisional Bookings: Provisional booking will be held for a maximum of 14 Days, after which time the hotel requires written confirmation of the bookings with a non-refundable/ non-transferable deposit of £1,500 accompanied with a signed copy of these terms & conditions.

If the booking has not been confirmed, the hotel reserves the right to release your provisional booking.

Civil Ceremonies: We recommend that any couple wishing to hold a civil ceremony at the Hotel contact the local Registrar to ensure their availability in performing the ceremony on their chosen date.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 6 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 48 hours to the day of your wedding.

Amendments or Cancellations by you: In the unfortunate circumstance that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel's cancellation policy is: cancellation within 7 days of the wedding, will result in payment of 100% all contracted Food, Beverage, Accommodation and Room Hire. Cancellation 7 days to 26 weeks before date of Wedding, will result in payment of 90% on contracted accommodation & room hire, and 70% on contracted food & beverage revenue. (Food Revenue calculated from a minimum of £50pp and Beverage Revenue from a minimum of £20pp) Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Please note all deposits are non-refundable/ non-transferable.

Minimum Numbers: Numbers must be advised to the hotel at the time of confirmation and will be identified on this agreement.

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) the hotel has not received payments by the agreed date.

Accommodation: Complimentary accommodation including full Irish breakfast is available for the happy couple in a Bridal Suite.

Accommodation can be reserved at a preferential 'Wedding rate'. The wedding rate will apply to single and double occupancy rooms. Please note these bedrooms will be held until 12 weeks prior to your wedding day.

After this time any rooms not picked up and confirmed with a £50.00 deposit will be automatically released and reservations/rates after this time will be subject to availability.

All bedrooms will be available to arriving guests by 3.00pm, should your guests arrive prior to this, we will gladly complete 'registration' and hold any luggage at the Front Desk until their accommodation is available.

On the Day: Other events may occur on the same day at the Hotel.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and will not accept liability for any resulting costs. Any client engaging a 3rd party to operate within the Hotel (such as bands/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 and 'Chinese Lanterns' are not permitted in the grounds of the Hotel.

All food and beverages will be supplied by the hotel. It is Hotel policy not to permit corkage. 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.

Damages: You are responsible for financial reimbursement of any costs of damage caused to the hotel or any of its fixtures and fittings or any part of the grounds, by members of your wedding party.

Client Statement

I have read and understood the Wedding Agreement,
and enclose a deposit of

£

Client

Signed:

Printed:

Hotel

Signed:

Printed:

Date of Wedding:

Place of Ceremony:

Time of Ceremony:

Number of Guests:

* See minimum numbers clause

Name of Happy Couple:

Name 1:

Name 2:

Contact Address:

Email:

Contact Telephone: