



CULLODEN

ESTATE AND SPA

*Hollywood Suite*  
*& collection*

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YOUR FINE DINING WEDDING EXPERIENCE



CULLODEN  
ESTATE AND SPA

For an exquisite wedding experience choose from our stunning Hollywood Suite or one of our collection of intimate dining suites.

The Hollywood Suite is the perfect location for unforgettably intimate and elegant celebrations, from post 'I do' speaching and feasting to after-hours dancing. Luminous and versatile, this stunning room effortlessly suits any wedding theme. Couples can customise the space with the expert help of our in-house wedding specialists and an extensive range of options – transforming the table decorations, lighting, soft furnishings, phenomenal food and mood to make the Culloden the backdrop of your dreams.



A MAGNIFICENT  
ESTATE





SPECTACULAR  
CEREMONY

THE PERFECT  
WELCOME



HOLLYWOOD LOUNGE



A DAZZLING  
SUITE



ATTENTION  
TO DETAIL



STUNNING GARDENS



GASTRONOMIC  
ADVENTURES





## THE PEARL

- Red Carpet on Arrival
- Champagne on Arrival for the Wedding Couple
- Estate Blended Coffee, Thompson's Finest Tea and Pink Lemonade served with Shortbread
- Four Course Gourmet Dinner with Thompson's Tea and Estate Blended Coffee (First Course, Soup or Sorbet, Main Course, Dessert)
- Half a bottle of Rouge or Blanc per guest to complement their Meal
- Glass of Prosecco per Guest for Toast
- Evening Supper
- Private Hollywood Lounge Bar and Terrace overlooking the Estate and Belfast Lough
- Use of the Hollywood Suite for Wedding Ceremony\*
- Silver Cake Stand and Knife
- Personalised Menu Cards
- Elegant Cream Oval Back Chairs
- Candelabra Table Centres
- Tables dressed with Classic White Linen Tablecloths and Napkins
- Stunning 12 Acre Estate for Photography
- Luxurious accommodation for the Wedding Couple
- Preferential Accommodation Rates for Wedding Guests (subject to availability)
- A secure storage facility for the night before and the day of the wedding
- Late license until 1am
- Private Breakfast for your Wedding Party with a minimum of 15 Guest Rooms

Friday & Saturday £115 | Sunday £95 | Mon – Thursday £110 | \*Wedding Ceremony £350

Minimum numbers of 50 adult guests apply

## THE DIAMOND

- Red Carpet on Arrival
- Kir Royale Reception served with a Selection of five Canapés per guest
- Five Course Fine Dining Menu with Thompson's Tea and Estate Blended Coffee (First Course, Soup or Sorbet, Salad, Main Course, Dessert)
- Half a bottle of Rouge or Blanc per guest to complement their Meal
- Glass of Champagne per Guest for Toast
- Carved Hot Supper Rolls and Irish Cheese Board
- Silver Cake Stand and Knife
- Personalised Menu Cards
- Exclusive use of the Hollywood Suite for your Wedding Reception and Ceremony
- Private Hollywood Lounge Bar and Terrace overlooking the Estate and Belfast Lough
- Elegant Cream Oval Back Chairs
- Candelabra Table Centres
- Tables dressed with Classic White Linen Tablecloths and Napkins
- Stunning 12 Acre Estate for Photography
- Luxurious Overnight Accommodation for the Wedding Couple
- Preferential Accommodation Rates for Wedding Guests (subject to availability)
- Late License until 1am
- Private Breakfast for your Wedding Party - with a minimum of 15 Guest rooms

Friday & Saturday £150 | Sunday £130 | Mon - Thursday £135

Minimum numbers of 50 adult guests apply





## CANAPÉS

*Choose 5 items for £15 per guest*

- \*\*\*  
Deli Bread Sticks Wrapped in Parma Ham
- \*\*\*  
Mini Yorkshire Puddings, Rare Katesbridge Beef, Creamed Horseradish
- \*\*\*  
Ewings Smoked Salmon with Lemon and Garden Dill
- \*\*\*  
Fivemiletown Goat's Cheese with Garden Basil, Comber Beetroot
- \*\*\*  
County Antrim Chicken Liver Parfait with Brandy Cream
- \*\*\*  
Tempura of Tiger Prawn with Chilli Jam and Ketchup Manis
- \*\*\*  
Guacamole, Salsa and Crème Fraîche
- \*\*\*  
Crostini with Whipped Kearney Blue Cheese, Pecan Nut
- \*\*\*  
Sundried Tomato, Fivemiletown Boilie Goat's Cheese
- \*\*\*  
Mixed Olive Meze
- \*\*\*  
Spiced Kilkeel Crab and Garden Coriander Tartlet
- \*\*\*  
Cherry Mozzarella, Basil and Tomato Brochettes
- \*\*\*  
Salt Chilli Tiger Prawn, Napa Slaw
- \*\*\*  
Melon and Parma Ham Skewers
- \*\*\*  
Ewing's Smoked Salmon and Cream Cheese on Guinness Wheaten Bread
- \*\*\*  
Selection of Mini Filled Tartlets: Pear and Kearney Blue Cheese, Duck and Plum Relish
- \*\*\*  
Spiced Mourne Lamb Kofta
- \*\*\*  
Mini Vegetable Samosa, Sweet Chilli Dip

## FIRST COURSES

Fivemiletown Goat's Cheese Parfait, Basil Emulsion, Beetroot Jam, and Micro Basil  
Compressed Belfast Ham Hock, Pickled Vegetable, Celeriac Remoulade and Armagh Apple Purée  
Confit of County Antrim Chicken, Hazelnut, Truffle and Charred Baby Comber Leek  
Culloden's Portavogie Prawn Cocktail with Marie Rose Sauce  
Ewing's Organic Smoked Salmon, Traditional Garnish, Wheaten Scone  
Avocado with Dressed Portavogie Prawns  
Tian of North Coast Crab, Guacamole, Crème Fraîche, Spring Onion and Curry Oil  
Barbecued Vegetable, Baby Mozzarella Tapenade with a Lemon and Cumin Dressing  
Crispy Fried Clement's Duck Egg, Pea Purée, Bacon Relish and Little Gem  
Kearney Blue Cheese, Red Wine Poached Pear, Candied Pecans, and Maple Vinaigrette  
Summer Asparagus, Parma Ham, Aged Reggiano, Truffle and Honey  
Boilie Goat's Cheese Bonbons with Roast Beets and Ruby Grapefruit  
Katesbridge Beef Carpaccio, Globe Artichokes, Aged Parmesan  
Seared Strangford Scallops with Gracehill Black Pudding and Armagh Apple Purée  
Crown of Seasonal Melon with Berries and Port  
Whiskey Cured Glenarm Salmon

**\*Supplement of £5 Applies to Dishes Below**

Foie Gras Terrine, Pickled Grape, Muscat and Sauterne Jelly and Toasted Brioche  
North Coast Lobster and Portavogie Prawn Terrine

## SORBETS

Armagh Apple Schnapps  
Simply Pear  
Champagne  
Ginger Beer and Cracked Black Pepper  
Shortcross Gin and Tonic  
Campari and Grapefruit  
Lemon and Thyme

## SALADS

Caprese Salad, Aged Balsamic  
Spinach Salad, Kearney Blue Cheese and Walnuts  
Rocket Salad, Plum Tomato Asparagus and Shaved Parmesan  
Baby Gem, Caesar Salad and Parmesan

## SOUPS

Chicken Velouté, Sweetcorn and Bushmills Whiskey  
Cream of Local Celeriac, Wild Mushroom and Truffle Oil  
Spiced Comber Leek, Chickpea and Potato  
White Onion, Thyme and Kilmeggan Cider  
Butterbean, Hannon's Guanciale Bacon and Garden Parsley Crumble  
Butternut Squash, Sweet Potato, Smoked Paprika and Chorizo  
Cream of Comber Vegetable with Croutons and Parsley  
Cream of Ards Peninsula Cauliflower and Parmesan Crumb

## MAIN COURSES

Grant's Sugar Pit Rack of Pork, Potato, Armagh Apple, Cabbage and Bacon Jus

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Roast Rump of Mourne Lamb with Dauphinoise Potato, Salsa Verde, French Beans and Lamb Jus

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Bronzed Thornhill Duck Breast, Hot and Sour Duck Leg Bonbons with Red Cabbage and Baignade Sauce

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Himalayan Salt Aged Slow Cooked Beef Rib, Smoked Potato Purée, Celeriac and Charred Baby Onion

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Confit of Begney Hill Pork Belly, Apple Purée, Black Pudding and Golden Raisins

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Roast Guinea Fowl, Celeriac, Alsace Bacon and Truffle Potato

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Roasted Stone Bass with Fennel, Tomato Fondue and Green Sauce

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Roast Fillet of Seabass, Confit of Fennel and Tomato Fondue

\*\*\*

Darne of Atlantic Salmon, New Potatoes, Pencil Asparagus and Hollandaise Sauce

\*\*\*

County Antrim Chicken Supreme, Sundried Tomato Stuffing, Basil and Chilli Velouté

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Traditional Roast Sirloin of Katesbridge Beef, Yorkshire Pudding, Roast Local Vegetables and Red Wine Jus

\*Supplement of £5 Applies to Dishes Below

Rack of Mourne Lamb, Herb Garden Crust,  
Port and Red Wine Jus

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Roulade of North Coast Sole, Glenarm Salmon  
Mousseline, Poached Muscat Grape, Champagne  
Beurre Blanc

\*Supplement of £10 Applies to Dishes Below

Fillet of Katesbridge Beef, Lyonnaise Potato, Three  
Peppercorn Butter with Tender Stem Broccoli

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Fillet of Katesbridge Beef Wellington with Baby  
Vegetables, Dauphinoise Potato and Merlot Jus

## DESSERTS

Classic Culloden Bramley Apple Crumble  
with Homemade Brown Bread Ice Cream

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Armagh Toffee Apple Cheesecake

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Pear and Butterscotch Gâteau and Salted Caramel

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Farmview Dairies Cream Custard Tart  
with Rhubarb Gel and Ginger Crumb

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Dark Chocolate and White Chocolate Ganache

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Raspberry and Rose Panna Cotta

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Salted Caramel Clandeboye Yogurt  
with Panna Cotta and Candied Pecans

\*\*\*

Bailey's Irish Cheesecake

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Peanut Butter and Chilli Banana Parfait

\*\*\*

Carrot and Passion Fruit Torte with  
Mango Sorbet and Carrot Soil

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Chocolate, Raspberry and Truffle Delice

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Lemon Tart, Crème Fraîche, and Raspberries

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Culloden Assiette of Desserts

## MENU OPTIONS

We invite you to choose from the previous menus, one from each of the following courses, expertly prepared by Chef McKnight and his team

First Course

Middle Course *(Soup or Sorbet)*

Main Course *(inclusive of Local Seasonal Vegetables and Potatoes)*

Dessert

Estate Blended Coffee & Thompson's Tea with Petit Fours

£65 Per Guest

## ADDITIONAL SUPPLEMENTS

Choice of First Course £5

Salad Course £4

Choice of Main Course £5

Additional Potatoes and Vegetables £2

Choice of Dessert £5

Cheese Selection £50 per platter *(serves 10 guests)*  
or Individual Cheese Plate £7

Please advise of any allergen concerns. Culloden Estate and Spa is happy to accommodate any dietary requirements for their guests with advance notice.

## EVENING BUFFET

Choose 3 Items for £18

Oven Fired Southern Chicken

Flamed Carnbrooke Dressed Mini Burger

Ballybrie and Cranberry Quiche

Guinness Baked Carved Ham Ciabatta

Begney Hill Sausage Roll, an old Belfast favourite

County Antrim Satay Chicken Skewers

Belfast Ham, Tomato and Vintage Cheese Frittata

Salt Chilli Tiger Prawns, Napa Slaw

Assorted Ciabatta Rolls

Honeybee Sausage Subs, Mustard and Culloden Ketchup

## ARRIVAL BEVERAGES

*Champagne & Cocktail Reception*

*From £10 per glass*

Black Velvet - Stout

Kir Royale - Blackcurrant Liqueur

Bucks Fizz - Fresh Orange Juice

Bellini - Peach Nectar

Please ask your Wedding Specialist for our current Wine List.



# THE HOLYWOOD COLLECTION

OUR RANGE OF INTIMATE DINING SUITES

## HOLYWOOD SUITE

The Hollywood Suite, complete with Private Lounge area and Terrace, is beautifully modern yet with the backdrop of the historical Palace

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**Min Numbers**

80

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**Max Numbers**

100

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**Ceremony Room Hire**

Hollywood Terrace: £350 (max 80 guests)

Hollywood Room: £350

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**Reception Room Hire**

Hollywood Room: £1500

## DRAWING ROOM

The traditionally elegant Drawing Room is a room of spectacular opulence, boasting views across the gardens, Belfast Lough and Antrim coastline. An indulgent setting for a wedding ceremony and reception.

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**Min Numbers**

10

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**Max Numbers**

40

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**Ceremony Room Hire**

£300 (Sunday to Thursday)

£400 (Friday/Saturday)

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**Reception Room Hire**

£750 (Sunday - Thursday)

£850 (Friday/Saturday)

## AILSA

With stunning views across the Culloden Estate and Belfast Lough, the Ailsa Suite is the perfect setting for an intimate wedding ceremony and reception.

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**Min Numbers**

10

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**Max Numbers**

30

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**Ceremony Room Hire**

£250 (Sunday to Thursday)

£300 (Friday/Saturday)

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**Reception Room Hire**

£400 (Sunday - Thursday)

£500 (Friday/Saturday)

## BALMORAL

A beautifully modern room with traditional panelling, offering the perfect place for a ceremony and reception. This room works perfectly on its own or with the Ailsa Suite.

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**Min Numbers**

20

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**Max Numbers**

50

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**Ceremony Room Hire**

£250 (Sunday to Thursday)

£300 (Friday/Saturday)

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**Reception Room Hire**

£500 (Sunday - Thursday)

£600 (Friday/Saturday)

## CAMERON

This room offers beautiful views across Belfast Lough, the perfect backdrop to your day.

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**Min Numbers**

10

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**Max Numbers**

30

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**Ceremony Room Hire**

£250 (Sunday to Thursday)

£300 (Friday/Saturday)

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**Reception Room Hire**

£400 (Sunday - Thursday)

£500 (Friday/Saturday)

## LOUGHVIEW SUITE

Our latest intimate dining space with private bar and overlooking the Glens of Antrim.

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**Min Numbers**

30

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**Max Numbers**

50

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**Ceremony Room Hire**

£250 (Sunday to Thursday)

£300 (Friday/Saturday)

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**Reception Room Hire**

£500 (Sunday - Thursday)

£600 (Friday/Saturday)



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Hastings Culloden Estate and Spa  
Holywood, Bangor, BT18 0EX

Contact our Team of Wedding Specialists

T: 028 9042 1066

E: [conf@cull.hastingshotels.com](mailto:conf@cull.hastingshotels.com)

[hastingshotels.com](http://hastingshotels.com)