



CELEBRATE YOUR

# Love story.



# ♥ Your Day ♥ ♥ Your Way ♥

## Our Luxury Wedding Packages include:

Red carpet upon your arrival.

A Glass of Champagne for the Happy Couple on arrival.

Linen Napkins.

Silver Knife and Choice of Cake Stands to display your Cake.

Menu Tasting with our Executive Chef (for a maximum of 2 people).

A dedicated Banqueting Manager to liaise with you on your Special Day.

Extensive complimentary car parking.

A storage facility available the night before, and on the day of your wedding.

Accommodation rates available for your guests.

The use of Stormont Estate's landscaped gardens and background for your photos.

Master of Ceremonies.



# Our Range of Wedding Suites

## **The Ballroom**

The Ballroom is the largest Banqueting Suite in the Stormont Hotel. It offers total privacy for your special day, including its own entrance, bar, stage area, dancefloor and lighting system.

## **Dunmisk Suite**

The Dunmisk Suite is relaxing, intimate, tasteful and boasts magnificent views over Stormont Castle grounds. Experience a sense of privacy while having your own bar close at hand.

## **Barnett Suite**

The Barnett Suite has a romantic feel with ranging views over the Craigantlet Hills. The Barnett Suite is ideal for an elegant Wedding Ceremony.

## **Thornhill Suite**

The Thornhill Suite offers versatility, tranquillity and privacy for more intimate weddings.

## **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, the Room Hire cost would be charged for the two separate rooms. We recommend that any couple wishing to hold a civil ceremony at the Hotel contact the local Registrar to ensure their availability to conduct the ceremony.

# Majestic Package

Hire of Banqueting Suite

Chair Covers with Coloured Bow

Fairy Light Backdrop

Centrepiece Mirrors and Candelabras

Tea, Coffee and Homemade Shortbread

Four Course Gourmet Menu

Evening Buffet (Selection of Sandwiches and Two Hot Items)

Overnight for the Happy Couple in Bridal Suite with Chocolates

Voucher for Overnight Stay with Dinner to Celebrate on your First Anniversary

## Majestic Menu

Cream of Leek & Comber Potato Soup  
with a Homemade Wheaten Scone

~

Roast Irish Chicken Supreme with a Bacon & Leek Stuffing  
accompanied by a Mini Broccoli Bake, Spring Onion Boxty, Buttered Carrots  
and Creamy Mashed Potatoes served with a Wholegrain Mustard Sauce

~

Chef's Selection of Three Mini Desserts

~

Choice of Thompson's Finest Teas or  
Freshly Brewed Grand Café Coffee

**£55.00**

# Exquisite Package

Hire of Banqueting Suite  
Chair Covers with Coloured Bow  
Fairy Light Backdrop  
Centrepiece Mirrors and Candelabras  
Cocktail Drinks Reception  
Tea, Coffee and Homemade Shortbread  
Five Course Gourmet Menu  
Two Glasses of Wine with Dinner  
Evening Buffet (Selection of Sandwiches and Three Hot Items)  
Overnight for the Happy Couple in Bridal Suite with Wine and Chocolates  
Voucher for Overnight Stay with Dinner to Celebrate on your First Anniversary

## Exquisite Menu

Chilled Honeydew Melon  
with a Seasonal Berry Compote & Mango Coulis

~

Carrot & Coriander Soup  
with a Homemade Wheaten Scone

~

Short Rib of Beef with a Red Wine and Mushroom Jus served with a Horseradish & Parsley Boxy, Creamy Mashed Potatoes, Honey Glazed Carrots, Pea & Mint Purée and a Crispy Beef Arancini, garnished with a Homemade Yorkshire Pudding

~

Chef's Selection of Three Mini Desserts

~

Choice of Thompson's Finest Teas or  
Freshly Brewed Grand Café Coffee

**£75.00**

# Ultimate Package

Hire of Banqueting Suite  
Chair Covers with Coloured Bow  
Fairy Light Backdrop  
Centrepiece Mirrors and Candelabras  
Prosecco Snipe Drinks Reception  
Chef's Selection of Canapes  
Tea, Coffee and Homemade Shortbread  
Six Course Gourmet Menu  
Two Glasses of Wine with Dinner  
Evening Buffet (Selection of Sandwiches and Three Hot Items)  
Overnight for the Happy Couple in Bridal Suite with Champagne and Chocolates  
Two Complimentary Bedrooms for Friends or Family  
Voucher for Overnight Stay with Dinner to Celebrate on your First Anniversary

## Ultimate Menu

Classic Caesar Salad  
Crisp Lettuce, Parmesan Shavings, Crunchy Croûtons, Bacon Lardons & Creamy  
Caesar Dressing  
~  
Roast Plum Tomato & Basil Soup  
with a Homemade Wheaten Scone  
~  
Glastry Farm Armagh Apple & Schnapps Sorbet  
~  
Roast Irish Beef Fillet  
Irish Beef Fillet served with Dauphinoise Potatoes, Classic Champ, Carrot Purée and  
Buttered Green Beans wrapped in Pancetta, topped with a Red Wine & Onion  
Demi-Glace and Crispy Tobacco Onions  
~  
Chef's Selection of Three Mini Desserts  
~  
Choice of Thompson's Finest Teas or  
Freshly Brewed Grand Café Coffee

**£90.00**

# Drinks Receptions

Gin Wall - Selection of Gin, Garnishes and Mixers

Signature Cocktails

Vintage Lemonade Station

Prosecco Snipes

Sparkling Wine

Champagne

Fruit Punch - Alcoholic/Non-Alcoholic

Buckets of Bottled Beers

Winter Warming Mulled Wine - Alcoholic/Non-Alcoholic

Dressed Pimms

Buck's Fizz

Sparkling Apple Juice

## Canapés

Smoked Salmon, Dill, Cream Cheese Panna Cotta

Slow Cooked Pork Arancini

Beetroot & Goats Cheese Macarons

Blue Cheese, Apple & Walnut Tarts

Chorizo & Prawn Skewers

Baby Potatoes with Sour Cream, Chives & Crushed Sea Salt

Lamb Terrine Tartlets

Baby Belfast Rarebits

Seared Scallops & Prosciutto

Thai Mango, Chilli & Lime Cups

Polenta & Fig Bites

Mini Bacon & Cheese Muffins

## Refreshments

Strawberries Dipped in Milk, White and Dark Chocolate

Tea, Coffee and Homemade Traybakes

Tea, Coffee and Homemade Scones with Cream and Jam

Tea, Coffee and Selection of Sandwiches



# Menus

## Appetisers

Prawn Cocktail with Marie Rose Sauce

~

Chicken Liver Pâté with Baby Lettuce and Red Onion Marmalade

~

Deep Fried Brie with Apple and Pear Chutney

~

Chilled Melon with Seasonal Berries

~

Smoked Salmon with Sliced Red Onion, Beef Tomato and Homemade Capers

## Soup

Cream of Leek & Potato

~

Roast Plum Tomato with Basil Oil

~

Traditional Country Vegetable

~

Wild Mushroom & Tarragon

~

Homemade Lentil & Bacon

*All served with a Homemade Wheaten Scone*

## Sorbets

Citrus

~

Mandarin

~

Passion Fruit

~

Champagne

~

Gin

~

Zesty Lemon

~

Pear





# Menu

## Main Course

### *Chicken*

Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon

~

Supreme of Chicken in a Wild Mushroom, Chive & Shallot Cream

~

Fillet of Chicken in Breadcrumbs pocketed with Armagh Apples and served with a Cumin & Pimento Cream

### *Fish*

Fillet of Organic Glenarm Salmon served with a Choice of Sauces:  
Lemon, Dill or Sundried Tomato

### *Pork*

Rack of Pork with Crispy Crackling, served with a Bramley Apple Compote

~

Roast Loin of Pork with Apple & Mint Sauce and Apricot & Sage Stuffing

### *Lamb*

Daube of slow-cooked Lamb with a Merlot Jus

~

Roast Leg of Lamb served with a Mint Jus

### *Beef*

Short Rib of Beef slow-cooked in a Red Wine & Herb Jus

~

Roast Prime Carved Sirloin of Irish Beef with Caramelised Onion Mash and Merlot Jus

### *Duck*

Breast of Duck served with a Redcurrant Jus

### *Turkey*

Roast Turkey & Ham served with Traditional Stuffing and Cranberry Sauce

### *Vegetarian*

Caramelised Leek & Celeriac Pie with a Traditional Onion Jus  
(suitable for vegans)

~

Baked Portobello Mushrooms stuffed with Ratatouille &  
Boursin Cheese in Puff Pastry

~

Penne Pasta served with a Choice of Sauce: Carbonara, Garlic Cream  
or Sundried Tomato & Basil

~

Caramelised Onion Tartlet with Goats Cheese & Basil Dressing

*All main courses are served with Chef's selection  
of Seasonal Vegetables and Potatoes*



# Menu

## To Follow

### *Homemade Desserts*

Selection of Cheesecakes

~

Zesty Lemon & Raspberry Torte

~

Chocolate & Caramel Meringue in Butterscotch Sauce

~

Deep Filled Apple & Cinnamon Pie with Ice Cream

~

Profiteroles filled with Fresh Cream, drizzled with a Rich Chocolate Sauce

~

Chef's Selection of Mini Desserts

~

Warm Chocolate Brownie with Blackcurrant Sorbet (suitable for vegans)

### *Traditional Homemade Steamed Puddings*

Irwin's Bread & Butter Pudding with Crème Anglaise

~

Steamed Chocolate Pudding with Chocolate Sauce

~

Hot Sticky Toffee Pudding with Toffee Sauce

~

Baked Apple & Cinnamon Crumble with Crème Anglaise

*Add a scoop of Glasry Farm Ice-Cream to any of the above desserts.*

*Choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean*

### *To Complement your Banquet*

Stormont Signature Irish Cheese Slate with Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood served with Ditty's Oatcakes and Pear Chutney

~

Thompson's Finest Tea and  
Freshly Brewed Grand Café Coffee  
with Fudge

~

Thompson's Finest Tea and  
Freshly Brewed Grand Café Coffee  
with Petit Fours

# Evening Buffets

## Finger Buffet

Chef's Selection of Assorted Sandwiches with:

Mini Vegetable Tartlets (v)

~

Chicken Goujons with a Chive & Garlic Dip

~

Cocktail Spring Rolls (v)

~

Savoury Vol-au-Vents

~

Deep Fried Cheddar Cheese Puffs (v)

~

Cocktail Sausage Rolls

~

Honey Glazed Cocktail Sausages

~

Baked Salmon Goujons

~

Smoked Salmon Roulades

~

Mini Onion Bhajis (v)

~

Vegetable Samosas

## Bowl Food

Chicken or Vegetable Curry with Rice

~

Seafood Bake

~

Chilli Con Carne with Rice

~

Traditional Irish Stew

~

Tagine of Sweet Potato & Peppers (v)

~

Cottage Pie

# 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.

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

**Final Numbers:** Final numbers should be given no later than one week prior 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 scheduled 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.

**Damage:** 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:** .....