



BALLYLIFFIN

HOTEL



WEDDING PACKAGE

MENU

Appetizers (Choice of 2)



Soup (Choose 1)



Main Course (Choice of 3)



Desserts (Choice Of 2)



Freshly Brewed Tea & Coffee

PACKAGE INCLUDES

Red Carpet on Arrival

Champagne Reception for Bridal Party

Tea, Coffee & Shortbread on arrival for all guests

Wine on arrival for all guests

Fairy Light Backdrop

Crisp White Chair Covers with Organza Bows

Use of Wedding Cake Stand & Cake Knife

Table Centre Pieces with Mirrors, Tea Lights and Fresh Floral Arrangements

Evening Buffet including freshly made assorted Sandwiches & Hot Finger

Food

Complimentary overnight stay in our Bridal Suite

Complimentary dinner on 1st Anniversary

Reduced accommodation rates for all your guests

Private Garden for Wedding Photos

Ample Car Parking

Special dietary requirements catered for

Round or Rectangular Tables to suit your plan

APPETISERS

Classic Egg Mayonnaise Salad
or Egg & Smoked Bacon Salad

Grilled Goats Cheese
with Red Onion Marmalade & Balsamic Salad (1.50 supplement)

Trio of Melon (Honeydew, Galia, Watermelon)
with Fresh Fruit Coulis & Berries

North Coast Seafood Salad, Tossed Salad,
with Marie Rose Sauce (€1.50 supplement)

Crispy Breaded Mushrooms
with Garlic Mayonnaise & Tossed Salad

Chicken & Ham with White Wine & Mushroom Cream
served in a Puff Pastry Case (€1.50 supplement)

Caesar Salad (Bacon, Lettuce, Croutons, Parmesan, Caesar Dressing)
(Add Chicken €1)

SOUPS

Seasonal Vegetable Soup

Leek & Potato

Chicken & Mushroom

Carrot & Coriander

Tomato & Basil

MAIN COURSES

Traditional Roast Stuffed Turkey & Donegal Ham
with Roast Gravy

Roast Topside of Irish Beef
with Rich Roast Gravy

Pan-fried Chicken
with Smoked Bacon & Leek Cream Sauce

Baked Darne of Irish Salmon
(Hollandaise or Chive Cream sauce)

Grilled Greencastle Hake
with Champ Potato, White Wine & Leek Cream Sauce

Roast Stuffed Loin of Pork
with Homemade Apple Sauce

Roast Breast of Chicken
with Herb Stuffing & Donegal Ham

Grilled Sirloin Steak
with Brandy & Black Peppercorn Sauce (supplement - market price at time)

DESSERTS

Warm Homemade Apple Pie with Custard & Ice Cream

Warm Apple Crumble with Custard & Vanilla Ice-Cream

Homemade Sherry Trifle with Fresh Cream & Custard

Strawberry or Baileys Cheesecake

Fresh Fruit Pavlova with Fresh Fruit Puree & Cream

Homemade Baked Alaska (€1 supp)

Trio of Chocolate, Cream & Caramel Profiteroles & Chocolate Sauce

Warm Homemade Chocolate Brownie with Vanilla Ice-Cream & Chocolate Sauce (€1 supplement)

OR

Single Option only - Trio of Desserts (€1.50 supplement)

OPTIONAL EXTRAS

HOMEMADE CANAPES ON ARRIVAL

(Mini Fishcakes, Mini Cottage Pie, Mini Quiche, Cheese & Tomato Crostini, Goats Cheese & Red Onion Bites)

Contents may vary depending on availability.

(€2.00 supplement)

EVENING TEAS

Homemade Fish Goujons & Chip Cones (€3 supplement)

Chicken Goujons & Chip Cones (€3 supplement)

Homemade Pizza Slices (Chefs selection of Pizza toppings) (€2.50 supplement)

Oriental Dim Sum (Prawn, Chicken & Vegetable Bites in Filo Pastry) (€2.00 supplement)

Any two items or a selection add €1 extra per person

TERMS & CONDITIONS

A non-refundable deposit of €500.00 is payable along with a signed copy of Terms & agreement form will secure your booking.

Provisionally bookings will be held for 14 days.
If not confirmed the date will be released.

Wedding Menu must be confirmed 1 month prior to wedding date.

Cancellation within 6 months of wedding date will require 25%, within 1 month will require 75% payment of estimated wedding bill.
The cancellation fee will not apply if the date is resold.

Approximate numbers should be given one month in advance and final numbers, with Table Plans 48 hours in advance.

Saturday Weddings – Minimum No: 150 Adults

Mon – Fri. Weddings – Minimum No: 100 Adults

The final number is the minimum number you will be charged for on the day, should your numbers increase you will be charged for the larger number.

Bridal Party is expected to arrive for your Reception Dinner punctually in order to ensure best quality & service. Speeches at Dinner to take place after Dessert has been served.

Only Food & Drink purchased on the premises may be consumed on the premises

Accommodation for wedding guests will be confirmed on receipt of €50 deposit per room. Deposit is non-refundable.

The final account must be settled in full before departure from the hotel.

All prices quoted include VAT and service.

Should the rate of VAT increase, the prices will vary accordingly.

Management reserves the right to vary menus & prices in line with market demand.

Wine Corkage fee €6.95 per 70cl bottle of wine & €8.95 Sparkling Wine/Champagne