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.
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
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.
**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 £13

- Minie Pie and Salad £13
- 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**
- Mojito
- Strawberry Daiquiri
- Buck’s Fizz
- Pimms
- **£8**

**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 **£15 for 3 large bottles**
- Mineral Water **£15 for 3 large bottles**
- 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 in a Shallot and Red Wine Jus and Yorkshire Pudding
- Signature Selection of Mini Desserts
- 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
- Hammans 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

### Main Courses
#### Fish
- Organic Salmon with Lemon and Dill Cream Sauce - £26
- Line Caught Pollock with Citrus Butter

#### Chicken
- Irish Free Range Chicken wrapped in Bacon with Herb Stuffing and served with a White Wine and Leek Cream Sauce - £26
- Medallions of Irish Pork Fillet with Armagh Apple & Sage Cream - £28

#### Lamb
- Mourne Lamb Rump with Homegrown Mint Jus - £28
- Roast Turkey and Ham with Seasonal Stuffing, Chipoalata Sausages and a Cranberry Infused Jus - £26

#### Pork
- Medallions of Irish Pork Fillet with Armagh Apple & Sage Cream - £28
- 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

#### Beef
- Beef Lasagne with Ragu and Basil - £9
- Beef Lasagne with Ragu and Rocket - £9
- Beef Lasagne with Ragu and Cheese - £9

#### Vegetarian
- Stuffed Aubergine with Roasted Root Vegetables and Quinoa - £24
- 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

### Soups
- £8
- 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

### Potatoes & Vegetables
- Please choose 2 potato options:
  - Creamed Potatoes, Champ Potatoes, Baby Boiled Potatoes
  - Potato Dauphinoise, Boxty Potato Cakes, Premium Duck Fat Roast Potatoes
  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: Cappucino, 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 Anglais
- Sticky Toffee Pudding with Butterscotch Sauce
- Chocolate Fudge Brownie

To complete your banquet

### Signature Irish Cheese Selection
- £5 per person or £30 per platter
  - With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood served with Ditty’s Oatcakes and Chutney

### Freshly brewed Coffee and Thompson’s Finest Tea
- £30 per platter
  - 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
- Sun-dried 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 a 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 Traybakes

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.

24 Hour Day Delegate Package
- Sumptuous 3 course Dinner in the Garden Restaurant
- Superior Accommodation
- Full Irish Breakfast

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

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<th>Room</th>
<th>Kintyre Ballroom</th>
<th>1625 Room</th>
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<tr>
<td>Total Area</td>
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<td>61.8m²</td>
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<tr>
<td>Room Size</td>
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### Meeting Capabilities

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<th>Kintyre Ballroom</th>
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<tr>
<td>U-Shape</td>
<td>400 People</td>
<td>40 People</td>
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<tr>
<td>Other</td>
<td>Private Bar &amp; Toilets</td>
<td>Direct Access to Walled Gardens</td>
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