

2025/2026
WEDDING PACKAGE



YOUR WEDDING AT
BALLYLIFFIN HOTEL



“THE FIRST STEP TO YOUR HAPPILY EVER AFTER...”

Your Wedding Day is not just a special day, it's one of the most important days of your life.

Our experienced team, with over 40 year's experience, will ensure your Wedding day is an unforgettable experience, for both you and your guests.



INCLUDED IN OUR WEDDING PACKAGE

5 Course Meal.

Red Carpet on Arrival.

Bubbly on Arrival for all Guests.

Tea, Coffee & Shortbread on Arrival for all Guests.

Crisp White Chair Covers With Organza Bows.

Use of Wedding Cake Stand & Cake Knife.

Table Centre Pieces.

Evening Buffet - including Freshly Made Assorted
Sandwiches & Hot Finger Food.

Complimentary Overnight Stay in our Bridal Suite.

Reduced Accommodation Rates for all your Guests.

Private Garden for Wedding Photos.

Special Dietary Requirements Catered For.

€50 PER PERSON



WEDDING MENU

APPETIZER

(CHOICE OF TWO)

Classic Egg Mayonnaise Salad

or

Egg & Smoked Bacon Salad

Grilled Goats Cheese

With Red Onion Marmalade & Balsamic Salad

Trio of Melon

(Honeydew, Golia, Watermelon)

With Fresh Fruit Coulis & Berries

North Coast Seafood Salad, Tossed Salad,

With Marie Rose Sauce

Crispy Breaded Mushrooms

With Garlic Mayonnaise & Tossed Salad

Chicken & Ham with White Wine & Mushroom Cream

Served in a Puff Pastry Case

Caesar Salad

(Chicken, Bacon, Lettuce, Croutons,

Parmesan & Caesar Dressing)



WEDDING MENU

SOUP COURSE

(CHOOSE ONE)

Seasonal Vegetable

Leek & Potato

Chicken & Mushroom

Carrot & Coriander

Tomato & Basil



WEDDING MENU

MAIN COURSE

(CHOICE OF TWO)

Traditional Roast Stuffed Turkey & Donegal Ham
With Roast Gravy

Roast Topside of Irish Beef
With Rich Roast Gravy

Pan-fried Chicken
With Smoked Bacon & Leek Cream Sauce

Baked Dorne of Irish Salmon
(Hollandaise or Chive Cream Sauce)

Grilled Greencastle Hake
With Champ Potato, White Wine & Leek Cream Sauce

Roast Stuffed Loin of Pork
With Homemade Apple Sauce

Roast Breast of Chicken
With Herb Stuffing & Donegal Ham

Grilled Sirloin Steak
With Brandy & Black Peppercorn Sauce
(Supplement - market price at time)



WEDDING MENU

DESSERTS

(CHOICE OF TWO)

Warm Homemade Apple Pie
With Custard & Ice Cream

Warm Apple Crumble
With Custard & Vanilla Ice-Cream

Homemade Sherry Trifle
With Fresh Cream & Custard

Strawberry or Baileys Cheesecake

Fresh Fruit Pavlova
With Fresh Fruit Puree & Cream

Homemade Baked Alaska

Trio of Chocolate, Cream & Caramel Profiteroles
& Chocolate Sauce

Warm Homemade Chocolate Brownie
With Vanilla Ice-Cream & Chocolate Sauce

OR

Single Option Only - Trio of Desserts



OPTIONAL EXTRAS

HOMEMADE CANAPES ON ARRIVAL

(MAY VARY DEPENDING ON AVAILABILITY - PRICE PER PERSON)

Mini Fishcakes, Mini Cottage Pie, Mini Quiche, Cheese & Tomato
Crostini, Goats Cheese & Red Onion Bites

€6.00

ARRIVAL TEA

(PRICE PER PERSON)

Freshly Baked Scones With Cream & Jam	€2.00
Freshly Prepared Sandwiches	€2.00

EVENING TEA

(PRICE PER PERSON)

Homemade Fish Goujons & Chip Cones	€7.00
Chicken Goujons & Chip Cones	€6.00
Homemade Pizza Slices (Chefs selection of Pizza Toppings)	€4.00



OPTIONAL EXTRAS

ARRIVAL DRINKS

(PRICE PER PERSON)

Sparkling Wine	€3.00
Prosecco	€5.00
Mulled Wine	€4.00
Bottle Beer	€5.00
Drink of Choice	€6.00 Approx

TOAST

(PRICE PER PERSON)

Sparkling Wine	€3.00
Prosecco	€5.00
Mulled Wine	€4.00
Bottle Beer	€5.00
Drink of Choice	€6.00 Approx

WINE

(PRICE PER BOTTLE)

House Sauvignon Blanc	€20.00
House Cabernet Sauvignon	€20.00
House Rose	€20.00



TERMS & CONDITIONS

A non-refundable deposit of €500.00 will confirm your booking.

Provisional bookings will be held for 14 days.

If not confirmed the date will be released.

Wedding Menu must be confirmed one month prior to Wedding date.

Approximate numbers should be given one month in advance.

Final numbers, with table plans, 48 hours in advance.

Saturday Weddings - Minimum No: 150 Adults

Mon - Fri. Weddings - Minimum No: 100 Adults

The final number is the minimum number you will be charged for on the day.

Should your numbers increase you will be charged for the larger number.

The Bridal Party is expected to arrive for your Reception Dinner punctually
in order to ensure best quality & service.

Only Food & Drink purchased on the premises may be consumed
on the premises.



TERMS & CONDITIONS

The final account must be settled in full before departure from the hotel.

All prices quoted include VAT and service.

Should the rate of VAT increase, the prices will vary accordingly.

Management reserve the right to vary menus & prices in line with market demand.

Wine Corkage fee is €9.00 per 70cl bottle of Wine.

€11.00 for Sparkling Wine/Champagne.



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