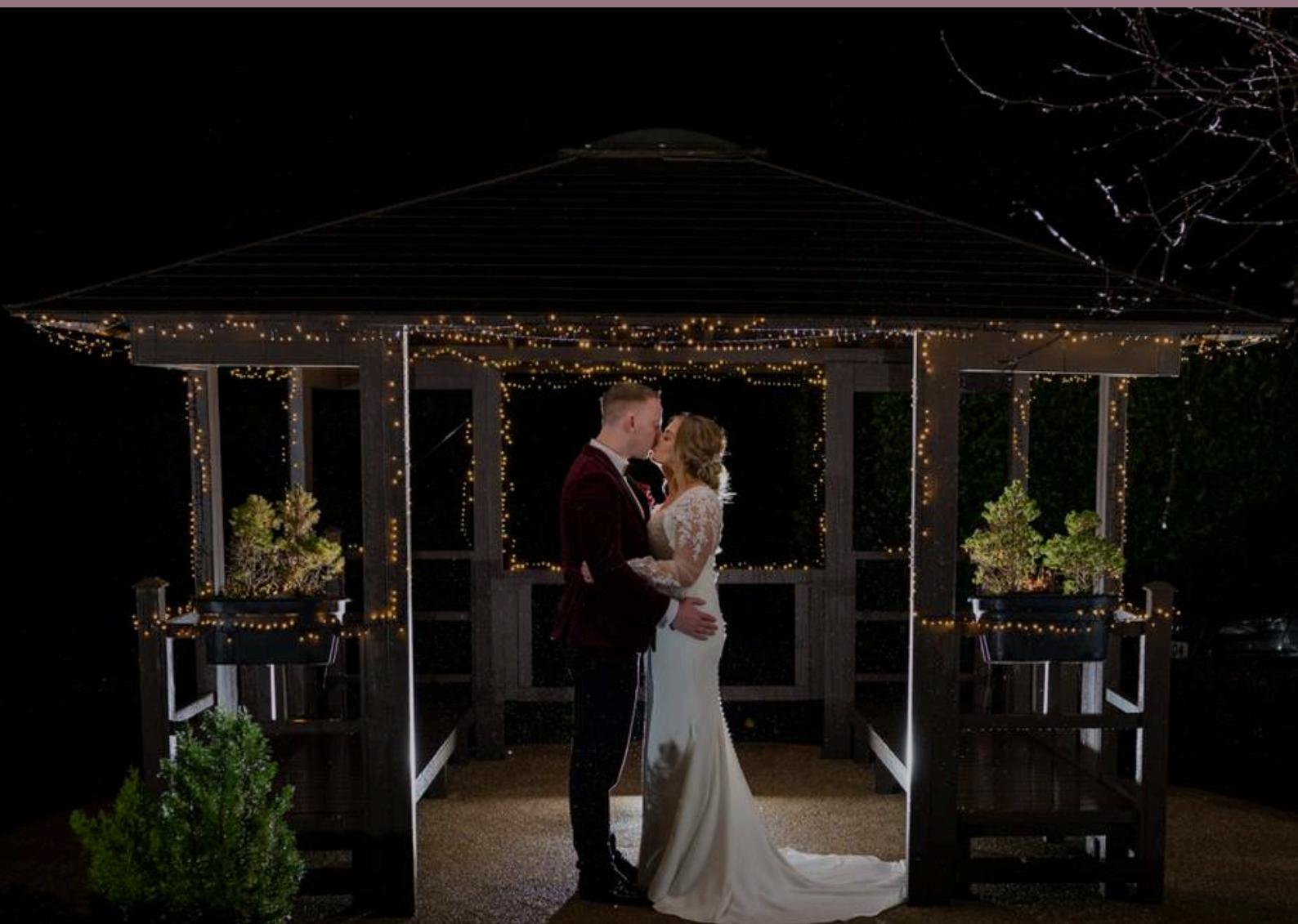




LA MON HOTEL WEDDING PACKAGES 2026 & 2027



The Complete Wedding Destination

Gifted to You...

-  PERSONAL WEDDING CO-ORDINATOR
-  DEDICATED MASTER OF CEREMONIES
-  RED CARPET ON ARRIVAL
-  PROSECCO ON ARRIVAL FOR BRIDE & GROOM
-  PERSONALISED MENU & TABLE PLAN
-  CAKE STAND & KNIFE
-  MICROPHONE & PA SYSTEM
-  BRIDAL SUITE FOR BRIDE & GROOM
-  COMPLIMENTARY OVERNIGHT STAY PRIOR TO YOUR WEDDING (Subject to availability)
-  COMPLIMENTARY CAR PARKING & HELIPAD
-  PRIVATE GARDENS FOR PHOTOGRAPHS
-  SECURE STORAGE AREA
-  ROOM HIRE FOR BANQUETING SUITE
-  PREFERENTIAL ROOM RATES FOR GUESTS

Every
Package
Includes...



SIGNATURE ROMANCE PACKAGE

- ✓ RED CARPET ON ARRIVAL
- ✓ EXPERIENCED WEDDING PLANNER & MASTER OF CEREMONIES

FOOD & DRINK

- ;br> PROSECCO ON ARRIVAL FOR BRIDE & GROOM
- ;
 TEA, COFFEE & COCKTAIL SCONES
- ;
 A GLASS OF PROSECCO FOR GUESTS TO TOAST
- ;
 FOUR-COURSE WEDDING BANQUET, MENU 1
- ;
 3 ITEM EVENING BUFFET

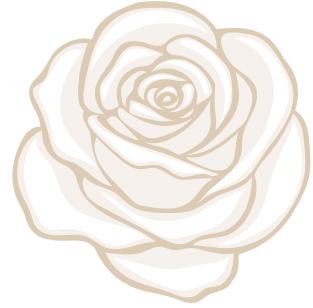
Pricing based on a minimum of 50 adults

Sun-Wed: £68 per adult

Thurs-Sat: £75 per adult

ROOM DECÓR

- ✓ WHITE LINEN TABLE CLOTHS & NAPKINS
- ✓ MIRRORED TABLE CENTRES
- ✓ CUSTOMISED MENUS AND TABLE PLAN
- ✓ SILVER CAKE STAND & DECORATIVE WEDDING KNIFE
- ✓ WHITE LED DANCE FLOOR



GIFTED TO YOU...

- ;
 WEDDING RECEPTION SUITE HIRE TO 1AM (12AM SUNDAYS)
- ;
 PRIVATE FOYER AREA, PRIVATE BARS, PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
- ;
 GRANDE BRIDAL SUITE FOR BRIDE & GROOM ON WEDDING NIGHT
- ;
 PREFERENTIAL ACCOMMODATION RATES & USE OF COUNTRY CLUB FACILITIES



LOVE AT LA MON PACKAGE

- ✓ RED CARPET ON ARRIVAL
- ✓ EXPERIENCED WEDDING PLANNER & MASTER OF CEREMONIES

FOOD & DRINK

- 🍾 PROSECCO ON ARRIVAL FOR BRIDE & GROOM
- 🍸 COCKTAILS, BUCKETS OF BEER & SELECTION OF SANDWICHES
- 🥂 A GLASS OF PROSECCO FOR GUESTS TO TOAST
- 🍴 FOUR COURSE WEDDING BANQUET, MENU 2
- 🍕 2 ITEM EVENING BUFFET

Pricing based on a
minimum of 90 adults

Sun-Wed: £85 per adult

Thurs-Sat: £90 per adult

ROOM DECÓR

- ✓ 30FT BACKDROP FOR BEHIND YOUR TOP TABLE
- ✓ CHAIR COVERS FOR RECEPTION SUITE
- ✓ CHOICE OF CENTRE PIECES
- ✓ PERSONALISED MENUS & TABLE PLAN
- ✓ CHOICE OF SILVER CAKE STAND & DECORATIVE CAKE KNIFE
- ✓ WHITE LINEN TABLE CLOTHS & NAPKINS
- ✓ MIRRORED TABLE CENTRES



GIFTED TO YOU...

- 💍 WEDDING RECEPTION SUITE HIRE TO 1AM (12AM SUNDAYS)
- 📷 PRIVATE FOYER AREA, PRIVATE BARS, PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
- 🛏 GRANDE BRIDAL SUITE FOR BRIDE & GROOM ON WEDDING NIGHT
- 🔑 PREFERENTIAL ACCOMMODATION RATES & USE OF COUNTRY CLUB FACILITIES



ETERNAL ELEGANCE PACKAGE

- ✓ RED CARPET ON ARRIVAL
- ✓ EXPERIENCED WEDDING PLANNER & MASTER OF CEREMONIES
- ✓ WEDDING CEREMONY ROOM HIRE

FOOD & DRINK

- 🍾 PROSECCO ON ARRIVAL FOR BRIDE & GROOM
- 🥂 PROSECCO, BUCKETS OF BEER & SELECTION OF GOURMET CANAPES ON ARRIVAL
- 🍾 1 BOTTLE OF HOUSE WHITE WINE & 1 BOTTLE OF HOUSE RED WINE ON EACH TABLE
- 🥂 A GLASS OF PROSECCO FOR GUESTS TO TOAST
- 🍴 FOUR-COURSE WEDDING BANQUET, MENU 2
- 🍕 3 ITEM EVENING BUFFET

ROOM DECÓR

- ✓ 50FT BACKDROP FOR BEHIND YOUR TOP TABLE
- ✓ CHAIR COVERS FOR RECEPTION SUITE
- ✓ CHOICE OF CENTRE PIECES
- ✓ WHITE LED DANCE FLOOR
- ✓ PERSONALISED MENUS & TABLE PLAN
- ✓ CHOICE OF SILVER CAKE STAND & DECORATIVE CAKE KNIFE
- ✓ WHITE LINEN TABLE CLOTHS & NAPKINS
- ✓ MIRRORED TABLE CENTRES

Pricing based on
75 adults

Sun-Wed: £8500
Additional Adults £115 per person

Thurs-Sat: £10,000
Additional Adults £135 per person



ENTERTAINMENT

- 🎵 HOTEL RESIDENT DJ FOR EVENING ENTERTAINMENT!

GIFTED TO YOU...

- 💍 WEDDING RECEPTION SUITE HIRE TO 1AM (12AM SUNDAYS)
- 📷 PRIVATE FOYER AREA, PRIVATE BARS, PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
- 辒 GRANDE BRIDAL SUITE FOR BRIDE & GROOM ON WEDDING NIGHT
- zzz 2 ADDITIONAL PREMIER BEDROOMS TO BE USED ON WEDDING NIGHT
- 🔑 PREFERENTIAL ACCOMMODATION RATES & USE OF COUNTRY CLUB FACILITIES



NEW YEAR'S EVE 2027 EXCLUSIVE PACKAGE

- ✓ RED CARPET ON ARRIVAL
- ✓ EXPERIENCED WEDDING PLANNER & MASTER OF CEREMONIES
- ✓ WEDDING CEREMONY ROOM HIRE

FOOD & DRINK

- 🍾 GLASS OF PROSECCO, BOTTLES OF BEER AND A SELECTION OF GOURMET CANAPÉS ON ARRIVAL OR SERVED AFTER CEREMONY
- 🍴 FABULOUS FOUR-COURSE WEDDING BANQUET
- 🍷 TWO BOTTLES OF WINE ON EACH TABLE
- 🍕 EVENING FINGER BUFFET
- 🥂 MIDNIGHT PROSECCO TOAST

ROOM DECÓR

- ✓ WHITE LINEN TABLE CLOTHS & NAPKINS
- ✓ MIRRORED TABLE CENTRES
- ✓ CUSTOMISED MENUS AND TABLE PLAN
- ✓ SILVER CAKE STAND & DECORATIVE WEDDING KNIFE
- ✓ WHITE LED DANCE FLOOR

GIFTED TO YOU...

- 蹢 WEDDING RECEPTION SUITE HIRE TO 1AM
- 📷 PRIVATE FOYER AREA, PRIVATE BARS, PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
- 🛋 GRANDE BRIDAL SUITE FOR BRIDE & GROOM ON WEDDING NIGHT
- 🔑 PREFERENTIAL ACCOMMODATION RATES & USE OF COUNTRY CLUB FACILITIES
- ❤️ ONE WEDDING POLICY!

£7500
Based on 85 adults
Additional Adults
£89 per person



WEDDING RECEPTION STYLING

70FT FAIRY LIGHT BACKDROP FOR BEHIND YOUR TOP TABLE, CHIAVARI CHAIRS AND CRYSTAL GLODE CENTRE PIECES

£20PP - BASED ON MINIMUM OF 85 ADULTS



WEDDING MENUS

STARTERS

- Soup of your choice, freshly baked bread
Parisienne of Melon, berry compote
Caesar salad, Bacon lardons, parmesan shavings & garlic croutons

[SOUPS]

- Traditional Vegetable Broth
Comber Potato & Leek
Roast Vine Tomato & Fresh Basil
Cream of Wild Mushroom
Cream of Broccoli & Cashel Blue Cheese
French Onion with Blue Cheese Croutons
Oven Roasted Red Pepper & Chorizo
White Onion, Cider & Thyme
Bacon & Lentil

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MAIN COURSES

- Supreme of Co. Down Chicken wrapped in bacon, savoury stuffing, honey & thyme sauce, seasonal vegetables & potatoes
Co. Down Turkey & Ham, savoury stuffing, chipolatas & gravy, seasonal vegetables & potatoes
Slow Roasted Daube of Beef, Red Wine Jus, seasonal vegetables & potatoes
Sugar Baked Ham, Minted Peach & Port Glaze
Escalope of Local Salmon, White Wine & Tarragon Cream
Craigantlet Farm's Roast Loin of Pork, Apricot & Walnut stuffing, Dijon Mustard sauce
Roast Stuffed Pepper with Couscous & Sweet Chilli Sauce (V, Vg)

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DESSERTS

- Individual Crisp Fruit Pavlova, mallow centre topped with fresh cream & a panache of fruit
Cheesecake of choice: Chocolate & Orange / Strawberry / Mint Aero / Baileys
Trio of Miniature Desserts
Chocolate & Orange Torte (V, Vg)
Choux Profiteroles Filled with Vanilla Pastry Cream, Warm Chocolate Sauce
Double Belgian Chocolate Mousse, Frosted Berries & Fruit Purée
Individual Warm Deep Filled Apple & Cinnamon Crumble, Fresh Cream or Ice-Cream
Pear & Butterscotch Gâteau, Warm Butterscotch Sauce
Luxury Individual Lemon Meringue Tartlet

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TEA, COFFEE & AFTER DINNER MINTS