



Belleek Castle

Ballina

Let us make your wedding day...

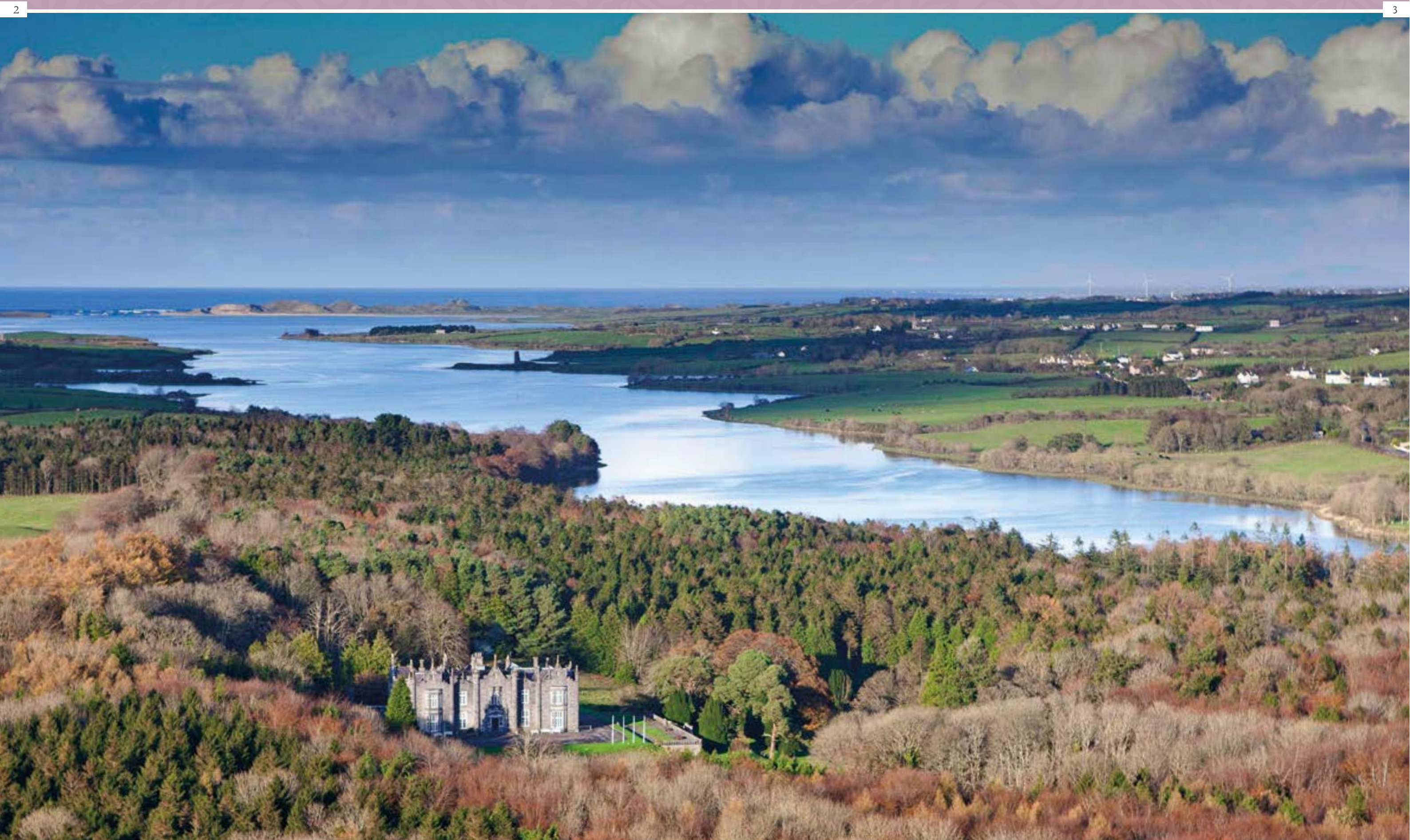
Unique, Intimate and Magical



Belleek Castle

Ballina, Co. Mayo, Ireland
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www.belleekcastle.com





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*Belleek Castle...
An Iconic Irish Country House,
Restaurant, Hotel and
Spectacular Wedding Venue...*

Firstly, I would like to congratulate you on your engagement!

Thank you for considering Belleek as your Castle for this special day. We hope the following information will help you in planning your wedding reception.

This historic Castle is informal, cosy and friendly, rich in decor and antiques, with many open log fires. Situated in Belleek Woods, on the banks of the River Moy, one mile outside Ballina, Co. Mayo Belleek Castle, built on the site of the 14th century Belleek Abbey, is on the Wild Atlantic Way, the beautiful, rugged coast of the west of Ireland and only 35 minutes drive from Knock Airport (NOC).

Paul Marshall Doran

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This Special Day

Arriving at the Castle, you and your guests will be greeted by our in-house dedicated wedding team at the front door and directed towards the drinks reception, which is usually laid out in the Front Hall. Your guests will filter through to the Library Restaurant where tea, coffee and Lilly's homemade scones and biscuits will be waiting or through to the Armada Bar. The Armada Bar is a dramatic recreation from the Spanish Armada, constructed from great oak baulks. While your photographer is at work, the couple have the opportunity to book some live music to entertain their guests. During this period our team will circulate with your selected canapés.

Should you choose to have a civil ceremony, we generally use the Library Restaurant, in which case this will be set up specifically for that purpose.

When the wedding party is ready, the guests will be called and will proceed downstairs to the magnificent Medieval Great Hall, laid out in all its glory. This original and dramatic Great Hall has been restored to seat up to 200 diners in comfort.

The carved oak panelling, depicting the colonization of the New World, sits behind the 21 foot antique top table. At the far end of the Great Hall under the vaulted ceiling, supported by impressive columns, the great log fire pumps out the atmosphere. This provides a dramatic backdrop to your event.

The Master of ceremonies will welcome the wedding party down the staircase to the applause of the guests and the happy couple will be seated in the thrones provided at the top table. Your chosen menu will be prepared by our AA 2 Rosettes and Georgina Campbell "JUST ASK" Restaurant of the Year 2014 award winning team headed up by Stephen Lenahan.

The meal is usually 4 courses (starter, soup or sorbet, main course and dessert) with a separate menu for vegetarians. The menu choice written below is extensive, but if there are any favourite dishes you would likethat's no problem. Chef Stephen is sensitive to vegetarian and special dietary requests and enjoys this challenge and, together with his efforts to avoid and exclude non-organic products, his specialty is pleasing you.....expertly.



After the speeches, the guests will retire upstairs to the Armada Bar, while the Great Hall is prepared for your evening's entertainment. The Great Hall's spectacular bar boasts heavy baulks of wood, between mighty stone columns. It must be one of Ireland's most astonishing places to drink. Your guests will be amazed. When the guests are ready the live music starts and everyone begins to party. But dancing, drinking, reminiscing and having fun makes people hungry at the strangest times, so at about eleven the buffet is presented in the Tween Deck.

If the wedding party is staying the next night, don't worry about getting up early, we can prepare a late breakfast. Spend a relaxed day with your family and friends.

Then enjoy a BBQ, bar meal or dinner in the award winning Library Restaurant and experience our famous Drunken Bullock.

Every couple's requirements are different and their wedding unique and tailor made. But, hopefully we have given you a feel of what you can expect at Belleek Castle to help us tailor make your wedding day.

Our attentive hospitality, open fires, fine food, romantic photographic opportunities, along with our years of proven experience, combine to make a wedding at Belleek Castle a wedding day to cherish.

For those couples wanting something different we are able to offer a full buffet reception rather than the conventional formal dinner service.

Please refer to the Freeflow Buffet section under Menus for full details of this.



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The Menu....

In Belleek Castle we have developed a new food philosophy. Our spirit is to search for more "Depth of Flavour", exercising both retrospective and innovative (classic and imaginative) cooking techniques. We use seasonal ingredients and produce, selected from the local land, sea and air, and combine these with the traditions of the Castle.

The menus are flexible and the dishes will be amended depending on the season.

Stephen Lenahan

Stephen Lenahan



The Canapés

Selected after the menu is chosen...

- Basket of Spiced Fillet Beef
- Tartlet of Mayo Lamb
- Cured Ham Roulade
- Farmhouse Chicken Brochette
- Tea-Smoked Duck
- Pate de Foie-Gras & Fig
- Wild Sea Trout Gravalax

- Monkfish Tartlet
- Fresh Oysters
- Red Pepper Tapenade
- Select Irish Farmhouse Cheeses
- Cashel Blue Quiche
- Wild Strawberries

Silver Wedding Menu

Please choose one from each course

The Starters

- Croustade of Farmhouse Chicken & Forest Mushrooms... Wild Herb Risotto
- Turf Smoked Beef Tartlet... Horseradish Cream
- Duck Confit Tian... with Belleek Garden Leaves & Red Cabbage Gel
- Cashel Blue Quiche... Balsamic Glazed Rocket
- Tian of Atlantic Fish... with Poached Mussels

Soup or Sorbet

- Soup of Oven Roasted Vegetables
- Lemon Sorbet

The Mains...

- Slow Braised Mayo Beef Steak... Aged Mustard Glaze
- Baby Lamb Shank... Red Wine Reduction
- Roasted Free Range Irish Chicken... Wild Herb Stuffing
- Duo of Suckling Pig... Crab Apple Compote, Sage Jus
- Grilled Atlantic Salmon... Caper Cream

The Desserts...

- Seasonal Fruit Meringue... Lightly Rolled Meringue with Fresh Fruit Compote
- Rich Chocolate Tart... with Vanilla Pod Ice-Cream
- Apple & Cinnamon Crumble... Lightly Whipped Cream
- Pear & Almond Frangipane Pie... Warmed Crème Anglaise
- Bread & Butter Pudding... Brandy Scented Cream



Gold Wedding Menu

Please choose one from each course

The Starters

Turf Smoked Mayo Lamb... Braised Shank Tart, Turf Smoked End Loin, Balsamic Glaze

Croustade Of Duck Confit... with Seared Breast Fillet

Spit Roasted Piglet Pie... Dried Cured Ham, Castle Chutney

West Of Ireland Crab Tart... Scented with Garden Dill

Hot-Smoked Atlantic Salmon... Horseradish Cream, Wild Leaves

Bluebell Falls Goats Cheese Encroute... Fresh Pesto, Sun Dried Tomato & Red Onion Salad

Soup & Sorbet

Carrot & Lovage Soup

Courgette & Fennel Soup

Tomato, Basil & Blue-Gin Soup

Forest & Hedgerow Soup

Crab Apple Sorbet with Rosemary Scented Martini

The Mains

Roast Sirloin of Beef... Prime Dry Aged Sirloin of Beef, served with a Mild Pepper Jus

Roasted End Loin of Lamb... Thyme Scented Port Jus

Seared Barbary Duck Breast... Braised Leg Tart

Organic Farmhouse Corn Fed Chicken... with a Mushroom Crepinette

Grilled Atlantic Sea Trout... Lemon & Dill Butter

Steamed Fillet of Hake... Saffron Cream

The Desserts

Exotic Fruit Pavlova... Lightly Baked Meringue

Baked Rhubarb Crumble... Lightly Whipped Cream

Dark Chocolate Pudding... White Chocolate Mousseline

Classic Lemon Tart... Baby Meringues, Vanilla Pod Ice-Cream

Belleek Forest Gateaux... Black Cherry & Forest Berry Compote

Apple & Blackcurrant Sponge... scented with Rum, Fresh Cream

Platinum Wedding Menu

Please choose one from each course

The Starters

Oven Roasted Quail... with Truffle Risotto

Select Game Tartlet... Foie-Gras Brioche

Cured Ham & Gubbeen Salad... Wild Leaf Garnish

Pasta Panciotti With Scallops & Prawns... Champagne Cream

West of Ireland Shellfish Platter... Langoustine, Mussel & Crab

Smoked Wild Salmon ... Caper & Dill Dressing

Soups & Sorbet

Sweet Potato & Paprika Soup

French Onion Soup

Asparagus Soup

Grapefruit & Buttermilk Sorbet... with Vodka

The Mains

The Drunken Bullock... Prime Sirloin Steak Flambéed in Jameson Whiskey

Rack of Mayo Lamb... Garden Herb Crust, Rich Rosemary Jus

Seared Supreme of Guinea-Fowl... on a Bed of Forest Mushroom Compote

Braised Saddle of Rabbit... Cognac & Raisin Relish

Roasted Monkfish... on the bone, Fennel & Lime Jus

Grilled Wild Sea Bass... Garden Herb Salsa, Lobster Cream

The Desserts

Belleek Castle Platter... Hennessy Chocolate Mousseline, Exotic Fruit Pavlova, Seasonal Fruit Crumble, served with Castle Ice-Cream

Select Irish Farmhouse Cheeses... Chutney, Fruit & Biscuits

Tea ~ Coffee

With Petit-Fours



Belleek Castle



Late Night Buffet Choices....

Buffet option 1 (placed around the tables)

Traditional & Chorizo Sausage

Marinated Chicken Wings

Vegetable Samosa

Spicy Wedges & Chips

Tea/Coffee, along with presentation
of the Wedding Cake

Buffet option 2 (served in Tween Deck or Restaurant)

All of Option 1, plus...

Fillet Beef Skewers

Select Sandwiches

Homemade Quiches

Chicken Skewers

Salad Selection

Irish Farmhouse Cheeseboard

Smoked Salmon Platter

Pear & Almond Tart

Buffet option 3 (available for wedding of 150+)

All of Options 1 & 2, plus...

Spit Roasted Suckling Piglet, served
with Castle Chutney in a Crusty
Baguette



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The Wines...

We serve a choice of four excellent house wines to accompany
your meal and have an extensive selection of wines from the
new and old world for the more discerning connoisseur.

Please contact us for our current wine list.



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Spit Roast Pig Banquet

As suggested by its name, this celebration is going to be a little different and, because of this, the process may take a little more time to plan as we bounce ideas back and forth. We have experience in creating atmosphere, working with festival, Mardi-Gras and wedding planner experts. You, too, will have some great ideas and, by working together, we can create a party to remember!!

Upon arrival, the guests will enter the fire lit Front Hall to be greeted with a warmed mulled wine, Summer Punch or Prosecco, then proceed to the Library Restaurant or the Armada Bar, where you may choose to have live music playing.



Spit Roast Pig Banquet in The Great Hall

Initial Welcome

Your guests are welcomed with:

Homemade Biscuits ~ Lilly's Scones ~ a selection of Homemade Jams ~ a selection of Cakes ~ Tea & Coffee.

Canapés will be provided as part of the initial welcome, and follow in due course. These would be served by our waiting staff, floating throughout the entrance hall, Library Restaurant, Armada Bar & outside if the weather is suitable. The style of these canapés will be of a high quality with some items of interest and a few talking points, the more substantial food coming later in the Great Hall.

Canapé & Drinks Reception

Served with your drinks, a selection the canapés such as:

Mayo Fillet Beef Croustade ~ Seared Spring Lamb Basket ~ Wild Venison Tart ~ Taster of Guinea-Fowl ~ Cured Ham Roulade ~ Foie-Gras ~ Wild Sea Bass with Caviar ~ Traditional Home Made Cured Salmon on Lilly's Soda Bread ~ Oysters ~ Bluebell Goats Cheese ~ Galloping Horse ~ Pimento Tapenade.

The Banquet in The Great Hall

The evening meal would be served between 8.00~10.00 and will be a lot more substantial than the canapés, but served with an informal feel. To one side the chefs will be serving a selection of hot food, whilst some platters and a glass of wine, being offered by our waiting service, and will be placed directly onto guests tables. Chefs will come out and flambé the fillet beef on the sword in Irish whiskey to enhance the theatre of the night. To the other side will be an impressive selection of castle salads. After the hot food is served a delightful selection of Lilly's desserts will be offered to all the guests.

Sample Menu

Hot food offered by the chefs: Spit Roasted Suckling Pig Baguette ~ Slow Roast Beef Baguette ~ Chicken Brochette ~ Knox Gore Pies ~ Spiced Chicken Brochette ~ Lamb Skewers ~ Duo of Sausages ~ Seared Prawns ~ Baked Potato ~ Buttered Sweet Corn ~ Saffron Rice ~ Spiced Wedges. The Salad Bar... Selection of Garden Leaf Salad, 5 Bean Salad, Saffron Rice, Buttered Pastor Coleslaw and Potato Salad, Prawn Salad. Lilly's Desert Selection... Mini Seasonal Crumble Tart, Tangy Lemon Pie and Rich Chocolate Gateaux.

The whole food experience will satisfy many of the elements a guest expects when coming a Castle - the homeliness of The Library Restaurant, the quality of the initial canapé menu and the quirkiness and depth of the banqueting menu, with the visual effect of the piglet on the spit.



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Eamonn O'Boyle at www.eamonnoboyle.com

Winner of Georgina Campbell "JUST ASK" Restaurant of the Year 2014
Two AA Rosette's for culinary excellence
Member of Euro Toques
Recommended by Paolo Tulio
Irish Restaurant Association
Trip Advisor Number 1 restaurant in Mayo, Autumn 2013

