

“Maine”

“Elegance”

“Manor”

“Opulence”

at

Galgorm Resort and Spa

*“a unique approach to organising your wedding, available on selected dates in
2010 and 2011”*

We have devised a unique approach to organising your wedding that draws on the experience of a number of selective and highly respected experts in their field. Coupling these attributes to our own unrivalled standards and facilities we feel that this service agreement put together by Galgorm Resort and Spa will offer you a stress free journey to that perfect wedding day. Allow us to organise a large part of your day and avail of significant savings that we have been able to procure with our long standing reputation as one of the premier wedding venues in Ireland.

Offering a single all in price for 40 and 100 guests you are free to concentrate on the finer details, secure in the knowledge that no hidden costs are going to present themselves at a later date and also happy in the knowledge that you have secured savings of up to £4000.

Please contact one of our dedicated wedding co-ordinators to get the full details of this superb package

t. 02825881001

The
“Maine”
Wedding

The “Maine”

Rolls Royce Ghost to the ceremony and then onto Galgorm Resort and Spa

*Premier Package Photography and Italian leather bound album to the value of £2000 supplied by the award winning photographer Michael McKay**

Flowers by Sally's Florists to the Value of £1000

Red carpet on arrival

Full access to unique breathtaking photographic opportunities

Tea/Coffee and shortbread for all Guests on arrival

Choice of a cocktail, Bucks Fizz or Ami Sparkling Juice for all guests on arrival

The Ice Swan from our “something that little bit special...” selection

Table Linen and napkins

Themed Chair Covers

Personalised Menu cards

Illustrated table plan

*Wedding cake supplied from a selection by Hilary Kernoghan or Elaine at Heavenly Chocolate**

4 ft Candleabras as centrepieces on the guest tables

5 course Banquet from a choice of Menus

A glass of Champagne for all guests for toast

½ bottle of Chilean Sauvignon Blanc or Cabernet Sauvignon per guest for dinner

Personal management attention throughout your day

Master of Ceremonies Service

Evening entertainment consisting of a live band and DJ

Evening food consisting of 100 individual cones of fish and chips

Opulent overnight accommodation for the Bride and Groom

Full use of the SPA at Galgorm for the Bride and Groom throughout your stay

All day and evening room hire of your banqueting suite

Private hire of “Gillies Pub” for all your resident guests from 1am – 4am including complimentary late night buffet

The “Maine” Wedding Menu

Crown of Melon with Seasonal Fruits and Raspberry Coulis

Deep fried brie with Cumberland sauce

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

Choice of Sorbet

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Roast Tomato and Bell Pepper Soup

Cream of Forest Mushroom Soup With Toasted Hazelnuts

Garden Vegetable Broth

Carrot and Orange Soup with Chervil and Parsley Cream

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

Stuffed Antrim Turkey and Honey Roast Ham, garnished with Chipolata Sausage, Cranberries and Port Sauce

Oven Roasted Chicken Breast With Bacon, Shallot and Parsley Stuffing

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

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

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

Galgorm Traditional Fruit Pavlova with Mixed Berry Compote

Raspberry Ruffle Cheesecake with Red Berry Coulis

Bailey's Cheesecake with a Cappuccino Sauce

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Tea or Coffee and After Eight's

The “Maine” Wedding

£12000(2010) £13000(2011)

The
“Manor”
Wedding

The “Manor”

Rolls Royce Ghost to the ceremony and then onto Galgorm Resort and Spa

*Photography and Italian leather bound album supplied by the award winning photographer Michael McKay**

*3 Bouquets and 5 button-holes by Sally’s Florist**

Red carpet on arrival

Full access to unique breathtaking photographic opportunities

Tea/Coffee and shortbread for all Guests on arrival

Choice of a cocktail, Bucks Fizz or Ami Sparkling Juice for all guests on arrival

Table Linen and napkins

Personalised Menu cards

Illustrated table plan

*Wedding cake supplied from a selection by Hilary Kernaghan or Elaine at Heavenly Chocolate**

Top Table long and low display by Sally’s Florists

4 ft Candleabras as centrepieces on the guest tables

5 course Banquet from a choice of Menus

A glass of Champagne for all guests for toast

2 Glasses of Chilean Sauvignon Blanc or Cabernet Sauvignon per guest for dinner

Personal management attention throughout your day

Master of Ceremonies Service

*Evening entertainment consisting of a live band and DJ provided by Entertainments Unlimited**

Evening food consisting of 100 individual cones of fish and chips

Opulent overnight accommodation for the Bride and Groom

Full use of the SPA at Galgorm for the Bride and Groom throughout your stay

All day and evening room hire of your banqueting suite

The “Manor” Wedding Menu

Crown of Melon with Seasonal Fruits and Raspberry Coulis

Deep fried brie with Cumberland sauce

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

Choice of Sorbet

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Roast Tomato and Bell Pepper Soup

Cream of Forest Mushroom Soup With Toasted Hazelnuts

Garden Vegetable Broth

Carrot and Orange Soup with Chervil and Parsley Cream

o0o

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

Stuffed Antrim Turkey and Honey Roast Ham, garnished with Chipolata Sausage, Cranberries and Port Sauce

Oven Roasted Chicken Breast With Bacon, Shallot and Parsley Stuffing

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

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

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

Galgorm Traditional Fruit Pavlova with Mixed Berry Compote

Raspberry Ruffle Cheesecake with Red Berry Coulis

Bailey's Cheesecake with a Cappuccino Sauce

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Tea or Coffee and After Eight's

The “Manor” Wedding

£9,000(2010) £10,000(2011)

The
“Elegance”
Wedding

The “Elegance”

Rolls Royce Ghost to the ceremony and then onto Galgorm Resort and Spa

*Premier Package Photography and Italian leather bound album supplied by the award winning photographer Michael McKay**

Flowers by Sally’s Florist to the value of £1000

Red carpet on arrival

Full access to unique breathtaking photographic opportunities

Tea/Coffee and shortbread for all Guests on arrival

Iced platters of succulent and luxury seafood to share with a glass of chilled champagne for all on arrival

*String Quartet to greet your Guests on arrival**

Table Linen and napkins

Personalised Menu cards

Illustrated table plan

*Wedding cake supplied from a selection by Hilary Kernoghian or Elaine at Heavenly Chocolate**

4 ft Candleabras as centrepieces on the guest tables

Chair Covers

House Baked Bread Baskets for all dining tables

5 course Banquet from a premier choice of Menus

A glass of Champagne for all guests for toast

Half a bottle of New Zealand Sauvignon Blanc or Pinot Noir per guest for dinner

Personal management attention throughout your day

Master of Ceremonies Service

Evening entertainment consisting of a live band and DJ provided by Entertainments unlimited

Sumptuous evening buffet of Suckling Pig with all the trimmings

*Firework Display on the grounds by JB pyrotechnics**

Opulent overnight accommodation for the Bride and Groom

Full use of the SPA at Galgorm for the Bride and Groom throughout your stay

All day and evening room hire of your banqueting suite

The “Elegance” Wedding Menu

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

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

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

Classic Caesar Salad, Rustic Croutons, Olives and aged Reggiano

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Roast Tomato and Bell Pepper Soup

Cream of Forest Mushroom Soup with Toasted Hazelnuts

Carrot and Orange Soup with Chervil and Parsley Cream

Choice of Sorbet

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

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

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

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

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Selection of Irish Cheeses and Oatmeal Biscuits

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Orange and Cointreau Panacotta, Dark Chocolate Ganache, Summer Berries

Vanilla Crème Brulee and Spiced Shortbread

Individual Tiramisu with a Tia Maria Anglaise

Hot Bramley Apple Strudel with Home made Cinnamon Ice Cream

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Coffee with Petit Fours

The “Elegance” Wedding

£15,000(2010) £16,000(2011)

The
“Opulence”
Wedding

The “Opulence”

Rolls Royce Ghost to the ceremony and then onto Galgorm Resort and Spa

*Photography and Italian leather bound album supplied by the award winning photographer Michael McKay**

*3 Bouquets and 5 button-holes by Sally’s Florist**

Red carpet on arrival

Full access to unique breathtaking photographic opportunities

Tea/Coffee and shortbread for all Guests on arrival

Choice of a cocktail, Bucks Fizz or Ami Sparkling Juice for all guests on arrival

Table Linen and napkins

Personalised Menu cards

Illustrated table plan

*Wedding cake supplied from a selection by Hilary Kernoghan or Elaine at Heavenly Chocolate**

*Top Table long and low display by Sally’s Florists**

4 ft Candleabras as centrepieces on the guest tables

5 course Banquet from a choice of Menus

A glass of Champagne for all guests for toast

2 Glasses of Chilean Sauvignon Blanc or Cabernet Sauvignon per guest for dinner

Personal management attention throughout your day

Master of Ceremonies Service

*Evening entertainment consisting of a live band and DJ provided by Entertainments Unlimited**

Evening food consisting of 40 individual cones of fish and chips

Opulent overnight accommodation for the Bride and Groom

Full use of the SPA at Galgorm for the Bride and Groom throughout your stay

All day and evening room hire of your banqueting suite

The “Opulence” Wedding Menu

Crown of Melon with Seasonal Fruits and Raspberry Coulis

Deep fried brie with Cumberland sauce

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

Choice of Sorbet

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Roast Tomato and Bell Pepper Soup

Cream of Forest Mushroom Soup With Toasted Hazelnuts

Garden Vegetable Broth

Carrot and Orange Soup with Chervil and Parsley Cream

o0o

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

Stuffed Antrim Turkey and Honey Roast Ham, garnished with Chipolata Sausage, Cranberries and Port Sauce

Oven Roasted Chicken Breast With Bacon, Shallot and Parsley Stuffing

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

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

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

Galgorm Traditional Fruit Pavlova with Mixed Berry Compote

Raspberry Ruffle Cheesecake with Red Berry Coulis

Bailey's Cheesecake with a Cappuccino Sauce

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Tea or Coffee and After Eight's

The “Opulence” Wedding

£5,500(2010) £6,000(2011)

*The “**Maine**”: price is based on a minimum of 100 guests.*

Additional guests can be added at a charge of £80.00 per person.

*The “**Elegance**”: price is based on a minimum of 100 guests*

Additional guests can be added at a charge of £95.00 per person.

*The “**Manor**”: price is based on a minimum of 100 guests.*

Additional guests can be added at a charge of £70.00 per person.

*The “**Opulence**”: price is based on a minimum of 40 guests*

Additional guests can be added at a charge of £65.00 per person

The arrangements with our associates can be modified but may incur additional costs

**In the event that our associates are not available on specific dates we will endeavor to make alternative arrangements*