



BALLYGALLY
CASTLE

The Ballygally Castle dates back to 1625 and is unique in that it is the only 17th Century building still used as a residence in Northern Ireland today!

This enchanting hotel is full of character and charm. There are many original features and antique furnishings which give the hotel a feeling of stylish living in the last century and add to the unique welcoming atmosphere!

Having undergone a major refurbishment, the hotel reopened in Spring 2014, complete with new additional bedrooms, a stunning new ballroom and new lounge and reception area.



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Conferencing & Events

Location

- Situated in Ballygally, 4 miles north of Larne along the Causeway Coastal Route.
- Belfast is 26 miles from Ballygally.
- Belfast International Airport is a 30 minute drive away.
- George Best Belfast City Airport is a 40 minute drive away.

Transport

- Translink UlsterBus – operates a service passing the hotel which leads to Larne, Bushmills, Portrush and Coleraine.
- Train Station situated in Larne which operates a direct service to Belfast, and onwards to Dublin.
- Regular Ferry service from Larne to Cairnryan and Troon and from Belfast to Stranraer, Liverpool and the Isle of Man.

Facilities

- 54 bedrooms including two Junior Suites.
- New Kintyre Ballroom with panoramic coastal views, holds up to 200 guests.
- The Garden Restaurant with beautiful views over the castle's Walled gardens offers a variety of menu options.
- The Lounge offers extensive refreshments, wines, beers and spirits and bar snacks are available.
- Complimentary car parking available for up to 50 cars opposite the hotel, and a further 100 spaces situated 100 yards from the hotel.
- Private walled Garden and Stream.
- 2 Flexible Conference and Banqueting Suites, syndicates and interview rooms.
- Secretarial Services.



Access for all

Hastings Hotels understands that every customer has different needs and we aim to make our local facilities available and accessible to all of our guests equally. In rare instances where this is not possible we will endeavour to offer a range of facilities for guests with a perspective on disability including:

- Accessible entrance
- Special car parking
- Accessible toilets
- Accessible bedrooms
- Induction loops can be arranged with advanced notice
- Assistance Dogs Welcome

Event Extras

- Kintyre Ballroom offering spectacular views is suitable for conferences, exhibitions, banquets and similar events.
- Portable wooden dance floor available.
- Additional conference and banqueting rooms.
- Tailor made team-building and outdoor pursuit programmes available.
- Full range of AV equipment.
- BT Wifi Internet connection available throughout hotel. Cards can be purchased at reception.

GM Food Assurance

We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya.

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please speak to the manager.

Things to See and Do

- Excellent base for touring Antrim Coast Road, Glens of Antrim and the world famous Giant's Causeway.
- Take time to visit the old Bushmills Distillery, the world's oldest licensed whiskey distillery.
- Nearby visitor attractions include Carrickfergus Castle, Carnfunnock Country Park and Glenarm Castle.
- The provincial towns of Ballymena and Larne are only a short drive away.
- Equestrian, Angling, Off-Road Driving and Outdoor Pursuits available by prior arrangement.
- Wide range of golf courses, including Cairndhu (5 minute drive), and the 18 hole Championship Golf Course – Royal Portrush (50 minute drive).
- Pitch and putt golf available at nearby Carnfunnock.
- Outlet Shopping Centre at Junction One.

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.



Refreshments & Drinks Receptions

Breakfast & Mid Morning

£8

- Bacon Soda Sliders with Brown Sauce
- Sausage Soda Sliders with Ketchup
- French Toast with Bacon, Honey Bee Sausages & Maple Syrup
- French Toast with Berries, Mascarpone & Maple Syrup
- Pancakes, Bacon & Syrup
- Croissant with Givans Ham, Cheddar & Fried Egg
- French Toast with Cinnamon Sugar
- Mini Croissants with Smoked Salmon & Creamed Cheese
- White Chocolate Croissants
- Viennese Pipped Biscuit

Afternoon Snacks

£8

- Mini Black Forest Swiss Roll
- Mini Lemon Meringue Pie
- Warm Apple Pie Bites
- Donut Canapés with Raspberry Curd
- Scones
- Caramel Tarts
- Pavlova Pillow Bites
- Chocolate Mille Feuille
- Chocolate Éclairs

Choice of 3 items including Tea and Coffee.

Drinks Reception

- Champagne from £9 per glass
- Pink Champagne from £15 per glass
- Sparkling Wine from £6 per glass
- Bucks Fizz from £6 per glass
- Mulled Wine £5 per glass
- Dressed Pimms Cocktail £5 per glass
- Murphy's Black Velvet £6 per glass
- Malt Whiskey Selection prices available on request
- Fruit Punch (non-alcoholic) £6 per jug
- Mineral Water (Sparkling or Still) 3 large bottles £10
- Cordial – Orange, Lime, Blackcurrant £4 per jug
- Appletiser £7 per bottle



Buffet Menus

Cold Selection

- Poached Dressed Salmon
- Roast Stuffed Turkey Crown
- Givans Belfast Ham, Sugar Baked, Carved from the Bone
- Dexter Slow Roast Rib of Beef
- Walters Smoked Salmon

Hot Dishes

Chicken Dishes

- Sweet & Sour Chicken with Pineapple & Pepper Salsa
- Thai Green Chicken Curry with Pak Choi, Onions & Toasted Coconut
- Sliced Chicken Fillet with Wild Mushroom, Chive & Garlic Cream Sauce
- Sweet Chilli Chicken with Peppers, Onions & Coconut Corriander Noodles
- Chicken Fillet, Black bean, Green Peppers & Cashew Nut

Beef Dishes

- Traditional Irish Beef & Onion Cobbler
- Beef Stroganoff with Paprika & Gherkins
- Beef Korma with Sun-Dried Sultana & Burnt Onions
- Beef & Murphy Stout Pie with Mushroom & Shallot
- Beef Cannelloni served with a Tomato & Marscarpone Herb Sauce

Fish Dishes

- Salmon & Broccoli Bake
- Fillet of Cod with Parsley & Cheddar Cheese Sauce
- Seafood & Smoked Haddock Pie with Potato Topping
- Fillet of Salmon with Classical Hollandaise Sauce

Pork Dishes

- Char Sui Pork with Stir Fry Vegetables & Water Chestnut
- Pork a la Creme with Lardons & Garlic Chives

Lamb Dishes

- Lamb & Vegetable Hot Pot with Crispy Potatoes
- Tagine of Lamb with Mint & Chilli Yoghurt

Vegetarian Dishes

- Tagine of Sweet Potato & Peppers with Mint & Chilli Dressing
- Thai Green Vegetable Curry with Pak Choi & Corriander
- Sun-Dried Tomato & Fennel Cannelloni with a Tomato & Marscarpone Herb Sauce
- Spinach & Ricotta Tortellini with Peppers, Onions & Toasted Almonds

Side Dishes

- Baby Potatoes with Garden Mint
- Braised Rice
- Moroccan Spiced Cous Cous
- Garlic Potatoes
- Sweet Potato Fries
- Caesar Salad
- Chilli Skins
- Roasted Root Vegetables
- Buttered Garden Pea
- Orzo Pasta Salad
- New Potato & Bacon Salad, Sour Cream Dressing



Buffet Menus

Classic Buffet

- Choice of 2 Hot Dishes
- Choice of 2 Side Dishes
- Selection of Breads
- Selection of Salads
- Tea/Coffee

£24

Executive Buffet

- Choice of 3 Hot Dishes
- Choice of 3 Side Dishes
- Selection of Breads
- Selection of Salads
- Choice of 2 Desserts
- Tea/Coffee

£28

Director's Buffet

- Choice of 3 Hot Dishes
- Choice of 3 Side Dishes
- Selection of Breads
- Selection of Salads
- Choice of 3 Desserts
- Fresh Fruit Platter
- Tea/Coffee

£30

Chairman's Buffet

- Your Choice of Starter from the Menu Selector
- Hot Carved Ham basted with Maple Syrup
- Prime Rib of Beef
- Carved Turkey with Seasonal Stuffing, Chipolata Sausages and Cranberry Sauce
- Carved Salmon with Caper Berries
- Chef's Selection of Market Vegetables and Potatoes
- Selection of Salads and House Breads
- Chef's Choice of 3 Desserts
- Tea and Coffee with Mints

£36

All of the above can be served as Fork Buffets as opposed to being seated.
Minimum 20 persons.



À la Carte Menus

Appetisers £9

- Smoked Salmon with Irwin's Wheaten Bread
- Italian Salad served with Salami, Mortadela, Sunblushed Tomato and Chives
- Prawn and White Crab Cocktail with Marie Rose Sauce
- Irwin's Soda Bread Bruschetta and Marinated Vegetables
- Chicken Liver Parfait with Toasted Brioche
- Smoked Chicken, Dressed Rocket, Sunblushed Tomato and Onion
- Roasted Vegetable Tartlet with Fivemiletown Goat's Cheese
- Spicy Cajun Chicken Salad with a Ginger Oil Dressing
- Plum Tomato and Buffalo Mozzarella Salad with a Warm Olive Roll
- Confit of Duck Leg with Salad, served with Orange and Cinnamon
- Classic Caesar Salad
- Trio of Melon, with Strawberry Coulis

Soup £8 (served with a basket of warm Deli rolls)

- Cream of Leek and Potato
- Seafood Chowder
- Chorizo and Butterbean
- French Onion with Cheese Croûton
- Roast Plum Tomato with Basil Oil
- Farmhouse Vegetable Broth
- Signature Lentil and Bacon

Sorbets £5

- Zesty Lemon, Champagne, Pink Grapefruit, Passion Fruit, Green Apple

Main Courses

Fish

- Fillet of Hake, New Potato, Bacon & Spring Hash, Buttered Asparagus, Carrot Fondant, Wholegrain Mustard Dressing
- Irish Poached Salmon with Lemon and Chive Butter Sauce

Fish Course **£13**, Main Course **£24**

Lamb £25

- Daube of Slow Cooked Irish Lamb with Rosemary and Pan Jus
- Slow Cook Shoulder of Lamb, Crispy Lamb Beignet served with Gratin of Root Vegetables & a Redcurrant & Rosemary Jus

Pork & Bacon £23

- Succulent Roast Loin of Pork with Crispy Crackling served with Bramley Apple Compote
- 20 Hour Poached Sweet Cured Bacon Chop, Leek & Apple Lasagne, Gracehill Black Pudding Croquette, Armagh Cider Essence

Turkey £24

- Roast Local Turkey & Givans Belfast Ham, Brown Onion & Sage Stuffing, Honey Bee Sausage, Pan Gravy

Chicken £24

- Classic – Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Pognac – Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream

- Fillet of Chicken, Stuffed with Gracehill White Pudding and Sun Dried Cranberries served with a Velouté of Tarragon & Sweet Potato Tart

Beef

- Daube of Slow Cooked Dexter Beef, Bacon & Cabbage Boxty, Baby Onion Rings, Peppercorn Cream
- Open Slow Cooked Daube of Dexter Beef Wellington, Creamed Cabbage & Wild Mushroom with Carrot Terrine & a Red Wine Jus

£24

- Prime Roast Sirloin of Beef with Yorkshire Pudding

£26

- Chargrilled Sirloin Steak with Crispy Onions served with Red Wine Jus

£28

- Chargrilled Rib Eye of Irish Beef with Colcannon Mash and Pepper Sauce

£30

- Chargrilled Medallion of Irish Beef, served on a bed of Parsnip Mash with a Shallot and Bacon Sauce

£30

- Prime Aged Grilled Fillet of Irish Beef served with a Peppercorn and Bushmills Cream

£34

The Best of All Worlds £35

- Fillet of Dexter Beef, Blue Cheese & Pancetta Rosti, Celeric Mash, Crispy Pork Belly, Barbeque Hollandaise



À la Carte Menus

Duck

£25

- Confit of Duck on Burnt Onion Mash with Plum Sauce
- Chargrilled Duck Breast on a Bed of Mash Glazed with Orange Sauce

Vegetarian Dishes

£24

- Chef's Selection of Risottos including Wild Mushroom, Roast Pumpkin, Butternut Squash
- Stir Fried Vegetables, Feta Cheese, and Wild Mushroom Strudel served with Chive Cream
- Butternut Squash Ravioli
- Rigatoni Pasta, with Fennel, Chervil and Leek Cream
- Stuffed Grilled Portabello Mushroom Topped with Fivemiletown Cheddar on a Bed of Rocket
- Aubergine Parmigiana with Tomato and Basil Sauce and Herbed Crouton

Vegetables

- Savoy Cabbage and Crispy Pancetta
- Buttered Broccoli Florets
- French Beans
- Mediterranean Vegetables
- Florets of Cauliflower with Creamy Smoked Cheese Sauce
- Crushed Root Vegetables
- (Please ask your event manager for seasonal options)

Potatoes

- Baby Boiled, Roast, Gratin, Sweet Potato Mash, Duchesse, Fondant, Boulangère, Lyonnaise

Desserts

£9

Homemade Steamed Desserts

- Warm Poppy Seed and Lemon Sponge with Crème Anglaise
- Irwin's Fruit Bread and Butter Pudding with Crème Anglaise
- Steamed Belgian Chocolate Fondant with Chocolate Sauce
- Armagh Apple and Cinnamon Sponge with Crème Anglaise
- Apple and Pear Galette with Honeycombe Ice Cream
- Chocolate Brownie with Chocolate Sauce
- Deep Filled Rhubarb Crumble with Ginger Ice Cream
- Sticky Toffee Pudding, Salted Caramel Butterscotch, Glastry Farm Vanilla Bean Ice Cream
- Warm Caramel & Banana Tart

Cold Desserts

£7

- Chef's Selection of Cheesecake
- Zesty Lemon and Raspberry Tortlet
- Traditional Fruit Pavlova
- Profiteroles with Praline Cream and Belgian Chocolate Sauce
- Banoffee Pie with Crème Fraîche
- Crème Brûlée Selection Apple & Cinnamon / Classic / Chocolate and Orange
- Individual Lemon Meringue Pie
- Toffee Apple Cheesecake
- Pavalova Pillow with Honey Roast Pear & White Chocolate Syrup
- Tiramisu Panacotta
- Pear & Butterscotch Gateau with Warm Caramel Sauce

- Chocolate Fondant served with Glastry Farm Yellow Man Ice Cream
- Almond Milk Panacotta with Berry Compote (Gluten & Dairy Free)
- Pink Champagne & Raspberry Jelly (Gluten & Dairy Free)
- Caramel & Chocolate Delice
- Black Forest Cheesecake

- Assiette of Desserts

£11

Add a scoop of Glastry Farm Ice-Cream to any of the above desserts

£2

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

To complete your banquet

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

£10 per individual plate or
£60 per platter for 10 guests

Bewley's Blended Coffee and Thompson's Finest Tea accompanied with:

£5

- Yellow Man
- Mints
- Irish Fudge
- Petit Fours



Inspirational Menu Ideas

Glendun

Traditional Vegetable Broth

**

French Trimmed Rack of locally produced Pork with Crispy Crackling and served with Bramley Apple Compote

**

Pavlova and fresh Cream

**

Bewley's blended Coffee & Thompson's Finest Tea

Glenshek

Tomato and Roast Red Pepper Soup

**

Chef's choice of refreshing Sorbet

**

Chicken wrapped in Bacon with Herb Stuffing served with a White Wine and Leek Cream Sauce

**

Profiteroles with fresh Cream and Chocolate Sauce

**

Bewley's blended Coffee & Thompson's Finest Tea and Chocolate Mints

Glenarm

Medley of Melon with fresh Berry Coulis

**

Comber Leek & County Down Potato Soup

**

Roast Turkey and Ham with seasonal Stuffing, Chipolata Sausages and Cranberry Sauce

**

Homemade Cheesecake

**

Bewley's blended Coffee & Thompson's Finest Tea and Chocolate Mints

Glemaan

Classic Caesar Salad

**

Butternut Squash & Sweet Potato Soup

**

Daube of Irish Beef slow cooked in a Red Wine Jus

OR

Organic Glenarm Salmon with Lemon and Dill Cream Sauce

**

Duo of Desserts

Zesty Lemon Tart & Caramel Fudge Meringue

**

Bewley's blended Coffee & Thompson's Finest Tea and Irish Fudge

Glentasia

Garlic Goats Cheese Crostini served with Onion Marmalade

**

Lentil and Smoked Bacon Soup

**

Daube of Irish Lamb slow cooked in a Rosemary and Merlot Jus

**

Warm Sticky Toffee Pudding with Butterscotch Sauce

**

Bewley's blended Coffee & Thompson's Finest Tea and Irish Fudge

Glenariff

Assiette of Appetisers

**

Seafood Chowder

**

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

**

Signature Selection of Mini Desserts

**

Bewley's blended Coffee & Thompson's Finest Tea and Petit Fours

Please Note: you can mix and match and swap any of the courses to suit your taste and the menu will be re-priced accordingly.
All of the above main courses are served with champ, herb roasted potatoes and a medley of seasonal vegetables.
Additional Potatoes/Vegetables - £2 per person. Alternative vegetables can be specified at £1 per person.
Lyonnaise/Dauphinoise potato dishes can be substituted at £1 per person.



Meeting Packages

8 Hour Day Delegate Package

Platinum Day Delegate Package

- Arrival – Tea, Coffee and Bacon Rolls
- Mid Morning – Tea, Coffee and Homemade Shortbread
- Lunch – 2 course Buffet Lunch with a choice of Hot Dishes, Selection of Salads and Breads, Dessert, Tea or Coffee
- Afternoon – Tea, Coffee and Homemade Traybakes
- 2 Small Bottles of Mineral Water per person

Gold Day Delegate Package

- Arrival – Tea, Coffee and Homemade Scones with Preserves and Cream
- Mid Morning – Tea, Coffee and Homemade Shortbread
- Lunch – 2 course Buffet Lunch with choice of Hot Dishes, Dessert, Tea or Coffee
- Afternoon – Tea, Coffee and Homemade Traybakes
- Small Bottle of Mineral Water per person

Silver Day Delegate Package

- Morning – Tea, Coffee and Homemade Scones with Preserves and Cream
- Lunch – Soup of the Day, Chef's selection of Sandwiches, Tea or Coffee
- Afternoon – Tea, Coffee and Homemade Shortbread

24 Hour Day Delegate Package

- Sumptuous 3 course Dinner in the Garden Restaurant
- Superior Accommodation
- Full Irish Breakfast

All above packages include:

Hire of main conference room (9am - 5pm)
Flipchart, projector and screen
Individual blotter and pencils

Delegate packages apply to groups of 12 people and above.

There will be a separate charge for any additional conference rooms booked.



Tariffs

Room Hire

Kintyre Ballroom	£500
1625 Room	£250

Accommodation

Superior Single	£140
Superior Twin/Double	£160
Coastal Deluxe or Tower - Single	£180
Coastal Deluxe or Tower - Twin/Double	£220
Junior Suite	£300

The above prices are inclusive of Tax, VAT and Full Irish Breakfast.

Audio/Visual Equipment

A comprehensive range of audio visual equipment is available at the Ballygally Castle Hotel.

Please ask for further details.

BT Wifi

BT Wifi gives users a 'wire-free' connection to the internet at broadband speed, whether you use a wireless enabled laptop or PDA.

BT Openzone is now available in the main public areas and in all conference rooms at the Ballygally Castle and vouchers are available for purchase at the hotel reception desk.

Conference and banqueting room information

Room	Kintyre Ballroom	1625 Room
Total Area	236m ²	61.8m ²
Room Size	12.1m x 19.5m	6m x 10.3m
Room Height	3.2m	2.8m
Entrance Width	2m	0.75m

Meeting Capabilities

Theatre Style	400	40 People
U-Shape	80	16 People
Boardroom	N/A	28 People
Classroom	160	20 People
Cabaret	100	20 People
Dining - Circular Tables	200	36 People
Air Conditioning	Yes	No
Soundproof	No	No
Blackout	No	No
Wheelchair Access	Yes	No
Other	Private Bar & Toilets	Direct Access to Walled Gardens