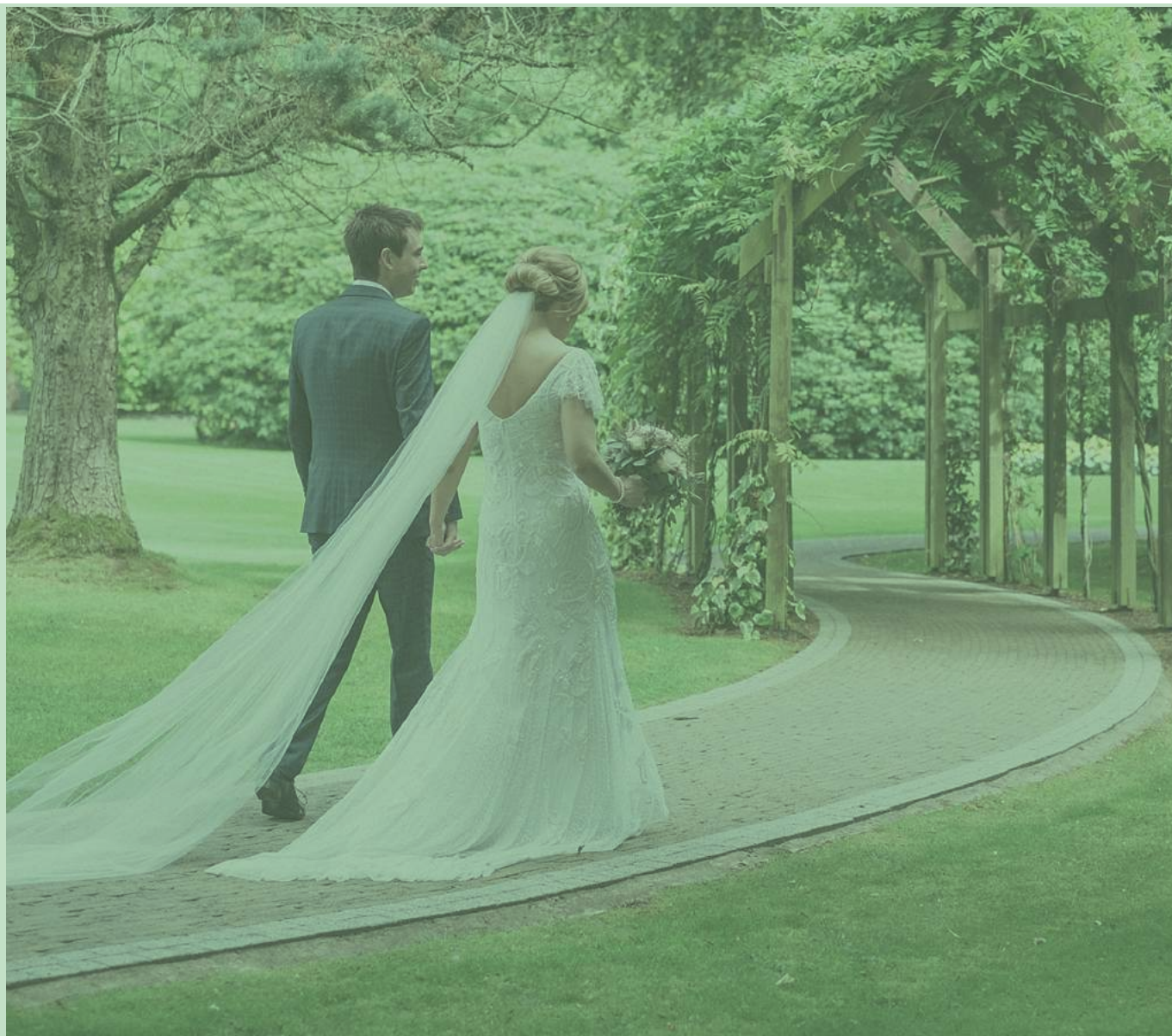




simply
galgorm



Simply Galgorm

A beautiful backdrop, with room to add your own flair

£6,000 *(inclusive of 60 guests)*

*Additional adults can be added for £94.00 per person, children for £25.00 per child

Available for new bookings in the Four Seasons for 2019 & 2020

For your ceremony; the beautiful Phantom House or
Ghost House or Rolls Royce Phantom to your ceremony
and then on to Galgorm Resort & Spa

Full access to unique breath taking photographic
opportunities

Freshly brewed tea, coffee & delicious homemade
shortbread for all guests on arrival

A welcome drink of your choice for all guests

Irish Table Linen & Napkins

Personalised menus cards in leather presentation folders

Cake stand & cake knife

4ft Candelabra centrepieces on guest's tables

5 course banquet from a choice of luxury menus

2 glasses of wine throughout your meal

Sumptuous late-night snacks from a selection of menus

Luxurious overnight stay with a full use of the Thermal
village through out

All day and evening private room hire of the Four
Seasons Suite

Our Menus

STARTERS

Choose one option

Confit duck leg, Asian salad, sweet chilli, sesame dressing

FiveMileTown goats cheese panacotta, beetroot salsa, sour dough crostini

Ardglass smoked haddock & leek bake, Gruyere cheese, fine herb crumbs

Trio of melon skewer, pineapple carpaccio, strawberry gel

SOUP OR SORBET

Choose one option

Tomato & roast red pepper soup, salsa rossa, basil oil

Cream of mushroom soup, white truffle and chive dressed mushrooms

Cauliflower soup, spiced cauliflower couscous, curry oil

Leek & potato soup, McAtamney's smoked bacon lardons, crispy leeks

Mango sorbet, compressed mango

Mandarin sorbet, compressed mandarin

Champagne sorbet, compressed grapes



MAIN

Northern Irish roast chicken breast, sun-blushed tomatoe & basil stuffing, Parma ham, roast potato, Chasseur sauce

County Antrim roast turkey & ham, herb stuffing, chipolata sausage, roast potato, cranberry gravy, crispy sage

Pan roast fillet of Glenarm salmon, herb baby potatoes, garden peas, leeks, white wine cream sauce

Northern Irish roast chicken breast, bacon, shallot and parsley stuffing, roast potato, red wine gravy

Prime Irish beef 'Forestiere', diced potatoes, pearil onions, bacon lardons, mushrooms, port gravy

DESSERT

Choose one option

Madagascan vanilla cheesecake, strawberry jelly, chocolate pencil

Potted creme caramel, hazelnut shortbread, candied shards

Sticky toffee pudding, salted caramel ice-cream, toffee sauce

Rasprberry ruffle Eton mess, toasted coconut

TEA & COFFEE

Irish breakfast tea & freshly brewed coffee served with chocolates



Late Night Snacks



As the lights go down and the dance floor fills up, your guests are bound to work up a hunger. Satisfy their cravings with late night snacks to complement your evening.

Classic Sharing Platter

Gourmet sandwiches, honey & sesame cocktail sausages, cocktail sausage rolls, breaded chicken goujons

Nacho Sharing Platter

Chilli beef, jalapeño peppers, cheese dip, guacamole, sour cream

Mac & Cheese

Individual servings of macaroni and cheese

Galgorm Sliders

Premium McAtamney's beef burger, cheddar cheese, lettuce, relish, mini burger bun

Chicken Goujons or Whole Tail Local Scampi

Breaded chicken goujons or Breaded Portavogie scampi, chips, lemon mayonnaise

Curry Bowls

Chinese chicken curry, boiled rice

Paella Pan

Add theatre to your evening as guests can watch the chef prepare your chosen paella served from the pan buffet-style

(£2.00 supplement per person)

Hog Roast

Served with brioche baps, cocktail sausages, stuffing, sauteed onions and salad

(£2.00 supplement per person)

TEA & COFFEE

Irish breakfast tea & freshly brewed coffee served with freshly baked chocolate chip cookies

(£2.00 per person)



GALGORM
RESORT & SPA

028 2588 2557
weddings@galgorm.com
galgorm.com/inspiration