

Wedding Packages

Inspired by the great love stories of Inishowen, our wedding packages offer couples the opportunity to have an all inclusive price or should you prefer, we can tailor a wedding package to your exact specifications.



All Wedding packages include the following:

Red carpet on arrival to your reception Decorative entrance and trees Champagne reception for the Bridal Party Crisp white tablecloths Elevated top table (Lisfannon Suite only) Top table floral decoration

Glass top Wedding Cake table, choice of stands & knife

Personalised menus chosen by the Bride and Groom

Master of ceremonies to guide your speeches with use of cordless microphone

Use of our landscape garden with stunning seaside backdrop for photographs

Private guest bar to mingle with family and friends

Ample car parking at the hotel

Reduced accommodation rates for ten guest rooms

Luxurious honeymoon suite with breakfast the following morning

Complimentary dinner on your first wedding anniversary Discount wedding package rates offer for midweek dates and selected Winter dates

Wedding Packages

LACE PACKAGE

Includes:

White chair covers with Organza bow

Fairy light backdrop

Table plan with choice of mirror display

Choice of table centrepieces

Tea, Coffee & biscuits for guests on arrival

Five course Evening Meal

Choice of Two starters

Soup Course

Choice of Two main course

Choice of two dessert

Freshly brewed tea or coffee

Evening buffet

Assortment of sandwiches with fresh filling,

cocktail sausages & sausage rolls

Wedding Packages

SATIN PACKAGE

Includes:

White chair covers with Organza bow

Fairy light backdrop

Table plan with choice of mirror display

Choice of table centrepieces

Tea, Coffee & biscuits for guests on arrival

Sparkling wine reception on arrival

Five Course Evening Meal

Choice of Two starters

Soup Course

Choice of Two main course

Choice of two dessert

Freshly brewed tea or coffee

One glass of wine served during dinner

Evening Buffet

Assortment of sandwiches with fresh filling,

cocktail sausages & sausage rolls

Wedding Package

PEARL PACKAGE

Choice of room dressing option provided by our partner room dressing company:

Option 1:

Coloured chair covers with co-ordinating sash or Chivari Chair Coloured tablecloths with sequin or lace overlays for tables Choice of table centrepieces Fairy lit backdrop

Option 2:

Room Draping with fairy lights dressing the four corners White chair covers with co-ordinating sash Choice of table Centrepiece from hotel's own selection Fairy lit backdrop (Minimum of 160 adult guests seated on the day)

Table Plan with choice of mirror display Arrival Tea, Coffee and Biscuits reception for all guests 2 Complimentary rooms

Five course Evening Meal

Choice of two starters

Soup Course

Choice of two main course

Choice of two dessert

Freshly brewed tea or coffee

Evening buffet

Assortment of sandwiches with fresh filling, chicken Goujons and chips served in paper cones, tea or coffee

After party

Complimentary finger buffet and music

provided the following day in our Lough View

Bar for the wedding party



STARTER

Classic Caesar Salad Cos Lettuce, bacon lardons, crispy croutons, parmesan cheese with a Caesar dressing

Duo of Melon Cubed Watermelon, honey dew melon and a raspberry coulis

Prawn Salad Baby Prawns, Iceberg lettuce, tomato, cucumber, red onion served with a Marie Rose Sauce

King size Vol au vent Chicken and Mushroom in a cream sauce served with a Simple Salad

Gateway Cocktail Mixed fruit, duo of melon with a fresh cream or Baileys cream

Traditional Egg Mayonnaise Farmhouse egg, lettuce, tomato, cucumber with red onion and mayonnaise

Breaded Mushrooms, Served with simple salad with garlic & herb mayonnaise

> Mixed Seafood Prawn, salmon, cod and smoked haddock all combined topped with Marie Rose Sauce and a simple Salad

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SOUPS

Vegetable Broth Our classic vegetable broth

Cream of Vegetable A classic topped with chive cream

> Leek and Potato Served chunky or blended

Tomato and Basil

Carrot & Coriander

Broccoli & Cauliflower

MAIN COURSE

Salmon Fillet Donegal salmon served plain, with cajun or with piri piri spices served with a choice of hollandaise, tomato and basil sauce or with white wine and dill cream

Baked Cod Oven baked or poached and served with tomato and onion concassie, lemon and herb topping

Hake Fillet Grilled fillet of hake served with a leek and bacon creamed sauce

Turkey & Ham Roast crown of turkey, baked Donegal Ham mixed herb stuffing served with a rich roast gravy

Grilled Chicken Fillet Pan fried with a bacon & leek cream sauce

Stuffed Chicken Supreme Stuffed with spinach & cream cheese, wrapped in bacon and served with a tomato cream sauce

Stuffed Chicken Fillet Stuffed with mixed herb stuffing wrapped in bacon and served with pepper cream sauce

Roast Sirloin of Beef Roast prime sirloin of Irish beef served with Yorkshire pudding and horseradish sauce

Roast leg of Lamb Rosemary baked leg of lamb with a sage and onion stuffing served with mint sauce

Pork Loin Oven baked and stuffed with apple & mixed herb stuffing served with apple puree sauce

Sirloin Steak (supplement applies) Grilled prime sirloin steak with mushrooms & onions served with pepper sauce

Wedding Menu

Vegetarian

Vegetable Wellington

Mediterranean Vegetables wrapped in puff pastry with tomato and basil sauce

Vegetable Tartlet Mixed vegetables in a pastry case topped with pesto and mozzarella cheese

Vegetable Stir fry Mediterranean Vegetables tossed with egg noodles in a sweet chili sauce

Penne Pasta Tossed in tomato and basil cream, topped with parmesan cheese

Dessert Choice

Trio of Dessert Profiteroles, cheesecake and fresh fruit pavlova

> Raspberry Trifle Served with a duo of fruit coulis

Creamy Baileys Cheesecake Drizzled with mango coulis

Warm Apple & Cinnamon Pie With butterscotch sauce and vanilla ice cream

Fresh fruit of the forest Pavlova

Toffee & Malteser Pavlova

Profiteroles Served with a duo of hot chocolate sauce

Fresh Fruit Salad & cream

Drinks Options

Available Extras...

Finger Sandwiches

Canapes Selection

Chocolates dipped in strawberries

Cupcakes

Chocoalte Cup with Belgian chcocolate

Homemeade Scones with jam & fresh cream

Candy cart hire

Buffet items:

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Cocktail sausages Sausage Rolls Chicken Goujons Spring Rolls Chicken wings Chicken Drumsticks Savoury Mini Vol au vents Mini Sweet Pastries Chicken Goujons and chips in a cones Selection of Homemade Pizzas