

Love



Weddings at
the Europa hotel

*Congratulations on
your forthcoming wedding.
May your future Health,
Wealth and Happiness
begin right here....*

For further information and to make an appointment to view
our wedding suite please contact our Wedding Specialists.

Tel: 028 9027 1066 or email
conf@eur.hastingshotels.com

All-Inclusive Wedding Package Options

Diamond

£55

- Red Carpet on Arrival
- Tea / Coffee & Tray bakes
- Sumptuous four course Menu
- Jug of Orange Cordial on each table
- Personalised Menu Cards
- Candelabra & Mirror on every table
- Chair Covers
- Light curtain for Top Table backdrop
- Evening Buffet (choice of 2 items from our finger buffet selection)
- Dinner for two on 1st Wedding anniversary
- Bridal Suite for the newlyweds on Wedding night
- Personal Banqueting Manager
- Storage facility the night before & on the day of your Wedding
- Private Hire of Banqueting Suite

Emerald

£60

- Red Carpet on Arrival
- Tea / Coffee & Mini Fruit crumbles & Jam Tarts
- Sumptuous four course Menu
- Sparkling Wine toast
- Jug of Orange Cordial on each table
- Personalised Menu Cards
- Candelabra & Mirror on every table
- Chair Covers
- Light curtain for Top Table backdrop
- Evening Buffet (choice of 3 items from our finger buffet selection)
- Dinner for two on 1st Wedding anniversary
- Bridal Suite for the newlyweds on Wedding night
- Personal Banqueting Manager
- Storage facility the night before & on the day of your Wedding
- Private Hire of Banqueting Suite

Sapphire

£65

- Red Carpet on Arrival
- Tea / Coffee & a Trio of Cup Cakes
- Sumptuous four course Menu
- A glass of Directors Rouge or Blanc per person with your meal
- Sparkling Wine toast
- Jug of Orange Cordial on each table
- Personalised Menu Cards
- Candelabra & Mirror on every table
- Chair Covers
- Light curtain for Top Table backdrop
- Evening Buffet (choice of 4 items from our finger buffet selection)
- Bridal Suite for the newlyweds on Wedding night
- Personal Banqueting Manager
- Storage facility the night before & on the day of your Wedding
- Dinner, Bed & Breakfast on 1st Wedding Anniversary
- Private Hire of Banqueting Suite

Ruby

£70

- Red Carpet on Arrival
- Cocktail & Canapés reception
- Sumptuous four course Menu
- A glass of Directors Rouge or Blanc per person with your meal
- Sparkling Wine toast
- Jug of Orange Cordial on each table
- Personalised Menu Cards
- Candelabra & Mirror on every table
- Chair Covers
- Light curtain for Top Table backdrop
- Evening Buffet (choice of 4 items from our finger buffet selection)
- Bridal Suite for the newlyweds on Wedding night
- Personal Banqueting Manager
- Storage facility the night before & on the day of your Wedding
- Dinner, Bed & Breakfast on 1st Wedding Anniversary in the Europa
- Private Hire of Banqueting Suite

All-Inclusive Wedding Package Options

Sample Menus for Sapphire & Ruby Packages

Starters

Kearney Blue Cheese Panacotta
Apple Jelly, Walnut Tuille

Salmon & Prawn Cocktail
Served with Bushmills hinted Marie Rose &
Wheaten Bread

Roast Tomato & Red Pepper Soup
Accompanied by a Hastings Signature Scone

Smoked Chicken Arancini
With smoked Paprika Aioli & Baby Leaves

Chicken & Ham Ballotine
With Pear & Piccalilli, toasted Buttermilk Soda

Main Course

Breast of Northern Irish Chicken
Served with Wild Mushroom, Shallot &
Chive Fricassée

Roast Local Turkey & Givan's Belfast Ham
Accompanied by Garden Herb & Onion
Stuffing, Chipolata

Medallion of Irish Beef
Accompanied by a Leek, Cheddar & Slow
cooked Beef Croquette

Slow cooked Shoulder of Lamb
With a sweet Garlic & Rosemary Jus

Slow Roast Sirloin of Beef
Horseradish Yorkshire Pudding

Select 3 from below to accompany your meal:
Roast Cauliflower Cheese, Thyme Roast Carrot,
Creamed Cabbage & Bacon, Root Vegetable Purée,
Buttered Fine Beans

Select 2 from below to accompany your meal:
Champ Potato, Roasted Baby Potato,
Lyonnais Potato

Dessert

Armagh Apple Crème Brûlée
Served with a Madeleine

Passion Fruit Cheesecake
Mango Coulis, Mascarpone Cream

Pear & Butterscotch Gâteau
With a warm Caramel Sauce

Warm Chocolate Fondant
With Glastry Farm Vanilla Bean Ice Cream

Rhubarb Crumble Tartlet
With Rhubarb & Ginger Ice Cream

Our Executive Chef would be delighted to help you design a personalised menu for your day.

All-Inclusive Wedding Package Options

Sample Menus for Diamond and Emerald Packages

Starters

Cream of Potato, Leek & Apple Soup
Accompanied by a Hastings Signature Scone

Warm Chicken, Pea & Bacon Vol-au-Vent
With Parmesan Velouté & Baby Leaves

Caesar Salad with Crispy Chorizo
Served with Brioche Croûtons & Caesar Dressing

Terrine of Duck Liver Pâté
Blackcurrant Jam & Buttermilk Soda

Trio of Melon
Vanilla & Rosemary Syrup

Main Course

Breast of Northern Irish Chicken
Served with a Sage & Onion Tart & complimented
by a rich Pan Jus

Roast Local Turkey & Givan's Belfast Ham
Accompanied by Garden Herb & Onion
Stuffing, Chipolata

Slow Roast Tenderloin of Pork
Spiced Red Cabbage, McCann's Apple Cream

Breast of Northern Irish Chicken
With Leek, Bacon & Tarragon Cream Sauce

Slow Roast Daube of Irish Beef
Mushroom Bon Bon & Peppercorn Cream

Select 3 from below to accompany your meal:
Roast Cauliflower Cheese, Thyme Roast Carrot,
Creamed Cabbage & Bacon, Root Vegetable Purée,
Buttered Fine Beans

Select 2 from below to accompany your meal:
Champ Potato, Roasted Baby Potato,
Lyonnais Potato

Dessert

Warm Apple & Caramel Sponge
Served with Salted Caramel Ice Cream
& Sauce Anglaise

Baked Mint Cheesecake
Chocolate Crumble, Mascarpone Cream

Raspberry Gateau
With Lemon Cream filled Profiterole,
warmed Butterscotch Sauce

Fresh Fruit Pavlova
Raspberry Coulis & Whipped Cream

Warm Chocolate Pudding
With White Chocolate Custard

Our Executive Chef would be delighted to help you design a personalised menu for your day.

Drinks Receptions

Champagne Reception

From £10 per glass

Sparkling Cocktails

Framboise Royale (Raspberry Liqueur and Sparkling Wine)	£8 per glass
Bucks Fizz (with Sparkling Wine)	£8 per glass
Bucks Fizz (with Champagne)	£9 per glass
Prosecco Snipes (Served chilled with individual mini-bottles with a straw)	£10 per 20cl
Punch - Hot or Cold (Alcoholic)	£6 per glass
Mulled Wine	£6 per glass
Dressed Pimms (Pimms and Lemonade with Seasonal Fruits over Ice)	£8 per glass
Black Velvet (Guinness and Sparkling Wine)	£8 per glass

Wine List

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

Non-Alcoholic

Fresh Orange, Apple or Pineapple Juice	£10 per jug
Punch	£3 per glass
Mineral Water (Still or Sparkling)	£4 per litre

Wedding Package Cocktails

(included in Ruby package and available at a supplement)

Mojito

Bacardi, Home Grown Garden Mint, Sugar Syrup, Muddled Lime Wedges and Schweppes Soda Water

Cosmopolitan

Vodka, Cointreau, Cranberry and Fresh Lime

Manhattan

Bourbon, Sweet Vermouth and Maraschino Cherry

Irish Smile

Brandy, Tia Maria, Mint Chocolate Liqueur and Fresh Cream Float

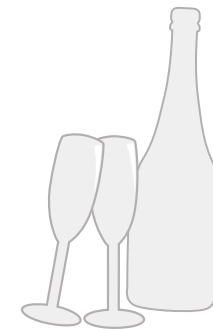
Dressed Pimms

Pimms, Home Grown Garden Mint, Cucumber, Orange, Strawberry and Lemonade

Virgin Mojito – Alcohol Free Option

Freshly Muddled Lime Wedges, Mint Leaf, Crushed Ice and Armagh Apple Juice

Ask your Wedding Specialist about our All Inclusive drinks packages.



All the prices above are inclusive of VAT.
Please note drinks prices are subject to change.

Drinks & Evening Receptions

Gourmet Canapé Selection

Choice of 3: £10 per person (minimum 12 persons)

- Espresso cup of Roast Parsnip and Smoked Bacon Soup
- Lobster Cocktail
- Golden Caviar Crêpe
- Seared Scallop with Bacon and Rocket
- Wild Mushroom Risotto Cake
- Mini Poppadums, Tandoori Chicken, Mint and Chilli Chutney
- Walnut Shortbread, Chicken Liver Parfait, Red Currant Jelly
- Thornhill Thompson Tea Smoked Duck, Onion Marmalade Crostini
- Smoked Salmon, Soda Crouton, Dill and Horseradish Aioli
- Asian Prawn Cocktail Tartlet
- Mini Beef Wellington, Truffle Aioli
- Goats Cheese Boilie, Beetroot Jelly, Sea Salt Soda Soldiers
- Kearney Blue Cheese Rarebit Tartlet
- Crab and Prawn Mini Pizza
- Mini Stuffed Potato with Smoked Salmon and Cream Cheese with Herbs
- Quail Egg Crostini with Celery Salt
- Hummus Bouche with Pear and Blue Cheese

Savoury Selection

£12 per item (Minimum numbers 10)

- Fish and Chips individually wrapped in a Paper Cone
- Mini Chilli Beef or Chicken Pitta
- Scampi in a light Stout Batter
- Chicken Goujons with Chive Mayonnaise

£9 per item (Minimum numbers 10)

- Canapé Sandwiches
- Cocktail Sausages
- Chicken Goujons
- Sausage Rolls
- Mini Pizza
- Breaded Mushroom & Garlic Dip
- Salt & Chilli Cod Bites
- Onion Bhaji
- Mini Quiche including Vegetarian option
- Honeybee Hot Dogs

Please Note

Our suppliers have guaranteed that all ingredients are GM free.

Local Produce

At the Hastings Hotels Group we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The Island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest - from where it originates, to the way it is produced and for its flavour.

The Europa Hotel cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives.

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 6 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 1 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) scheduled payments are not received by the hotel 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 above, 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 Bride & Groom:

Bride:

Groom:

Contact Address:

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Email:

Contact Telephone:

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