

# GALGORM

RESORT & SPA

REDISCOVER YOURSELF

## *Wedding Menus 2010*

*Galgorm offers the perfect surroundings for you and your guests on your special day. The history of Galgorm is indicative of why today it is thought of as Northern Ireland's premier wedding venue.*

*To assist in planning your special day we have compiled a selection of superb menus for your consideration. We can offer advice on seating arrangements, flowers, toasts and any other special details. We realise however that your day has to be as you would wish and we will be delighted to discuss your individual requirements.*

*For your guests comfort we can offer special discounted accommodation with a selection of guest bedrooms, one or two bedroom cottages or a riverside four bedroom log cabin.*

*Your wedding coordinator will be able to assist you in securing reservations at your special wedding rates.*

*Galgorm Resort & Spa  
Galgorm, Co Antrim, Northern Ireland, BT42 1EA*

*Tel No: 028 2588 1001 Fax: 028 2588 0080*

*Website: [www.galgorm.com](http://www.galgorm.com) Email: [weddings@galgorm.com](mailto:weddings@galgorm.com)*

**Wedding Menus 2010**

**Arrival Options**

*On arrival you and your guests will be greeted with freshly brewed tea/coffee and home made shortbread. The following additional options are also available.*

**Selection of Home Made Canapes**

*Pate en Croute*

*Leek and Cream Cheese Tart*

*Cocktail Pizzas*

*Melon and Parma Ham*

*Charcuterie Selection*

***All above priced at £3.00 per portion***

*Smoked Salmon Roulade*

*King Prawn & Guacamole*

*Goats Cheese & Caramelised Red Onion Tart*

*Buffalo Mozzarella & Tomato Bruschetta*

*Chicken Satay*

***All above priced at £4.50 per portion***

***Galgorm Sandwich Platter - £20.00 per platter (serves 5 persons)***

*A Selection of Assorted Cocktail Sandwiches, Tortilla Chips and Salsa*

***Chocolate Fountain - £400.00 ( 100 persons £1.00 per additional person thereafter )***

*Served with a selection of Dipping Food*

***Swan Ice Sculpture - £250.00***

***Arrival Drinks Options***

<i>Sherry</i>	<i>£3.50 per person</i>
<i>Punch</i>	<i>£4.00 per person</i>
<i>Red/White Wine</i>	<i>£4.50 per person</i>
<i>Sparkling Wine</i>	<i>£6.00 per person</i>
<i>Champagne</i>	<i>£8.50 per person</i>
<i>Dressed Pimms</i>	<i>£5.50 per person</i>
<i>Bucks Fizz</i>	<i>£4.50 per person</i>
<i>Mulled Wine</i>	<i>£5.50 per person</i>
<i>Non alco Punch</i>	<i>£2.75 per person</i>
<i>Grape Juice</i>	<i>£2.00 per person</i>

***Selection of Cocktails available on request***

***Wine and Drinks Lists for Meals available on request***

*The Wedding Menus 2010*

***Banqueting Menu No.1     £37.00***

*Cream of Cauliflower and Stilton Soup*

\*

*Choice of Sorbet*

\*

*Herb Crumbed Breast of Chicken Stuffed with Smoked Applewood, Tarragon Cream*

\*

*Home made Warm Rhubarb and Strawberry Crumble  
served with a Drambuie Ice Cream*

\*

*Freshly Brewed Tea and Coffee*

***Banqueting Menu No.2     £54.00***

*Oak Smoked Salmon on Wheaten Bread, Seasonal Leaves Red Onion & Caper*

\*

*Roast Tomato and Bell Pepper Soup*

\*

*'Beef Wellington'*

*Fillet of Prime Irish Beef, Wild Mushrooms and Crisp Pastry*

\*

*Valrhona Chocolate Torte with Chantilly Cream*

\*

*Freshly Brewed Tea and Coffee*

***Banqueting Menu No.3     £37.00***

*Crown of Melon with Seasonal Fruits and Raspberry Coulis*

\*

*Cream of Forest Mushroom Soup*

*With Toasted Hazelnuts*

\*

*Herb Crumbed Breast of Chicken Stuffed with Cream Cheese and Broccoli, White Wine Cream*

\*

*Galgorm Traditional Fruit Pavlova with Mixed Berry Compote*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.4 £45.00**

*Asian Spiced Fish Cakes, Mixed Seasonal Leaves  
Sweet and Sour chutney*

\*

*Carrot and Orange Soup with Chervil and Parsley Cream*

\*

*Rack of Irish Lamb with a Garlic and Rosemary Crust  
Garnished with Boursin Filled Tomatoes served with Madeira sauce*

\*

*Vanilla Crème Brulee and Spiced Shortbread*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.5 £39.00**

*Crown of Honeydew Melon with Mango Sorbet*

\*

*Garden Vegetable Broth*

\*

*Stuffed Antrim Turkey and Honey Roast Ham  
Garnished with Chipolata Sausage, Fresh Cranberries and  
Port Sauce*

\*

*Raspberry Ruffle Cheesecake with Red Berry Coulis*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.6 £44.00**

*Fan of Honeydew Melon dressed with Fresh Fruit Kebab*

\*

*Cream of Broccoli and White Wine Soup  
With Croutons*

\*

*Roast Prime Sirloin of Beef with Tomato,  
Mushroom and Oregano Sauce or  
Pink Peppercorn Sauce*

\*

*Bailey's Cheesecake with a Cappuccino Sauce*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.7 £37.00**

*Leek and Potato soup with Black Pepper Croutons*

\*

*Choice of Sorbet*

\*

*Oven Roasted Chicken Breast  
With Bacon, Shallot and Parsley Stuffing*

\*

*Hot Bramley Apple Strudel with Home made Cinnamon Ice Cream*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.8 £45.00**

*Classic Caesar Salad, Rustic Croutons, Olives and aged Reggiano*

\*

*Butternut Squash and Pumpkin Soup with Paprika Croutons  
(seasonal)*

\*

*Seared Sirloin Steak and Crispy Tobacco Onions with a Whiskey Sauce*

\*

*Individual Home Made Banoffi Pie*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.9 £38.00**

*Crispy Oriental Duck, Spicy Noodle Salad  
Honey Chilli and Mint Sauce*

\*

*White Onion Soup Garnished with Spring Onion*

\*

*Escalope of Salmon baked in the Oven served with a  
Dill sauce and Puff Pastry Fleurons*

\*

*Individual Tiramisu with a Tia Maria Anglaise*

\*

*Freshly Brewed Tea and Coffee*

*Menu's can be altered to suit your requirements.  
Please ask your Wedding Co-Ordinator for price indicator.*

**Banqueting Menu No.10    £70.00**

*Seared Fillet of Seabass with Tiger Prawns, Mediterranean  
Vegetable and Tomato Coulis*

\*

*Asparagus Soup with Chive Cream and Parmesan Croutons*

\*

*Rack of Spring Lamb with Pesto and Pinenut Crust*

\*

*Spring Vegetables*

*New Season Minted Baby Boiled Potatoes*

*Dauphinoise Potatoes*

\*

*Trio of Desserts:*

*Crème Brulee, Rhubarb Compote*

*Raspberry Mousse, Chocolate Shortbread*

*Cherry Ice-Cream*

\*

*Selection of Irish Cheese and Oatmeal Biscuits*

\*

*Freshly Brewed Tea and Coffee*

**Banqueting Menu No.11    £75.00**

*Trio of Starter :*

*Ragout of Seafood, Lemon and Dill Beurre Blanc*

*Crispy Duck Roll, Sweet Chilli and Soy Dressing*

*Parma Ham, Pear and Stilton Salad with Walnut Vinaigrette*

\*

*Vichyssoise with Pale Smoked Haddock*

\*

*Chateaubriand of Beef, Burgundy and Thyme Jus and Pomme Puree*

\*

*For The Ladies :*

*Orange and Cointreau Panacotta, Dark Chocolate Ganache, Summer Berries*

*For The Gents:*

*Plum Tart with Rum and Raisin Ice-Cream*

\*

*Selection of Irish Cheese and Oatmeal Biscuits*

\*

*Coffee with Petit Fours*

***Banqueting Menu No.12    £100.00***

*Canape Selection*

*Mozzarella and Grilled Pepper Bruschetta*

*Pancetta and Parsley Croquettes*

*Asian Style Salmon*

*Local Mussels, Garlic & Parsley*

*Chicken Liver Parfait, Onion Chutney*

\*

*Pre-Starter*

*Boudin Blanc, Shallot Puree*

*Breast of Quail with its Egg Poached*

*Consomme of Ceps and Chanterelles*

\*

*Starters*

*Warm Salad of Pheasant Puy Lentils and Balsamic*

*Carpaccio of Venison, Chard Salad and Horseradish*

*Seared Foie Gras, Pickled Raisins and Brioche*

\*

*Fish*

*Seared Scallop, Risotto of Wild Mushrooms*

*Open Ravioli of Langoustine, Baby Spinach and Pork Belly*

*Roast Turbot, Cockles, Clams and Saffron Veloute*

*Main-Courses*

*Fillet of Angus Beef, Herb Gnocchi and Winter Roasted Vegetables*

*Seared Fillet of Seabass, Truffle Pomme Puree and Star Anise Jus*

*Roast Loin of Venison, Sweet and Sour Cabbage, Five Spice Jus*

*Cheese*

*Plated Cheese served with Water Biscuits and Grapes*

*Desserts*

*Vanilla Crème Brulee with Poached Pears*

*Bitter Chocolate Delice with Toasted Pine Kernal Ice-Cream*

*Crab Apple Caramel Sorbet and Crisps*

\*

*Freshly Brewed Tea and Coffee & Petit Fours*

*( Maximum numbers of 30 apply )*

**Vegetarian Main Course Options**

*Provençal Vegetable Stuffed Aubergine*

*Spiced Vegetable Bolognese with Pasta*

*Roasted Mediterranean Vegetable Tarte Tatin with Pesto*

*Pancake Cannelloni with Spinach  
Wild Mushrooms and Garlic Cream*

*Warm Leek and Goats Cheese Quiche with Tomato Salsa*

*Tortellini filled with Cheese and Spinach on a  
Vegetable Stew*

**Potato and Vegetable Accompaniments**

*All main courses include a choice of two potatoes and three vegetables*

***Selected from the following options***

*Oven Roasted Potatoes  
Traditional Irish Champ  
Parsley Boiled Potatoes*

***Option A***

*Cauliflower and Broccoli Florets tossed with Lightly Buttered Carrots*

***Option B***

*Cauliflower and Broccoli Florets Tossed with Carrots in a Rich White Sauce Topped with Farmhouse Cheddar*

***Spring Green Vegetables - £2.00 per person supplement***

*Sugar Snap Peas, Cabbage, Broccoli, Fine Beans and Peas served with Beurre Blanc*

***Summer Vegetables - £2.50 per person supplement***

*Mangetout, Green Beans, Baby Corn, Carrots, Courgettes and Asparagus*

***Winter Vegetables - £2.00 per person supplement***

*Brussel Sprouts, Cauliflower, Carrots and Curly Kale*

***Roast Winter Vegetables - £2.50 per person supplement***

*Parsnips, Carrot, Onion, Cauliflower, Squash & Pumpkin in Cumin and Honey*

**Children Options**

*Children can be catered for in the form of the following menus*

*Half Portions*

*Chicken Goujons and Homemade Chips*

*Chipolatas and Homemade Chips*

*Codfingers and Homemade Chips*

*High Chair Toddler*

*£10.00 per child*

*Seated Child*

*Half main price*

*It is anticipated that the Menu prices as quoted will remain valid until December 2010. However, the Hotel reserves the right to amend them in the event of severe market fluctuations in produce prices. Any amendments which will affect your final account will be notified to you at the time of making the amendment.*

*Weddings booked for 2011 may be subject to general inflationary price increases.*

### Evening Supper Options

#### *A La Carte Finger Buffet*

<i>Bouchees of Mushroom or Chicken</i>	<i>£2.50 per portion</i>
<i>Goujons of Chicken with Dip</i>	<i>£3.25 per portion</i>
<i>Cocktail Chipolatas</i>	<i>£2.50 per portion</i>
<i>Assorted Cocktail Sandwiches</i>	<i>£3.50 per portion</i>
<i>Spicy Sausage Rolls</i>	<i>£2.25 per portion</i>
<i>Cocktail Pizza Bites</i>	<i>£3.00 per portion</i>
<i>Chip Cones</i>	<i>£3.00 per portion</i>
<i>Bacon Butties</i>	<i>£4.00 per portion</i>
<i>Fish &amp; Chip Baskets</i>	<i>£6.00 per portion</i>
<i>Chicken Goujon &amp; Chip Baskets</i>	<i>£6.00 per portion</i>
<i>Scampi &amp; Chip Baskets</i>	<i>£8.00 per portion</i>
<i>BBQ Chicken Wings</i>	<i>£3.25 per portion</i>
<i>Donuts</i>	<i>£2.00 per portion</i>
<i>Chocolate Brownies</i>	<i>£2.00 per portion</i>
<i>Carrot Cake</i>	<i>£2.00 per portion</i>
<i>Giant Cookies</i>	<i>£2.00 per portion</i>
<i>Tea/Coffee &amp; Biscuits</i>	<i>£3.00 per portion</i>

### Hot Buffet Options

<i>Irish Stew with Freshly Baked Wheaten</i>	<i>£8.00 per person</i>
<i>Chicken A La King with Saffron Rice</i>	<i>£9.00 per person</i>
<i>Beef Stroganoff with Saffron Rice</i>	<i>£9.00 per person</i>
<i>Thai Green Chicken Curry</i>	<i>£9.00 per person</i>
<i>Vegetarian Thai Green Curry</i>	<i>£8.00 per portion</i>

### Additional Items for Hire

<i>Candelabras</i>	<i>£15</i>
<i>Candelabras with Mirror</i>	<i>£25</i>
<i>Chocolate Fountain</i>	<i>£400</i>
<i>(100 persons)</i>	
<i>Pimms Fountain</i>	<i>£100</i>
<i>(£5.50 per pimms)</i>	
<i>Rolls Royce Ghost</i>	<i>£450 inclusive of 60 miles - £2.50 per mile thereafter</i>
<i>Land Rover Discovery</i>	<i>£350</i>

***“ Something that little bit special...”***

***The Tattinger Package***

*A top table delight of a glass of champagne enhanced by a unique and highly desirable wild Hibiscus flower. This will transform a glass of champagne into the pinnacle of luxury.*

*£10.00 per person*

***The Chocolate Collection***

*Handmade champagne truffles and chocolate dipped strawberries served with your coffee for all at the top table.*

*£4.00 per person*

***Fruits of the Sea***

*An iced platter of succulent and luxury seafood served to share with a glass of chilled champagne.*

*£15.00 per person (minimum 100)*

***House Baked Bread Baskets***

*A Selection of breads baked in our kitchens served with various dipping oils*

*£20.00 per Table*

***The Ice Swan***

*An ice sculpture of a Swan surrounded by bite size portions of seasonal fruits served with sugar, chocolate sauce and fresh cream, perfect for that summer's day arrival*

*£350 for 100 guests (additional £2 per guest thereafter)*

***Beverage packages***

***“The Maine”***

*Dressed Pimm's on arrival*

*2 glasses of Chilean Sauvignon Blanc or Cabernet Sauvignon with Dinner*

*1 glass of House Champagne for toast*

*£20.00 per person*

***“The Manor”***

*Mulled Wine on arrival*

*2 glasses of Chilean Sauvignon Blanc or Cabernet Sauvignon with Dinner*

*1 glass of Tattinger Champagne for toast*

*£20.00 per person*

***“The Mulberry”***

*Arrival Cocktail from our house list*

*½ bottle of Australian Shiraz or Chardonnay with Dinner*

*1 Glass of Veuve Clicquot Champagne for Toast*

*£25.00 per person*

***“The Galgorm”***

*Glass of Ayala Rose Champagne on arrival*

*½ bottle of Australian Shiraz or Chardonnay with Dinner*

*Glass of Tattinger Champagne for Toast*

*£25.00 per Person*

**WEDDING ROOM HIRE CHARGES 2010**

<i>Jan-April</i>	<i>Great Hall Downstairs</i>	<i>Thur-Sat</i>	<i>£500.00</i>
	<i>Great Hall Upstairs</i>	<i>Thur-Sat</i>	<i>£500.00</i>
	<i>Great Hall Downstairs</i>	<i>Mon-Wed</i>	<i>£350.00</i>
	<i>Great Hall Upstairs</i>	<i>Mon-Wed</i>	<i>£350.00</i>
<i>May – Sept &amp; December</i>	<i>Great Hall Downstairs</i>	<i>Thur-Sat</i>	<i>£1000.00</i>
	<i>Great Hall Upstairs</i>	<i>Thur-Sat</i>	<i>£1000.00</i>
	<i>Great Hall Downstairs</i>	<i>Mon-Wed</i>	<i>£850.00</i>
	<i>Great Hall Upstairs</i>	<i>Mon-Wed</i>	<i>£850.00</i>
<i>Oct &amp; November</i>	<i>Great Hall Downstairs</i>	<i>Thur-Sat</i>	<i>£750.00</i>
	<i>Great Hall Upstairs</i>	<i>Thur-Sat</i>	<i>£750.00</i>
	<i>Great Hall Downstairs</i>	<i>Mon-Wed</i>	<i>£650.00</i>
	<i>Great Hall Upstairs</i>	<i>Mon-Wed</i>	<i>£650.00</i>

***Sunday Room Hire in the Great Hall and Four Seasons Suite is Complimentary***

<i>Four Seasons</i>	<i>Mon -Saturday</i>	<i>£500.00</i>
<i>Phantom House</i>	<i>Mon-Sun</i>	<i>£750.00</i>

***Minimum Numbers***

<i>May – Sept &amp; December</i>	<i>Great Hall Lower</i>	<i>130</i>
	<i>Great Hall Upper</i>	<i>100</i>
	<i>Four Seasons</i>	<i>40</i>
<i>Jan-April, Oct &amp; November</i>	<i>Great Hall Lower</i>	<i>100</i>
	<i>Great Hall Upper</i>	<i>80</i>
	<i>Four Seasons</i>	<i>40</i>

***Additional room hire charges apply for ceremonies  
Contact Hotel for details***

## *Galgorm Resort and Spa Wine Selection 2010*

### ***White***

<i>Montes Sauvignon Blanc – Chile</i>	20
<i>Douglas Green Chenin Blanc-South Africa</i>	21
<i>Cornellana Chardonnay-Chile</i>	21
<i>Pinot Grigio, "santepietra" IGT– Italy</i>	24
<i>Villa Maria Marlborough Reisling-New Zealand</i>	23
<i>Mount Langi Ghiran "Billi Billi" Pinot Grigio</i>	27
<i>Goldridge Marlborough Sauvignon Blanc – N Zealand</i>	25
<i>Macon Blanc Villages Louis Jadot-France</i>	27
<i>Iona Sauvignon Blanc-South Africa</i>	28
<i>Petit Chablis AC la Chablisienne-france</i>	31

### ***Red***

<i>Montes Cabernet Sauvignon – Chile</i>	20
<i>La Palma Merlot – Chile</i>	21
<i>Chianti Conti Serrestori-Italy</i>	24
<i>Wild Pig Merlot – France</i>	24
<i>Douglas Green Pinotage-South Africa</i>	21
<i>Goldridge Marlborough Pinot Noir – New Zealand</i>	27
<i>Faustino de Crianza DOC Rioja – Spain</i>	24
<i>St Emilion, Chateau Dupray-France</i>	34
<i>Montes Alpha Cabernet Sauvignon-Chile</i>	33

### ***Rose***

<i>Rose D'Anjou, Remy pannier– France</i>	23
<i>Robert mondavi Woodbridge Rose-California</i>	22

### ***Champagne & Sparkling Wines***

<i>Faustin Brut Cava-Spain</i>	30
<i>Prosecco ca di pietra-Italy</i>	34
<i>Lanson Brut NV "Black label"-France</i>	49
<i>Lanson Rose-France</i>	49
<i>Joseph Perrier-France</i>	46
<i>Billecart- Salmon Rose NV-France</i>	80

*Wine prices can be subject to inflationary and supplier increase. Confirmed prices can only be supplied within 3 months of your Wedding Date.*

# Wedding Accommodation Rates

January 2010 ~ December 2010

Twin Room	£135	(2 x Single)
Double Room	£135	(1 x Double)
Family 1	£165	(1 x Double, 1 x Single)
Family 2	£185	(1 x Double, 2 x Single)
*1 Bedded Cottage	£90	(2 x Single)
*2 Bedded Cottage	£180	(4 x Single)
*Log Cabin	£350	(4 x Double)
Superior	£155	(1 x King)
Superior Family	£185	(1 x Double, 1 x Single)
Deluxe	£200	(1 x King)
Junior Suite	£285	(1 x Superking)

*(Self Catering)*

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## **Rack Rates**

January 2010 ~ December 2010

Twin Room	£155	(2 x Single)
Double Room	£155	(1 x Double)
Family 1	£185	(1 x Double, 1 x Single)
Family 2	£225	(1 x Double, 2 x Single)
*1 Bedded Cottage	£90	(2 x Single)
*2 Bedded Cottage	£180	(4 x Single)
*Log Cabin	£350	(4 x Double)
Superior	£175	(1 x King)
Superior Family	£205	(1 x Double, 1 x Single)
Deluxe	£210	(1 x King)
Junior Suite	£295	(1 x Superking)

*(Self Catering)*