



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 Dorne 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 to secure your booking.
The deposit can be transferred to an alternative date if required.

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.

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