



Dear Bride and Groom,

Thank you for your recent enquiry regarding Wedding Receptions at the Roe Park Resort. May I take this opportunity to congratulate you both on your forthcoming marriage. I do hope that the information provided will answer all of your queries, however experience tells me you may have individual queries specific to your wedding.

If you wish to arrange an appointment to view our facilities and to experience first-hand the luxurious wedding venue we have to offer, please get in touch.

Your dedicated wedding co-ordinator looks forward to being of assistance in organising your special day here at the Roe Park Resort.

A handwritten signature in black ink, appearing to read 'George Graham', with a long, sweeping underline.

George Graham
General Manager





CHAMPAGNE
SPARKLING
DRINK
COVER
INGER


WEDDINGS
At Roe Park

Includes:

- Pre-wedding consultations with your wedding planners
- Red carpet on arrival
- Facilities to accommodate helicopter arrival
- Over 350 complimentary car parking spaces
- Sparkling wine for the bridal party and guests on arrival
- Complimentary tea, coffee and shortbread on arrival
- Complimentary selection of flavored scones for your guests on arrival
- Use of the resort's grounds and other photographic areas
- Use of Hotel's Piano
- Chair covers in a choice of white, cream or black linen with bows
- Backdrop for top table (3 panels)
- Background music piped to all reception areas
- Personalised place cards & menus
- Table plan displayed on mirror and easel
- Choice of centre pieces including candelabras or cylinder crystal holders with circular mirrors
- Bride and Groom thrones
- Cream or white linen table cloths and napkins
- Stage and dance floor
- Engraved Roe Park cake knife to keep as memento
- Use of decorative cake stand
- Use of hotel candy cart (sweets not included)
- Complimentary use of PA system
- Complimentary bottle of sparkling wine or Shloer in bridal suite
- Overnight stay in the bridal suite
- Two complimentary rooms for parents on wedding night
- Preferential accommodation rates for your wedding guests*
- Fully licensed to hold wedding ceremonies and civil partnerships
- Meal voucher for two valid for 12 months

Upgrade

Enhance your package:

- Full room draping
- Starlit door curtains
- LED white dance floor (16 x 16 feet)
- Ceremony room dressing package
- Table dressing package

Terms and Conditions apply - Applicable for full day receptions. All prices quoted include VAT. Please be advised there is a minimum of 100 adults required for Friday and Saturday weddings. *Preferential rates for wedding guests up to a maximum of 20 rooms.



Mid-week Wedding

We also offer a 10% discount on Wedding Receptions booked on a Sunday – Thursday

Evening Receptions

If you wish to share your day with those friends not attending the formal reception, the Roe Park Suite provides the ideal solution. Invite your friends to join you in the evening and you can make use of the dance floor with your choice of band, disco or other musical entertainment. The Roe Park Suite is the ideal venue for evening receptions.*



Day After Wedding

Continue your wedding celebrations with family and friends at Roe Park and enjoy time to relax in the Health Club and Spa or a round of golf on our 18 hole golf course. Please enquire with your wedding co-ordinator.

Payment

A deposit of £750.00 is due on confirmation of the booking. A further £750.00 will be due 6 months before, and a payment of 75% of the estimated full price (less deposits previously paid) must be paid 4 weeks prior to the wedding date. The remaining balance must be paid 7 days prior to the date of the wedding. Please see “Your Wedding Day Agreement” for further details.

*Please note, if no evening buffet is required a room hire fee of £400 is applicable.

On Arrival for your guests...

*Add a little something for
your guests on arrival*

Alcohol Aperitifs Per glass

Bucks Fizz	£6.30
Wine	£5.80
Champagne	£8.30
Kir Royale	£5.25
Mulled Wine	£5.15
Cocktails	£8.30
Black Velvet	£4.75
Pimms	£5.80



Non Alcoholic Aperitifs

Bottles of Still or Sparkling Water	£2.65
Dressed Fruit Cup (per glass)	£4.75
Sparkling Apple Juice (per glass)	£2.65
Pure Orange per jug	£5.80
Shloer per bottle	£5.80

Enhance your arrival package

Mini Tray Bakes	£2.65pp
Caramel Squares	£2.65pp
Petit Fours	£3.70pp
Sandwiches	£4.75pp
Welcome Canapés	£8.95pp
Fruit Skewers	Price on request
Dipped Fruit	Price on request

It's a question of choice...

We have an extensive range of menus at the Roe Park Resort and can cater for parties of all sizes.

The Executive Chef and his talented team will be only too happy to discuss a tailor-made menu for your wedding day.

Please note: We can offer a maximum of two choices per course with the exception of soup and sorbet courses accompanied with a pre-order. If a pre-order cannot be provided, we charge the following supplements on the menu price:

Choice of 2 starters	£4.20
Choice of 2 main courses	£8.45
Choice of 2 desserts	£4.20

All choice menus will be charged at the highest priced menu item price when accompanied with a pre-order.

Children

We welcome children at the Roe Park Resort and can provide children's (12 years and under) meals at £8.50 or half-portions of the main menu (priced accordingly). Children under the age of 2 will eat free of charge.

Starter

Chef's selection of soup	£6.20
Tower of melon with strawberry coulis and seasonal fruits	£6.50
Melon and Pineapple Cocktail, served with a seasonal berry compote	£6.50
Potted chicken liver parfait red onion marmalade and toasted soda	£7.00
Jerk chicken and mixed salad with a pineapple salsa	£7.50
Goat's cheese and red onion tartlet with balsamic syrup and herb salad	£8.55
Traditional prawn cocktail with wheaten bread	£9.20
Caramelised onion, leek and brie tart with a sweet potato salad	£8.70
Smoked chicken salad, Applewood cheese with a grape and pinenut dressing	£7.80
Chicken and mushroom vol-au-vent with a white wine chive cream	£7.80

Intermediate Course

Soup £3.25

Potato and leek

Vegetable broth

Cream of white onion

Roast pepper and sweet potato

Tomato, basil and roasted garlic

Carrot, ginger and coriander

Butternut squash and red pepper

Classic pea and ham soup

Sorbet £3.25

Mango and apricot

Champagne and rosemary

Passion fruit

Mint and apple

Orange and vanilla

Sorbets are locally made in Castlerock Braemar Farm.

*Please note that soup and sorbet at £3.25 is only applicable when choosing it as an intermediate course

MAIN COURSE

Main Course

Roast turkey and ham with sage and onion stuffing, chipolatas and pan gravy	£25.90	Roast leg of lamb scented with rosemary and garlic and pan gravy	£29.35
Roast Irish sirloin of beef Yorkshire Pudding and sauce Bordelaise	£29.90	Tomato and herb crusted salmon with lemon and dill velouté	£27.00
Seared sirloin steak (medium) horseradish butter with a bacon and port wine sauce	£30.45	Half roast duck Chinese vegetables and a plum sauce	£30.25
Breast of chicken pancetta apricot and thyme stuffing and a pan gravy	£24.70	Loin of pork with a herb and onion stuffing and a Madeira sauce	£26.50
Chicken breast stuffed with sage and onion stuffing and mushroom jus	£24.10	Seared beef fillet with a paté and mushroom crouton with a red wine sauce	£36.35

All main courses served with seasonal vegetables and your choice of two potato dishes.
These can either be creamed, roast or champ.

Vegetarian

Baked aubergine and Mediterranean vegetables with mozzarella cheese	Goat's cheese and red onion pithivier with rocket pesto
Roasted red onion and cherry tomato tartlet	

Desserts

Roe Park desserts Choice of 3 mini desserts	£8.15
Chocolate mousse in dark chocolate cup	£7.15
Seasonal berry roulade with vanilla cream	£7.15
Tangy lemon meringue pie	£7.15
White chocolate and raspberry torte	£7.15
Rhubarb and strawberry crumble with a sauce Anglaise	£7.15
Banoffee pie with banana cream and chocolate sauce	£7.15
Fresh fruit pavlova with seasonal berries	£7.15
Raspberry brulée with a sugar crust	£7.15
Vanilla panna cotta with red berry fruit salad	£7.15
Individual apple tart with vanilla cream	£7.15

Complimentary Tea and Coffee served following your meal.



Menu A

Selection of Sandwiches
Cocktail Sausages
Sausage Rolls
Chicken Goujons
Tea and Coffee

£9.95 per person

Menu B

Selection of Sandwiches
Vol-au-vents
Cocktail Sausages
Chicken Goujons
Mini Vegetable Samosas
Tea and Coffee

£10.95 per person

Menu C

Selection of Sandwiches
Cocktail Sausages
Chicken Goujons
Filo-wrapped Prawns
Mini Banoffee Pies
Mini Eclairs
Tea and Coffee

£11.95 per person

Finger Desserts

Mini Éclairs
Mini Profiteroles
Mini Meringues
Mini Tartlets
Mini Vegetable Samosas
Tea and Coffee

Any two for £2.85 per portion

Hot Buffet Menu Selection

Price is per person

Irish Stew with Freshly Baked Wheaten Bread	£8.00
Chicken Stroganoff with Aromatic Rice	£9.70
Vegetarian Thai Green Curry with Rice	£9.50
Thai Green Chicken Curry with Rice	£9.70
Bacon Baps with Tea / Coffee	£4.90
Fish and Chips in a Cone	£7.10
Chips in a Cone	£3.45
Chicken Goujons	£3.65

Drinks Package 1

Fruit Cocktail on arrival
Jug of fruit cup and orange cordial on all tables
Sparkling white grape Shloer for toast
£10.00 per person

Drinks Package 2

Glass of House wine with meal
Glass of sparkling wine for toast
£12.10 per person

Drinks Package 3

Half bottle of House wine with meal
Glass of sparkling wine for toast
£16.30 per person

Drinks Package 4

Choose one of the following arrival options:
Glass of Bucks Fizz
Sherry
Mulled wine
Hot Port
Dressed Pimms and lemonade
Fruit Cup (Non alcoholic option also available)
Shloer
Half bottle of House wine with meal
Glass of sparkling wine for toast
£24.20 per person

Drinks Package 5

Arrival Champagne reception
Herni Abele £14.75 per glass
Moutardier £12.65 per glass



Others

Jugs of cordial	£2.10
Bottle of Shloer	£4.95

Cellar Selection

House White	£20.50
House Red	£20.50
House Rosé	£20.50
House Sparkling	£20.50

Wine selection is subject to change and price increases. Management reserve the right to use a suitable alternative. Corkage £13 per bottle excluding magnums, which must be agreed in advance.

BANQUETING WINE LIST AND CHAMPAGNE

White Wines

Brookford Chardonnay Semillon

South Eastern Australia

Domaine La Rieste Blanc

Gascony, France

The Jumper Sauvignon Blanc

Marlborough, New Zealand

£21.50

£22.95

£26.50

Red Wines

Brookford Shiraz Cabernet

South Eastern Australia

Domaine Les Yeuses Merlot

Languedoc, France

Austral Rioja White Label

Spain

Masi Renzo Chianti

Tuscany, Italy

£21.50

£22.95

£23.50

£26.50

BANQUETING WINE LIST AND CHAMPAGNE

Rosé Wines

Island fox Zinfandel Blush Rose £21.95
Puglia, Italy

Sparkling Wines

Conde de Caralt Brut N.V. £25.00
Penedes, Spain

Conde de Caralt Rosado N.V. £25.00
Penedes, Spain

Prosecco

La Pieve `Pergolo` Spumante £26.00
Prosecco N.V.
Treviso, Veneto, Italy

Champagne

Louis Nouvelot N.V. Brut Champagne £57.90
France

Henri Abelé N.V. Brut Champagne £64.15
France
