



MARINE HOTEL  
BALLYCASTLE



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



# CHRISTMAS ON THE COAST

*Christmas by the sea is a magical experience that brings together the joy of the holiday season with the beauty and tranquility of the ocean. One of the most enchanting aspects of Christmas by the sea is the stunning scenery.*

*The sound of the waves crashing against the shore, the salty sea air, and the Winter sun create a unique atmosphere that is both relaxing and invigorating. It's a time when families and friends gather to celebrate the festive season and create lasting memories and here at the Marine Hotel, your festive experience is top of our list.*

*The combination of stunning scenery, fresh seafood, festive cheer and fun activities will make Christmas one to remember.*

*Enjoy Mulled wine or a hot chocolate to warm up after a brisk walk on the beach, and our lounge is the ideal place to enjoy it. Sit back, relax and enjoy!*

*Whether you're looking for a traditional Christmas feast or something a little more unique, our festive five course carvery and A la Carte menu has something for everyone to enjoy this Christmas Season.*





# SPEND CHRISTMAS AT MARINE HOTEL BALLYCASTLE

Zzzz...  
Ooo

HO, HO, HO!

# FESTIVE STAY PACKAGE

## TWO NIGHT PACKAGE

### **CHRISTMAS EVE | 24TH DECEMBER**

MULLED WINE DRINKS RECEPTION ON DAY OF ARRIVAL  
IRISH DANCERS PERFORMING FOR GUESTS ARRIVAL  
2 COURSE DINNER IN MARCONI'S BISTRO ON CHRISTMAS EVE  
IRISH COFFEE AND CHOCOLATES  
CHRISTMAS KIDS ARTS & CRAFTS CLUB  
BOARD GAMES IN THE LOUNGE  
FESTIVE THEMED QUIZ

### **CHRISTMAS DAY | 25TH DECEMBER**

BUCKS FIZZ BREAKFAST  
5 COURSE CHRISTMAS DAY CARVERY  
EVENING BUFFET  
COMPLIMENTARY GIFT IN THE BEDROOM  
CHRISTMAS FILM ON THE BIG SCREEN

### **BOXING DAY | 26TH DECEMBER**

CONTINENTAL & COOKED BREAKFAST  
COMPLIMENTARY TEA/COFFEE/HOT CHOCOLATE ON DEPARTURE

NON REFUNDABLE DEPOSIT OF £100 REQUIRED TO BOOK  
REMAINDER BALANCE FOR ROOM WILL BE DUE ON NOVEMBER 30TH



# FESTIVE STAY PACKAGE

## THREE NIGHT PACKAGE

### **CHRISTMAS EVE | 24TH DECEMBER**

MULLED WINE DRINKS RECEPTION ON DAY OF ARRIVAL  
IRISH DANCERS PERFORMING FOR GUESTS ARRIVAL  
2 COURSE DINNER IN MARCONI'S BISTRO ON CHRISTMAS EVE  
IRISH COFFEE AND NORTH COAST CHOCOLATES  
CHRISTMAS KIDS ARTS & CRAFTS CLUB  
BOARD GAMES IN THE LOUNGE  
FESTIVE THEMED QUIZ

### **CHRISTMAS DAY | 25TH DECEMBER**

BUCKS FIZZ BREAKFAST  
5 COURSE CHRISTMAS DAY CARVERY  
EVENING BUFFET  
COMPLIMENTARY GIFT IN THE BEDROOM  
CHRISTMAS FILM ON THE BIG SCREEN

### **BOXING DAY | 26TH DECEMBER**

CONTINENTAL & COOKED BREAKFAST  
TWO COURSE EVENING MEAL AT MARCONI'S  
LIVE ENTERTAINMENT ON BOXING NIGHT

### **27TH DECEMBER**

CONTINENTAL & COOKED BREAKFAST  
COMPLIMENTARY TEA/COFFEE/HOT CHOCOLATE ON DEPARTURE

NON REFUNDABLE DEPOSIT OF £100 REQUIRED TO BOOK  
REMAINDER BALANCE FOR ROOM WILL BE DUE ON NOVEMBER 30TH



# TWO NIGHT CHRISTMAS PACKAGE

STANDARD ROOM FROM £420 PER PERSON SHARING  
SEA VIEW ROOM FROM £435 PER PERSON SHARING  
EXECUTIVE ROOM FROM £450 PER PERSON SHARING  
TORR OR LIR SUITE FROM £465 PER PERSON SHARING

FAMILY ROOM  
2 ADULTS - £430 PER ADULT  
£117.50 PER CHILD

ADDITIONAL ADULT (16+) | £240  
DOG | £15 PER DOG PER NIGHT





# THREE NIGHT CHRISTMAS PACKAGE

STANDARD ROOM FROM £577.50 PER PERSON SHARING  
SEA VIEW ROOM FROM £600.00 PER PERSON SHARING  
EXECUTIVE ROOM FROM £622.50 PER PERSON SHARING  
TORR OR LIR SUITE FROM £645.00 PER PERSON SHARING

FAMILY ROOM  
2 ADULTS - £592.50 PER ADULT  
£149.50 PER CHILD

ADDITIONAL ADULT (16+) | £307.50  
DOG | £15 PER DOG PER NIGHT













# CHRISTMAS DAY FIVE COURSE CARVERY FEAST



## TO START

### CROQUETTES

HAM HOCK & GRACEHILL BLACK PUDDING CROQUETTES,  
HOMEMADE PICCALILLI, ROCKET LEAVES & BALSAMIC REDUCTION.

### GOATS CHEESE

HONEY WHIPPED FIVEMILE TOWN GOATS CHEESE, BEETROOT, APPLE & BLACKBERRY JAM,  
DRESSED LEAVES & TOASTED BRIOCHE.

### SMOKED SALMON

SMOKED SALMON POTATO BLINIS, CHIVE & LEMON CREAM CHEESE, PICKLED SHALLOTS, CUCUMBER  
OIL & PEASHOOTS.

### CAJUN CHICKEN SALAD

CAJUN SPICED ROAST CHICKEN BREAST, BABY LEAVES, OLIVES & SUNBLUSHED TOMATO,  
SMOKED CHORIZO & BASIL PESTO.

## SOUPS

COMBER POTATO & LEEK SOUP, FRESH CHIVES.  
SPICY ROASTED RED PEPPER & BUTTERNUT SQUASH, MINT YOGURT.

## PALATE CLEANSER

CHAMPAGNE SORBET, POPPING CANDY & FRESH STRAWBERRY.

## MAIN COURSE

SELECTION OF FRESHLY CARVED PRIME IRISH MEATS & TRADITIONAL ACCOMPANIMENTS.

## SWEETS

WARM SPICED CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE & MORELLI'S VANILLA ICE CREAM.  
HOMEMADE LEMON MERINGUE PIE, BERRY COULIS, CHANTILLY CREAM.  
WARM SPICED APPLE CRUMBLE, MORELLI'S HONEYCOMB ICE CREAM.  
IRISH CREAM LIQUEUR CHEESECAKE, FRESH CREAM, BERRY COULIS & FRESH BERRIES.  
IRISH CHEESE SELECTION, HOMEMADE APPLE AND RAISIN CHUTNEY, MIXED SEED CRACKERS & FROZEN GRAPES.

## TEA/COFFEE AND PETIT FOURS

ADULTS | £95  
CHILDREN 5-15 | £47



# BOXING DAY LUNCH

## TO START

COMBER POTATO & LEEK SOUP, HOMEMADE GUINNESS WHEATEN BREAD & FRESH CHIVES.

PHEASANT TERRINE, ROCKET LEAVES & BALSAMIC REDUCTION, TOASTED BRIOCHE, CANDIED HAZELNUTS.

SMOKED CHEESE & DILL FISHCAKE, PRAWN & CHORIZO CREAM, PEASHOOTS & BROIGHTER GOLD CHILLI OIL.

CASHEL BLUE CHEESE & WALNUT SALAD, CARAMELISED APPLES, ORANGE & HONEY DRESSING.

## PALATE CLEANSER

CHAMPAGNE SORBET, POPPING CANDY & FRESH STRAWBERRY.

## MAIN COURSE

SLOW BRAISED DAUBE OF IRISH BEEF, HERBY YORKSHIRE PUDDING, CREAMED & ROAST POTATOES,  
SEASONAL VEGETABLES & RICH PAN JUS.

ROASTED TURKEY & HAM, FESTIVE STUFFING, CHIPOLATAS, CREAMED & ROAST POTATOES,  
SEASONAL VEGETABLES & CRANBERRY JUS.

PAN FRIED COD FILLET, MINTED PEA PUREE, SAUTE BABY POTATOES, SPROUTS & SMOKED BACON,  
SAMPHIRE & CHIVE CREAM.

PAN ROASTED CHICKEN SUPREME, CRISPY COLCANNON CAKE, BUTTERED GREENS,  
WILD MUSHROOM & LEEK CREAM, CHIVE OIL.

## SWEETS

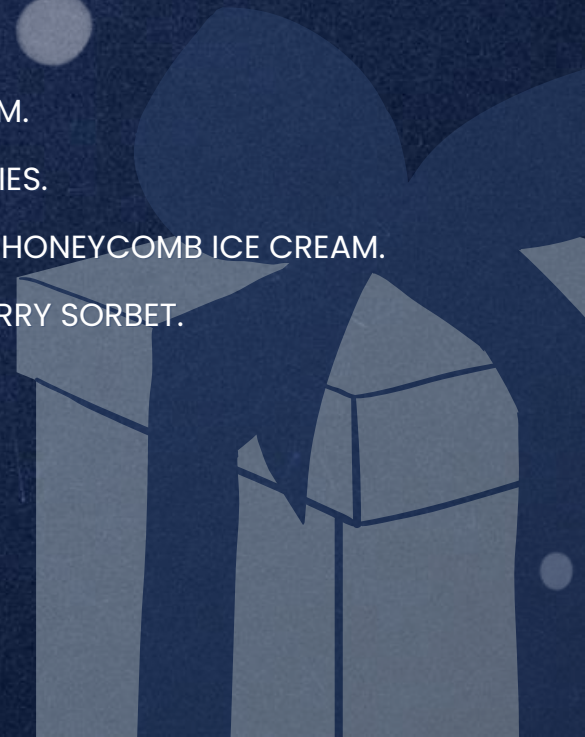
STRAWBERRY & CHOCOLATE PAVLOVA, CHANTILLY CREAM.

IRISH CREAM LIQUEUR CHEESECAKE, FRESH CREAM & BERRIES.

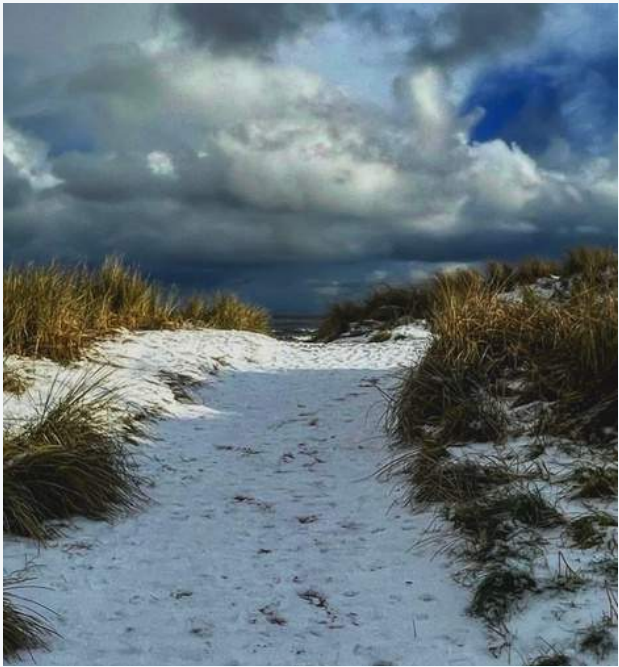
WARM STICKY TOFFEE PUDDING, BUSHMILLS SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM.

BELGIAN CHOCOLATE & ORANGE TART, BERRY COMPOTE & RASPBERRY SORBET.

BOXING DAY LUNCH | £30









# FESTIVE FUNCTION MENU

## TO START

SPICY ROASTED RED PEPPER & BUTTERNUT SQUASH SOUP, HOMEMADE GUINNESS WHEATEN BREAD AND FRESH CHIVES.

CAJUN CHICKEN SALAD, CAJUN SPICED ROAST CHICKEN BREAST, BABY LEAVES, OLIVES & SUNBLUSHED TOMATO, SMOKED CHORIZO & BASIL PESTO.

SMOKED CHEESE & DILL FISHCAKE, PRAWN & CHORIZO CREAM, PEASHOOTS & BROIGHTER GOLD CHILLI OIL.

HONEY WHIPPED FIVE MILE TOWN GOATS CHEESE, BEETROOT, APPLE & BLACKBERRY JAM, ROCKET LEAVES & BALSAMIC REDUCTION

## MAIN COURSE

ROAST TURKEY & HAM, FESTIVE STUFFING, CHIPOLATAS & CRANBERRY JUS.

SLOW BRAISED DAUBE OF IRISH BEEF, HERBY YORKSHIRE PUDDING & RICH PAN JUS.

PAN FRIED SALMON FILLET, SAMPHIRE & CHIVE CREAM.

STUFFED CHICKEN FILLET WRAPPED IN BACON, WILD MUSHROOM & LEEK CREAM.

***ALL SERVED WITH CHEF'S SELECTION OF POTATOES & VEGETABLES.***

## SWEETS

WARM SPICED CHRISTMAS PUDDING, BRANDY CRÈME ANGLAIS & MORELLI'S VANILLA ICE CREAM.

STRAWBERRY & WHITE CHOCOLATE PAVLOVA, FRESH CREAM.

IRISH CREAM LIQUEUR CHEESECAKE, BERRY COULIS & FRESH CREAM.

WARM STICKY TOFFEE PUDDING, BUSHMILLS SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM.

£25 FOR 2 COURSE | £28 FOR 3 COURSE  
MINIMUM NUMBERS APPLY | 20+ GUESTS







# FESTIVE AFTERNOON TEA

*Indulge in a Festive Afternoon Tea with your  
nearest and dearest this Festive Season*

*Pre-booking essential. Served daily from 12pm throughout the Christmas period*

*Afternoon Tea – £28pp*

*Prosecco Afternoon Tea – £35pp*



**See the menu at [marinehotelballycastle.com/afternoontea](https://marinehotelballycastle.com/afternoontea)**







# CHRISTMAS SEAFOOD EVENING

***Friday 1st December***

*Fresh fish to Succulent Shellfish, our Seafood themed menus offer a range of flavours and textures that can be enjoyed in many different ways.*

*Join us for a Seafood dining experience this Christmas at Marconi's Bar & Bistro*

*Pre-booking essential  
Christmas Seafood Evening | £35pp*



**See the menu at [marinehotelballycastle.com/seafood](https://marinehotelballycastle.com/seafood)**



# CHRISTMAS PARTY NIGHT WITH SUPERSTITION

*Saturday 9th December*



*Celebrate the festive season with friends, family, and colleagues.  
It's a time to dress up, let loose, and enjoy the holiday spirit with  
good food, drinks, and entertainment.*

*Two Courses, Live Band & DJ Set | £35pp*

**Book Online at [marinehotelballycastle.com/christmas](https://marinehotelballycastle.com/christmas)**





# CASINO

## Party Night

SATURDAY 16TH DECEMBER  
TWO COURSE MEAL  
LIVE MUSIC FROM JUKEBOX JURORS  
BLACKJACK, POKER & ROULETTE TABLES

*Tickets | £40pp*

*Book online at [marinehotelballycastle.com/upcoming](https://marinehotelballycastle.com/upcoming) or call 02820762222*





# CHRISTMAS PARTY NIGHTS MENU

## **MAIN COURSE**

**ROAST TURKEY & HAM, FESTIVE STUFFING, CHIPOLATAS & CRANBERRY JUS**

**SLOW BRAISED DAUBE OF IRISH BEEF, HERBY YORKSHIRE PUDDING & RICH PAN JUS**

**PAN FRIED SALMON FILLET, SAMPHIRE & CHIVE CREAM**

**STUFFED CHICKEN FILLET WRAPPED IN BACON, WILD MUSHROOM AND LEEK CREAM**

**ALL SERVED WITH CHEF'S SELECTION OF POTATOES & VEGETABLES**

## **SWEETS**

**WARM SPICED CHRISTMAS PUDDING, BRANDY CRÈME ANGLAIS & MORELLI'S VANILLA ICE CREAM**

**STRAWBERRY & WHITE CHOCOLATE PAVLOVA, FRESH CREAM**

**IRISH CREAM LIQUEUR CHEESECAKE, BERRY COULIS & FRESH CREAM**

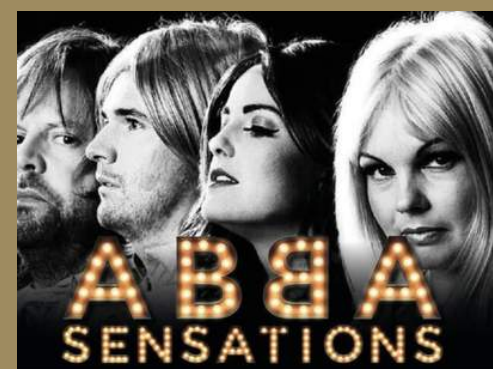
**WARM STICKY TOFFEE PUDDING, BUSHMILLS SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM**



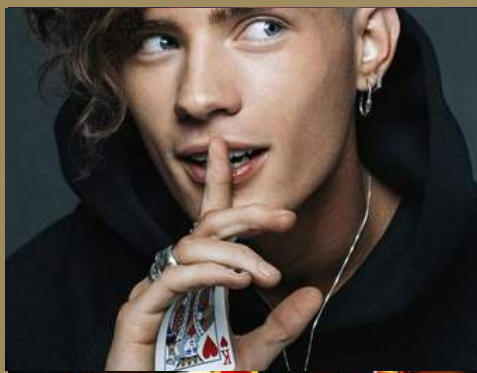
# Events



**Fleetwood Dreams**  
Friday 3rd November



**Abba Sensations**  
Friday 10th November



**Joel M: Impossible**  
Friday 24th November



**The Legend of Luke Kelly**  
Saturday 30th December

Book tickets by visiting [marinehotelballycastle.com/upcoming](http://marinehotelballycastle.com/upcoming)





PURCHASE £100 VOUCHER  
& WE GIFT YOU  
£10 COMPLIMENTARY



GIFT VOUCHERS  
MARINE HOTEL  
BALLYCASTLE



Buy online at [marinehotelballycastle.com](https://marinehotelballycastle.com)





# NEW YEARS EVE

## 8 Course Tasting Menu

*At the end of our tenth year, join us for a journey from 2013 to 2023, sampling some new takes on our chefs' favourite dishes from the past ten years.*

### **Amuse Bouche**

#### **North Coast Smoke House Salmon**

Homemade Guinness Wheaten Bread, Dill Crème Fraiche & Cucumber

*Rauridh Morrison's local Smoked Salmon & Trout have been a staple on our menus for many years and are some of our favourite locally sourced gems. Our Chefs do as little as possible with ingredients like these to showcase the quality of the products and the passion and dedication of our suppliers.*

### **First Course**

#### **Demi Tasse**

Roasted Butternut Squash & Red Pepper Soup, Homemade Chilli & Sea Salt Soda Bread, Mint Yogurt.

*A small shot of soup, a real winter warmer to help you settle in for the evening ahead.*

### **Second Course**

#### **Five Mile Town Goats Cheese**

Goats Cheese Pannacotta & Oat, Honey Crumbed Bon Bon, Beetroot, Blackberry & Apple Compote, Parmesan Tuille & Baby Leaves.


*A rich and smooth start with a variety of textures and techniques as well as sweet and savoury flavours. The Cheeses produced in Five Mile Town are arguably the best on the island of Ireland.*

### **Third Course**

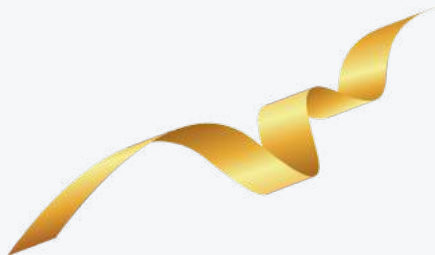
#### **Seafood Chowder**

Seared Turbot Fillet, Baked Langoustine and Crab & Dill Arancini, all on a bed of Cauliflower Puree, Creamed Leeks & Samphire, served with a Chive & Lemon Velouté.

*A reimagined take on a dish that has been on our menu from the very beginning, one of our favourites & yours, showcasing the best Fish the country has to offer and celebrating the hotels best feature, the sea. Our Chowder was voted the best in Ireland but maybe its time to move with the times, nothing ever sits still at the Marine.*







#### **Fourth Course**

##### **Trio of Pork**

Crispy Pressed Pork Belly, Ham Hock & Gracehill Black Pudding Croquette & Roast Tenderloin. Cavolo Nero, Caramelised & Pickled Apple, Wholegrain Mustard & Cider Cream.

*Succulent Irish Pork sourced from local butchers, the three different cuts chosen provide a range of complimenting textures and flavours due to the varying fat contents. Pork has a reputation as a poor meat, but with care and attention to detail from farmers, butchers and chefs it can be used to create fantastic dishes. The traditional accompaniments, Apples, Cabbage & Mustard are our ode to traditional Irish fayre, There's always a reason some things are a classic.*

#### **Palate Cleanser**

Champagne Sorbet, Popping Candy, Fresh Mint & Strawberry.

Cold & Sharp with the added pleasure of Popping Candy to really wake the mouth up before the main event.

Anyway, who doesn't love a glass of champagne to bring in the new year.

#### **Fifth Course**

##### **Cock & Bull**

Seared Beef fillet and Garlic & Herb Confit Chicken Wings, Glazed & Pureed Carrot, King Oyster Mushroom, Caramelised Shallot, Champ, Green Peppercorn Cream.

A modern take on the very first dish on our menu all the way back in 2013 and an important throwback to the hotel's first Executive Head Chef, the late Adrian McDaid. Always training, supporting and developing staff, kitchen or otherwise, and the very essence of Northern Ireland's hospitality industry.

#### **6th Course**

##### **Assiette**

Biscoff Profiterole, Lemon Meringue Pie, Chocolate & Hazelnut Delice, Winter Berry Compote & Espresso Chantilly.

A fittingly celebratory end to our evening, different textures and rich flavours. A new and modern take on the traditional trio of desserts seen on banqueting menus up and down the country.

**£69pp**





*STAY*

Nov 2023 - February 2024



# *Winter*

*BY THE WAVES*





## **Winter Advanced Purchase B&B**

*Applicable to Thursday or Sunday night stays in November, Select Sunday or Thursday Dates in December 2023 & February 2024*

*Non Refundable – Full Payment at time of booking  
Terms & Conditions apply*

*From £80 based on two adults sharing*

## **One Night Winter Wonder**

*Includes an Overnight Stay, Charcuterie Board & Bottle of Wine followed by Breakfast the next morning  
From £65 per person sharing*

## **Winter by the Waves - Two Night Package**

*Two Nights Bed & Breakfast  
Cream Tea Scones on Arrival  
Two Course Dinner in Marconi's Bistro  
From £130 per person sharing*

## **Suite Retreat**

*Enjoy One Nights Dinner, Bed & Breakfast to include a pampering spa pack in the room on arrival  
Available for The Lir or Torr Suite  
From £100 per person sharing*



Book your winter break online at  
[marinehotelballycastle.com/packages](https://marinehotelballycastle.com/packages)  
or call 028 2076 2222





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