CELEBRATE YOUR Love story.
To Love...

The Castle is yours for the day...
The memories are yours forever.

Red carpet on arrival.
Complimentary glass of Champagne on arrival for the Happy Couple.
Linen napkins and table linen.
Personalised menu cards and printed table plans.
Range of mouth-watering menus carefully compiled by our Executive Chef.
Excellent wine list to complement any chosen menu.
Complimentary use of a range of silver cake stands and knife.
Use of our magnificent walled gardens for photographs.
A dedicated Master of Ceremonies to guide you through your day.
Private lounge/bar facilities for your guests throughout the day.
Car parking facilities for your guests.
Complimentary overnight accommodation for the Happy Couple at Ballygally Castle or, if you prefer, accommodation at one of the other five Hastings Hotels in Northern Ireland, subject to availability.
Special accommodation rates for your guests on request, subject to availability.
Complimentary table centre pieces.

One Wedding Per Day
Canapé Selection
Choose two hot and three cold from the following for £10:

Hot:
- Beef Mignon with Caramelised Onion
- Mexican Chicken Bite
- Wild Mushroom Bouchée
- Duck Pancake Roulade
- Pulled Pork Arancini
- Sun Dried Tomato & Goats Cheese Boîle
- Garlic King Prawn Skewer

Cold:
- Seasonal Melon wrapped in Parma Ham
- Seasonal Fruit Kebab
- Chicken Liver Pâté with Apple Chutney
- Prawn Cocktail Tartlets
- Chicken Caesar Salad Roulade
- Smoked Salmon and Dill Cream Sauce

Arrival Delights
- Strawberries dipped in Milk/White/Dark Chocolate £5
- Tea/Coffee and Homemade Traybakes £6
- Cream Tea – Tea/Coffee with Homemade Scones served with Cream and Jams £8
- Afternoon Tea – Tea, Coffee and a selection of homemade Traybakes, Pastries and Scones £16
- Sandwich Platter serving 10 guests £50

Signature Cocktails
From £10

Themed Drinks Selections:

Vintage Lemonade Station £8 per glass
Prosecco Snipes £12 per 20cl bottle
Served chilled in individual mini bottles with a straw
Prosecco £8 per glass
Champagne From £20 per glass
Punch
- Alcoholic £25 per jug
- Non-Alcoholic £12 per jug

Selection of Bottled Beers From £6
Winter Warming Mulled Wine
- Alcoholic £10 per glass
- Non-Alcoholic £6 per glass

Gin Wall £15 per guest
with bespoke selection of Gin, Garnishes and Mixers

Soft Drinks
- Cordial £4.50 per jug
- Orange/Lime/Blackcurrant
- Still/Sparkling Water £6.50 per bottle
- Sparkling Apple Juice Bottle / Shloer (750ml) £9
## Gourmet Menus

### Luxury
- Ballygally Seasonal Soup of Your Choice
- Roast Turkey and Ham with seasonal Stuffing, Chipolata Sausages and Cranberry Infused Jus
- Homemade Pavlova
- Freshly brewed Coffee, Thompson’s Finest Tea and Chocolate Mints

£52

### Elegance
- Fan of Melon with Mixed Berry Compote
- Ballygally Seasonal Soup of Your Choice
- Free-Range Chicken wrapped in Bacon with Herb Stuffing and Pan Jus
- Homemade Cheesecake of Your Choice
- Freshly brewed Coffee, Thompson’s Finest Tea and Chocolate Mints

£48

### Indulgence
- Classic Caesar Salad
- Ballygally Seasonal Soup of Your Choice
- Feather Blade of Beef slow-cooked in a Red Wine Jus OR Free Range Chicken wrapped in Bacon with Herb Stuffing and served with Pan Jus
- Duo of Desserts of Your Choice
- Freshly brewed Coffee, Thompson’s Finest Tea and Chocolate Mints

£54

### Divine
- Assiette of Appetisers
- Raspberry & Prosecco Sorbet
- Prime Sirloin of Northern Irish Beef served in a Shallot & Red Wine Jus and Yorkshire Pudding
- Signature Dessert
- Freshly brewed Coffee, Thompson’s Finest Tea and Irish Fudge

£62

### Heritage
- Confit of Duck Leg drizzled with Spiced Orange Glaze
- Pan Seared Scallops with Gracehill Black Pudding and Cauliflower Purée
- Hannans Dry Aged Beef Fillet with Red Wine Jus or Peppercorn Sauce OR Natural Yogurt and Jawbox Rhubarb & Ginger Panna Cotta
- Signature Dessert
- Freshly brewed Coffee, Thompson’s Finest Tea and Irish Fudge

£72

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*One Wedding Per Day*
### Menu Enhancements

#### Appetisers
- Chicken Liver Parfait with Apple Chutney and Sourdough Bread £6pp
- Confit Duck Leg drizzled with Spiced Orange Glaze £8pp
- Classic Prawn Cocktail with Marie Rose Sauce £8pp
- Smoked Salmon, Pickled Red Onion, Capers, Sour Cream Quenelle and Irwin’s Wheaten Bread £8pp

#### Soups
(Accompanied by a Signature Wheaten Scone)
- Comber Leek & County Down Potato
- Cream of Seasonal Vegetables
- Roast Butternut Squash & Tomato
- Carrot & Coriander
- Sweet Potato with Rocket Pesto
- Cured Bacon & Lentil
- Wild Mushroom Velouté
- Tomato and Basil

#### Sorbets
- Raspberry & Prosecco £4pp
- Pear Sorbet
- Apple Schnappes Sorbet
- Lemon Sorbet

#### Vegetarian
- Stuffed Aubergine with Roasted Root Vegetables and Cous Cous
- Wild Mushroom Risotto with Truffle Oil and Panko Crumb
- Spiced Carrot Fritters with Cannellini Bean Purée and Smoky Tomatoes
- Bell Pepper stuffed with Red Quinoa and Roasted Vegetables

#### SIGNATURE DISHES

##### Cold Desserts
- Homemade Cheesecake Selection - choose from Irish Liqueur, Raspberry Ruffle, Clandeboye Yogurt & Honey, Malteser or Lemon
- Panna cotta – choose from our delicious range of Panna cotta to include: Cappuccino, Smooth Vanilla or Passion Fruit
- Crème Brûlée Selection - Classic or Armagh Apple
- Chocolate Mousse Freeze-dried Raspberries
- Chocolate Torte

##### Warm Desserts
- Bramley Apple & Salted Caramel Sponge with Vanilla Crème Anglaise
- Sticky Toffee Pudding with Butterscotch Sauce
- Bramley Apple Crumble

##### To Complete Your Banquet
Taste the Island Cheese Selection
With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood, served with Ditty’s Oatcakes and Chutney
£9 per person or £50 per platter

##### Potatoes & Vegetables
Please choose two potato options:
- Creamed Potatoes, Champ Potatoes, Baby Boiled Potatoes
Or upgrade: £5 per person
- Potato Dauphinoise, Boxyty Potato Cakes, Premium Duck Fat Roast Potatoes

##### Vegetables:
- Chef’s Selection of Seasonal Vegetables
Or upgrade: £5 per person
- Tenderstem Broccoli, Baby Vegetables, Five Beans and Chantenay Carrots

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**One Wedding Per Day**
<table>
<thead>
<tr>
<th>Evening Buffets</th>
<th>£15</th>
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<tbody>
<tr>
<td>Create your own buffet menu from the following selection:</td>
<td></td>
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<tr>
<td>- Mini Fish and Chips served in Traditional Newspaper</td>
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<tr>
<td>- Scampi and Chips served in Traditional Newspaper</td>
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<tr>
<td>- Mini Dexter Beef Burgers served with Pickle and Tomato</td>
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<tr>
<td>- BBQ Pulled Pork or Beef Brisket served with Brioche Buns, Rocket, Coleslaw, Sauces &amp; Stuffing</td>
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<tr>
<td>- BBQ Pork Ribs</td>
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<tr>
<td>- Bacon Baps</td>
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<table>
<thead>
<tr>
<th>Classic Evening Buffet</th>
<th>£14</th>
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<tbody>
<tr>
<td>Selection of Sandwiches, Cocktail Sausages, Spiced Potato Wedges, Chicken Goujons.</td>
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<table>
<thead>
<tr>
<th>Deluxe Evening Buffet</th>
<th>£18</th>
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<tbody>
<tr>
<td>Selection of Sandwiches with Tortilla Chips and a selection of dips, plus any of the four items below:</td>
<td></td>
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<tr>
<td>- Chicken Goujons with Lemon Mayonnaise</td>
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<tr>
<td>- Buffalo Chicken Wings</td>
<td></td>
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<tr>
<td>- Spiced Potato Wedges</td>
<td></td>
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<tr>
<td>- Mini Hot Dogs served with Onions and Mustard</td>
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<tr>
<td>- Marinated Glazed Cocktail Sausages</td>
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<tr>
<td>- Mini Spring Rolls served with Chilli Dip</td>
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<tr>
<td>- Mini Onion Bhajis</td>
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<tr>
<td>- Vegetable Samosas</td>
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<tr>
<td>- Onion Rings served with Chilli &amp; Garlic Dip</td>
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<thead>
<tr>
<th>Sweet Delights</th>
<th>£5</th>
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<tr>
<td>- Strawberries dipped in Chocolate</td>
<td></td>
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<tr>
<td>- Mini Eclairs</td>
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<tr>
<td>- Mini Vanilla Slices</td>
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<tr>
<td>- Chef’s Selection of Homemade Traybakes</td>
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<tr>
<td>- Petit Fours</td>
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<thead>
<tr>
<th>Midnight Munchies</th>
<th>£8</th>
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<tbody>
<tr>
<td>Tayto Cheese &amp; Onion Crisps, Bread, Butter and Bottle of Water.</td>
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<thead>
<tr>
<th>Extras and Enhancements</th>
<th></th>
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<tbody>
<tr>
<td>Chocolate Fountain</td>
<td>£400 (per 100 guests)</td>
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<tr>
<td>Belgian Chocolate Fountain with a selection of items for dipping Marshmallows, Strawberries, Pineapple, Profiteroles, Fudge.</td>
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<thead>
<tr>
<th>Gourmet Ice-Cream Cart</th>
<th>£400</th>
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<tbody>
<tr>
<td>Glastry Farm Ice-Cream selection, served in Wafer Cones. (Caters for 100 people)</td>
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<tr>
<th>Ballygally Sweet Cart</th>
<th>£350</th>
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<tbody>
<tr>
<td>Our traditional sweet cart is the perfect addition for either your afternoon refreshments or alongside your evening reception. Includes Cart and sweet selection. (Caters for 100 people)</td>
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<tr>
<th>Sugar Rush</th>
<th>£600</th>
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<tbody>
<tr>
<td>Chocolate Fountain and Sweet Cart Combo. (Caters for 100 people)</td>
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**Wedding Rates**

<table>
<thead>
<tr>
<th>Period</th>
<th>Venue</th>
<th>Friday &amp; Saturday</th>
<th>Monday - Thursday</th>
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<tbody>
<tr>
<td>May - September</td>
<td>Kintyre Ballroom &amp; Shaw’s Lounge (180 guests)</td>
<td>£1,400</td>
<td>£1,000</td>
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<td></td>
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<td>£1,000</td>
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<tr>
<td></td>
<td>1625 Suite (36 guests)</td>
<td></td>
<td>£800</td>
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<tr>
<td>October - April</td>
<td></td>
<td>£1,000</td>
<td>£800</td>
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<tr>
<td>Friday &amp; Saturday</td>
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<td></td>
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<tr>
<td>(minimum 100 guests)</td>
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<tr>
<td>Monday - Thursday</td>
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**Love on the Grounds**

The Belvedere Suite is licensed to hold civil ceremonies, partnerships, blessings and vow renewals.

**Ceremony Hire**

£800

**Special Accommodation Rates 2024**

- Superior Double: £180 (based on double/twin occupancy)
- Coastal Deluxe: £200 (based on double/twin occupancy)
- Additional Child: £30
- Additional Adult: £50

Please note a £50 deposit per room is required at the time of booking.
Your Wedding Agreement

Provisional BOOKINGS: Provisional booking will be held for a maximum of 14 Days, after which time the hotel requires written confirmation of the bookings with a non-refundable/ non-transferable deposit of £1,500 accompanied with a signed copy of these terms & conditions.

If the booking has not been confirmed, the hotel reserves the right to release your provisional booking.

Civil Ceremonies: We recommend that any couple wishing to hold a civil ceremony at the Hotel contact the local Registrar to ensure their availability in performing the ceremony on their chosen date.

Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 6 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 48 hours to the day of your wedding.

Amendments or Cancellations by you: In the unfortunate circumstance that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel’s cancellation policy is: cancellation within 7 days of the wedding, will result in payment of 100% all contracted Food, Beverage, Accommodation and Room Hire. Cancellation 7 days to 26 weeks before date of Wedding, will result in payment of 90% on contracted accommodation & room hire, and 70% on contracted food & beverage revenue. (Food Revenue calculated from a minimum of £50pp and Beverage Revenue from a minimum of £20pp) Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Please note all deposits are non-refundable/ non-transferable.

Minimum Numbers: Numbers must be advised to the hotel at the time of confirmation and will be identified on this agreement.

Amendments or Cancellations by The Hotel: Should the hotel, for reasons BEYOND ITS CONTROL, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities.

The hotel may cancel the booking if:
(a) the booking might, in the opinion of the hotel, prejudice the reputation of the hotel;
(b) the hotel has not received payments by the agreed date.

Accommodation: Complimentary accommodation including full Irish breakfast is available for the happy couple in a Bridal Suite.

Accommodation can be reserved at a preferential ‘Wedding rate’. The wedding rate will apply to single and double occupancy rooms. Please note these bedrooms will be held until 12 weeks prior to your wedding day.

After this time any rooms not picked up and confirmed with a £50.00 deposit will be automatically released and reservations/rates after this time will be subject to availability.

All bedrooms will be available to arriving guests by 3.00pm, should your guests arrive prior to this, we will gladly complete ‘registration’ and hold any luggage at the Front Desk until their accommodation is available.

On the Day: Other events may occur on the same day at the Hotel.

General: The hotel reserves the right to approve any external entertainment or activities which you have arranged, and will not accept liability for any resulting costs. Any client engaging a 3rd party to operate within the Hotel (such as bands/DJs) must ensure they have a current and adequate public liability insurance in place, copies of electrical testing certificates and insurance policies must be made available upon request.

Fireworks and ‘Chinese Lanterns’ are not permitted in the grounds of the Hotel.

All food and beverages will be supplied by the hotel. It is Hotel policy not to permit corkage. The hotel does not assume any responsibility for the damage or loss of any articles left in the hotel before, during or after an event.

Damages: You are responsible for financial reimbursement of any costs of damage caused to the hotel or any of its fixtures and fittings or any part of the grounds, by members of your wedding party.

Client Statement

I have read and understood the Wedding Agreement, and enclose a deposit of £__________

Date of Wedding: ____________________________

Place of Ceremony: ____________________________

Time of Ceremony: ____________________________

Number of Guests: ____________________________  * See minimum numbers clause

Name of Happy Couple:

Name 1: ______________________________________

Name 2: ______________________________________

Contact Address: ________________________________________________

Email: ________________________________________________________

Contact Telephone: ____________________________

Client
Signed: ____________________________

Printed: ____________________________

Hotel
Signed: ____________________________

Printed: ____________________________