

# *Weddings*



*at the White Horse Hotel*

# *Congratulations to you both, at this very exciting time.*

At The White Horse Hotel we are here to ensure that we give you the best day of your lives. We continually strive to offer our wedding couples the very best service and value for money, meeting and exceeding expectations. Taking care of all those items which will make your wedding day extra special.

The White Horse Hotel is a hidden gem on the coastal road between Coleraine and Derry/Londonderry. A luxurious and modern venue. The hotel was established in 1967 on the site of a long established Coaching Inn.

The hotel has undergone extensive development and renovation in this time and now offers amazing facilities to all guests. With 58 opulent modern bedrooms, fantastic banqueting facilities, spa amenities and a magnificent leisure complex, boasting a 20 meter pool.

We are renowned for our mouth watering, sumptuous food catered by our award winning Head chef, Noel Ward.



# *We promise...*

One wedding a day.

Amazing food and service.

Your own private facilities contained within your banquet suite.

Deluxe modern venue, with state-of-the-art coloured lighting and audio visual system.

Quirky photography areas both inside and out.

Catering for intimate weddings from 10 guests  
to a maximum capacity of 400 guests seated.

We would love to meet with you to discuss your wedding in greater detail so please do not hesitate to make an appointment with our Sales & Marketing Manager who will look after your every need.

*Your wedding,  
your way...*

We can specifically make your wedding to suit your individual needs, whether it be an intimate wedding lunch with family and an extravagant evening reception for all your extended family and friends, or an opulent wedding for all your guests tailored from our extensive menu options.

OR

Alternatively we have devised a number of unique wedding packages to suit you.  
We are confident that our wedding packages will provide significant savings to you both.

We can cater for all menu requirements, dietary, religious and cultural customs.





## *With our compliments ....*

- Pre-Wedding consultation with our wedding planner & professional guidance throughout
- Complimentary menu tasting
- Complimentary function room hire
- Red carpet on arrival
- Sparkling wine for the bridal party on arrival
- Tea, Coffee & homemade shortbread for all guests on arrival
- Table linen & linen napkins
- Crystal Globe centrepieces
- Use of cake stand & knife
- Personalised menu cards & table plan
- Personal management throughout your day including master of ceremonies service
- Complimentary overnight stay for the wedding couple with champagne breakfast the following morning
- Preferential accommodation rates for wedding guests (Rooms only held on request)
- First anniversary dinner in 68 Clooney for the wedding couple and overnight stay

The above is based on the following packages -

Tailor Made 5 Course Wedding Banquet, Gold and Delux Platinum Weddings

Based on the minimum number of 100 guests.



# *Civil Ceremonies...*



Ceremonies can take place at the hotel in a number of our suites for a small room hire charge.



# *Your arrival...*

## **Selection of Homemade Gourmet Canapés**

Melon & Parma Ham Skewers

Selection of Breads & Oils

Buffalo Mozzarella & Tomato Bruschetta

Chunky Chips with Sour Cream & Caviar

Smoked Duck & Beetroot on Burnt Onion Soda

Prawn & Smoked Salmon Mousse

Goats Cheese & Caramelised Red Onion Tartlets

Donegal Smoked Salmon & Wheaten Bread

Honey & Wholegrain Mustard Cocktail Sausages

Assorted Sushi

***Choose 3 for £4.95 / 4 for £5.95 / 5 for £6.95***

***Choice of 3 Canapés & 1 glass of  
Sparkling Wine - £7.95***





### **Selection of Platters & Pastries**

Tea, Coffee & Shortbread £2.50 per person

Tea, Coffee & Sandwiches £4.95 per person

Tea, Coffee & Mini Homemade Tray Bakes - £3.50 per person

Tea, Coffee & Homemade Chocolate Truffles - £3.50 per person

Tea, Coffee & Homemade Scones - £3.95 per person

*A selection of scones including fruit, cherry and plain*

### **Sandwich Platter - £20 per platter (serves 5)**

Selection of freshly made sandwiches, cocktail sausages & tortilla chips

# *Drinks...*

## **By the glass...**

Sparkling Wine £3.95

House Wine £3.95 (Red/White/Rosé)

Dressed Pimms £4.95

Sparkling Fruit Juice £2.00

Bucks Fizz £4.95

Winter Pimms/Mulled Wine £3.50

Fruit Punch (Non Alcoholic) £2.50

Cocktails £4.95

## **To share at the table...**

Jugs of Orange £2.50

Homemade Lemonade £2.50

Sparkling Wine £16.95

House Wines £16.95

Champagne (price on application)



## *Sweet treats...*

### **Candy Cart Buffet £250**

A fun addition to any event which the kids will love... especially the big kids!

Help yourself to our selection of sweeties, fudge, chews & chocolate!



### **Chocolate Fountain £250**

Our three tier chocolate fountain is sure to add the wow factor to your special day.

Milk, dark or white Chocolate served with a selection of fresh fruit, homemade honeycomb, mini meringues and marshmallows.



# *Tailored wedding menu selector...*

## **Appetisers**

Free Range Egg Mayonnaise with Crispy Bacon Shards on a Bed of Seasonal Leaves

Fan of Honeydew Melon served with Tangy Raspberry Shot and Seasonal Fruit

Homemade Chicken Liver Paté with Plum Tomato and Sweet Chilli Chutney

Traditional Prawn Cocktail served with Iceberg Lettuce, Marie Rose Sauce & Wheaten Bread

Classic Caesar Salad with Seasoned Chicken, Croutons, Bacon Lardons in a Creamy Dressing

Tabbouli Bulgar Wheat, Chopped Parsley, Mint, Spring Onion, Tomato, Olive Oil & Lemon Juice

## **Soups**

Traditional Vegetable Broth

Cream of Vegetable

Roasted Tomato & Basil

Cream of Leek & Potato

Cream of Mushroom with Chives

Roasted Red Pepper & Tomato

*All Soups are served with freshly baked breads*

## **Sorbets** *(Supplement £2 per person)*

Lemon Sorbet

Orange Sorbet

Raspberry Sorbets

Champagne Sorbet (price on application)

## *Main courses...*

### **Price is based on a 5 course meals (Appetiser, Soup, Main Course, Dessert & Tea/Coffee)**

Supreme of Chicken, Herb Crumb Stuffing, wrapped in Smoked Bacon with Pan Gravy.....	£27.95
Traditional Roast Turkey & Honey Baked Ham, Sage & Onion Stuffing, Chipolatas & Pan Gravy.....	£29.95
Herb Roasted Supreme of Chicken with Asparagus and Tarragon Cream Sauce.....	£29.95
Slow Roasted Irish Beef with Yorkshire Pudding & Red Wine Jus.....	£30.95
Baked Fillet of Salmon served with Creamed Leek and Whole Roasted Langoustines.....	£30.95
Roast Sirloin of Beef (served medium) with Marquis Potatoes and Béarnaise Sauce.....	£31.95
Roast Irish Lamb with Herb Crust and Rosemary Jus.....	£31.95
Salt & Pepper Roasted Duck Breast served with Caramelised Orange sauce.....	£31.95
Fillet of Beef with Red Peppercorn Sauce or Rich Beef Jus.....	£39.95
Fillet of Beef Wellington wrapped in Puff Pastry, Paté and Mushroom Duxelle.....	£45.00

### **Vegetarian**

Mediterranean Vegetable Goats Cheese Tartlet with Onion Marmalade  
Roasted Vegetable & Chick Pea Dahl served with Basmati Rice

*All the above dishes are accompanied with Chef's Selection of Seasonal Vegetables & Potatoes*

NB Tailor Made Menu prices may be subject to a 10% increase year on year

*If you wish to provide a choice of main course you must provide a pre-order, your wedding co-ordinator can provide you with pre-order slips to be inserted into your invitations.*

### **Children**

4-12 years half price and under 4's free of charge or choose from the kids menu on the day.

## *Dessert...*

Cheesecake

*(Lemon, Strawberry, Baileys or After Eight)*

Fresh Fruit Pavlova

Deep Dish Apple Pie with Fresh Cream

Classical Tiramisu

Exotic Fresh Fruit Salad

Raspberry Roulade

Profiteroles with Hot Chocolate Sauce

Banoffee Pie

Seasonal Fruit Panna Cotta

Assiette of Desserts

(trio of miniature desserts) supplement £2 per person

## *Tea & Coffee...*

To add Homemade Petits Fours & Truffles add £2 per person





# *Evening reception combined with day reception...*

## **Buffet Menu**

Bacon Butties with Tea/Coffee .....	£5.50 per person
Chicken or Fish Goujons & Chips served in a cone.....	£7.50 per person
Hog Roast with all the trimmings ( <i>min 80 people</i> ).....	£7.95 per person

## **Hot & Cold Buffet Selection with Tea & Coffee**

*4 items - £7.95 per person / 5 items - £8.95 per person / 6 items - £9.95 per person*

Selection of Sandwiches	Spring Rolls	Homemade Mini Burgers (£1 supplement)
Sausage Rolls	Cocktail Sausages	Mini Pizzas
Vol Au Vents	Samosas	Chicken Goujons with choice of dip
Plaice Goujons with choice of dip	Chicken Tikka Kebabs	Home Cut Chip
Spicy Potato Wedges	Garlic Bread	Mini Quiche

Add a selection of mini sweets for £3 per person



## Hot Fork Buffet

Choice of one dish - £12.95

Choice of two dishes - £15.95

Beef Stroganoff

Chicken A La King

Thai Red Curry (Chicken or Beef)

Chicken or Beef in Black Bean Sauce

Sweet Chilli Chicken

Roasted Vegetable, Lentil & Chick Pea Dhal

***Served with wild rice, tossed salad and bread***

*Minimum of 50 people.*

*(Prices are based on self-service buffet having day event in hotel)*





# *Notes...*

Co-ordinator:

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Wedding Date:

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Numbers:

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Accommodation:

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Menu:

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Contact: \_\_\_\_\_

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BUSINESS CARD

