

Wedding Celebrations...

The Ballyrobin Country Lodge is a wonderfully romantic location for intimate weddings and engagement parties.

This perfect setting offers traditional style surroundings and discreet, personalised service, so that we can dedicate precious care and attention to your special day. We cater for weddings of up to 40 guests. For small and intimate Wedding Receptions the Conservatory at The Ballyrobin Country Lodge is perfect; offering style, flair, impeccable service and exquisite food .

With our expert knowledge, we can help you to perfectly plan every aspect of your wedding and with the inclusive wedding packages nothing could be easier making your day truly unforgettable.

Allow us to help you make your special day one to remember.

Ballyrobin 
★★★ COUNTRY LODGE HOTEL

Ballyrobin Luxury Wedding Package

£45.00 per Guest

Package Inclusive of:

- Manager will act as your Master of Ceremonies.
- Dedicated Wedding Co-ordinator to help tailor your arrangements.
- Chilled glass of sparkling wine presented to Bride and Groom on arrival
- Tea/coffee and homemade shortbread on arrival.
- Complimentary hire of the Conservatory
- White linen tablecloths and linen napkins.
- Luxury white chair covers with sashes
- Personalized table plan.
- Cake stand and cake knife.
- 6 Course Banquet Menu prepared by our team of chefs - choose from the menu below
- Jugs of iced water and juice on all tables.
- Overnight stay for the Bride & Groom in a Deluxe room in with Full Irish Breakfast next morning.

Ballyrobin Luxury Wedding Menu

Soups

Organic Carrot Soup With Cumin & Coriander
Roast Vine Tomato Soup With A Hint Of basil
Baby Leek & Potato Soup, Soda Bread Croutons
Local Vegetable Soup, Pearl Barley & Parsley

Choice Of Sorbet

Appetisers

Chicken Liver Terrine, Fig Chutney & Toasted Brioche
Lough Shore Crab Fishcake, Heirloom Tomato & Chive Salad, Horseradish Aioli
Parisienne Of Galia Melon & Orange Cocktail, Chilled Melon Soup
Prawn Cocktail, Sauce Marie Rose Lemon & Smoked Paprika

Mains

Hannan's Salt Aged Topside Of beef Yorkshire Pudding & Rich Pan Gravy
Country Antrim Turkey & Belfast Ham Chipolatas, Stuffing, Fresh Cranberry & Port Sauce
Lisnaskea Chicken, Wild Mushroom & Thyme, Bushmills Whiskey Sauce & Crispy Cured Ham
Glenarm Herb Crusted Salmon, Lemon & Pea Beurre Blanc, Scampi Frite

Sweets

Raspberry & White Chocolate Roulade, Chantilly Cream & Butterscotch Sauce
Pear & Rhubarb & Ginger Crumble, Vanilla Anglaise, Lavender & Honey Ice-Cream
Whiskey Panna Cotta, Kilbeggan Irish Whiskey Ice-Cream
Baileys Cheesecake, Seasonal Berries, Chantilly Ice-Cream

Tea or Coffee & After Dinner Mints

Ballyrobin Decadence Wedding Package

£65.00 per Guest

Package Inclusive of:

- Welcome Champagne for Bride and Groom on arrival
- Tea/Coffee/Homemade Shortbread on arrival for all guests
- Sparkling Wine on arrival for all guests
- Complimentary hire of the Conservatory
- Linen Tablecloths and Napkins
- Luxury White Chair Covers with Sashes
- Exquisite 7 Course Menu - choose from the menu below
- Martini Vases on the tables
- Drapes on the Conservatory windows
- 1 x glass and 1 top-up of Red or White Wine carefully chosen to compliment your meal
- 1 x glass of Sparkling Wine for Toasts
- Overnight Accommodation for Bride and Groom in a Deluxe room with full breakfast the following morning
- A relaxing facial or full body massage for the Bride and Groom on the week before the wedding
- Special Overnight Rates for Wedding Guests
- Complimentary Car parking for all guests
- Dedicated Manager to oversee your day

Ballyrobin Decadence Wedding Menu

Soups

Cream Of Chicken & Tarragon Soup
Curried Parsnip Soup With Crème Fraiche
Roast Butternut Squash Soup & Brioche Croutons

Choice Of Sorbet

Appetisers

Goats Cheese Croquette, Red Apple Puree, Land Cress, Toasted Walnut Oil
Walter Ewing's Smoked Salmon Roulade Trout Roe, Lemon & Dill Mayonnaise
Oak Smoked Duck Salad, Forced Rhubarb & Star Anise Jam, Rocket & Piquillo Salad

Mains

Slow Cooked Cairnhill Pork Belly, Pickled Spring Cabbage, Rum Soaked Raisins, Young Carrots,
Pork Cheek Croquette & Calvados Jus
Walters Ewings Pale Smoked Cod, Parsley & Cockle Veloute, Monkfish Cheek
Roast Leg Of Mourne Valley lamb, Pinot Noir Reduction Celeriac Puree, Wild Garlic & Peas
Hannan's Salt Aged Prime Rib Of Beef, Yorkshire Pudding & Roasting Juices

Selection Of Cheeses & Oatmeal Biscuits

Sweets

Sticky Toffee Pudding, Caramel Sauce, Yellowman Ice-Cream
Chocolate & Macadamia Nut Brownie, Chocolate Salted Caramel Ice-Cream
Orange Scented Crème Brûlée, Belfast Stout Ice-Cream

Tea or Coffee with Petit Fours