



CULLODEN
ESTATE AND SPA

CELEBRATE YOUR
Love story.





To Love...

Pre-wedding menu tasting for 2 guests

Red carpet on arrival & Champagne Welcome for the Wedding Couple

Prosecco Reception

Freshly Brewed Tea & Coffee on Arrival

Three Course Dinner Menu

Evening Reception Food with choice of 2 menu items*

Room Rental

Bar Extension

Chair Covers & Candelabras for your Centrepieces & Tea Lights

PA System for Speeches

Cake Table

Personalised Menu Booklets

One Night's Accommodation for the Wedding Couple on their Wedding Night in one of our Junior Suites with Late Check-Out of 2:00pm

Preferred Accommodation Rates for Wedding Guests

£75.00 Per Person (Sunday - Thursday)

£80.00 Per Person (Friday - Saturday)

£75.00 Per Person (All week October - March)

There is no service charge at The Culloden Estate & Spa

Why not hold your ceremony here at The Culloden from an additional £5.00 per person?



To Cherish...

Pre-wedding menu tasting for 2 guests

Red carpet on arrival & Champagne Welcome for the Wedding Couple

Prosecco Reception

Canapés on Arrival with choice of 2 menu items*

Freshly Brewed Tea & Coffee on Arrival

Four Course Dinner Menu

Half Bottle of Director's Wine per person

Evening Reception Food with choice of 2 menu items*

Room Rental

Bar Extension

Chair Covers & Candelabras for your Centrepieces & Tea Lights

PA System for Speeches

Cake Table

Personalised Menu Booklets

One Night's Accommodation for the Wedding Couple
in a State Suite with Late Check-Out of 2:00pm

Preferred Accommodation Rates for Wedding Guests

£90.00 Per Person (Sunday - Thursday)

£95.00 Per Person (Friday - Saturday)

£90.00 Per Person (All week October - March)

There is no service charge at The Culloden Estate & Spa

**Why not hold your ceremony here at The Culloden
from an additional £5.00 per person?**



To Adore...

Pre-wedding menu tasting for 2 guests

Red carpet on arrival & Champagne Welcome for the Wedding Couple

Welcome Prosecco Reception

Canapés on Arrival with choice of 3 menu items*

Freshly Brewed Tea or Coffee on Arrival

Four Course Dinner Menu with choice of Main Course

Half Bottle of Director's Wine per person

Evening Reception Food with choice of 3 menu items*

Prosecco Toast

Room Rental & Bar Extension

Chair Covers & Candelabras for your Centrepieces & Tea Lights

PA System for Speeches

Cake Table & Personalised Menu Booklets

One Night's Accommodation for the Wedding Couple
in a State Suite with Late Check-Out of 2:00pm

One Night's accommodation in an executive room to use
at your discretion on the night of the wedding

Preferred Accommodation Rates for Wedding Guests

£110.00 Per Person (Sunday - Thursday)

£115.00 Per Person (Friday - Saturday)

£110.00 Per Person (All week October - March)

There is no service charge at The Culloden Estate & Spa

**Why not hold your ceremony here at The Culloden
from an additional £5.00 per person?**



Menus

Our menus are created by our Executive Chef, Alistair Fullerton. They aim to afford you a great deal of flexibility and with each menu a series of enhancements are offered to complement your selection. Dinner menus are based on a three or four course meal.

Should you wish to offer your guests a further menu choice, a supplement charge will apply as follows:

£10 per person for a choice of main course
£5 per person for a choice of starter or dessert

Pre-Dinner Canapés

Select Two or Three of the Following:

- Mini Yorkshire Puddings, Rare Beef and Horseradish
~
- Ewing's Smoked Salmon with Lemon and Dill
~
- Goats Cheese with Basil and Beetroot Jam
~
- Chicken Liver Parfait with Brandy Cream and a Sesame Crostini
~
- Crostini with whipped Stilton and Pecan Nut
~
- Sundried Tomato, Boilie Goats Cheese
~
- Cherry Mozzarella, Basil and Tomato Brochettes
~
- Ewings Smoked Salmon and Cream Cheese on Irish Wheaten Bread
~
- Selection of Mini Filled Tartlets: Pear and Stilton and Duck and Plum Relish
~
- Salt and Pepper Prawns
~
- Spiced Mint Lamb Koftas
~
- Mini Vegetable Samosa, Sweet Chilli Dip

Late Night Snacks

Select Two or Three of the Following:

- Fish and Chips (individually wrapped in newspaper cones)
~
- Mini Burgers
~
- Pizzeta Selection
~
- Goujons of Sole with a Tartare Sauce
~
- Filo wrapped Prawns with a Chilli and Coriander Dipping Sauce
~
- Honey Glazed Cocktail Sausages

A la Carte Menus

Appetisers

Kearney Blue Cheese Salad, Crisp Gem Lettuce,
Maple and Mustard Vinaigrette, Red Wine Poached Pear

~

Smoked Thornhill Duck Breast, Asian Noodle Salad,
Burnt Orange and Carrot Purée

~

Ham Hock Terrine, Apricot Chutney, Pickled Onions and Gherkins

~

Walter Ewing's Smoked Salmon, Caper Berries, Red Onion, Lemon, Basil Pesto

~

Chicken Liver Parfait, Cherry Gel, Onion Puree, Toasted Fruit Brioche

~

Fivemiletown Goats Cheesecake, Granola, Roast Beets

**Please select your choice of soup or sorbet course
included in the Cherish and Adore packages**

Soups

Served with a Culloden Signature Wheaten Scone

Roasted Vine Tomato and Red Bell Pepper

~

Comber Leek & Potato

~

White Onion, Cider and Thyme

~

Butterbean & Bacon

~

Cream of Celeriac

~

Garden Pea and White Truffle

~

Mushroom & Mustard

Sorbets

Daiquiri

~

Smoked Strawberry Daiquiri

~

Green Apple Schnapps

~

Simply Pear

~

Dark Chocolate and Shiraz

~

Champagne

Fish

Paupiettes of Lemon Sole, Buttery Grapes, Chervil and Chive Beurre Blanc

~

Pavé of Glenarm Salmon, Portavogie Prawn and Caper Butter

~

Grilled Sea Bass Fillets, Confit Fennel, Tomato Fondue, Salsa Verdi

Beef

Fillet of Irish Beef, Cracked Peppercorn and Bushmills Cream

Supplementary charge of £10 per person applies

~

Mourne Shorthorn Sirloin of Beef, Yorkshire Pudding
with Creamed Onion and Horseradish, Champ Potato

~

Slow cooked Daube of Beef, Red Wine and Sweet Balsamic Glaze

Poultry

Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream

~

Seared Chicken Supreme, stuffed with Gracehill Black Pudding, Pancetta and Leek Cream

~

Traditional Turkey, Ham, Sage and Rosemary Stuffing, Pan Jus

~

Roast Duck Breast with Spicy Red Cabbage, Celeriac Purée and
Port Wine Jus Chicken Supreme, Sundried Tomato Stuffing, Basil and Chilli Veloute

Pork

Stuffed Irish Pork Fillet with Bramley Apple and Cinnamon Compote
and Armagh Apple Cider Cream

~

Grant Begney Hill Sugar Pit Pork Rack, Armagh Apple Sauce,
Mustard Cream

Lamb

Seared Rump of Irish Lamb, grilled Vegetables and Rosemary Jus

~

Annalong Rack of Lamb, Herb Garden Crust, Port and Red Wine Reduction

Supplementary charge of £8 per person applies

Vegetarian Options

Chargrilled Vegetable Open Ravioli, Chive and Butter Cream,
Garlic Toasted Batch Bread

~

Seared Halloumi, Butter Bean and Coconut Broth,
Roasted Sweet Potatoes

~

Roasted Red Pepper, Sundried Tomato and Goats Cheese Tartlet
dressed with Rocket Leaves

Sides £3

Sea Salt and Cracked Black Pepper, New Boiled Potatoes

~

Gratin Dauphinoise

~

Traditional Champ

~

Burnt Onion Mash

~

Fondant Potato

~

Honey Roast Parsnips

~

Half Roast Confit of Carrot

~

Baton Carrots and Coriander

~

Sugar Snap Peas

~

Fine Beans wrapped in Bacon

~

Cauliflower Mornay

~

Confit of Comber Roots

Desserts

A Rich Iced Soufflé with accompanying Sweet Temptations:
Yellow Man, Iced Vanilla Bean Parfait, Raspberry, Baileys

~

A slice of light Vanilla Sponge rolled and filled with Pear and Salted Caramel,
Chocolate and Raspberry, Raspberry and Mascarpone

~

Classic Crème Brûlée, Raspberry, Strawberry, Armagh Apple & Cinnamon, Rhubarb

~

White Chocolate and Blueberry Cheesecake with Berry Compote

~

Passion Fruit Cheesecake with a Mango Shot

~

Toffee Apple Cheesecake

~

Clandeboye Yogurt Cheesecake, Blackcurrant gel, Meringue

Traditional Steamed Puddings

Sticky Toffee Pudding with Toffee Sauce

~

Irwin's Fruit Bread and Butter Pudding with Crème Anglaise

**Add a scoop of Glastry Farm Ice Cream to any of the above desserts, you can choose from
Chocolate Heaven, Strawberry Blonde, Yellow Man, Honeycomb, Rhubarb and Ginger,
Berry Berry, Blueberry, Kilbeggan Whiskey and Vanilla Bean**



Assiette of Desserts

Supplementary charge of £5 per person applies

Culloden Grand Trio

Chef's tasting plate of three individual Mini Desserts

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Chocolate Symphony

Chef's tasting plate of three individual Mini Chocolate Desserts

Culloden Classics

Raspberry and White Chocolate Cheesecake, Raspberry Purée, Dark Chocolate

~

Armagh Apple Crème Brûlée, Amaretto Biscotti

~

Pear Gateau, Warm Salted Caramel Sauce - Passion Fruit Panna Cotta, Mango Gel, Sweet Crumb

~

Trio of Tarte au Citron, Mini Lemon Meringue, Lemon Popping Candy Gelato

Irish Cheese Slate

Supplementary charge of £5 per person applies

A selection of local artisanal cheeses with Ditty's Oatcakes and Onion Jam

Thompson's Finest Tea and Freshly Brewed Coffee

With Petit Fours

Wine List

Please ask for our current wine list to choose wines for a Drinks Reception or to complement your chosen menu

Extras & Enhancements

Chocolate Fountain £350 (per 100 guests)

Belgian Chocolate Fountain with a selection of items for dipping:
Marshmallows, Strawberries, Pineapple, Profiteroles, Fudge

Popcorn Trolley £150 (per 50 guests)

Your choice of Sweet or Savoury Popcorn

Gourmet Ice Cream Cart £300 (Caters for 100 people)

Glastry Farm Ice Cream Selection served in Wafer Cones



Terms & Conditions

Provisional Bookings:

Provisional booking will be held for a maximum of 14 Days, after which time the hotel requires written confirmation of the bookings with a non-refundable/non-transferable deposit of £1,500 accompanied with a signed copy of these terms & conditions.

If the booking has not been confirmed, the hotel reserves the right to release your provisional booking. Final Arrangements: Confirmation of final arrangements, including menus and all special requirements, must be confirmed to the hotel at least 6 weeks prior to the date of your wedding.

Final Numbers: Final numbers should be given no later than 1 week prior to the day of your wedding.

Amendments or Cancellations by you:

In the unfortunate circumstance that you must cancel or postpone your confirmed booking at any time prior to the event, the Hotel's cancellation policy is:

- Cancellation within 7 days of the wedding, will result in payment of 100% all contracted Food, Beverage, Accommodation and Room Hire.
- Cancellation 7 days to 26 weeks before date of wedding will result in payment of 90% on contracted accommodation & room hire, and 70% on contracted food & beverage revenue. (Food Revenue calculated from a minimum of £50pp and Beverage Revenue from a minimum of £20pp) Any cancellation or postponement should be advised to the Management of the Hotel in the first instance verbally, followed by written confirmation.

Please note all deposits are non-refundable/non-transferable.

Minimum Numbers: Numbers must be advised to the hotel at the time of confirmation and will be identified on this agreement.

Amendments or Cancellations by The Hotel:

Should the hotel, for reasons BEYOND ITS CONTROL, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. The hotel may cancel the booking if:

- (a)** the booking might, in the opinion of the hotel, prejudice the reputation of the hotel;
- (b)** scheduled payments are not received by the hotel by the agreed date.

Accommodation:

Complimentary accommodation including full Irish breakfast is available for the happy couple in a Bridal Suite. Accommodation can be reserved at a preferential 'Wedding rate'. The wedding rate will apply to single and double occupancy rooms. Please note these bedrooms will be held until 12 weeks prior to your wedding day. After this time any rooms not picked up and confirmed with a £50.00 deposit will be automatically released and reservations/rates after this time will be subject to availability. All bedrooms will be available to arriving guests by 3.00pm, should your guests arrive prior to this, we will gladly complete 'registration' and hold any luggage at the Front Desk until their accommodation is available.

On the Day:

Other events may occur on the same day at the Hotel.

General:

The hotel reserves the right to approve any external entertainment or activities which you have arranged, and will not accept liability for any resulting costs. Any client engaging a 3rd party to operate within the Hotel (such as bands/DJs) must ensure they have a current and adequate public liability insurance in place, copies of electrical testing certificates and insurance policies must be made available upon request. Fireworks and 'Chinese Lanterns' are not permitted in the grounds of the Hotel. All food and beverages will be supplied by the hotel. It is Hotel policy not to permit corkage. The hotel does not assume any responsibility for the damage or loss of any articles left in the hotel before, during or after an event.

Damage:

You are responsible for financial reimbursement of any costs of damage caused to the hotel or any of its fixtures and fittings or any part of the grounds by members of your wedding party.