



BALLYMASCANLON
HOTEL & GOLF RESORT

Our Deluxe Package

COMPLIMENTARY SPECIAL TOUCHES

EACH COUPLE WHO CHOOSE BALLYMASCANLON HOTEL & GOLF RESORT AS THEIR WEDDING VENUE ENJOY A HOST OF COMPLIMENTARY SPECIAL TOUCHES THAT INCLUDE...

Red carpet arrival with use of our beautiful Oak Room for your arrival drinks reception overlooking our gardens

Wedding Banquet in our elegant Garden Room Suite with beautiful white table linen and napkins and a choice of crystal or floral centrepiece for all your tables

Use of our cake stand, cake table with cake knife

A table plan as well as personalised menus on each table

A luxurious suite for the wedding couple, two additional complimentary bedrooms on the night of your wedding and seventeen discounted rooms for your guests

The experience of our dedicated wedding coordinator to guide you through the planning process and help with menu tasting, planning and timings on the day

Access to our leisure centre for all wedding guests staying with us on the night of the wedding

Ample complimentary parking for your guests on the day of the wedding

A voucher for a first anniversary dinner in our restaurant for the wedding couple

Our Deluxe Package

THE DETAILS

DESIGNED BASED ON OUR YEARS OF EXPERIENCE, OUR DELUXE PACKAGE OFFERS ALL YOU NEED FOR THE PERFECT DAY AT ONE AMAZING ALL INCLUSIVE PRICE...

A stylish arrival...

Sweeping tree lined avenue, red carpet welcome, mingling with your guests in our dedicated Oak Room overlooking the gardens while everyone enjoys **tea, coffee, mini scones** and **homemade shortbread** as well as **sparkling wine, bottled beer** and **a signature cocktail** (choose from Cosmopolitan, Electric Lemonade or Aperol Spritz)

A banquet before the party...

Your guests are seated in our beautiful Garden Room, overlooking the roses, crisp white linen, personalised menus, table centrepiece... and oh the food! Celebrate with your guests over our **five course wedding banquet** with a choice of three mains as well as **a glass and a top-up of house wine** per guest and later a **glass of prosecco** per guest to toast!

Into the wee small hours...

Dance the night away and just when you're feeling peckish we serve an **evening snack** of assorted sandwiches, cocktail sausages, chicken goujons, tea, coffee. Our **bar extension** means you can refuel and dance until late, before drifting upstairs to your beautiful suite for the night.

all from just €79.00 per person

€79 p.p. on any date in January, February & March + Midweek Nov & Dec

€85 p.p. on Midweek dates from April to October inclusive + Fridays & Saturdays in Nov & Dec

€89 p.p. on Friday & Saturday, April to October inclusive

Midweek is Sunday to Thursday Inclusive excluding Bank Holidays. Restrictions apply to dates at Christmas and New Year and all dates are subject to availability. Children's menu available for children aged 3-12 years priced at €25 per child. Management reserves the right to amend prices. Prices are valid up until Dec 2024. In the instance that VAT increases this will impact on the current prices quoted. Please confirm with your Wedding co-ordinator. Minimum numbers apply.

visit www.ballymascanlon.com



BALLYMASCANLON
HOTEL & GOLF RESORT

Build your own Package COMPLIMENTARY SPECIAL TOUCHES

EACH COUPLE WHO CHOOSE BALLYMASCANLON HOTEL & GOLF RESORT AS THEIR WEDDING VENUE ENJOY A HOST OF COMPLIMENTARY SPECIAL TOUCHES THAT INCLUDE...

Red carpet arrival with use of our beautiful Oak Room for your arrival drinks reception overlooking our gardens

Wedding Banquet in our elegant Garden Room Suite with beautiful white table linen and napkins and a choice of crystal or floral centrepiece for all your tables

Use of our cake stand, cake table with cake knife

A table plan as well as personalised menus on each table

A luxurious suite for the wedding couple, two additional complimentary bedrooms on the night of your wedding and seventeen discounted rooms for your guests

The experience of our dedicated wedding coordinator to guide you through the planning process and help with menu tasting, planning and timings on the day

Access to our leisure centre for all wedding guests staying with us on the night of the wedding

Ample complimentary parking for your guests on the day of the wedding

A voucher for a first anniversary dinner in our restaurant for the wedding couple

Build your own Package THE DETAILS

START WITH THE BASICS AND BUILD YOUR OWN PACKAGE TO SUIT YOUR BUDGET

Arrive

Sweeping tree lined avenue, red carpet welcome, mingling with your guests in our Oak Room with **tea, coffee, mini scones** and **homemade shortbread**

ADD PROSECCO & BOTTLE BEER - FROM €9.00 P.P. / ADD SIGNATURE COCKTAIL - FROM €15.00 P.P.

Banquet

Your guests are seated in our beautiful Garden Room, overlooking the roses, crisp white linen, personalised menus, table centrepiece... and oh the food! Celebrate with your guests over a **five course wedding banquet** with a choice of two mains (one to be fish)

WINE - PRICED PER BOTTLE ON CONSUMPTION / OPEN TOAST - PRICED PER DRINK / PROSECCO TOAST - FROM €7.00 P.P.

Later

Dance the night away and just when you're feeling peckish we serve an **evening snack** of assorted sandwiches, cocktail sausages, chicken goujons, tea, coffee. Our **bar extension** means you can refuel and dance until late, before drifting upstairs to your beautiful suite for the night.

from just €65.00 per person

€65 p.p. on any date from November to March inclusive

€70 p.p. on any date from April to October inclusive

Restrictions apply to dates at Christmas & New Year. All dates are subject to availability. Midweek is Sunday to Thursday inclusive excluding Bank Holidays
Children's menu available for children aged 3-12 years priced at €25 per child. Prices are valid up until December 2024. Management reserves the right to amend prices.
In the instance that VAT increases this will impact on the current prices quoted. Please confirm with your Wedding co-ordinator. Minimum numbers apply.

visit www.ballymascannon.com



BALLYMASCANLON
HOTEL & GOLF RESORT

Menu Selector

FOR YOUR 5 COURSE WEDDING MENU CHOOSE **ONE STARTER** FROM THE STARTERS, **ONE SOUP** FROM THE SOUPS, **THREE MAIN COURSES** FROM THE MAIN COURSES (ONE TO BE FISH) & **ONE DESSERT** FROM THE DESSERTS

STARTERS

- Crisp Duck Confit**
creamed lentils, local mushrooms
- Classic Caesar Salad**
smoked bacon, croutons
- Pressed Ham, Confit Leeks & Chicken Terrine**
apple chutney, sourdough toast
- Lightly Spiced Pork & Chicken Kebab**
on vegetable curry sauce
- Vol-au-Vent of Smoked & Roast Chicken**
wild mushroom sauce
- Classic Prawn & Poached Salmon Cocktail**
guinness wheaten bread
- BBQ Pear & Beetroot Salad**
hazelnuts, cabernet dressing
- Assortment of Exotic Melon**
red fruit consommé

MAIN COURSES

- Hereford Irish Sirloin of Beef**
wild mushroom pepper sauce
- Roast Breast of Free-range Turkey & Glazed Ham**
cranberry & sage stuffing, thyme & rosemary gravy
- Fillet of Atlantic Hake**
peas, courgettes, lemongrass, basil
- Baked Salmon**
grilled asparagus, hollandaise sauce
- Roast Rump of Irish Lamb**
root vegetables, potato fondant, mint lamb sauce
- Free-range Chicken**
stuffed with garlic & parsley, crispy bacon, mushrooms, roast chicken gravy
- Breast of Skeaghanore Duck**
crisp cabbage, fresh lime, grand mariner sauce
- Chargrilled Fillet Steak**
braised skin, celeriac, red wine sauce
- Vegetable & Potato Samosa**
spiced lentil dahl
- Aubergine Steak**
chilli & coriander mayo dip
- Stonebaked Pizza of Peppers, Olives, Onions & Tomato**
- Fragrant Korma Vegetable Curry & Rice Pilaf**

SOUPS

- served with artisan breads*
- Cream of Vegetable Soup**
- Leek & Potato Soup**
spring onions
- Roast Cauliflower Soup**
sourdough cheese croutons
- Red Lentil, Smoked Bacon & Tomato Soup**
pesto
- Coastal Seafood Chowder**
guinness wheaten bread
- Roast Celeriac & Celery Soup**
herb cream
- Cream of Broccoli & Asparagus Soup**
- Cream of Chicken & Mushroom Soup**
truffle croutons

DESSERTS

- Warm Bakewell Tart**
red fruit compote, cream
- Raspberry & White Chocolate Panna Cotta**
raspberry sorbet
- Warm Caramel Apple Cake**
apple crumble ice-cream, butterscotch sauce
- Lemon Tart**
mango & passionfruit sorbet
- Pavlova**
seasonal fruit, cream
- Strawberries & Ice-cream**
wafer basket, strawberry purée
- Hot Chocolate Sponge Pudding**
marmalade ice-cream, milk chocolate sauce
- Sticky Toffee Pudding**
salted caramel ice-cream

All menu items are subject to availability at the time of your wedding and are also subject to seasonal changes. Supplements may apply to certain dishes. Please confirm with your Wedding co-ordinator.

*All our seafood is sourced locally from Morgans of Carlingford
All our beef is of Irish Origin*

visit www.ballymascanlon.com