



MARINE HOTEL
BALLYCASTLE

Wedding Brochure

Nothing overlooked but the sea



CONGRATULATIONS!

Congratulations on your recent engagement. We are delighted to be considered as your chosen venue for your wedding. We understand how important your wedding is and promise to make it one to remember.

Marine Hotel Ballycastle caters for celebrations for all types of celebrations, whether you prefer a small & intimate gathering or a larger lavish affair. Newly decorated rooms married with exceptional service, our experienced team apply perfection as standard to every couple's requirements and tastes.

You'll have the opportunity to walk down your very own red carpet on arrival at the hotel for your civil ceremony or your wedding reception, as well as the full services of your wedding co-ordinator who will keep all arrangements running smoothly throughout the entire day. We operate a one wedding a day policy focussing our attention entirely on you and your guests.

Contact the hotel for further details or to arrange a private appointment with one of our wedding coordinators.

WEDDING TEAM

Marine Hotel Ballycastle



AN UNFORGETTABLE BEACH SIDE LOCATION

The Marine Hotel Ballycastle, located at the heart of the famous Causeway Coastal Route, Northern Ireland. One of the area's finest hotels occupying an unrivalled seafront position in County Antrim on the Causeway Coastal Route.

Boasting picturesque views overlooking Fairhead, Rathlin Island and the Mull of Kintyre, Scotland. The perfect backdrop for your wedding photography.



MARINE HOTEL
BALLYCASTLE



CIVIL CEREMONIES

Catering for any style of celebration, from the intimate to the grand, the Marine Hotel Ballycastle can bring your dream wedding to life. We have various private event rooms, suitable for wedding and civil partnership ceremonies as well as receptions. Our team of wedding coordinators are dedicated to making your big day an unforgettable success!

From the key elements of your day right down to the tiny details, we will work with you to ensure everything is just as you would wish. Why not remove the challenge and complexity of coordinating different venues and plan your entire day under one roof? Prepare for your day in one of our bedrooms or suites before having your ceremony followed by your reception in one of our event spaces.

The Marine Hotel is proud to be a dog-friendly wedding venue, they may also attend your wedding so why not include them on your guest list!

Civil Ceremony Room Hire from £300 includes cream aisle runner with rose petals, chair covers and eight aisle lanterns (available in a choice of white, copper or silver)









THE FINER DETAILS

Every couple has a different vision of their perfect day. With so many successful weddings behind us, we have designed a choice of comprehensive packages which will meet all of our couples expectations.

We are delighted to provide you with a quotation for any additional options or changes to our packages you may require. For a truly bespoke day, our dedicated wedding coordinators are committed to working with you to plan your day down to the finest detail, exactly as you envisage it to be.

Please call us on 028 2076 2222 or email us at events@marinehotelballycastle.com to discuss your dream day.

Wedding Packages

HAPPY EVER AFTER

Choose from either a Starter or Soup Course followed by
Two Mains & Two Dessert Options
Pre-Order Required

Soups

Comber Potato and Leek, Crispy Parsnips.
Honey Roasted Carrot and Red Lentil, Mint Yogurt.
Cream of Vegetable, Crispy Parsnips

Starters

Beetroot Cured Smoked Salmon, Rocket Leaves, Pickled Shallots, Crispy Capers, Citrus
Crème Fraiche and Toasted Irwin's Soda Bread.
Honey whipped goats cheese, toasted oats, brioche, rocket and balsamic reduction.
Chicken and smoked bacon Caesar salad, toasted herb croutons.

Mains

Roast Chicken Supreme wrapped in Bacon, Sun Blushed Tomato and Herb Stuffing,
Tarragon and Wild Mushroom Jus.
Roast county Antrim turkey and ham, cranberry stuffing, chipolatas and roast jus.
Slow braised daube of Irish beef, herby Yorkshire pudding and rich pan jus.
Pan roasted fillet of cod, parsley and lemon panko crumble, white wine and chive cream.
Crispy soy glazed pork belly, toasted sesame seeds, Irish cider and raisin cream.

All served with creamy mash, garlic and herb roasted potatoes, carrots and parsnips and
buttered broccoli.

Desserts

Spiced apple and cinnamon crumble, Morelli's vanilla ice cream.
Strawberry and white chocolate pavlova, fresh cream.
Key lime pie, meringue crumble, fresh berries and mint.
Sticky toffee pudding, Bushmills toffee sauce and Morelli's honeycomb ice cream.
Irish cream liqueur cheesecake, Chantilly cream and berry compote.

Freshly brewed Tea & Coffee

HAPPY EVER AFTER

60+ Guests

Includes;

Fairy Light Backdrop*

Chair Covers with Sash

Top Table Garland & Candle Lit Vases

Red Carpet Arrival

Tea, Coffee & Home Baked Shortbread on Arrival

Glass of Bubbly for the Married Couple on Arrival

Linen Tablecloths & Napkins

Complimentary Use of Gin/Prosecco Wall

Complimentary Room Hire*

Master of Ceremonies/Wedding Manager to Oversee your Day

PA System for Speeches

Projector & Screen Available on Request

Four Course Meal

Chilled Prosecco Toast

Complimentary Bridal Suite*

Complimentary First Year Anniversary Meal

*T&Cs apply - Included Based on Bookings of 100+ Guests

PRICES

2023 | £47pp

2024 | £50pp

2025 | £54pp

TO HAVE & TO HOLD

Choose One Soup Option followed by a Choice of Two Starters, Two Mains & Two Desserts
Pre-Order Required

Soups

Roasted Red Pepper & Butternut Squash, Basil Pesto
Comber Potato & Leek, Crispy Parsnips
Honey Roasted Carrot & Red Lentil, Mint Yogurt
Creamy Wild Mushroom & Black Pepper, Fresh Chives
Cream of Vegetable, Crispy Parsnips

Starters

Beetroot Cured Smoked Salmon, Rocket Leaves, Pickled Shallots, Crispy Capers,
Citrus Crème Fraiche & Toasted Irwin's Soda Bread
Honey Whipped Goats Cheese, Toasted Oats, Brioche, Rocket & Balsamic reduction
Crispy Confit Duck Leg, Spiced Orange Glaze, Asian salad
Chicken & Smoked Bacon Caesar Salad, Toasted Herb Croutons
Smoked Mackerel Pate, Horseradish, Apple & Celeriac Remoulade, Crispy Dulse & Toasted Ciabatta Crisps

Mains

Roast Chicken Supreme Wrapped in Bacon, Sun Blushed Tomato & Herb Stuffing,
Tarragon & Wild Mushroom Jus
Roast County Antrim Turkey & Ham, Cranberry Stuffing, Chipolatas & Roast Jus
Slow Braised Daube of Irish Beef, Herby Yorkshire Pudding & Rich Pan Jus
Pan Roasted Fillet of Cod, Parsley & Lemon Panko Crumble, White Wine & Chive Cream
Crispy Soy Glazed Pork Belly, Toasted Sesame Seeds, Irish Cider & Raisin Cream

All Served with Creamy Mash, Garlic & Herb Roasted Potatoes, Carrots, Parsnips & Buttered Broccoli

Desserts

Spiced Apple & Cinnamon Crumble, Morelli's Vanilla Ice Cream
Strawberry & White Chocolate Pavlova, Fresh Cream
Key Lime Pie, Meringue Crumble, Fresh Berries & Mint
Sticky Toffee Pudding, Bushmills Toffee Sauce & Morelli's Honeycomb Ice Cream
Irish Cream Liqueur Cheesecake, Chantilly Cream & Berry Compote

Freshly Brewed Tea & Coffee

60+ Guests

Includes;

Fairy Light Backdrop*

Fairy Light Entrance Drape*

Chair Covers with Sash

Top Table Garland & Candle Lit Vases

Red Carpet Arrival

Tea, Coffee & Home Baked Shortbread on Arrival

Glass of Bubbly for the Married Couple on Arrival

Linen Tablecloths & Napkins

Master of Ceremonies & PA for speeches

Five Course Meal

Half Bottle of Wine per person

Chilled Prosecco Toast

Complimentary Bridal Suite*

Evening Buffet Platters

*T&Cs - Based on Bookings of 100+ Guests

PRICES

2023 | £63pp

2024 | £66pp

2025 | £70pp

LOVE & CHERISH

Choose One Soup Option followed by a Choice of Two Starters, Two Mains & Two Desserts
Pre-Order Required

Soups

Roasted Red Pepper & Butternut Squash, Basil Pesto.
Cream of Vegetable, Crispy Parsnips.
Honey Roasted Carrot & Red Lentil, Mint Yogurt.
Comber Potato & Leek, Crispy Parsnips.
Creamy Wild Mushroom & Black Pepper, Fresh Chives.
Cauliflower & Cashel Blue Cheese, Wholegrain Mustard.

Starters

Smoked Cheese & Spring Onion Fishcake, Mixed Leaves, Sour Cream & Crispy Dulse.
Beetroot Cured Smoked Salmon, Rocket Leaves, Pickled Shallots, Crispy Capers, Citrus Crème Fraiche & Toasted
Irwins Soda Bread.
Crispy Ham Hock & Gracehill Black Pudding Croquettes, Rocket Leaves, Homemade Piccalilli & Toasted Sourdough.
Smoked Bacon & Chicken Terrine, Candied Nuts, Spiced Apple & Raisin Chutney, Mixed Leaves & Ciabatta Toasts.
Confit Duck Spring Roll, Asian Salad, Sriracha Sauce & Fresh Coriander.
Honey Whipped Goats Cheese, Apple & Celeriac Remoulade, Toasted Oats, Brioche, Rocket & Balsamic Reduction.

Mains

Roast Sirloin of Irish Beef, Herby Yorkshire Pudding, Roast Jus.
Seared Salmon Fillet, Smoked Chorizo & Prawn Cream.
Roast County Antrim Turkey & Ham, Cranberry Stuffing & Rich Pan Jus.
Roast Lamb Rump, French Mustard & Herb Crust, Mint Jus.
Pan Roasted Fillet of Cod, Parsley & Lemon Panko Crumble, White Wine & Chive Cream.
Crispy Soy Glazed Pork Belly, Toasted Sesame Seeds, Irish Cider & Raisin Cream.
Lemon & Thyme Roasted Corn-Fed Chicken Supreme, Creamy Leek Stuffing, Tarragon & Wild Mushroom Jus.

All served with Creamy Mash, Garlic & Herb Roasted Potatoes, Carrots, Parsnips & Buttered Broccoli.

Dessert

Sticky Toffee Pudding, Bushmills Toffee Sauce & Morelli's Honeycomb Ice Cream.
Spiced Apple & Cinnamon Crumble, Morelli's Vanilla Ice Cream.
Irish Cream Liqueur & White Chocolate Cheesecake, Chantilly Cream & Berry Compote.
Lemon Meringue Pie, Shortbread Crumble & Raspberry Sorbet.
Irish Whisky Tiramisu, Chantilly Cream, Boozy Raisins.
Vanilla Pannacotta, Homemade Shortbread, Fresh Berries & Mint.

Freshly brewed Tea & Coffee

Includes;

Fairy Light Backdrop*

Fairy Light Entrance Drape*

Chair Covers with Sash

Top Table Garland & Candle Lit Vases

Cake Backdrop/Photo Wall Upgrade*

Centrepiece Upgrade*

Red Carpet Arrival

Chilled Prosecco, Strawberries, Tea, Coffee & Home Baked Shortbread on Arrival

Glass of Bubbly for the Married Couple on Arrival

Linen Tablecloths & Napkins

Illustrated Table Plan Displayed on a Mirror & Easel

Master of Ceremonies & PA for Speeches

Five Course Meal

Half Bottle of Red or White Wine per person

Chilled Prosecco Toast for the Speeches

Complimentary Bridal Suite*

Upgraded Evening Buffet Platters

Discounted Accommodation Rates for Your Guests

PRICES

2023 | £78pp

2024 | £80pp

2025 | £84pp

*T&Cs - Based on Bookings of 100+ Guests

SOMETHING EXTRA

Beverages

PIMP YOUR PROCESSO STATION	£2.00 PER PERSON (ADDITIONAL TO PROCESSO)
SUMMER FRUIT PUNCH	£5.00 PER PERSON
NON ALCOHOLIC FRUIT PUNCH	£3.00 PER PERSON
MULLED WINE	£5.00 PER PERSON
HOT SPICED APPLE CIDER	£5.00 PER PERSON
BOTTLED BEER	CHARGED AS CONSUMED
COCKTAILS (SIGNATURE TO THE COUPLE)	£5.00 - £7.00 PER GLASS
HOT WHISKEY	£4.50 PER GLASS
LIQUER COFFEE	£7.00 PER GLASS
HOT CHOCOLATE	£3.00 PER GLASS
BAILEYS HOT CHOCOLATE	£7.00 PER GLASS

Evening Delights

STRAWBERRIES DIPPED IN CHOCOLATE	£4 00 PER PERSON
MINI ECLAIRS	£4.00 PER PERSON
CHEF'S SELECTION OF HOMEMADE TRAYBAKES	£4.00 PER PERSON
SIGNATURE IRISH CHEESE SELECTION WITH FIVEMILETOWN BALLYBRIE, CASHEL BLUE AND FIVEMILETOWN SMOKED OAKWOOD SERVED WITH DITTY'S OATCAKES AND CHUTNEY	£30 PER PLATTER (SERVES 6)

Canapés

SELECT 3 OPTIONS FOR £7.50PP

- MINI BOUCHÉS WITH CHICKEN TIKKA
- BRAISED BEEF CHEEK COTTAGE PIES
- LOBSTER & CRAB ROLLS
- CRISPY CHICKEN, PICKLED RED ONION SLIDER
- MINI BAKED POTATOES, CHIVE & GRUYERE CHEESE
- CHICKEN SATAY SKEWERS
- PORK/BEEF SLIDERS
- GOAT'S CHEESE BON BON
- MINI BOUCHÉS WITH PRAWN

THE SMALL PRINT

We can hold a Provisional Booking for 14 days without obligation.

A Non-Refundable Booking Fee of £500.00 is Required to Secure a Booking

Along with your Booking Fee we Require these Terms & Conditions to be Signed by the Couple

Two Months Prior to the Event 50% of the Estimated Bill is Required, this is Non-Refundable

We would ask that an appointment is scheduled and all final details are provided to our Wedding Co-ordinator.

One week prior to the wedding, the remaining balance of your bill is due, any remaining balances are to be paid on the night of your wedding.

The Hotel accepts Cash, Bankers Draft or Card Payments

No Personal Cheques will be Accepted

All Pricing is Inclusive of VAT at the Prevailing Rate

A Wedding may be Cancelled by Giving the Hotel Written Notice

If your Wedding is Cancelled by Giving the Hotel More than Two Months Notice the £500.00 Booking fee is Forfeit.

If your Wedding is Cancelled within Two Months of the Event, 50% Payment Received is Forfeit

If the Hotel has to Cancel the Event Due to any Reason Beyond its Control all Funds Paid Towards the Wedding will be Refunded

No Food or Beverages may be Brought into the Hotel for Consumption without Prior Agreement from Hotel Management.

The Hotel reserves the right to charge where Applicable

Final Arrangements with Regards to Menu Confirmed and Beverages Required Should be Provided Two Months Prior

Prices in our Information Pack apply to 2023/2024/2025

The Hotel Reserves the Right to Refund a Booking Fee in the Circumstance that a Booking is made through a Third Party or Under False Pretence

All Pricing is Subject to Proportionate Yearly increase in relation to food costs, external factors, labour costs, taxes or unforeseen circumstances.

Final numbers which will be the minimum amount invoiced for is due 4 days prior to your big day.

The hotel cannot accept any responsibility or liability for any gifts/post-boxes/envelopes; these are entirely the wedding couple's responsibility.

Minimum number for Saturdays, May – September is 100 Adults.



MARINE HOTEL

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*Contact us today for your complimentary, no
obligation wedding viewing with your own
personal wedding planner*

Tel 028 2076 2222

Email | events@marinehotelballycastle.com
www.marinehotelballycastle.com

