



The finer details at
the Stormont Hotel

Our Luxury Wedding Package includes:

Red carpet upon your arrival.

Glass of Champagne for the Bride and Groom on arrival.

Linen Napkins.

Silver Knife and Choice of Cake Stands are provided to display your Cake.

Menu Tasting with our Executive Chef (for a maximum of 2 people).

Dedicated Banqueting Manager to liaise with you on your Special Day.

Extensive complimentary car parking.

A storage facility available the night before, and on the day of your wedding.

Accommodation rates available for your guests.

The use of Stormont Castle's landscaped gardens and background for your photos.

Master of Ceremonies.

Please note you can also create your own bespoke wedding celebration - see our À la Carte menus enclosed.

Our range of Wedding Suites

The Ballroom

The Ballroom is the largest Banqueting Suite in the Stormont Hotel. It offers total privacy for your special day including own entrance, bar, cloakrooms, stage area and lighting system. Minimum numbers 120.

Dunmisk Suite

The Dunmisk Suite is relaxing, intimate and tasteful and boasts magnificent views over Stormont Castle grounds. It enables you to experience a sense of privacy while having both bar and cloakroom facilities close at hand, accommodating up to 84 guests.

Ceremonies held at the Hotel...

The Hotel is licensed to hold Civil Ceremonies. If you are hosting your Wedding Ceremony in one room and having your Wedding meal in another Room, the Room Hire cost would be charged for the 2 separate rooms.

Barnett Suite

The Barnett Suite has a romantic feel with ranging views over the Craigantlet Hills. The Barnett Suite also boasts bar and cloakroom facilities close at hand and welcomes up to 72 guests.

Thornhill Suite

The Thornhill Suite offers versatility, tranquillity and privacy for more intimate weddings of up to 40 guests.

Senate Chamber

The Senate Chamber offers versatility, tranquillity and privacy for more intimate weddings of up to 40 guests.

Please Note

Our suppliers have guaranteed that all ingredients are GM free.

Local Produce

At the Hastings Hotels Group we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

The Stormont Hotel cannot guarantee that any product on this menu selection is totally free from nuts or nut derivatives.

Drinks Receptions

Champagne Reception

Prosecco Snipes

For the ultimate dramatic entrance and talking point with your guests. Snipes are served with a straw in the individual mini bottles.

Sparkling Wine Reception

Also available:

- Kir Royale
- Buck's Fizz
- Dressed Pimms
- Sparkling Apple Juice

Champagne Fountain

Impress your guests with our stunning Champagne Fountain Display (display purposes only)

To complement your drinks reception

Dark, Milk and White Chocolate Strawberries
Mini Homemade Cupcakes

Combo platter

To include Vegetable Crudit , Olives, Mature Cheddar and Homemade Bread Sticks, served with Garlic and Chive Dip and Sweet Chilli Sauce and Chef's Selection of Assorted Sandwiches

Selection of Canap s

- Smoked Salmon, Dill, Cream Cheese Panna Cotta
- Slow Cooked Pork Arancini
- Beetroot & Goats Cheese Macarons
- Blue Cheese, Apple & Walnut Tarts
- Chorizo & Prawn Skewers
- Baby Potatoes with Sour Cream, Chives & Crushed Sea Salt
- Lamb Terrine Tartlets
- Baby Belfast Rarebits
- Seared Scallops & Prosciutto
- Thai Mango, Chilli & Lime Cups
- Polenta & Fig Bites
- Mini Bacon & Cheese Muffins

Wedding Packages

Majestic £55

Hire of Banqueting Suite
Chair Covers with Coloured Bow
Fairy Light Backdrop
Centrepiece Mirrors and Candelabras
Tea, Coffee and Homemade
Shortbread on arrival
Four Course Gourmet Menu
Evening Buffet (Selection of
Sandwiches and Two Hot Items)
Overnight for Bride and Groom in
Bridal Suite with Chocolates
Voucher for Overnight Stay with
Dinner to Celebrate on your
First Anniversary

Exquisite £75

Hire of Banqueting Suite
Chair Covers with Coloured Bow
Fairy Light Backdrop
Centrepiece Mirrors and Candelabras
Cocktail Drinks Reception on arrival
Tea, Coffee and Homemade
Shortbread on arrival
Five Course Gourmet Menu
Two Glasses of Wine per guest with
Dinner
Evening Buffet (Selection of
Sandwiches and Three Hot Items)
Overnight for Bride and Groom in
Bridal Suite with Wine and Chocolates
Voucher for Overnight Stay with
Dinner to Celebrate on your
First Anniversary

Ultimate £90

Hire of Banqueting Suite
Chair Covers with Coloured Bow
Fairy Light Backdrop
Centrepiece Mirrors and Candelabras
A Prosecco Snipe for each guest on
arrival
Chef's Selection of Canapes on arrival
Tea, Coffee and Homemade
Shortbread on arrival
Six Course Gourmet Menu
Two Glasses of Wine per guest with
Dinner
Evening Buffet (Selection of
Sandwiches and Three Hot Items)
Overnight for Bride and Groom in
Bridal Suite with Champagne and
Chocolates
Two Complimentary Bedrooms for
Friends or Family
Voucher for Overnight Stay with
Dinner to Celebrate on your
First Anniversary

Wedding Packages

Majestic menu

Cream of Leek & Comber Potato Soup
with a Homemade Wheaten Scone

Roast Irish Chicken Supreme with a
Bacon & Leek Stuffing accompanied
by a Mini Broccoli Bake, Spring Onion
Boxty, Buttered Carrots and
Cream Mashed Potatoes served with a
Wholegrain Mustard Sauce

Chef's Selection of 3 Mini Desserts

Choice of Thompson's Finest Teas or
Freshly Brewed Coffee

Exquisite menu

Chilled Honeydew Melon with a
Seasonal Berry Compote & Mango
Coulis

Carrot & Coriander Soup with a
Homemade Wheaten Scone

Short Rib of Beef served with
a Horseradish & Parsley Boxty,
Creamy Mashed Potatoes, Honey
Glazed Carrots, Pea & Mint Purée
and a Crispy Beef Arancini topped
with a Red Wine and Mushroom Jus
and garnished with a Homemade
Yorkshire Pudding

Chef's Selection of 3 Mini Desserts

Choice of Thompson's Finest Teas or
Freshly Brewed Coffee

Ultimate menu

Caesar Salad, Crisp Lettuce, Parmesan
Shavings, Crunchy Croûtons, Bacon
Lardons & Creamy Caesar Dressing

Roast Plum Tomato & Basil Soup

Glastry Farm Armagh Apple &
Schnapps Sorbet

Irish Beef Fillet, roasted and served
with Dauphinoise Potatoes, Classic
Champ, Carrot Purée and Buttered
Green Beans wrapped in Pancetta,
topped with a Red Wine & Onion Demi
Glaze and Crispy Tobacco Onions

Chef's Selection of 3 Mini Desserts

Choice of Thompson's Finest Teas or
Freshly Brewed Coffee

A la Carte Menus

Appetisers

- Prawn Cocktail with Marie Rose Sauce
- Chicken Liver Pâté with Baby Lettuce and Red Onion Marmalade
- Deep Fried Brie with Apple and Pear Chutney
- Chilled Melon with Seasonal Berries
- Smoked Salmon with Sliced Red Onion, Beef Tomato and Capers

Homemade Soup

(All served with a Homemade Wheaten Scone)

- Cream of Leek and Potato
- Roast Plum Tomato with Basil Oil
- Traditional Country Vegetable
- Wild Mushroom & Tarragon
- Lentil and Bacon

Homemade Sorbets

- Citrus, Mandarin, Passion Fruit, Champagne, Gin, Zesty Lemon, Pear

Main Courses

Chicken

- Classic – Parcel of Chicken with Herb Stuffing wrapped in Irish Bacon
- Polignac – Supreme of Chicken in a Wild Mushroom, Chive and Shallot Cream
- Oscar Wilde – Fillet of Chicken in Breadcrumbs pocketed with Armagh Apples served with a Cumin and Pimento Cream

Fish

- Fillet of organic Glenarm Salmon served with a Choice of Sauces: Lemon, Dill or Sundried Tomato

Pork

- Succulent rack of locally produced Pork with crispy crackling served with a Bramley Apple Compote
- Roast Loin of Pork served with Apple and Mint Sauce, Apricot and Sage Stuffing

Lamb

- Daube of slow cooked Lamb with a Merlot Jus
- Roast Leg of Lamb served with a Mint Jus

Beef

- Short Rib of Beef slow cooked in a Red Wine and Herb Jus
- Prime Roast Carved Sirloin of Irish Beef with Caramelised Onion Mash and Merlot Jus

Duck

- Breast of Duck served with a Redcurrant Jus

Turkey

- Roast Turkey and Ham served with Traditional Stuffing and Cranberry Sauce

Vegetarian

- Caramelised Leek and Celeriac Pie with a Traditional Onion Jus (suitable for vegans)
- Baked Portobello Mushrooms stuffed with Ratatouille and Boursin Cheese in Puff Pastry
- Penne Pasta served with a Choice of Sauce: Carbonara, Garlic Cream or Sundried Tomato and Basil
- Caramelised Onion Tartlet with Goats Cheese and Basil Dressing

All main courses are served with Chef's selection of Seasonal Vegetables and Potatoes

A la Carte Menus

Homemade Desserts

- Selection of Cheesecakes
- Zesty Lemon and Raspberry Torte
- Chocolate and Caramel Meringue in Butterscotch Sauce
- Deep Filled Apple and Cinnamon Pie with Ice Cream
- Profiteroles filled with Fresh Cream, drizzled with a Rich Chocolate Sauce
- Chef's Selection of Mini Desserts
- Warm Chocolate Brownie with Blackcurrant Sorbet (suitable for vegans)

Traditional Homemade Steamed Puddings

- Irwin's Bread and Butter Pudding with Crème Anglaise
- Steamed Chocolate Pudding with Chocolate Sauce
- Hot Sticky Toffee Pudding with Toffee Sauce
- Baked Apple and Cinnamon Crumble with Crème Anglaise

Add a scoop of Glastry Farm Ice-Cream to any of the above desserts

Choose from Chocolate Heaven, Strawberry Blonde, Yellow Man Honeycomb, Rhubarb and Ginger, Berry Berry Blueberry, Kilbeggan Whiskey and Vanilla Bean

To complement your banquet

- Stormont Signature Irish Cheese Slate With Fivemiletown Ballybrie, Kearney Blue and Fivemiletown Smoked Oakwood served with Ditty's Oatcakes and Pear Chutney

Freshly Brewed Coffee and Thompson's finest Tea

- With Fudge
- With Homemade mini Traybakes
- With Petit Fours

Evening Finger Buffets

Savoury Selection

Choice of 4 items plus Chef's Selection of Assorted Sandwiches and served with Freshly Brewed Coffee and Thompson's Finest Tea

- Mini Vegetable Tartlets (v)
- Chicken Goujons with a Chive and Garlic Dip
- Cocktail Spring Rolls (v)
- Savoury Vol-au-Vents
- Deep Fried Cheddar Cheese Puffs (v)
- Mini Pizza Selection (v)
- Cocktail Sausage Rolls
- Honey Glazed Cocktail Sausages
- Baked Salmon Goujons
- Smoked Salmon Roulades
- Mini Onion Bhajis (v)
- Vegetable Samosas

Bowl Food

Choice of 2 Dishes served with Freshly Brewed Coffee and Thompson's Finest Tea

- Chicken or Vegetable Curry with Rice
- Seafood Bake
- Chilli Con Carne with Rice
- Traditional Irish Stew
- Tagine of Sweet Potato & Peppers (v)
- Cottage Pie

Your wedding agreement

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 have to 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

£

Client

Signed:

Printed:

Hotel

Signed:

Printed:

Date of Wedding:

Place of Ceremony:

Time of Ceremony:

Number of Guests:

* See minimum numbers clause

Name of Bride & Groom:

Bride:

Groom:

Contact Address:

Email:

Contact Telephone: