



BALLYGALLY
CASTLE

CONFERENCING & EVENTS

**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.

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.

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.
- Complimentary Wi-fi.

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.

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

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.

Local Produce



A taste of things to come

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.

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.



Refreshment Selector

Arrival Options

- Thompson's Finest Tea / Bewley's Estate Blend Coffee £3

Below arrival options served with Tea/Coffee

- Breakfast Muffin £4
- Signature Shortbread/Cookies/Traybakes £4
- Scones with Fresh Jam and Cream £4
- Porridge Pots with Fruit Compote or Honey & Bushmills Whiskey £5
- Bacon Roll £6
- Bacon and Free-Range Egg Soda £6
- Sausage Baps with Gracehill White Pudding £6
- Smoked Salmon and Cream Cheese Bagel £6

Mid Morning & Afternoon Break Options

- Thompson's Finest Tea / Bewley's Estate Blend Coffee £3

Below mid morning & afternoon options served with Tea/Coffee

- Traybakes/Cookies £4
- Caramel Tarts and Apple Pie Bites £5
- Fruit and Yoghurt Pots £5
- Fresh Fruit Smoothies £5

Lunch Options

All lunch options served with Tea/Coffee.

Working Lunch Selection

- Selection of Irwin's Bread Sandwiches and Wraps £7
- Ciabatta Sandwich Selection £8
- Filled Bagel Selection £8
- Open Sandwiches served on Irish Wheaten Bread £8
- Homemade Soup £5
- Toasted Sandwich or Toasted Panini £9

Above served with selection of side Salad and Coleslaw
 Add our Homemade Soup to your lunch for £3 per person
 Add Muffins/Traybakes/Fruit Pots with your lunch for £2 per person

Salad Boxes

£13

Each Salad includes a delicious healthy Salad of Baby Gem Lettuce, Quinoa, Baby Radish and Roasted Root Vegetables.

Top your salad off with either:

Roast Chicken Breast, Flaked Salmon, Roast Irish Ham, Tuna, Roast Beef, BBQ Chicken Wings

- Mini Pie and Salad £13

Served with Salad selection including items such as:
 Tossed Mixed Salad, Coleslaw, Caesar Salad and Dressings

- Cold Meat Buffet and Salad Selection £16
- Finger Buffet Platter (4 items) £14
- Bowl Food £12
- Hot Fork Buffet (2 Courses) from £20

Bowl Food Menu

£12 per person

Please select 2 meat dishes and 1 vegetarian dish

- Sea Food Pie
- Chicken and Leek Pie
- Shepherd's Pie
- Thai Pollock Hot Pot
- Chicken/Vegetable/Beef Curry
- Pulled Ham Hock, Champ, Parsley Sauce

- Short Rib of Beef Bourguignon
- Meatballs, Orzo Pasta in a Spicy Tomato Sauce
- Mac 'n' Cheese
- Leek Rotolo
- Lamb Hotpot





Arrival Canapés & Refreshments

Signature Cocktails

£8

- Mojito
- Strawberry Daiquiri
- Buckz Fizz
- Pimms

Themed Drinks Selections

The Irish Welcome

Offer your guests the best in traditional Irish beverages:

- Half Pints of Guinness
- Bushmills Irish Whiskey Cocktail
- Locally Brewed Ale

£15 per guest

Vintage Lemonade Station

Includes Traditional and Pink Lemonade. Served from individual jars to your guests, this choice is perfect to quench the thirst.

£5 per glass

Now for some Bubbles...

Prosecco Snipes

Served chilled in individual mini bottles with a straw

£10 per 20cl bottle

Sparkling Wine

From £7 per glass

Champagne

From £11 per glass

Punch

- Alcoholic £20 per jug
- Non-Alcoholic £8 per jug

Selection of Bottled Beers

From £4.50

Winter Warming Mulled Wine

- Alcoholic £6 per glass
- Non-Alcoholic £4 per glass

Soft Drinks

- Cordial £4 per jug
- Orange/Lime/Blackcurrant
- Mineral Water £15 for 3 large bottles
- Still/Sparkling bottled water
- Sparkling Apple Juice Bottle, (750ml) £7

Gourmet Menus



Elegance

£42

- Tomato and Roast Red Pepper Soup
- Chef's choice of refreshing Sorbet
- Irish Free Range Chicken wrapped in Bacon with Herb Stuffing and served with a White Wine and Leek Cream Sauce
- Profiteroles with Fresh Cream and Chocolate Sauce
- Freshly brewed Coffee and Thompson's Finest Tea and Chocolate Mints

Luxury

£43

- Fan of Melon with Mixed Berry Compote
- Comber Leek and County Down Potato Soup
- Roast Turkey and Ham with seasonal Stuffing, Chipolata Sausages and Cranberry Infused Jus
- Homemade Cheesecake
- Freshly brewed Coffee and Thompson's Finest Tea and Chocolate Mints

Indulgence

£45

- Classic Caesar Salad
- Butternut Squash and Sweet Potato Soup
- Daube of Irish Beef slow cooked in a Red Wine Jus OR
- Irish Free Range Chicken wrapped in Bacon with Herb Stuffing and served with a White Wine and Leek Cream Sauce
- Duo of Desserts: Zesty Lemon Tart and Caramel Fudge Meringue
- Freshly brewed Coffee and Thompson's Finest Tea and Irish Fudge

Exquisite

£48

- Garlic Goats Cheese Crostini served with Mixed Leaf Salad and Onion Marmalade
- Lentil and Smoked Bacon Soup
- Organic Salmon with Lemon and Dill Cream Sauce
- Zesty Lemon Tarte with Raspberry Coulis
- Freshly brewed Coffee and Thompson's Finest Tea and Irish Fudge

Divine

£52

- Assiette of Appetisers
- Champagne Sorbet
- Prime Sirloin of Northern Irish Beef served in a Shallot and Red Wine Jus and Yorkshire Pudding
- Signature Selection of Mini Desserts
- Freshly brewed Coffee and Thompson's Finest Tea and Petit Fours

Heritage

£60

- Baronscourt Venison Carpaccio with Horseradish Remoulade
- Pan Seared Scallops with Gracehill Black Pudding and Cauliflower Puree
- Hannans Dry Aged Beef Fillet with Red Wine Jus or Peppercorn Sauce
- Baked Alaska
- Freshly brewed Coffee and Thompson's Finest Tea and Petit Fours

Please note that you can mix and match the menus to suit your taste and the price will be adjusted accordingly. All of the above main courses are served with Champ, Roast potatoes and a Medley of Seasonal Vegetables. Additional potato or vegetable dishes - £2 per person. Lyonnaise/Dauphinoise potatoes can be substituted at £1 per person.

À la Carte Menus

Appetisers

- Chicken Caesar Salad with Crispy Bacon and Creamy Caesar Dressing £9
- Fan of Seasonal Melon with Mixed Berry Compote £9
- Chicken Liver Parfait with Pear and Lime Chutney and Toasted Soda Bread £9
- Confit Duck Leg drizzled with Spiced Orange Glaze £9
- Classic Prawn Cocktail with Marie Rose Sauce £9
- Smoked Salmon, Pickled Red Onion, Capers, Sour Cream Quenel and Irwin's Wheaten Bread £10
- Barnes Court Venison Carpaccio with Horseradish Remoulade £11
- Pan Seared Scallops with Gracehill Black Pudding and Cauliflower Puree £11
- **Assiette of Appetisers** £12
 - Chicken Caesar Parcel, Shot of Wild Mushroom Veloute, Ewing's Smoked Salmon Blini
 - Seasonal Melon wrapped in Parma Ham, Prawn Cocktail Parcel, Shot of Comber Leek and County Down Potato Soup
 - Shot of Tomato and Basil Soup, Goats Cheese and Carmelised Onion Crostini, Italian Salad with Salami and Sunblushed Tomato

Soups £8

(Accompanied by a Signature Wheaten Scone)

- Comber Leek and County Down Potato
- Traditional Vegetable Broth
- Cream of Seasonal Vegetables
- Roast Butternut Squash and Tomato
- Carrot and Coriander
- Sweet Potato with Rocket Pesto
- Cured Bacon and Lentil
- Wild Mushroom Veloute
- Tomato and Basil

Sorbets £8

- Champagne Fizz (with Popping Candy)
- Shortcross Gin and Tonic
- Pear Sorbet
- Green Apple Sorbet
- Lemon Sorbet
- Strawberry Daiquiri

Main Courses

Fish £26

- Organic Salmon with Lemon and Dill Cream Sauce
- Line Caught Pollock with Citrus Butter

Chicken £26

- Irish Free Range Chicken wrapped in Bacon with Herb Stuffing and served with a White Wine and Leek Cream Sauce

Pork £28

- Medallions of Irish Pork Fillet with Armagh Apple & Sage Cream

Lamb £28

- Mourne Lamb Rump with Homegrown Mint Jus

Turkey & Ham £26

- Roast Turkey and Ham with Seasonal Stuffing, Chipolata Sausages and a Cranberry Infused Jus

Beef

- Daube of Irish Beef slow cooked in a Red Wine Jus £28
- Prime Sirloin of Northern Irish Beef served in a Shallot & Red Wine Jus with Yorkshire Pudding £28
- Hannans Dry Aged Beef Fillet with Red Wine Jus or Peppercorn Sauce £30-£32

Vegetarian £24

- Stuffed Aubergine with Roasted Root Vegetables and Quinoa
- Wild Mushroom Risotto with Truffle Oil and Panko Crumb
- Leek Rotolo with Kearney Blue Cheese and Parsley Cream Sauce and topped with toasted Soda Bread Crumbs
- Spiced Carrot Fritters with Cannellini Bean Puree and Smoky Tomatoes

Potatoes & Vegetables

Please choose 2 potato options:

- Creamed Potatoes, Champ Potatoes, Baby Boiled Potatoes

Or upgrade to (£2 per person):

- Potato Dauphinoise, Boxy Potato Cakes, Premium Duck Fat Roast Potatoes

Vegetables:

- Chef's Selection of Seasonal Vegetables

Or Upgrade to (£2 per person):

- Tender Stem Broccoli, Baby Vegetables, Sugar Snap Peas, Heritage Carrots

Desserts

Cold Desserts £8

- Homemade Cheesecake Selection: Flavours: Irish Liqueur, Raspberry Ruffle, Clandeboye Yogurt and Honey, Malteser, Lemon
- Panna cotta – choose from our delicious range of Panna cotta to include: Cappuccino, Smooth Vanilla or Passion Fruit Panna Cotta
- Zesty Lemon & Raspberry Tarte with Raspberry Coulis
- Traditional Fresh Fruit Pavlova
- Crème Brûlée Selection - Classic or Armagh Apple
- Chocolate cups filled with Milk Chocolate Freeze-Dried Raspberry
- Profiteroles with Fresh Cream and Belgian Chocolate

Warm Desserts £9

- Bramley Apple & Salted Caramel Sponge with Vanilla Crème Anglaise
- Sticky Toffee Pudding with Butterscotch Sauce
- Chocolate Fudge Brownie

To complete your banquet

Signature Irish Cheese Selection

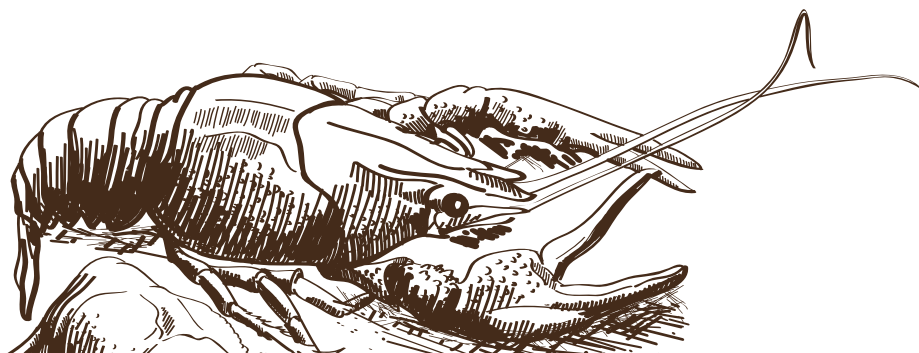
With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood served with Ditty's Oatcakes and Chutney

£5 per person or £30 per platter

Freshly brewed Coffee and Thompson's Finest Tea

Accompanied with:

- Chocolate Mints
- Irish Fudge
- Petit Fours





Finger Buffet Menu

- King Prawn, Pepper and Courgette Skewer with Cajun Butter
- Chicken Satay with Peanut Dip
- Beef, Green Pepper and Black Bean Skewer
- Wild Mushroom and Chicken Bouchée
- Chicken Goujons
- Mini Sliders (Beef, Lamb, Chicken) with Lettuce, Tomato and Pickle
- Mini Chicken and Brie Club Sandwiches
- BBQ Cocktail Sausages
- Seafood Cake with Basil Aioli

- Mini Pitta's filled with BBQ Pork Belly and Crunchy Hot & Sour Vegetables
- Sandwich Selection
- Basil and Feta Quiche
- Four Cheese Arancini with Red Pepper Mayo
- Seasonal Vegetable Skewers
- Sweet Potato Fries
- Hand Cut Chips

£12 per person for 4 items

Additional items £4 each

Fork Buffet Menu

Cold Meat Selection

- Poached Dressed Salmon
- Roast Stuffed Turkey Crown
- Irish Ham, Sugar Baked, carved from the bone
- Roast Irish Beef

Chicken Dishes

- Battered Sweet and Sour Chicken with Pineapple and Pepper Salsa
- Chicken à la King
- Sweet Chilli Chicken with Peppers, Onions, Coconut, Coriander and Noodles
- Medium Spiced Chicken Curry
- Chicken Fillet and Black Bean Sauce
- Chicken in Peppercorn Sauce with Mushroom, Peppers and Onions

Beef Dishes

- Traditional Irish Beef and Onion Cobbler
- Beef Stroganoff with Paprika and Gherkins
- Medium Spiced Beef Curry
- Beef & Murphys Stout Pie with Bacon and Baby Onions

Pork Dishes

- Spiced Pork with Stir Fried Vegetables and Water Chestnuts
- Pork à la Crème with Lardons and Garlic Chives

Lamb Dishes

- Lamb Hotpot
- Navarin of Lamb
- Shepherd's Pie

Fish Dishes

- Salmon & Broccoli Bake
- Fillet of Haddock with Parsley and Cheddar Cheese Sauce
- Seafood Pie with Potato Topping
- Fillet of Salmon with Garden Herb Cream Sauce

Vegetarian Dishes

- Wild Mushroom and Pearl Barley Risotto
- Thai Green Vegetable Curry with Pak Choi and Coriander
- Sundried Tomato and Fennel Cannelloni with a Tomato and Mascarpone Herb Sauce
- Spinach and Ricotta Tortellini with Peppers, Onions and Toasted Almonds
- Medium Spiced Vegetable Curry

Side Dishes

- Braised Rice
- Hand Cut Chips
- Moroccan Spiced Cous Cous
- Garlic Potatoes
- Sweet Potato Fries
- Caesar Salad
- Roasted Root Vegetables
- Buttered Garden Peas
- Pasta Salad
- New Potato & Bacon Salad with Sour Cream

Desserts

- Chef's Choice of Cheesecake
- Deep filled Apple and Berry Crumble
- Lemon Meringue Pie with Fresh Cream
- Pecan Tart
- Lemon and Raspberry Tartlet
- Caramel and Chocolate Delice
- Profiteroles



Buffet 1

£20 per person

Choice of: 2 Hot Dishes, 1 Vegetarian Dish, 2 Side Dishes, Chef's Selection of Breads and Salads, 1 Dessert, Tea/Coffee

Buffet 2

£25 per person

Choice of: 3 Hot Dishes, 1 Vegetarian Dish, 3 Side Dishes, Chef's Selection of Breads and Salads, 2 Desserts, Tea/Coffee



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 | £180 |
| - Superior Twin/Double | £240 |
| - Coastal Deluxe or Tower - Single | £220 |
| - Coastal Deluxe or Tower - Twin/Double | £300 |
| - Junior Suite | £500 |

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.

Public Wifi

Ballygally Public Wifi is available throughout the Meeting Rooms, Lounge Areas and Bedrooms.



Conference & 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	20 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