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ROSSPARK
HOTEL

*Wedding
Packages*

Rosspark Hotel

Wedding Pavilion

HIGH SEASON

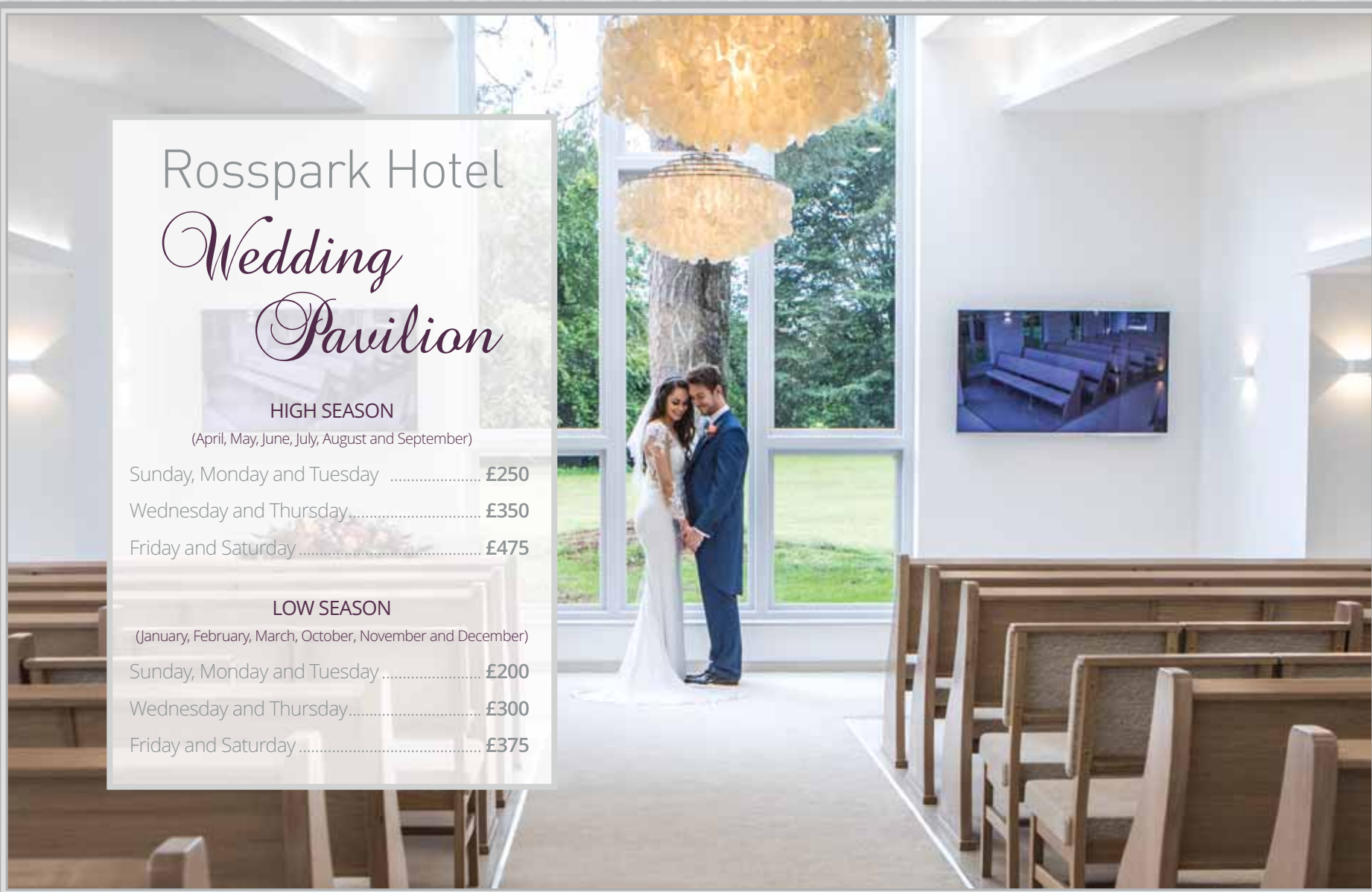
(April, May, June, July, August and September)

Sunday, Monday and Tuesday	£250
Wednesday and Thursday.....	£350
Friday and Saturday	£475

LOW SEASON

(January, February, March, October, November and December)

Sunday, Monday and Tuesday	£200
Wednesday and Thursday.....	£300
Friday and Saturday	£375



Dream Package

Share your wedding dreams and we will make them come true with this fabulous package...

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- Tea/coffee, assorted sandwiches and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens through the day;
- Choice of classic French style Louis chairs or beautiful chair cover and sash;
- White table linen and linen napkins;
- Personalized printed menus;
- Classic silver candelabras with candles and mirrors;
- Choice of silver cake stands and knife;
- Fairy light backdrop behind top table and stage;
- Delicious four course meal to be agreed with your wedding coordinator*;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Evening buffet with a selection of fresh chicken goujons, cocktail sausages, mini slider burgers, choice of dips and Tea/Coffee;
- Bridal suite accommodation with full Irish breakfast;
- 10 bedrooms held for 3 months;
- Bedroom rates guaranteed at time the guests booking;
- Discounts from our preferred suppliers list.

Ross Suite Room Hire for Evening Reception - **£300**

Sunday to Wednesday: **£46.95** (2019), **£48.95** (2020), **£49.95** (2021)

Thursday to Saturday: **£49.95** (2019), **£52.95** (2020), **£54.95** (2021)

Minimum adult guests: Sun. to Tues.; 60 / Wed. & Thurs.; 70 / Fri. & Sat.; 95

***MENU SELECTION:** select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £2.00 pp.** (Pre-order 7 days.)

STARTERS

- Norwegian Prawn and Asparagus Cocktail, Tossed Dressed Leaves, Marie Rose Dressing
- Balsamic Breast of Barbary Duck, Plum and Apple Chutney, Redcurrant Sauce
- Atlantic Smoked Salmon, Brioche Bun, Frisse Lettuce, Lemon, Caper and Dill Aloli
- Rosspark Vegetable Broth
- Cream of Curried Parsnip with Parsnip Crisps
- Cream of Sweet Potato and Butternut Squash
- Roast Tomato and Red Pepper Soup
- French Onion Soup with Cheese Crouton

MAIN COURSES *(all main courses are served with two Vegetable and two Potato accompaniments)*

- Baked Atlantic Salmon, Parmesan Crust, White Wine and Herb Veloute
- Buttered Roast Leg of Lamb, Thyme and Redcurrant Jus
- Supreme of Chicken stuffed with Spinach and Bacon, Port Wine and Rosemary Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
- Rosspark Turkey and Ham, Parsley stuffing, Chipolatas and Traditional Gravy

VEGETABLES

- Cauliflower Mornay, Broccoli topped with Bacon and Parmesan Cheese, Baton Carrots and Tarragon Butter, Braised Cabbage with Bacon and Onions, Puree of Root Vegetables, Honeyed Sugar Snap Peas, Courgette Provencale, Ratatouille of Vegetables *(ie. Courgette, Onion, Peppers and Aubergine)* Panache of Vegetables *(ie. counts as two vegetables accompaniments)*

POTATOES

- Parsley Boiled, Creamed, Roast, Traditional Champ, Dauphinoise *(sliced with Garlic Cream and Herbs)*, Biarritz *(creamed with diced Bacon and Peppers)*

DESSERT

- Seasonal Cheesecake *(Lemon, Orange, Coconut and Pineapple, Raspberry Ruffle, Tiramisu, Baileys, White Chocolate and Hazelnut, Chocolate and Ginger)*
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Crème Brûlée with Dipping Biscuit
- Chocolate Fudge Cake with Butterscotch Sauce and Cornish Vanilla Ice Cream
- Lemon Meringue Pie with Crème Chantilly
- Chocolate Salted Carmel Torté
- Rosspark Trio: Mini Choux Bun, Cheesecake and Meringue Nest *(ie. counts as two dessert choices)*
- Freshly Brewed Tea or Rich Roast Coffee

If you would like Evening Entertainment contact our Resident DJ, Paul Dempster: 07703 219445 / 028 2589 2329

Elegance Package

With this package we can make your wedding an elegant day to remember! Let our elegance wedding package set the classical tone for your perfect day...

AVAILABILITY: Sunday to Wednesday - January to December; Thursday to Saturday in January, February, March, October, November and December.

The Elegance Package is not available Thursday to Saturday between 1st April - 30th September.

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- Tea/coffee and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens through the day;
- Beautiful chair cover and sash of your choice provided by Leaf Designs;
- White table linen and linen napkins;
- Personalized printed menus;
- Classic silver candelabras with candles and mirrors;
- Choice of silver cake stands and knife;
- Fairy light backdrop behind top table and stage;
- Delicious four course meal to be agreed with your wedding coordinator*;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Bridal suite accommodation with full Irish breakfast;
- Bedroom rates guaranteed at time the guests booking;
- Discounts from our preferred suppliers list.

Add an evening buffet option from - **£4.95 per guest**
Ross Suite Room Hire for Evening Reception - **£300**

Selected dates - January to December: **£36.95** (2019), **£38.95** (2020), **£39.95** (2021)

Minimum adult guests: Sun. to Tues.; 60 / Wed. & Thurs.; 70 / Fri. & Sat.; 95

*MENU SELECTION: select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £2.00 pp.** (Pre-order 7 days.)

STARTERS

- Cajun Dusted Chicken Salad, Slow Roast Tomatoes, Dressed Baby Leaves, Caesar Dressing
- Minted Wedges of Honeydew Melon, Seasonal Berry Salsa, Fruit Coulis
- Rosspark Vegetable Broth
- Cream of Leek and Potato Soup

MAIN COURSES (*all main courses are served with chef's selection of Vegetables with Roast and Creamed Potatoes*)

- Oven Roast Breast of Chicken, wrapped in Maple Cured Bacon, Champagne and Mushroom Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
- Rosspark Turkey and Ham, Parsley Stuffing, Chipolatas and Traditional Gravy

DESSERT

- Seasonal Cheesecake (*Lemon, Orange, Coconut and Pineapple, Raspberry Ruffle, Tiramisu, Baileys, White Chocolate and Hazelnut, Chocolate and Ginger*)
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Freshly Brewed Tea or Rich Roast Coffee

VEGETARIAN OPTIONS

PLEASE NOTE: the following vegetarian options apply to the Rosspark Dream the Rosspark Elegance, and Rosspark Love Won't Wait Packages.

- Goats Cheese and Red Pepper Tart Tatin with Herb Oil Dressing
- Oriental Stir Fry, Chilli Sauce and Egg Noodles
- Spinach and Ricotta Tortellini, Garlic Cream, with Spring Onion and Pesto Dressing
- Mediterranean Vegetable Pasta, Tomato and Garlic Sauce and Fresh Parmesan

If you would like Evening Entertainment contact our Resident DJ, Paul Dempster: 07703 219445 / 028 2589 2329

Love Won't Wait

Love won't wait with this fabulous package, there's no need to hesitate. Book Rosspark Hotel for your wedding day within just six months of your wedding date and **pay from £30 per guest.**

With this package we can make your wedding an elegant day to remember! Let our elegance wedding package set the classical tone for your perfect day...

- One wedding a day policy so all attention is focused on you;
- Red carpet and champagne on arrival for bridal couple;
- Tea/coffee and shortbread for all guests;
- Printed mirror table plan display;
- Master of ceremonies to guide you through your day;
- Exclusive use of all our fabulous gardens through the day;
- Beautiful chair cover and sash of your choice provided by Leaf Designs;
- White table linen and linen napkins;
- Personalized printed menus;
- Classic silver candelabras with candles and mirrors;
- Choice of silver cake stands and knife;
- Fairy light backdrop behind top table and stage;
- Delicious four course meal to be agreed with your wedding coordinator*;
- Two glasses of house red/white or rose wine per guest or Shloer if preferred;
- Jugs of fruit cordial served during the meal;
- Bridal suite accommodation with full Irish breakfast;
- Bedroom rates guaranteed at time the guests booking;
- Discounts from our preferred suppliers list.

Add an evening buffet option from - **£4.95 per guest**
Ross Suite Room Hire for Evening Reception - **£300**

Selected dates - January to December: **£30.00** (2019), **£30.00** (2020), **£31.95** (2021)

Minimum adult guests: Sun. to Tues.; 60 / Wed. & Thurs.; 70 / Fri. & Sat.; 95

*MENU SELECTION: select 1 x Starter, 1 x Main Course and 2 x Desserts
Select an additional Main Course choice: **add £2.00 pp.** (Pre-order 7 days.)

STARTERS

- Cajun Dusted Chicken Salad, Slow Roast Tomatoes, Dressed Baby Leaves, Caesar Dressing
- Minted Wedges of Honeydew Melon, Seasonal Berry Salsa, Fruit Coulis
- Rosspark Vegetable Broth
- Cream of Leek and Potato Soup

MAIN COURSES (*all main courses are served with chef's selection of Vegetables with Roast and Creamed Potatoes*)

- Oven Roast Breast of Chicken, wrapped in Maple Cured Bacon, Champagne and Mushroom Sauce
- Roast Rib Eye of Beef with Yorkshire Pudding and Roast Gravy
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DESSERT

- Seasonal Cheesecake (*Lemon, Orange, Coconut and Pineapple, Raspberry Ruffle, Tiramisu, Baileys, White Chocolate and Hazelnut, Chocolate and Ginger*)
- Fresh Fruit Pavlova with Fruit Coulis
- Chocolate Profiteroles
- Freshly Brewed Tea or Rich Roast Coffee

VEGETARIAN OPTIONS

PLEASE NOTE: the following vegetarian options apply to the Rosspark Dream the Rosspark Elegance, and Rosspark Love Won't Wait Packages.

- Goats Cheese and Red Pepper Tart Tatin with Herb Oil Dressing
- Oriental Stir Fry, Chilli Sauce and Egg Noodles
- Spinach and Ricotta Tortellini, Garlic Cream, with Spring Onion and Pesto Dressing
- Mediterranean Vegetable Pasta, Tomato and Garlic Sauce and Fresh Parmesan

If you would like Evening Entertainment contact our Resident DJ, Paul Dempster: 07703 219445 / 028 2589 2329

Finishing Touches for your Special Day

FOOD / DRINKS

WELCOME / ARRIVAL (*minimum: 40 portions*)

- Mini Scones Jam and Cream £2.25 pp
- Freshly Cut Sandwiches £2.95 pp

EVENING FINGER BUFFET

- A selection of finger foods for each guest to include: Chicken Goujons with Dips; Mini Burgers; Cocktail Sausages; Freshly Cut Sandwiches; Tea/Coffee £10.00 pp
- Bacon Baps £4.95 pp
- Mini Fish and Chips £5.50 pp
- Mini Burger and Chips £5.50 pp
- Selection of Canapes £5.95 pp

CHEESES

- Cheese Board (*50 portions*) £150 total
served with wide a selection of Cheese, Crackers and Chutneys

NON-ALCOHOLIC BEVERAGES

- Tea/Coffee £2.25 pp
- Jug of Orange £3.50 each

ALCOHOLIC BEVERAGES

- Glass of Sparkling Asti £4.00 pp
- Glass of House Wine (*175ml*) £5.00 pp
- Glass of Prosecco £5.00 pp
- Glass of Veuve Clicquot £10.00 pp
- Glass of Mulled Wine £3.50 pp

ROSSPARK DRINKS PACKAGES

- A selection of assorted drinks packages are available, choose from: Cocktails, Non-Alcoholic Cocktails, Sparkling Wine, Champagne, Prosecco and Premium Bottled Beers £POA

USEFUL CONTACTS

- Ballymena Registrar 028 2566 0352
- Leaf Designs 028 2563 0210
- The Therapy Rooms at Rosspark - specialising in Bridal Make-up 07720 618551

For further useful contacts please see our 'Preferred Suppliers List'

TERMS AND CONDITIONS

Wedding terms and conditions are listed on the next page or a copy can be obtained at hotel reception. Brochure is valid until 30th December 2021. Management reserves the right to change/amend the packages and prices.

PAYMENT TERMS

The following payment schedule is followed when booking either the Dream or Elegance Package:

- £750 - deposit to secure booking.
- £500 - payable within 3 months of booking date (or if less than 12 months to your wedding date, £1000 will be requested within 3 months of booking).
- £750 - payable 1 year before the wedding.
- Remaining balance due 7 days in advance.

The following payment schedule is followed when booking the Love Won't Wait Package:

- £1000 - deposit to secure booking.
- Remaining balance due 7 days in advance.

ROSSPARK TERMS AND CONDITIONS

1. The hotel will not be responsible for any gifts that arrive for the bride and groom. All possessions must be removed from the hotel on the morning after the wedding. It is your responsibility to insure for any loss or damage to wedding gifts and possessions as these are not covered by hotel insurance.
2. Any client engaging a third party to operate within the hotel and grounds (such as bands and DJs, dance floors etc.) must ensure they have current and adequate public liability insurance in place.
3. The bride and groom are responsible for all guests invited to your wedding, and for any damage that they may cause. The hotel places great emphasis on providing a pleasant and safe environment for its guests and staff. As such, we reserve the right to ask any guest who is abusive, threatening or offensive to our guests or staff to leave the hotel immediately and incur any relevant early departure charges. Reasons for summary eviction include: drunken behaviour, unreasonable demands, foul language, racist comments, and suspected use of their own alcohol or illegal substances - although this list is not exhaustive. Our public areas are covered by CCTV.
4. The duty manager may confiscate external food and drink not agreed under this policy and the bride and groom will be responsible for relevant corkage charges.
5. We reserve the right to charge customers the cost of rectifying damage, caused by the deliberate, negligent or reckless act of the guest to the hotels property or structure. Should this damage come to light after the guest has departed, we reserve the right to make a charge to customers credit/debit card, or send an invoice for the amount to the registered address.
6. It is hotel policy not to permit corkage for wine or drinks brought onto the premises including wedding favours that include alcohol.
7. Children are welcome at the Rosspark Hotel, however they must be supervised at all times. Children must remain in the wedding suite after 9.00pm and are not permitted to be in the public areas after this time. Respect to other residents, diners and guests must be observed.
8. Food hygiene regulations do not enable us to permit any food to be brought onto the premises, other than low risk items such as shortbread, traybakes etc. these must be agreed with the management. The hotel undertakes no liability for the shelf life of the food which is taken away from the hotel after an event at the hotel or taken outside the hotel for private consumption.
9. All areas of the hotel are strictly non-smoking. Outside areas are provided for your comfort. Please do not smoke in the hotel or the bedrooms. It is our policy to charge guests an extra night's accommodation if we feel that we cannot re-let the room.
10. The hotel management, at their discretion, may reduce the sound level from the entertainment without the special permission of the customer. It is assumed that no exceptional noise factor will be created by an event. The hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However all entertainment arrangements must have the approval of the hotel management.
11. All entertainment in the main lounge area must be finished by 4.45pm at the latest due restaurant commitments. Due to Sunday lunch trade only a harpist is permitted to play in the main lounge.
12. The hotels residents bar is restricted to residents of the hotel only. The hotel provides this as a courtesy and the closure of such remains the responsibility of the hotel. Opening of such a bar will be at the discretion of the duty manager. Respect for other residents must be demonstrated at all times.
13. Decoration material brought along must comply with the fire regulations. The hotel is entitled to demand an official certificate for this.
14. Fireworks and Chinese Lanterns are not permitted within the grounds of the Rosspark Hotel. Confetti is not permitted within the hotel or the grounds. Respect for neighbouring farmers and houses must be observed.
15. As of 1st August 2018 all wedding ceremonies (120 guests or lower) will be conducted in the wedding pavilion, (121 guests or above) will be conducted in the Ross Suite. Decoration of the wedding pavilion must be agreed with the management and meet all fire and safety standards. Alcohol is not permitted within the wedding pavilion at any time. It is the bride and groom's responsibility to book the registrar office or ministry service.
16. The contents of the wedding packages have no cash value and cannot be alternated or transferred, unless directly agreed with the management or directors.
17. The food and beverage prices stated in the hotel wedding brochure may be subject to inflation and increase by the hotel proprietors at any time.
18. All accommodation within the hotel is sold on a strictly "first come first served basis" and rooms are only guaranteed when deposits have been received by the hotel. Bedrooms may not be block booked without deposits (excluding Dream Package). Accommodation block is strictly accessible by residents of the hotel only.
19. The Conrad Suite is available to the bride and groom on the day of the wedding only. Our one wedding a day policy prevents the use of the Conrad suite prior to the wedding or day after.
20. Late checkouts or early check in requests are not guaranteed but will be honoured wherever possible. Failure to checkout of bedrooms on or before the agreed 11.00am may result in a late checkout fee of £20.

THE DIRECTORS OF ROSSPARK HOTEL RESERVE THE RIGHT TO AMEND THE TERMS AND CONDITIONS AT ANY TIME.



ROSSPARK
HOTEL

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