THE
EBRINGTON









WEDDINGS AT THE EBRINGTON

THE EBRINGTON

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 six 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 of starter, main or dessert, a supplement of £5pp per additional dish will be applied.

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

As well as our six 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



Grand Ballroom



Civil Ceremony

THE EBRINGTON

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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



THE EBRINGTON

YOUR WEDDING

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CLASSIC PACKAGE

Grand Ballroom

2027 £77 per person

2028 £82 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 centrepieces with floral displays
- Personalised menu cards
- Luxurious accommodation in a signature suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two

MENU

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

Grand Ballroom

2027 £95 per person

2028 £100 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 centerpieces with floral displays
- Personalised menu cards
- Evening buffet – sandwiches & cocktail sausages served with tea & coffee
- Luxurious accommodation in a signature suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Complimentary menu 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

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

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





Bridal Suite



LUXURY PACKAGE

Grand Ballroom

2027 £117 per person

2028 £122 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 centerpieces with floral displays
- Personalised menu cards
- Evening buffet – choice of 3 items served with tea & coffee
- Luxurious accommodation in a signature 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

Grand Ballroom

2027 £140 per person

2028 £145 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
- Long tables, white linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant candle & floral centrepieces
- Personalised menu cards
- Evening buffet – goujons & cocktail sausages served with tea & coffee.
- Luxurious accommodation in a signature suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Menu and wine tasting for two*
- Wedding anniversary stay for the happy couple

*Subject to minimum numbers





MENU

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* **(£8pp 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



RAFTERS RENAISSANCE PACKAGE

Rafters Suite

2027 £85 per person

2028 £90 per person

- Red carpet arrival
- Glass of prosecco for wedding couple on arrival
- Arrival refreshments – tea, coffee, sparkling wine, shortbread
- 4 Course Banquet
- White linen tablecloths and napkins
- Silver cake stand and knife
- Floral and Candle centrepieces including Top Table (Max 8 Pax)
- Personalised menu cards
- Luxurious accommodation in a signature suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Evening Buffet: tea, coffee & sandwich selection
- Complimentary menu tasting for two

MENU

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



RAFTERS RADIANCE PACKAGE

Rafters Suite

2027 £97 per person

2028 £102 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
- Long tables, white linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant candle & greenery table displays
- Personalised menu cards
- Evening buffet – goujons & cocktail sausages served with tea & coffee.
- Luxurious accommodation in a signature suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Menu and wine tasting for two*
- Wedding anniversary stay for the happy couple

*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

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

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





Rafters Suite – Civil Ceremony

LITTLE EXTRAS

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

FINGER FOOD

Selection of Ebrington
Homemade Sandwiches

Mini-Pizzas

Battered Tempura King Prawns

Cocktail Sausages

Duck Spring Rolls

Chicken Goujons

£14
per serving for
any 3 from
above

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MENU OPTIONS

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

STARTERS

Seasonal Melon - Fresh Berry
Compote – Lemon Sorbet

Traditional Vegetable Broth

Char Grilled Vegetables - Tomato
Fondue -Basil Pesto

MAIN COURSES

Carrot Wellington - Puff Pastry -
Carrot - Spinach - Cumin - Creamed
Potato - Turned Vegetable -
Vegetable Jus

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

*Menu options subject to
seasonal change



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

£6 per Sorbet

Champagne Sorbet Lemon Sorbet

Cassis Sorbet Kir Royale

Poteen & Lime

Pink Grapefruit Sorbet

Lime Sorbet

Gin & Tonic Sorbet

THE EBRINGTON

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Grand Ballroom



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.

GUEST ACCOMMODATION

For guest accommodation, we offer preferential rates based on our availability from 10 rooms. 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. If you require more than 20 guest rooms, please check with reservations team in advance of booking wedding.

MINIMUM GUEST REQUIREMENTS

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

GUEST NUMBERS BALLROOM

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

Minimum Numbers Sunday – Thursday: 80 Guests

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

GUEST NUMBERS RAFTERS SUITE

Minimum Numbers - 40 Guests

*Room Fee Hire & Set up may apply to weddings to numbers under 80 guests in Grand Ballroom 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. Menu options and guest numbers provided 8 days in advance of wedding will be the minimum numbers charged for. Please refer to contract for T&C's.

PACKAGE PRICING

The listed prices for our wedding packages apply for dates in 2027 & 2028.

Deposits of £1500 will secure your booking.

10% discount for weddings booked Sunday – Thursday in the Grand Ballroom during January, February, March and November.

Thank you for considering The Ebrington Hotel for your wedding.

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CIVIL CEREMONIES

From
£550

When it comes to stunning civil ceremony wedding locations in NI, the Rafters Suite and Grand Ballroom at the Ebrington Hotel offer 2 beautiful spaces with high ceilings, art deco chandeliers, and antique mirror panelled walls, radiating timeless elegance .

- Includes Cream carpet for ceremony
- Elegant Cream Leather seating
- Table flower arrangement
- Pedestal tree arrangements
- Use of our state-of-the-art-sound-system

DAY 2 CELEBRATIONS

The Ebrington Hotel has a range of stunning and versatile venue spaces that accommodate weddings and events of all sizes. From civil ceremonies and intimate drinks receptions to large-scale wedding events, rehearsal dinners, and day two events.

Extend your wedding celebrations by having your Day 2 wedding party with friends and family in our of our Cocktail Lounge or Rafters Suite with informal dining options and drinks menus to suit.

The Rafters Suite is a luxurious addition to any wedding. The art deco inspired space is ideal for drink receptions, civil ceremonies and wedding celebrations under 100 guests.

Draped in elegant gold & cream curtains & furnishings, & complimented with flowers and vegetation, The Rafters Suite effortlessly combines the allure of the elegance of the past with modern amenities. Evoking images of Bridgerton, the Raters Suite is the perfect day 2 location serving a range of menu options from a la carte menu to hot fork buffets.

- First Floor Private Suite with lift & stair access
- Private Bar, Toilets & Catering Area
- Stage & Full AV Support
- Informal Celebration Menus
- Long Table Set – Up & white leather seating

COCKTAIL LOUNGE

Our Cocktail lounge is extremely busy with private parties and events due to its relaxed styling and cosy atmosphere. Located above the Corner House Pub, the room has its own private bar and seating area as well as its own outside private terrace with views across the city.

- First Floor Private Suite with stair access
- Private Bar, Seating Area and Bistro Tables
- Sound System available
- Informal Celebration Menus

***For room hire and catering pricing, please speak to your wedding coordinater**











THE EBRINGTON

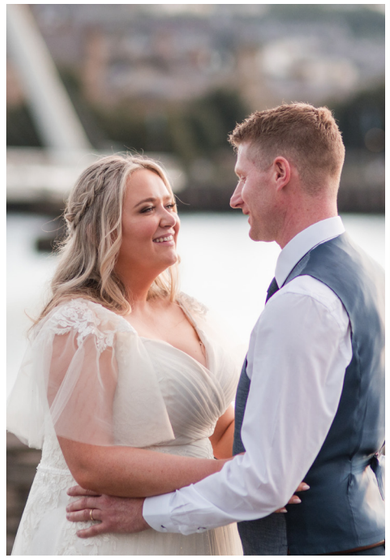
YOUR WEDDING

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THE EBRINGTON

CONGRATULATIONS ON YOUR UPCOMING CELEBRATION

The Ebrington is here to help you take the first step towards a lifetime of love and happiness!

Please contact our wedding team on **events@theebrington.com** or call **+44 28 7122 0700**

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.

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CONTACT US AT
E: events@theebrington.com
T: +44 28 7122 0700
theebringtonhotel.com

Hotel of the Year Northern Ireland 2024/25
AA ★★★★ Hotel 2024
AA Rosette award for culinary excellence 2024
TOURISM NORTHERN IRELAND ★★★★