



TULLYGLASS

— HOTEL AND RESIDENCES —

Gala Dinners

## Dear Guest

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

We are delighted to present our Gala dinner 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, or have special dietary requirements, please feel free to speak with us and we will gladly accommodate your wishes.

We would also like to invite you to have a coffee with us and 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 events 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 and 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 of your event flows smoothly. To achieve this, we can offer a number of suite options dependent upon the number of guests attending your event.

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

The McConville Family





Gala Dinner  
Packages

# The Birch Package

## Arrival

A traditional red carpet to welcome your 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 'Martin audio PA System'  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background music playlist  
Free on-site car parking

## Room Decor

Banqueting Suite mood lighting (any colour)  
Louis Banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candleabra centrepiece on all tables

## Stationery

Digital display table plan and menu cards (Tullyglass theme)

## Meal

Four course meal hand crafted by our head chef

## Table Drinks

Iced water will be provided on all tables

## Accommodation

Reduced accommodation rates for guests

# Menu

## Soup

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

## Main Course

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

## Dessert

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

## Tea and Coffee

*All dietary requirements catered for on request.  
For extensive menu please ask wedding co-ordinator.*

## Pricing

£40.00

(Minimum 100 Adult Guests)

# The Oak Package

## Arrival

A traditional red carpet to welcome your guests  
Prosecco on arrival 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 'Martin audio PA System'  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background music playlist  
Free on-site car parking

## Room Decor

Banqueting Suite mood lighting (any colour)  
Louis Banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candleabra centrepiece on all tables

## Stationery

Digital display table plan and menu cards (Tullyglass theme)

## Meal

Five course meal hand crafted by our head chef

## Table Drinks

Iced water will be provided on all tables  
One bottle of House Red and White Wine per table

## Accommodation

Reduced accommodation rates for guests

## Pricing

£55.00

(Minimum 100 Adult Guests)

## Menu

### Starter

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

Tullyglass Caesar Salad  
Smoked Chicken with a Bacon and Caesar Dressing

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, 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 with Seasonal Fruits, Whipped Cream, Homemade Coulis  
Toffee Apple Crumble topped with Butter Crumble and served with Custard

### Tea and Coffee

*All dietary requirements catered for on request.  
For extensive menu please ask wedding co-ordinator.*

# The Blackthorn Package

## Arrival

A traditional red carpet to welcome your guests  
Prosecco, Cocktails, Half Pints of Guinness, Rockshore or  
Non-alcoholic Fruit Punch on arrival 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 'Martin audio PA System'  
8K projector and screen (available on request)  
Late Night Function and private Residents' bar  
Background music playlist  
Free on-site car parking

## Room Decor

Banqueting Suite mood lighting (any colour)  
Louis Banqueting chairs

## Table Decor

White linen table cloths and white linen napkins  
Candleabra centrepiece on all tables

## Stationery

Digital display table plan and menu cards (Tullyglass theme)

## Meal

Five course meal hand crafted by our head chef

## Table Drinks

Iced water will be provided on all tables  
One bottle of House Red and White Wine per table

## Accommodation

Reduced accommodation rates for guests

## Pricing

£65.00

(Minimum 100 Adult Guests)

## Menu

### Starter

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

### Tullyglass Caesar Salad

Smoked Chicken with a Bacon and Caesar Dressing

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, 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 with Seasonal Fruits, Whipped Cream, Homemade Coulis  
Toffee Apple Crumble topped with Butter Crumble and served with Custard

### Tea and Coffee

*All dietary requirements catered for on request.  
For extensive menu please ask wedding co-ordinator.*



# 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 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.

## Canapés

### *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 (V) (DF) (VEGAN)

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

## 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 Honey 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 061)  
BORDEAUX \_ FRANCE  
£35.00

*An extensive Wine list is available 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)

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# Audio Visual Support & Maintenance

## *Festival Productions*

Contact Brian - 07712871876

Email - festivalproductions@yahoo.co.uk



# TULLYGLASS

— HOTEL AND RESIDENCES —

TULLYGLASS HOTEL  
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