



YOUR  
WEDDING  
WITHOUT COMPROMISE







# YOUR WEDDING WITHOUT COMPROMISE



The Ebrington Hotel wedding is unique with a number of pre-priced packages to make planning your wedding even easier. With a range of options and price points to suit all, your dream wedding is one step closer. Our wedding team are happy to talk you through the individual elements of each package and are committed to ensuring you have the perfect day.





# HOW IT WORKS

We have created a range of four unique packages;

**Simply select 1 starter, choice of 2 main courses and 1 dessert from the options shown.**

Should you wish to offer an additional choice, a supplement of £5pp per additional dish applies.

Vegetarian starters and main courses can be provided as required along with any other dietary requirements\*.

As well as our four packages, we have also provided details of our Drinks Receptions, Canapés and Finger Buffets, all of which can be added to any of our packages.

\*Please ensure all information regarding special dietary requirements is relayed to your wedding planner. All main courses will require a pre-order.





# BESPOKE WEDDINGS

## AT THE EBRINGTON HOTEL



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We are here to help create your dream day. We will be pleased to quote for any additional options or changes to our packages you may require. For a truly bespoke celebration, our highly experienced wedding coordinators will work with you to plan your day in detail, including all of the small touches that will make your day perfect.

To discuss your dream day,  
please call or email us:

T: 02871 220700  
E: [events@theebrington.com](mailto:events@theebrington.com)









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THE EBRINGTON  
BRIDE & GROOM

# CLASSIC PACKAGE

£67  
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments – tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 4 course menu
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centrepieces with floral displays
- Personalised menu cards
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two

## MENU

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### STARTER

Locally Cured Ham with Glazed Apple and Walnuts presented on a Summer Salad

Boili Goats Cheese & Caramelised Red Onion Tart

Sweet Galia Melon - Cured Ham - Baby Leaf Salad - Pink Champagne Infusion

Choice of Soup from our wide range

Vine Tomatoes - Buffalo Mozzarella - Rocket Baby Leaf Salad - Homemade Basil Pesto

### MAIN

Supreme of Free-Range Chicken - light Garlic flavoured Morel Cream Sauce

Braised Irish Beef - Grants Bacon Lardons - Roasted Pearl Baby Onions - Mushroom & Red Wine Gravy

Pan-fried Escalope of Irish Salmon - Chive Cream Sauce

Roast Turkey- Parma Ham & Traditional Herb Stuffing - Roast Gravy

(Each dish served with a selection of seasonal vegetables and mash potatoes)

### DESSERT

Ebrington Grand Selection

Freshly brewed Tea & Coffee





# FLAWLESS PACKAGE

£85  
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments – tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 4 course menu\*
- Glass of house wine with dinner and refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet – sandwiches & cocktail sausages served with tea & coffee.
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Menu and wine tasting for two\*

\*Subject to minimum numbers

## MENU

### STARTER

Confit of Silverhill Duck - Caramelized Red Onion Marmalade - Baby Leaf Salad - Thai Dressing

Cured Grants Ham Hock & Fresh Herb Terrine - Whole Grain Mustard & Horseradish Cream

Killybegs Seafood Gateau with Lemon Zest - Mixed Herb Salad - Light Vinaigrette Infusion

Chicken Caesar Salad - Parmesan Mayo Dressing - Garlic Croûtons - Crispy Bacon

### MAIN

Pan fried Sirloin of Prime Irish Beef with Wholegrain Mustard and Whiskey Sauce

Supreme of Free-Range Chicken with a light Garlic flavoured Morel Cream Sauce

Slow Roast Leg of Limavady Lamb accompanied by a Rosemary and Thyme Jus

Filet of Seabass - Fresh Herb Crust - Chardonnay Cream White Sauce

(Each dish served with a selection of seasonal vegetables, mash potatoes & dauphinoise potatoes)

### DESSERTS

Please choose from selection of desserts

**Freshly brewed Tea & Coffee**













# LUXURY PACKAGE

£107  
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments - tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 5 course menu\*
- Glass of house wine with dinner and refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet - choice of 3 items served with tea & coffee
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience on a day before your wedding x 2 guests
- Six-week gym membership for the wedding couple in the lead up to wedding
- Menu and wine tasting for two\*

\*Subject to minimum numbers

## MENU

### PRE-STARTER

Fresh Galia Melon & Champagne Infusion - Savoury Bacon Biscuit

### STARTER

Roulade of Irish Oak Smoked Salmon with Crabmeat & Cream Cheese - Baby Leaf Salad

Cassoulet of Burton Port Sea Fish - Fresh Spinach - Chervil Cream Sauce

Creamy Chicken and Mushroom Ragout presented in a Puff pastry Vol au Vent.

Donegal Crab Gateau - Pickled Beetroot - Spiced Couscous - Baby Leaf Salad

### MAIN

Roast Fillet of Prime Irish Beef - Vino Nobile de Montepulciano Jus\* (£10pp Supplement)

Slow Roast Shank of Limavady Lamb - Traditional Irish Champ - Burnt Rosemary Gravy

Filet of Cod - Fresh Herb Crust - Fresh Basil Cream Sauce

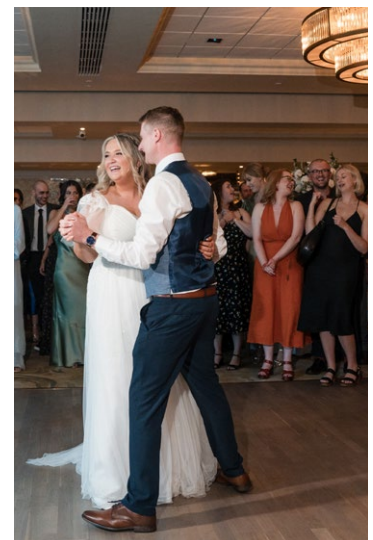
Filet of Stuffed Chicken wrapped in Irish Crispy Bacon - Pepper Cream Sauce

(Each dish served with a selection of seasonal vegetables, mash potatoes & dauphinoise potatoes)

### DESSERT

Please choose from selection of desserts

**Freshly brewed Tea & Coffee with Sweet Tasters**





# ULTIMATE PACKAGE

£130  
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Sparkling wine & beer welcome drinks
- Tea, coffee with homemade shortbread & selection of mixed scones with clotted cream & preserves
- Choice of 2 canapes
- 5 course menu\*
- Glass of wine with refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet with choice of 3 dishes, served with tea & coffee
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience on a day before your wedding x 2 guests including glass of prosecco
- Six-week gym membership for the wedding couple in the lead up to wedding
- Menu and wine tasting for two\*

\*Subject to minimum numbers



# ULTIMATE PACKAGE



## MENU

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### STARTER

Chicken Liver Parfait - Glazed Pecans - Redcurrant Jelly - Brioche Crust

Crab Gateau - Baby Leaf Salad - Thai Dressing

Smoked Duck Salad - Pickled Beetroot - Blood Orange Dressing

Seafood & Prawn Timbale - Chili & Lime - Herb Salad

### SOUP

Selection from our full range of Soups

### MAIN

Pan-fried Fillet of Irish Beef - Mixed Herb Yorkshire Pudding - Traditional Chasseur Sauce\* (£10pp Supplement)

Seared Fillet of Duck - Pickled Red Cabbage - Sweet Onion Gravy\* (£7pp Supplement)

Pan-fried Fillet of Grants Pork - Mushroom & Onion Chutney - Armagh Apple Cider Sauce

Steamed Fillet of Organic Salmon Prawns - Chive Cream Sauce

(Each dish served with a selection of seasonal vegetables, mash potatoes & dauphinoise potatoes)

### DESSERT

Please choose from selection of desserts

**Freshly brewed Tea & Coffee with Sweet Tasters**



# LITTLE EXTRAS

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## ARRIVAL REFRESHMENTS

Tea,  
coffee and  
shortbread

£5.00

per person

Finger sandwiches  
served with tea  
and coffee

£9.50

per person

Selection of mixed scones  
served with strawberry  
preserve, clotted cream  
served with tea and coffee

£8.50

per serving  
of 3 items

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## FINGER FOOD

Selection of Ebrington  
Homemade Sandwiches

Mini-Pizzas

Battered Tempura King Prawns

Cocktail Sausages

Duck Spring Rolls

Chicken Goujons

£12

per serving for  
any 3 from  
above

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# MENU OPTIONS

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## SOUP

Cream of Potato and Leek  
with Julienne of Crispy Bacon

Cream of Fresh Garden  
Vegetables with Garlic  
Croûtons and Herb

Cream of Mushroom  
and Chives

Cream of Carrot and Orange

Cream of Tomato with Basil  
and Croûtons

## DESSERT

Sticky Toffee Pudding

Apple Crumble Tart

Raspberry & White  
Chocolate Cheesecake

Chocolate Brownie

Ebrington

Grande Selection



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# VEGETARIAN & VEGAN MENU

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## STARTERS

Seasonal Melon - Fresh Berry  
Compote - Lemon Sorbet

Traditional Vegetable Broth

Char Grilled Vegetables - Tomato  
Fondue -Basil Pesto

## MAIN COURSES

Ebrington Mixed Grill - Herb Risotto  
- Confit Garlic Potato Grilled Wild  
Mushroom Polenta Cake - Roast  
Vegetables - Herb Infusion

Timbale of Ratatouille - Roasted  
Pine Kernels -  
Coriander - Pickled Ginger -  
Chive Couscous

## DESSERT

Traditional Fruit Salad | Fresh Fruit  
Bavaroise | Apple Nut Crumble |  
Soya Vanilla Ice-cream





## CANAPES

£3  
per Canape

or

£11  
x4 Canapes

Mini Prawn Cocktail with  
Fresh Chives & Lemon

Fresh Smoked Local  
Chicken with Pickled

Ginger & Sesame

Polenta, Tomato, Chilli &  
Fresh Lime Salsa Cake (v)

Pork & Cheese Pinwheel

Mini Cheeseburgers

Duck & Vegetable  
Spring Roll

Baby Potato with a Red  
Onion & Potato Salad (v)

Pencil Asparagus wrapped  
with Cured Ham

Boile Goats Cheese, Crispy  
Fine Herb Crumb (v)

Roast Beef,  
Horseradish &  
Spinach Ciabbatini

Smoked Salmon &  
Chive Mousse,

Savoury Crispy Tart

Bamboo Prawn Skewer  
with Sweet Chilli Dip

Duck Spring Roll with  
Hoisin Sauce

Tartare of Home Cured  
Gravlax presented in  
a Cone

Truffle Flavoured  
Chicken Liver Mousse

Mini Tartlet with Red Onion  
Marmalade & Marinated  
Boile Goats Cheese

## SORBETS

£5.50  
per Sorbet

Champagne Sorbet Lemon Sorbet

Cassis Sorbet Kir Royale

Poteen & Lime

Pink Grapefruit Sorbet

Lime Sorbet

Gin & Tonic Sorbet



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# WEDDINGS AT THE EBRINGTON HOTEL

## LITTLE EXTRAS

We are delighted to offer complimentary accommodation and a menu tasting for wedding celebrations with a minimum of 50 adult guests.

Supplements will apply should you wish to invite more guests to the tasting.

If you are interested in having a civil ceremony at the hotel, please ask your wedding coordinator on new civil ceremony venue available from Jan 2025.

## GUEST ACCOMMODATION

For guest accommodation, we offer preferential rates based on our availability for up to 20 guest bedrooms. Please note we may not always be able to accommodate this number of bedrooms and your coordinator can confirm this when advising availability of dates. Upon confirmation of your wedding, our dedicated reservations team will send you confirmation of the booking process for guest rooms and will be the point of contact going forward for all accommodation queries.

## MINIMUM GUEST REQUIREMENTS

Minimum Guest Numbers - Friday & Saturday  
(May - September & December) - 120 Guests

Minimum Guest Numbers - Sunday - Thursday -  
80 Guests

\*Room Fee Hire & Set up may apply to weddings to numbers  
under 80 guests

We may be able to offer some flexibility on minimum numbers for celebrations booking with a short lead in time or in off-peak times. Your wedding coordinator can discuss this further.

## GUEST NUMBERS

10% Discount for weddings  
booked Sunday - Thursday

Minimum Numbers - Friday & Saturday  
(May- September) - 120 Guests

Minimum Numbers - Sunday - Thursday  
- 80 Guests

\*Room Fee Hire & Set up may apply to weddings to numbers  
under 80 guests

## PACKAGE PRICING

The listed prices for our Wedding packages apply for dates up to and including 2025. For 2026 dates, a price increase of £5.00 per person will apply on the package price. For 2027 dates, a price increase of £10.00 per person will apply on the package price.

Deposits of £1500 will secure a booking.

10% Discount for weddings booked Sunday - Thursday

Thank you for considering The Ebrington Hotel for your wedding.



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Photography courtesy of:  
Michael Love Photography  
Holly & Lime Photography  
Stephen Black Photography  
Donal Doherty  
Simple Tapestry

We would also like to say  
a big thank you to all our  
wonderful wedding couples  
for allowing us to use their  
beautiful photographs in  
this wedding brochure.



CONTACT US AT

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