



# Love

AT LA MON

2023 | 2024  
WEDDING PACKAGES

# LA MON

HOTEL & COUNTRY CLUB



## CLASSIC WEDDING PACKAGE

RED CARPET ON ARRIVAL

MASTER OF CEREMONIES

ARRIVAL OR POST CEREMONY REFRESHMENTS: TEA, COFFEE & SHORTBREAD

GLASS OF SPARKLING WINE FOR GUESTS TO TOAST THE BRIDE & GROOM

4 COURSE WEDDING BANQUET:

### MENU\*

#### STARTER

CREAM OF VEGETABLE SOUP, FRESHLY BAKED BREAD

#### MAIN COURSE

SUPREME OF CO.DOWN CHICKEN, WRAPPED IN BACON WITH A SAVOURY STUFFING AND HONEY & THYME SAUCE.

ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL VEGETABLES & POTATOES

#### DESSERT

HOMEMADE CHEESECAKE

CHOICE OF: CHOCOLATE & ORANGE, STRAWBERRY, MINT AERO, BAILEYS

TEA & COFFEE

GLASS OF DIRECTOR'S CHOICE WINE FOR EACH GUEST SERVED WITH THE WEDDING BANQUET

#### EVENING BUFFET

SELECTION OF SANDWICHES & CHICKEN GOJONS

GRANDE SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT

PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS

STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

ROOM HIRE APPLICABLE FOR CEREMONY & RECEPTION SUITES

\*DIETARY OPTIONS AVAILABLE

£62  
PER GUEST

MINIMUM OF  
30 ADULTS

## PREMIER PACKAGE

£85  
PER GUEST

BASED ON  
75 ADULTS

RED CARPET ON ARRIVAL

MASTER OF CEREMONIES

DRINKS RECEPTION: COCKTAILS & BOTTLED BEERS, ACCOMPANIED GOURMET CANAPES

ACOUSTIC SINGER TO PLAY DURING YOUR DRINKS RECEPTION FOR 1 HOUR & 30 MINUTES

CHAIR COVERS & CO-ORDINATED SASHES IN YOUR RECEPTION SUITE

30FT FAIRY LIGHT BACKDROP BEHIND THE WEDDING PARTY TOP TABLE

TABLE CENTRE PIECES

WHITE LINEN NAPKINS, CUSTOMISED MENUS, TABLE PLAN & MİRRORED TABLE CENTRES

GLASS OF SPARKLING WINE FOR GUESTS TO TOAST THE BRIDE & GROOM

4 COURSE WEDDING BANQUET:

### MENU\*

#### STARTER

COMBER POTATO & LEEK SOUP, FRESHLY BAKED BREAD

#### MAIN COURSE

SUPREME OF CO. DOWN CHICKEN, WRAPPED IN BACON WITH A SAVOURY STUFFING AND A HONEY & THYME SAUCE. ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL VEGETABLES & POTATOES

#### DESSERT

INDIVIDUAL CRISP FRUIT PAVLOVA, MALLOW CENTRE, TOPPED WITH FRESH CREAM & A PANACHE OF FRUIT TEA & COFFEE

#### EVENING BUFFET

SELECTION OF CHUNKY CHICKEN GOUJONS, MINI BURGERS GARNISHED WITH SALAD & CRISPY SPRING ROLLS

HOTEL DJ FOR YOUR EVENING ENTERTAINMENT

COMPLIMENTARY BRIDAL SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT

PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS

STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

ROOM HIRE APPLICABLE FOR CEREMONY & RECEPTION SUITES

\*DIETARY OPTIONS AVAILABLE

## CRYSTAL WEDDING PACKAGE

RED CARPET ON ARRIVAL

MASTER OF CEREMONIES

ARRIVAL OR POST CEREMONY REFRESHMENTS: TEA,  
COFFEE & SELECTION OF SCONES SERVED WITH BUTTER, JAM & CREAM

CHAIR COVERS & CO-ORDINATED SASHES IN YOUR RECEPTION SUITE

30FT FAIRY LIGHT BACK DROP BEHIND WEDDING PARTY TOP TABLE

WHITE LINEN NAPKINS, MİRRORED TABLE CENTRES,  
CUSTOMISED MENUS & TABLE PLAN

4 COURSE WEDDING BANQUET

### MENU\*

#### STARTER

CREAM OF VEGETABLE SOUP, FRESHLY BAKED BREAD

#### MAIN COURSE

SUPREME OF CO. DOWN CHICKEN, WRAPPED IN BACON WITH A SAVOURY STUFF-  
ING AND A HONEY & THYME SAUCE. ACCOMPANIED BY CHEF'S SELECTION  
OF SEASONAL VEGETABLES & POTATOES

#### DESSERT

HOMEMADE CHEESECAKE: CHOCOLATE & ORANGE, STRAWBERRY,  
MINT AERO, BAILEYS

TEA & COFFEE

GLASS OF DIRECTOR'S CHOICE WINE FOR GUESTS  
SERVED DURING WEDDING BANQUET

#### EVENING BUFFET

SELECTION OF SANDWICHES, CHUNKY CHICKEN GOUJONS, COCKTAIL SAUSAGES

COMPLIMENTARY GRANDE SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT

TWO COMPLIMENTARY PREMIER ROOMS ON YOUR WEDDING NIGHT

PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS

STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

ROOM HIRE APPLICABLE FOR CEREMONY & RECEPTION SUITES

\* DIETARY OPTIONS AVAILABLE

£71  
PER GUEST  
BASED ON  
85 ADULTS

## MIDWEEK WEDDING PACKAGE

£68  
PER GUEST

MINIMUM OF  
60 ADULTS

### AVAILABLE SUNDAY TO WEDNESDAY

RED CARPET ON ARRIVAL

CHOICE OF WEDDING CARS\*

ON ARRIVAL OR POST CEREMONY REFRESHMENTS: TEA, COFFEE & SHORTBREAD

HARPIST TO PLAY DURING YOUR DRINK'S RECEPTION FOR 1 HOUR & 30 MINUTES

TABLE CENTRE PIECES

WHITE LINEN NAPKINS, CUSTOMISED MENUS, TABLE PLAN & MIRRORED TABLE CENTRES

GLASS OF LA MON BUBBLY FOR EACH GUEST TO TOAST THE HAPPY COUPLE

4 COURSE WEDDING BANQUET

### MENU\*

#### STARTER

CREAM OF VEGETABLE SOUP, FRESHLY BAKED BREAD

#### MAIN COURSE

SUPREME OF CO. DOWN CHICKEN, WRAPPED IN BACON WITH A SAVOURY STUFFING AND A HONEY & THYME SAUCE. ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL VEGETABLES & POTATOES

#### DESSERT

HOMEMADE CHEESECAKE

CHOICE OF CHOCOLATE & ORANGE, STRAWBERRY, MINT AERO, BAILEYS

TEA & COFFEE

EVENING BUFFET TO INCLUDE SELECTION OF SANDWICHES & CHUNKY CHICKEN GOJONS

HOTEL DJ FOR EVENING ENTERTAINMENT

COMPLIMENTARY GRANDE SUITE FOR BRIDE & GROOM

PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS

STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

\*MILEAGE & ADDITIONAL CHARGES MAY BE INCURRED, OPTION OF DAIMLER & WINDSOR WEDDING CARS

ROOM HIRE APPLICABLE FOR CEREMONY & RECEPTION SUITES

DIETARY OPTIONS AVAILABLE

## BESPOKE WEDDING PACKAGE

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LA MON'S WEDDING PACKAGES CAN BE TAILORED TO CREATE YOUR BESPOKE WEDDING EXPERIENCE, UNIQUE TO YOUR SPECIAL DAY.

OUR WEDDING CO-ORDINATORS WILL ENSURE YOUR EVERY WEDDING WISH BECOMES A REALITY.



## WEDDING MENU OPTIONS

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LA MON HOTEL & COUNTRY CLUB IS PROUD TO PRESENT LOCALLY SOURCED PRODUCE FROM NORTHERN IRELAND.  
YOU MAY UPGRADE YOUR WEDDING PACKAGE TO INCLUDE ANY OF THE BELOW MENU OPTIONS:  
CHOICE MENUS WILL INCUR A £3 PER PERSON SUPPLEMENT.

### STARTER

**FAN OF HONEYDEW MELON** | BERRY COMPÔTE. *(MAY BE SUBSTITUTED AT NO EXTRA COST)*  
**CAESAR SALAD** | ROMAINE LETTUCE WITH LARDONS, PARMESAN SHAVINGS & GARLIC CROUTONS  
**£1.50 PER GUEST**

### MAIN COURSE

*ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL POTATOES & VEGETABLES*

**ESCALOPE OF LOCAL SALMON** | WHITE WINE & TARRAGON CREAM

**£1.50 PER GUEST**

**WOODBURN'S TURKEY & HAM** | SAVOURY STUFFING, CHIPOLATAS & GRAVY

**£2 PER GUEST**

**SLOW ROAST DAUBE OF BEEF** | RED WINE & STAR ANISE JUS

**£3.50 PER GUEST**

**RUMP OF MOURNE LAMB** | CRUST OF FINE HERBS WITH A PORT & DAMSON SAUCE

**£6 PER GUEST**

**ROAST CHERRY VALLEY DUCK BREAST** | BAILEYS & PINK PEPPERCORN CREAM

**£6 PER GUEST**

## WEDDING MENU OPTIONS

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### VEGETARIAN, VEGAN & GLUTEN FREE MENU (V) VEGETARIAN (VG) VEGAN

RED ONION & GOATS CHEESE TART | ROCKET SALAD & BEETROOT GLAZE (V)

ROAST STUFFED PEPPER WITH COUSCOUS & SWEET CHILLI SAUCE (V, VG)

TRUFFLE & WILD MUSHROOM RISOTTO (V, VG)

SPINACH & RICOTTA TORTELLINI (V)

GLUTEN FREE SOUPS & SAUCES AVAILABLE

### DESSERT

CHOUX PROFITEROLES FILLED WITH VANILLA PASTRY CREAM |

WARM CHOCOLATE OR BUTTERSCOTCH SAUCE

£2 PER GUEST

INDIVIDUAL WARM DEEP FILLED APPLE & CINNAMON CRUMBLE | FRESH CREAM OR ICE-CREAM

£2 PER GUEST

ASSIETTE OF 3 MINIATURE DESSERTS | MINIATURES CAN BE ADVISED ON REQUEST

£3.50 PER GUEST

*DIETARY OPTIONS AVAILABLE*



## COCKTAILS & CANAPÉS MENU

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### GOURMET CANAPÉS

NOISETTE SWIRL PÂTÉ & RED PEPPER

CASHEL BLUE CHEESE & CELERY

SMOKED SALMON & CRÈME FRAÎCHE

TAPENADE & SUN BLUSHED TOMATO

WHIPPED GOATS CHEESE, BASIL PESTO & HONEY

BLUE CHEESE, PEAR & WALNUT

GUACAMOLE & CRAYFISH

DUCK LIVER PARFAIT & HOMEMADE CHUTNEY

SELECTION OF VEGETARIAN MINI QUICHE

PRAWN TAILS WRAPPED IN FILO PASTRY

MINI CHICKEN PIE

MINI BEEF WELLINGTON

SPICY SPRING ROLLS

*DIETARY OPTIONS AVAILABLE*

### COCKTAILS

**FRENCH MARTINI** | VODKA, CHAMBORD & PINEAPPLE JUICE

**STRAWBERRY OR RASPBERRY COLLINS** | GIN, STRAWBERRY/RASPBERRY LIQUEUR & PUREE, LEMON JUICE & LEMONADE

**DRESSED PIMM'S** | PIMM'S, LEMONADE, STRAWBERRIES, CUCUMBER, APPLE & ORANGE