



TULLYGLASS

— HOTEL AND RESIDENCES —

Weddings

*“the beginning of your love story”*

## Dear Guest

Thank you for considering us to be a part of your forthcoming wedding celebrations.

We are delighted to present our wedding brochure, and trust that within the menus and packages which we have designed, that there is an option which meets your requirements.

If you would like to make any changes to our suggestions, please feel free to speak with us and we will gladly accommodate your wishes.

We would also like to invite you to have a look around our facilities. This is also an ideal opportunity to meet members of our team, crystallise your requirements and tailor a perfect day that you will always remember.

Please call 028 2565 2639 and ask one of our Reception team for an appointment with our wedding co-ordinator.

## About Us

Tullyglass Hotel has a history dating back to the second half of the 19th century, this gives the building and surrounding gardens a history of which we are proud. The hotel is widely known throughout Ireland as one of the country's best hotels for weddings and functions.

As a family business, we feel we "go the extra mile" to make your special day exactly as you want it.

Our team is focused on making sure that all of the small details are dealt with, and that each element flows smoothly to the perfect end. To achieve this, we can offer a number of suite options dependent upon the number of guests that will be sharing your special day.

Our Executive Chef and his team are widely recognised as being at the top of their profession, and have developed tempting menu options but they also enjoy meeting any special requirements that are requested. Our wedding co-ordinator will gladly spend time with you and develop your ideal wedding package.

The McConville Family







THE  
*Clocktower Suite*





# Wedding Packages



# The Design Package

## Arrival

A traditional red carpet to welcome your guests  
Private wedding entrance for your guests  
Champagne on arrival for the Newlyweds  
Tea, Coffee and Homemade Shortbread for all guests

## Hotel Benefits

Extensive grounds for unique photographic opportunities  
Complimentary room hire for the banqueting suite  
Personal banqueting manager to oversee your day  
Master of Ceremonies  
State of the art PA system  
8K projector and screen (available on request)  
Late night function and Private Residents' Bar  
Background wedding music playlist  
Free on-site car parking

## Room Decor

Extensive choice of cake stands and cake knife  
Banqueting Suite mood lighting (any colour)  
Louis Banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candleabra centrepiece on all tables  
Top Table floral arrangement

## Stationery

Digital display table plan  
Menu cards and Table numbers (Tullyglass theme)

## Meal

Four course meal hand crafted by our Executive Chef

## Table Drinks

Iced water will be provided on all tables

## Accommodation

Luxurious Honeymoon suite for the Newlyweds  
Reduced accommodation rates for guests

## Pricing

WEEKEND (Friday - Sunday)

FROM £60.00

MID-WEEK (Monday -Thursday)

FROM £55.00

(Minimum 80 Adult Guests)  
Terms and Conditions Apply

## Menu

### Soup

Cream of Vegetable  
Potato and Leek  
Traditional Vegetable  
Broccoli and Sweet Potato

### Main Course

Roast Antrim Turkey and Ham served with Herb Stuffing  
accompanied by Chipolata Sausages and Cranberry Compôte

Roast Annalong Shorthorn Silverside Eye of Beef  
served with Beef Jus

Oven Baked Rockvale Chicken Breast  
Stuffed Chicken wrapped in Smoked Bacon served with Leek Sauce

*Selection of locally sourced Seasonal Vegetables and Potatoes*

### Dessert

Pavlova Sphere  
Meringue Sphere Served, Seasonal Fruits,  
Whipped Cream, Homemade Coulis

### Tea and Coffee

*Multiple choice and alternative selections may incur further charges.  
For full details please ask your wedding co-ordinator.*



# The Juniper Package

## Arrival

A traditional red carpet to welcome your guests  
Private wedding entrance for your guests  
Champagne on arrival for the Newlyweds  
Tea, Coffee and Homemade Shortbread for all guests  
Selection of Sandwiches for all guests

## Hotel Benefits

Extensive grounds for unique photographic opportunities  
Complimentary room hire for the banqueting suite  
On the day Personal banqueting manager  
Master of Ceremonies  
State of the art PA system  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background wedding music playlist  
Free on-site car parking

## Room Decor

Extensive choice of cake stands and cake knife  
Banqueting Suite mood lighting (any colour)  
Louis Banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candelabra centrepiece on all tables  
Top Table floral arrangement

## Stationery

Digital display table plan  
Menu cards and Table numbers (Tullyglass theme)

## Meal

Four course meal hand crafted by our Executive Chef

## Table Drinks

Iced water will be provided on all tables  
Two glasses of House Red or White Wine served

## Evening Buffet

Cone of Chips, Chicken Goujons and Cocktail Chipolatas

## Accommodation

Luxurious Honeymoon suite for the Newlyweds  
Reduced accommodation rates for guests

## Pricing

WEEKEND (Friday - Sunday)

FROM £75.00

MID-WEEK (Monday -Thursday)

FROM £65.00

(Minimum 100 Adult Guests)  
Terms and Conditions Apply

## Menu

### Soup

Cream of Vegetable  
Potato and Leek  
Traditional Vegetable  
Broccoli and Sweet Potato  
Cream of Asparagus and Chive

### Main Course

Roast Antrim Turkey and Ham served with Herb Stuffing  
accompanied by Chipolata Sausages and Cranberry Compôte

Roast Annalong Shorthorn Silverside Eye of Beef  
served with Beef Jus

Grilled Wild Glenarm Salmon Fillet  
with Spinach and Fish Velouté

Oven Baked Rockvale Chicken Breast  
Stuffed Chicken wrapped in Smoked Bacon served with Leek Sauce

*Selection of locally sourced Seasonal Vegetables and Potatoes*

### Dessert

Tullyglass Assiette of Desserts  
Mini Meringue, Chocolate Cheesecake,  
Lemon Posset Tart, Salted Caramel Ice-Cream  
or

Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream  
Pavlova Sphere - Meringue Sphere Served, Seasonal Fruits, Whipped Cream, Homemade Coulis  
Raspberry & White Chocolate Cheesecake Served with Whipped Cream  
Vanilla Panna Cotta with Mixed Berry Compôte

### Tea and Coffee

*Multiple choice and alternative selections may incur further charges.  
For full details please ask your wedding co-ordinator.*



# The Wisteria Package

## Arrival

A traditional red carpet to welcome your guests  
Private wedding entrance for your guests  
Champagne on arrival for the Newlyweds  
Tea, Coffee and Homemade Shortbread for all guests  
Chilled Prosecco and Cocktails for all guests  
Chef's Selection of Canapés for all guests

## Hotel Benefits

Extensive grounds for unique photographic opportunities  
Complimentary room hire for the banqueting suite  
Personal banqueting manager to oversee your day  
Master of Ceremonies  
State of the art PA system  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background wedding music playlist  
Free on-site car parking

## Room Decor

Extensive choice of cake stands and cake knife  
Banqueting Suite mood lighting (any colour)  
Louis banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candelabra centrepiece on all tables  
Top Table floral arrangement

## Stationery

Digital display table plan  
Menu cards and Table numbers (Tullyglass theme)

## Meal

Five course meal hand crafted by our Executive Chef

## Table Drinks

Iced water will be provided on all tables  
Three glasses of House Red or White Wine served

## Evening Buffet

Cone of Chips, Cocktail Chipolatas, Chicken Goujons  
and a Variety of Large Pizza Slices

## Accommodation

Luxurious Honeymoon suite for the Newlyweds  
Reduced accommodation rates for guests  
Two complimentary guest rooms to allocate as you please

## Pricing

WEEKEND (Friday - Sunday)

FROM £95.00

MID-WEEK (Monday -Thursday)

FROM £85.00

(Minimum 100 Adult Guests)  
Terms and Conditions Apply

## Menu

### Starter

Crispy Duck Salad  
Oven Crispy Duck set on mixed leaves  
with a Pak Choi and Plum Syrup Glaze

Honey Chilli Chicken  
Grilled Chicken Sliced, Asian Spices with Homemade  
Sweet Chilli Sauce

Chicken and Bacon Vol-au-Vent  
served with Tossed Salad

### Soup

Cream of Vegetable, Potato and Leek, Traditional Vegetable,  
Butternut Squash, Broccoli and Sweet Potato or Cream of Asparagus and Chive

### Main Course

Roast Annalong Shorthorn Sirloin of Beef  
with Peppercorn Sauce and Beef Jus

Grilled Wild Glenarm Salmon Fillet  
with Spinach and Fish Velouté

Oven Baked Rockvale Chicken Breast  
Stuffed Chicken wrapped in Smoked Bacon served with Leek Sauce

*Selection of locally sourced Seasonal Vegetables and Potatoes*

### Dessert

Tullyglass Assiette of Desserts  
or  
Sticky Toffee Pudding served with Butterscotch Sauce and Honeycomb Ice-Cream  
Pavlova Sphere - Meringue Sphere Served, Seasonal Fruits, Whipped Cream, Homemade Coulis  
Raspberry & White Chocolate Cheesecake Served with Whipped Cream  
Vanilla Panna Cotta with Mixed Berry Compôte

### Tea and Coffee

*Multiple choice and alternative selections may incur further charges.  
For full details please ask your wedding co-ordinator.*





# The Spruce Package

## Arrival

A traditional red carpet to welcome your guests  
Private wedding entrance for your guests  
Champagne on arrival for the Newlyweds  
Tea, Coffee and Homemade Shortbread for all guests  
Freshly Baked Homemade Cinnamon Scones for all guests  
'Hot Toddy' made with Bushmills Whiskey and Mulled Wine for all guests

## Hotel Benefits

Extensive grounds for unique photographic opportunities  
Complimentary room hire for the banqueting suite  
Personal banqueting manager to oversee your day  
Master of Ceremonies  
State of the art PA system  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background wedding music playlist  
Free on-site car parking

## Room Decor

Extensive choice of cake stands and cake knife  
Banqueting Suite mood lighting (any colour)  
Louis banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candelabra centrepiece on all tables  
Top Table floral arrangement

## Stationery

Digital display table plan  
Menu cards and Table numbers (Tullyglass theme)

## Meal

Four course meal hand crafted by our Executive Chef

## Table Drinks

Iced water will be provided on all tables  
Glass of Prosecco

## Evening Buffet

Cone of Chips, Chicken Goujons and Cocktail Chipolatas

## Entertainment

Top Specialist Wedding D.J. for your evening entertainment

## Accommodation

Luxurious Honeymoon suite for the Newlyweds  
Reduced accommodation rates for guests  
Two complimentary guest rooms to allocate as you please

## Pricing

Nov - Feb

FROM £75.00

(Minimum 100 Adult Guests)

Package exclusive to the Corinthian Suite. Terms and Conditions Apply

## Menu

### Soup

Cream of Vegetable  
Potato and Leek  
Traditional Vegetable  
Butternut Squash  
Spiced Parsnip

### Main Course

Roast Antrim Turkey and Ham served with Herb Stuffing  
accompanied by Chipolata Sausages and Cranberry Compôte

Roast Annalong Shorthorn Silverside Eye of Beef  
served with Beef Jus

Oven Baked Rockvale Chicken Breast  
Stuffed Chicken wrapped in Smoked Bacon served with Leek Sauce

*Selection of locally sourced Seasonal Vegetables and Potatoes*

### Dessert

Toffee Apple Crumble  
Toffee Apple topped with Butter Crumble and served with Custard

### Tea and Coffee

*Multiple choice and alternative selections may incur further charges.  
For full details please ask your wedding co-ordinator.*





THE  
*Corinthian Suite*





Optional  
Extras







# Arrival Drinks Reception

Chilled Prosecco  
£8.50 per glass

Bottled Beer Selection  
£6.50 per bottle

Selection of Cocktails  
£12.50 per glass

Chilled Guinness and  
Lager Portable Keg Bar  
£7.50 per glass

Jawbox Gin Bar  
Rhubarb and Ginger or Small Batch, combined with your  
favourite mixers and garnish  
£12.00 per glass

Mulled Wine or Hot Whiskey, served traditionally  
£12.50 per glass

Champagne Reception  
£16.00 per glass

Aperol Spritz  
£14.50 per glass

An extensive drinks menu is available on request.

# Arrival Accompaniments

Chocolate Covered Strawberries  
£4.50 per portion

Charcutery Board  
£6.50 per portion

# Canapes

*Hot*  
Brioche Beef Sliders  
Brioche Chicken Sliders  
Chicken Skewers

*Cold*  
Smoked Salmon Rolls  
Duck Fillet with Apricot  
Goats Cheese with Spices  
Prawns with Basil

(Chef's sample selection)  
£10.00 per portion



## Starters

Chicken and Bacon Vol-au-Vent  
served with Tossed Salad  
£9.50

Crispy Duck Salad  
Oven Crispy Duck set on Mixed Leaves  
with a Pak Choi and Plum Syrup Glaze  
£10.50

Honey Chilli Chicken  
Grilled Chicken Sliced, Asian Spices with Homemade  
Sweet Chilli Sauce  
£9.50

Tullyglass Caesar Salad  
Smoked Chicken with a Bacon and Caesar Dressing  
£9.50

Goats Cheese and Parma Ham  
Fig Salad and Vinaigrette  
£12.50

Smoked Salmon and Prawn Marie Rose  
Whipped Avocado Salad with Wheaten Bread  
£12.50

Platter  
Honey Chilli Chicken  
Brie Bruschetta  
Stuffed Mushroom with Garlic Dressing  
£14.50

## Soups

Cabbage and Bacon  
Curried Carrot and Lentil  
Roast Plum Tomato and Basil Oil  
Butternut Squash  
Broccoli and Sweet Potato  
Cream of Asparagus and Chive  
Spiced Parsnip  
Cream of Cauliflower and Stilton  
French Onion with Gruyère Crouton

## Sorbet Shots

Champagne  
Vodka and Pink Grapefruit  
Lemon and Lime  
Passion Fruit

All sorbets priced at  
£6.50

## Main Course

Trio of Meats  
Roast Annalong Shorthorn Silverside Eye of Beef,  
Antrim Turkey and Ham served traditionally  
+ £5

Roast Annalong Shorthorn Sirloin of Beef  
with Peppercorn Sauce and Beef Jus  
+ £5

Grilled Wild Glenarm Salmon Fillet  
with Spinach and Fish Velouté  
+ £5

Roast Slemish Lamb  
'Rump and Breast' Served with Pea, Mint Purée and Girolles  
+ £5

Silverhill Crispy Half Duck  
served with Pak Choi and Plum Syrup Glaze  
+ £5

## Vegetarian & Vegan

Starter  
Roasted Butternut Squash Salad  
Roasted Butternut Squash, Chickpea, Rocket  
and Cumin Salad

Soup  
Potato and Leek (V)

Main Course  
Vegan Wellington  
Stir-Fried Vegetables, Breton Sauce, Carrots and  
Lentils Wrapped in Vegan Puff Pastry

Dessert  
Vegan Chocolate Cake  
Moist Chocolate Cake served with Dairy free Vanilla Soy Ice-Cream

Sample Menu only. The Menu is subject to change.

## Children's Options

Soup  
Kids Combo (Chicken Goujons, Cocktail Sausages and Skinny Fries) or  
Half Portion of Selected Menu Choice  
Ice-Cream

Aged 6 - 12 £25.00 | Aged 5 and under free of charge

## Desserts

Tullyglass Assiette of Desserts  
Mini Meringue, Chocolate Cheesecake,  
Lemon Posset Tart, Salted Caramel Ice-Cream

Sticky Toffee Pudding  
served with Butterscotch Sauce and Honeycomb Ice-Cream

Pavlova Sphere  
Meringue Sphere Served, Seasonal Fruits, Whipped Cream,  
Homemade Coulis

Raspberry & White Chocolate Cheesecake  
served with Whipped Cream

Vanilla Panna Cotta  
with Mixed-Berry Compôte

Toffee Apple Crumble  
Toffee Apple topped with Butter Crumble and served with Custard

Caramelised Lemon Meringue  
served with Raspberry Ripple Ice-Cream

Chocolate Fudge Cake  
served with Chocolate Sauce and Vanilla Ice-Cream

Signature Fruit Tart  
Vanilla Mascarpone Cream

*All dietary requirements catered for on request.  
Most of the above options can be prepared Gluten free please ask  
wedding co-ordinator for more details.*

Multiple choice and alternative selections may incur further charges.  
For full details please ask your wedding co-ordinator.

# Wine List

Tullyglass sommelier selection

## Sparkling

Stello Prosecco (Bin 005)
VENETO _ ITALY
£30.00
Domaine J.Laurens Cremant de Limoux (Bin 006)
LIMOUX _ FRANCE
£42.00

## Champagne

Bollinger Special Cuvée Brut N.V (Bin 008)
CHAMPAGNE _ FRANCE
£90.00
Bollinger Rosé NV (Bin 053)
CHAMPAGNE _ FRANCE
£110.00
Bollinger Special Cuvée Brut NV Magnum (Bin 009)
CHAMPAGNE _ FRANCE
£180.00

## White

Les Jardins Divers Sauvignon Vermentino (Bin 010)
LANGUEDOC _ FRANCE
£30.00
Stello Pinot Grigio (Bin 016)
DELLE VENEZIE _ ITALY
£30.00
Mayday Island Sauvignon Blanc (Bin 011)
MARLBOROUGH _ NEW ZEALAND
£38.00
Domaine Jean Marc Brocard Chablis 2018 (Bin 020)
BURGUNDY _ FRANCE
£50.00

## Red

Les Jardins Divers Merlot Mourvedere (Bin 039)
LANGUEDOC _ FRANCE
£30.00
Beechfield Estate Shiraz (Bin 033)
VICTORIA _ AUSTRALIA
£30.00
Les Volets Malbec (Bin 034)
VALLEE DE L'AUDE _ FRANCE
£32.00
Uggiano Chianti Colli Fiorentini (Bin 036)
TUSCANY _ ITALY
£38.00
Santa Estadea Crianza (Bin 035)
RIOJA _ SPAIN
£35.00
Xanadu Exmoor Cabernet Sauvignon (Bin 041)
MARGARET RIVER _ WESTERN AUSTRALIA
£40.00

Chateau Viramiere St Emilion Grand Cru 2015 (Bin 043)
BORDEAUX _ FRANCE
£58.00

## Rosé

Les Oliviers Grenache Cinsault Rosé (Bin 050)
LANGUEDOC _ FRANCE
£32.00

## Fortified & Dessert Wine

Fleur D'Or Sauternes (Bin 060)
BORDEAUX _ FRANCE
£35.00

# Buffet

## À la Carte

Tea and Coffee
Assorted Sandwiches
Cocktail Chipolatas
Chicken Goujons
Sausage Rolls
Chicken Kebabs
Vegetarian Kebabs
Spring Rolls
Large Pizza Slice
Vol-au-vents
Initial three options £14.50, additional items added will be charged at £2 per item

## Friterie

Selection of Sliders, Mini Beef, Chicken and Bacon Burgers, Vegetarian Kebabs and Mixed Salad
£16.50 per person
Cone of Chips, Cocktail Chipolatas, Chicken Goujons and a variety of Large Pizza Slices
£14.50 per person

## Hog Roast

Slow Roasted Hog drizzled with homemade Cider Cure, served with a selection of homemade Breads, Baby Boiled Potatoes and a range of fresh Garden Salads
Price on Request

## Charcuterie Board

Cheese display consisting of Red Leicester, Goulds Cheddar, Double Gloucester, Blacksticks Blue, Goat's Cheese
Includes a mixed selection of Irish sweet Chutney and savoury Biscuits
Price on Request

# Accommodation

## Wedding Rate

Superior Twin £180
Superior Double £180
Superior Triple £200
Superior Family £220
Deluxe King £210
Suite £320
(Rates subject to change)

# Day Two

The following day provides the perfect opportunity to toast the Newlyweds and let the celebrations continue!

## BBQ

Chicken Skewers, Pork Sausages, Beef Burgers  
Vegetables Kebabs, Corn-on-a-cob and Potato Skins

Selection of locally sourced Salads, Potatoes and Rice

## Tullyglass Assiette of Desserts

Mini Meringue, Chocolate Cheesecake,  
Lemon Posset Tart, Salted Caramel Ice-Cream  
Price on Request

(Subject to availability)

An extensive Wine list is available on request





## Venetian Suite

Tullyglass Hotel is a romantic venue for all weddings and for those wishing to have a civil wedding ceremony, we have a Civil Licence which allows for the marriage to be conducted within the Venetian Suite of the hotel. This conveniently allows the day to flow seamlessly from the ceremony itself, into your Wedding Reception and Evening celebrations. The Venetian Suite is a regal room which features a high ceiling decorated with original plaster mouldings which add a sense of history. After the ceremony your personal banqueting manager will guide you and your guests to your exclusive area for your reception drinks and photography opportunities.

10 Metre Aisle Runner | PA System | Pre-arranged Playlist | Table Floral Arrangement

A capacity of 20 to 300 can be accommodated in The Venetian Suite.

To arrange your Civil Ceremony at Tullyglass Hotel contact the Marriage Department, Mid and East Antrim Borough Council on 028 2826 2463 to reserve your ceremony date and time.





## Honeymoon Suite

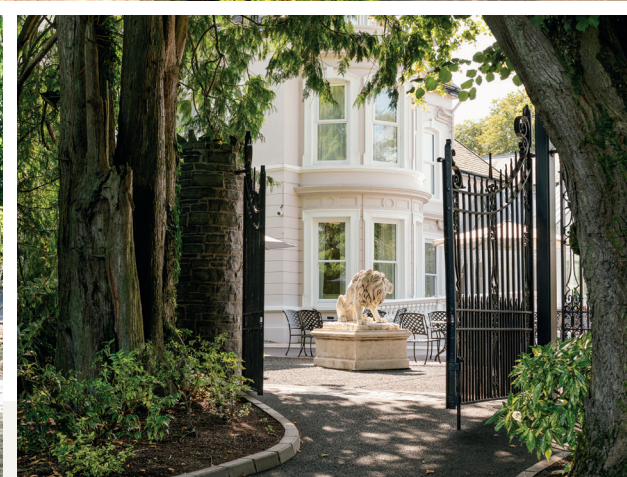
Indulge in romance and luxury with our newly designed honeymoon suites, meticulously crafted to fulfil every dream.

Nestle in an oasis of elegance and sophistication, each suite boasts bespoke furnishings, sumptuous fabrics, and exquisite décor to create an ambiance of pure enchantment. From the moment you step inside, you'll be enveloped in an atmosphere of opulence and intimacy.

Whether you're savouring a glass of champagne or unwinding in the lavish comfort of your four-poster bed, every moment in our honeymoon suites is designed to be nothing short of extraordinary.







Notes

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# TULLYGLASS

— HOTEL AND RESIDENCES —

TULLYGLASS HOTEL  
GALGORM ROAD, BALLYMENA,  
CO. ANTRIM, BT42 1HJ

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Brochure information and prices subject to change