

FUNCTION ROOM HIRE

APRIL - OCTOBER	THURS. – SAT.	SUN. - WED.
Restaurant & Conservatory	£500	£350
Library	£200	£125
Skipton Hall	£350	£200
Marquee Pavilion	£1500	£1000
Outdoor Ceremony Fee	£250	£250

Beech Hill has 31 bedrooms. Early booking is advisable to avoid disappointment. The hotel will reserve no more than 15 rooms per wedding with the Bride and Groom. The rooms held by the bride and groom should be allocated using the wedding booking form located on the last page. Any rooms not sold 12 weeks prior to the event will be released. All other bookings must be made directly with the hotel and guaranteed with a credit card or 50% deposit

WEDDING RATES

ROOM TYPE	ROOMS AVAILABLE	RATE
Heritage	11 Rooms	£145.00 Per Room
Superior	16 Rooms	£165.00 Per Room
Junior Suite	2 Rooms	£210.00 Per Room
Master Suite	2 Rooms	£250.00 Per Room

* **Special Offer - Two Nights B&B and One Dinner £145.00 per person sharing Heritage accommodation, Superior room supplement £20.00 per person. Superior rooms can accommodate extra guests, kids 12 & under £20.00 B&B, Adults £40.00 B&B.**



ARRIVAL FOOD & DRINK

CANAPÉS	SELECTION MENU
Choice of 3 - £7.95	<ul style="list-style-type: none"> • Puff Pastry Tart, Charred Leek, Onion Ash, Goats Cheese • Mini Fish Cakes, Tartar Sauce • Honey and Sesame Seed Coated Pork Sausages • Chicken Lollypops • Smoked Fish Rillette, Pickled Cucumber, Dill (GF) • Potato Gnocchi, Tomato Fondue, Parmesan • Butternut Squash Hummus, Home Made Crackers • Pork Belly, Burnt Apple (GF) • Salt Beef, Poppy Seeds, Mustard Aioli • Espresso Cup Soup of the Day (GF)
Choice of 5 - £9.95	

Tea/coffee Homemade Scones & Cream	£4.95
Tea/coffee Homemade Shortbread	£4.25

ALCOHOLIC BEVERAGES	
Pimms Cocktail	£5.95
Mulled Wine	£5.95
Glass of Prosecco	£6.95
Bucks Fizz	£7.50
Bellini	£10.95
Glass of Champagne	£14.95
Kir Royale	£15.95

These are examples of an array of arrival drinks we have on offer, alternatively please feel free to discuss further options.

BANQUET MENU 2018

Beech Hill Country House has designed this menu so that you may personally style your own banquet. Everything is individually priced for your convenience and if you wish we will be happy to assist you to make your choices.

SUPPLEMENTS FOR CHOICE MENU

Supplement for a choice of two starters	£2.00
Supplement for a choice of two main courses	£3.00
Supplement for a choice of two desserts	£2.00

***Please note that for all choice menus a pre order is to be provided 14 days prior to the event**

STARTERS

Potted Smoked Fish Rilette, Wheaten Crisp	£9.95
Pressed Ham Hock, Chicken, Piccalilli Gel (GF)	£8.95
Beech Hill Walled Garden Salad (Vegetables in season) House Vinaigrette (GF)	£7.95
Salt Cod Croquettes, Beetroot Tartar, Pickled Saffron, Shallot, Dill	£8.95
Puff Pastry Tart, Roast Onion, Peppers, Gorgonzola	£8.95
Beech Hill Caesar Salad, Soft Boiled Hens Egg, Bacon Crumb, Parmesan, Gem Lettuce	£8.95

**** All starters served with a selection of fresh home baked breads**



SELECTION OF ORGANIC HOMEMADE SOUPS

Potato and Watercress (GF)	£6.95
Cream of Beech Hill Garden Vegetable (GF)	£6.95
Cream of Mushroom and Roast Garlic (GF)	£6.95
Roast Bell Pepper & Plum Tomato (GF)	£6.95
Carrot & Coriander (GF)	£6.95
Celeriac, Smoked Bacon & Hazelnut (GF)	£6.95
Leek & Potato Soup (GF)	£6.95
Fish Soup, Aioli, Crouton	£6.95

****Served with a selection of fresh home baked breads****

SELECTION OF HOUSE SORBETS

Classic Lemon	£3.95
Mango & Passion Fruit	£3.95
Raspberry	£3.95

MEAT DISHES – MAIN COURSE

Roast Breast of Free Range Chicken, Pancetta, Celeriac, Cabbage, Jus Gras (GF)	£22.50
Beech Hill Roast Irish Turkey and Honey Baked Ham, Apricot and Sage Stuffing, Creamed Potato, Jus Gras	£23.95
Roast Sirloin and Crispy Daube of Aged Beef, Creamed Potato, Yorkshire Pudding, Red Wine Jus	£24.95
Slow Cooked Shoulder of Mourn Lamb Roast Vegetable Mash, Mint Aioli, Rosemary Jus (GF)	£23.95
Roast Belly of Pork, Charred Leek, Burnt Apple, Sage Jus (GF)	£23.95
Slow Cooked Daube of Beef, Annise Buttered Carrot, Herb Champ Potatoes (GF)	£23.95



FISH DISHES – MAIN COURSE

Pan Seared Fillet of Donegal Salmon, Cucumber, Charred Cauliflower, Beurre Blanc (GF)	£23.95
Baked Fillet of Hake or Cod, Sauce Vierge, Tomato, Spring Onion, Courgette, Lemon, Sherry Vinegar, Extra Virgin Olive Oil (GF)	£22.95

Potato Selection – Choose One – Roast, Creamed or Herb Baby Boiled

Vegetable Selection – Choose One – Steamed Seasonal Vegetables or Roast Seasonal Vegetables

TRADITIONAL KITCHEN-BAKED SWEETS

Warm Treacle Pudding, Butterscotch Sauce, Vanilla Ice Cream	£6.95
Lemon Curd Tart, Raspberries, Fennel Meringue	£6.95
Baked White Chocolate Pot, Berries, Granola	£6.95
Pear, Toffee & Hazelnut Pavlova (GF)	£6.95
Chocolate Brownie, Peanut Praline, Vanilla Ice Cream	£6.95
Apple Crumble with Vanilla Ice Cream & Crème Anglaise	£6.95
Potted Buttermilk Pannacotta, Garden Rhubarb or Strawberries (Seasonal) (GF)	£6.95
A Fine Selection of Hand-Picked Irish Farmhouse Cheese and Homemade Chutneys with Assorted Biscuits, Wafers and Fresh Fruits	£8.95
Freshly Brewed Tea or Coffee	£2.95

All prices are quoted per person and are valid until 31st December 2018 and please note that menus are subject to change



SPECIAL PACKAGE MENU

2 COURSE - £29.95	3 COURSE - £35.95
Starter/ Main/Tea/Coffee or Main /Dessert Tea/Coffee	Starter/Main/Dessert/Tea/Coffee
Choose one dish for each course *All prices are quoted per person and are valid until 31 st December 2018	

STARTERS

Organic Vegetable Soup
Salt Cod Croquettes, Beetroot Tartar, Pickled Saffron, Shallot, Dill
Beech Hill Caesar Salad, Soft Boiled Hens Egg, Bacon Crumb, Parmesan, Gem Lettuce
Pressed Ham Hock, Chicken, Piccalilli Gel (GF)
Beech Hill Walled Garden Salad (Vegetables in season) House Vinaigrette (GF)

Served with a selection of fresh home baked breads

MAIN COURSES

Roast Belly of Pork, Charred Leek, Burnt Apple, Sage Jus (GF)
Roast Breast of Free Range Chicken, Pancetta, Celeriac, Cabbage, Jus Gras (GF)
Slow Cooked Daube of Beef, Anise Buttered Carrot, Herb Champ Potatoes (GF)
Individual Roast Turkey & Honey Baked Ham, Apricot & Sage Stuffing, Roasting Jus Sauce
Slow Cooked Shoulder of Mourn Lamb Roast Vegetable Mash, Mint Aoili, Rosemary Jus (GF)
Baked Fillet of Hake or Cod, Sauce Vierge, Tomato, Spring Onion, Courgette, Lemon, Sherry Vinegar, Extra Virgin Olive Oil (GF)

Potato Selection – Choose One – Roast, Creamed or Herb Baby Boiled

Vegetable Selection – Choose One – Steamed Seasonal Vegetables or Roast Seasonal Vegetables

DESSERT

Warm Treacle Pudding, Butterscotch Sauce, Vanilla Ice Cream
Apple Crumble, Sauce Anglaise & Vanilla Ice Cream
Potted Buttermilk Pannacotta, Garden Rhubarb or Strawberries (Seasonal) (GF)
Pear, Toffee & Hazelnut Pavlova (GF)
Lemon Curd Tart, Raspberries, Fennel Meringue



EVENING SUPPER

FINGER BUFFET	ITEMS
1 Item £7.95	<ul style="list-style-type: none"> • A Selection of Freshly Prepared Sandwiches • Cheese & Tomato Toasted Sodas • Chicken Goujons • Honey & Sesame Coasted Cocktail Sausages • Bacon Baps • Sausage Rolls
2 Items £8.95	
3 Items £9.95	
4 Items £10.95	

CHEESE & MEAT PLATTERS	ITEMS
From £9.95 per person	<ul style="list-style-type: none"> • Selection of Fivemiletown fine Irish Cheese with Homemade Chutney & Biscuits • Selection of Cured Meats & Salamis

BBQ	ITEMS
From £12.95 per person	<p>Beech Hill Beef Burger in a Seeded Bun Hot Dogs Potato Wedges Salads</p> <p>Or</p> <p>Pulled Pork Baps Stuffing & Apple Sauce Potato Wedges Salads</p> <p><i>Served with sautéed onions & special sauces</i></p>

Please note the above our evening supper suggestions only, please feel free to discuss other options with our wedding coordinator

WINE LIST

RED	
Cardone Merlot (Italy)	£21.95
Harbour Bridge Shiraz (Australia)	£21.95
Cono Sur Tocornal Cabernet Sauvignon (Chile)	£21.95
WHITE	
Cono Sur Tocornal Chardonnay (Chile)	£21.95
Cardone Pinot Grigio (Italy)	£21.95
Cono Sur Tocornal Sauvignon Blanc (Chile)	£21.95
ROSE	
Jack Rabbit White Zinfandel	£21.95
Miguel Torres Santa Digna Cabernet Sauvignon Rose (Chile)	£22.95
SPARKLING	
Segura Viudas Brut N.V. (Penedes)	£28.95
Prosecco Conti d' Arco (Italy)	£28.95
CHAMPAGNE	
Mumm Cordon Rouge N.V. (France)	£75.00
Pannier Brut Tradition N.V.	£75.00

*This is just a small selection from our extensive wine list which is available upon request. A corkage charge of £12 per bottle on wine and £14 for sparkling wine will apply should you wish to bring your own wine/champagne.



HOW TO BOOK // TERMS AND CONDITIONS

Upon deciding to book your wedding at Beech Hill, please place a provisional hold on the date. A security deposit of £500 will be requested within 14 days of the holding date. The deposit guarantees your requested wedding date and is non-refundable. A second deposit of £500.00 is due 6 months prior to your wedding day. Both deposits are non refundable and non transferable. The final balance will be payable 48 hrs before your wedding day with amendments to the final wedding schedule being charged to the master account for settlement upon departure. The hotel accepts cash, bankers drafts or approved credit cards. A surcharge of 2.5% will be levied for credit card payments.

Prices indicated are quoted in sterling. They are based on today's costs and are subject to fluctuation. Prices do increase year by year and are inclusive of VAT at the current rate.

Final arrangements, including menu options and special requirements, must be confirmed within the hotel 6 weeks prior to the wedding date. A final number count is required 8 days in advance of the event and this will be the minimum number charged for.

Minimum numbers of 80 people are required for our restaurant and conservatory on a Friday or Saturday

All cancellations must be in writing to the hotel. Cancellation within 6 weeks of the function will be charged a cancellation fee of 50% of revenue lost to the hotel.

No food other than the wedding cake may be brought into the hotel for consumption on the premises.

The hotel will reserve no more than 15 rooms per wedding with the Bride and Groom. Any rooms not sold 12 weeks prior to the event will be released. Additional rooms may be booked direct with hotel

Please note that times stated on your final contract should be adhered to throughout the day. Failing this we cannot guarantee the quality of food served on the day.

Our aim at Beech Hill is total customer satisfaction for all our guests, wedding, leisure and corporate business alike. To help achieve this standard the hotel insists that all evening entertainment must conclude at 1:00am.

Children are welcome at Beech Hill, in the interest of safety and courtesy to other guests children under the age of 16 must be supervised at all times.

The hotel will not be liable for any failure in providing facilities or services as a result of events outside its control. The hotel cannot accept responsibility for any goods lost or stolen while on the premises.

The client will be responsible for any damage caused by them or their attending guests to any property of the hotel.

Declaration: We have read and fully understand the above terms and conditions with regard to our forthcoming wedding.

Signed Bride:		Date:	
Signed Groom:		Date:	
Signed Hotel:		Date:	

