



CULLODEN  
ESTATE AND SPA

CELEBRATE YOUR  
*Love story.*  
THE FINER DETAILS





*To Love...*

Red carpet on arrival & Champagne Welcome for the  
Wedding Couple

Welcome Prosecco Reception

Freshly Brewed Tea & Coffee on Arrival with Shortbread

Three Course Dinner Menu including Tea and Coffee

Evening Reception Food with choice of 2 menu items\*

Exclusive Room Rental

Bar Extension

Bespoke Chair and Choice of Table Centrepiece

PA System for Speeches

Display Cake Table and Silver Knife

Personalised Menu Booklets

One Night's Accommodation for the Wedding  
Couple on their Wedding Night in one of our Estate  
Suites

Preferred Accommodation Rates for Wedding Guests  
(please ask your wedding Coordinator for more details)

**£85.00 Per Person (Sunday - Thursday)**

**£90.00 Per Person (Friday - Saturday)**

**£85.00 Per Person (All week October - March)**

There is no service charge at The Culloden Estate & Spa

♥  
♥  
♥ *To Cherish...* ♥  
♥

Red carpet on arrival & Champagne Welcome for the  
Wedding Couple

Welcome Prosecco Reception

Canapés on Arrival with choice of 2 menu items\*

Freshly Brewed Tea & Coffee on Arrival with Shortbread

Three Course Dinner Menu with Tea and Coffee

2 Glasses of Estate Wine Per Person

Evening Reception Food with choice of 2 menu items\*

Exclusive Room Rental

Bar Extension

Bespoke Chair and Choice of Table Centrepiece

PA System for Speeches

Display Cake Table and Silver Knife

Personalised Menu Booklets

One Night's Accommodation for the Wedding Couple in  
an Estate Suite

Preferred Accommodation Rates for Wedding Guests

(please ask your wedding Coordinator for more details)

**£100.00 Per Person (Sunday - Thursday)**

**£105.00 Per Person (Friday - Saturday)**

**£100.00 Per Person (All week October - March)**

There is no service charge at The Culloden Estate & Spa

♥ ♥ ♥ *To Adore...* ♥ ♥ ♥

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 and Coffee on Arrival with Sweet Treat

Four Course Dinner Menu with choice of Main Course

2 Glasses of Estate Wine Per Person

Evening Reception Food with choice of 3 menu items\*

Prosecco Toast

Exclusive Room Rental & Bar Extension

Bespoke Chair and Choice of Table Centrepiece

PA System for Speeches

Display Cake Table with Silver Knife & Personalised Menu  
Booklets

One Night's Accommodation for the Wedding Couple  
in an Estate Suite

Preferred Accommodation Rates for Wedding Guests

£115.00 Per Person (Sunday - Thursday)

£120.00 Per Person (Friday - Saturday)

£115.00 Per Person (All week October - March)

There is no service charge at The Culloden Estate & Spa



# Menus

## Pre-Dinner Canapés

Our menus are created by our Executive Chef. 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.

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

Select Two or Three of the Following:

Mini Yorkshire Puddings, Rare Beef and Horseradish  
Ewing's Smoked Salmon Blini with Lemon and Dill  
Chicken Liver Parfait with Brandy Cream and a Sesame Crostini  
Crostini with Whipped Blue Cheese and Pecan Nut  
Sundried Tomato, Boilie Goats Cheese  
Mozzarella, Basil and Tomato Bruschetta  
Ewings Smoked Salmon and Cream Cheese on Irish Wheaten Bread

Selection of Mini Filled Tartlets:

Pear and Blue Cheese and Duck and Plum Relish  
Goats Cheese with Basil and Beetroot Jam Tartlet  
Salt and Chilli Tempura Prawns  
Mushroom Duxelle Crostini  
Mini Vegetable Samosa, Sweet Chilli Dip  
Tomato & Balsamic Bruschetta

## Late Night Snacks

Select Two or Three of the Following:

Fish and Chips (individually wrapped in newspaper cones)  
Mini Burgers  
Pizza Slices  
Breaded Chicken Goujons  
Pork and Vegan Sausage Rolls  
Honey Glazed Cocktail Sausages  
Salt & Chilli Chip Cones

# Wedding Menu Selector



## Appetisers

### Grants Ham Hock Terrine

Piccalilli Emulsion, Fruit Chutney, Pickled Vegetables

### Chicken Liver Parfait

Carrot Jam, Sourdough, Smoked Sea Salt, Organic Leaves

### Blue Cheese Panna Cotta

Bacon Crumb, Granny Smith, Red Wine Vinaigrette

### Stem Broccoli Tempura

Miso Dressing, Herb Salad, Pickled Radish

### Baked Field Mushroom

Vegan Cheese, Fine Ratatouille, Chive Oil

### Culloden Caesar Salad

Thyme Roasted Chicken, Dry Cured Bacon, Boiled Egg, Olives, Air Dried Tomatoes, Croutons, Parmesan, and Creamy Dressing

### Goats Cheese Parfait

Sweet Onion Puree, Candied Nuts, Local Beetroots, Shaved Carrot

### Smoked Fish Cake

Warm Tartare Sauce, Parsley Oil, Herb Salad

## Soup

*Served with Signature Wheaten Scone*

### Smoked Tomato and Lentil Cream of Vegetable

#### Potato and leek

with Bacon and Parmesan

#### Celeriac, Mushroom and Truffle

#### Curried Parsnip Velouté

#### Roast Red Pepper

With Chilli and Confit Garlic

## Sorbets

Simply Pear

Lemon

Green Apple Schnapps

Prosecco & Raspberry Champagne



## **Main Courses:**

### **Poultry**

#### **Chicken Supreme**

Mushroom, White Wine and Chive Cream

#### **Classic Stuffed Chicken Supreme**

Wrapped in Dry Cured Bacon, Roast Chicken Sauce

#### **Turkey, Stuffing and Serrano Ham Roulade**

Cocktail Sausages and Roast Turkey Gravy

### **Beef**

#### **Carved Salt Aged Irish Beef Sirloin (served pink or well done)**

Rich Beef and Red Wine Sauce

#### **Slow Cooked Rump Fillet (served pink)**

Balsamic and Red Wine Jus

#### **Treacle Glazed Daube of Beef**

Guinness and Balsamic Jus

### **Pork**

#### **Slow Cooked Pork Belly**

Apple Cider, Roast Onion and Sage Sauce

### **Fish**

#### **Grilled Salmon Fillet**

Lemon, Mussel and Saffron Cream

#### **Roast Hake Fillet**

Tomato, Dill and Shrimp Butter Sauce

#### **Grilled Seabass Fillets**

Chilli and Almond gremolata, Chive Beurre Blanc

### **Vegetarian**

#### **Roast Vegetable and Cous-cous Wellington**

Tomato Compote and White Wine Cream

#### **Mushroom Linguine**

Soft Herbs and Shaved Parmesan

#### **Vegetable Cannelloni**

Tomato, Basil and Mascarpone Cream

## **Vegan**

**Sweet Potato and Lentil Dahl**

Steamed Rice and Poppadum

**Beetroot Risotto**

Chilli and Almond Gremolata

## **Sides**

### **Potato Selection:**

Gratin Dauphinoise

Pommes Anna

Traditional Champ

Simple Mash

Baby Roast Potatoes

### **Vegetable Selection:**

Green Beans

Stem Broccoli

Roast Carrot

Crushed Root Vegetables

Parsnip Purée

Creamed Savoy Cabbage and Garden Peas



## **Desserts**

Individual Sponge Gateau

Pear and Butterscotch

Chocolate and Raspberry

Strawberry and Cream

## **Cheesecake Selection**

Toffee Apple

White Chocolate

Clandeboye Yoghurt

Strawberry

## **Traditional Desserts**

Culloden Classical Crème Brulee

Strawberry Pavlova

Warm Chocolate Brownie with Vanilla Ice-Cream

Baked Apple and Cinnamon Crumble with Warm Custard

Sticky Toffee pudding, Butterscotch Sauce and Vanilla Ice-Cream

## **Vegan Desserts**

Baked Caramelised Pineapple and Exotic Sorbet

Avocado and Chocolate Mousse

Brownie and Ice-cream

## **To Finish**

Thompson's Finest Tea and Belfast Blended Coffee

# 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.

**Client Statement:**

I have read and understood the above, and enclose a deposit of £1,500 to confirm my Wedding confirmation.

Client .....

Signed: .....

Printed: .....

Date of Wedding:  
.....

Place of Ceremony (If known):  
.....

Time of Ceremony (If known):  
.....

Number of Guests:  
.....

Name of Bride: .....

Name of Groom: .....

Contact Address:  
.....

Email:  
.....

Contact Telephone/Mobile Number for Bride and Groom  
.....