



### *Civil Ceremony*

Your wedding ceremony can be held indoors in our elegant Ceremony Room, the Nunnery Suite, which accommodates up to 130 guests. Alternatively, weather permitting, you may choose to exchange vows outdoors on the front lawn, with the magnificent Weeping Beech Tree as your backdrop, accommodating up to 160 guests. For guest lists exceeding 130 people, the Garden Suite, our Main Banqueting space, is available for indoor ceremonies at 2pm. For weddings with up to 130 guests the cost for an onsite wedding is €650.00, and for weddings with 130-160 guests, the cost is €850.00.

#### *The Boyne Package:*

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream, Tea & Coffee  
Arrival Reception Drinks: Bellinter's Seasonal Alcohol Punch (1 drink pp)  
4 Course Wedding Dinner: Set Starter, Choice of 2 Main Course, Set Dessert, Tea & Coffee  
Dinner Drinks: House Wine (Glass of House Wine pp)  
Evening Food: (choice of 2)

#### *The Briscoe Package:*

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream & Biscuits with Tea & Coffee  
Arrival Reception Drinks: Prosecco & Bellinter's Seasonal Alcohol Punch & Fruit Juices (1 drink pp)  
4 Course Wedding Dinner: Set Starter, Choice of 2 Main Courses, Set Dessert, Tea & Coffee  
Dinner Drinks: House Wine (Half Bottle pp)  
Evening Food (choice of 2)

#### *The Bellinter Signature Package:*

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream, Mini Macaroons & Biscuits, and a Choice of 3 Canapes and Tea & Coffee  
Arrival Reception Drinks: Prosecco, a Cocktail (Mojito, Cosmopolitan or Gin & Tonic) and a Bucket of Chilled Beers (1 drink pp)  
5-Course Wedding Dinner: Set Starter, Soup or Sorbet Course, Choice of 2 Main Courses, Assiette of Desserts, Tea & Coffee  
Dinner Drinks: A glass of Prosecco Toast Drink & House Wine (Half Bottle pp)  
Evening Food: (choice of 2)

#### *Exclusive Use*

All bedrooms to be filled by you (41 doubles and the Loft Residence). One of these is a Complimentary Bridal Suite for the night of your Wedding. The House & grounds are private from 3pm on the day of your wedding to 12pm the following day. Exclusivity excludes Bathhouse Spa and Hot Tub Area.

#### *Non-Exclusive Use*

We require you to book a minimum of 21 double bedrooms at the reduced wedding rate stated for that month and day of the week. These rooms will be 5 Main House Suites, 6 rooms in the Ruins and 10 rooms in the West Wing.

*All bedroom prices are based on 2 people sharing, with Bed and Breakfast.*

*Some rooms can take extra guests which is another €50.00 per person on top of the Wedding rate to include Bed & Breakfast. Children under 12 stay complimentary.*

*You supply the list of names for each bedroom (guests do not contact hotel to book)*

*Check in time for the bedrooms from 3pm.*

*Checkout is 12pm.*

### *Pricing 2024 -2025*

#### *High-Season*



**May – Sept**  
**Dec 28<sup>th</sup> – Jan 01<sup>st</sup>**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€100.00 pp	€90.00 pp
<b>The Briscoe</b>	€105.00 pp	€95.00 pp
<b>The Signature</b>	€135.00 pp	€125.00 pp

<b>Minimum No.</b>	120 adults	80 adults
<b>Double B&amp;B</b>	€245.00	€205.00
<b>Loft Residence</b>	€695.00	€595.00

### Mid-Season

**Mar, April**  
**Oct - Dec**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€95.00 pp	€85.00 pp
<b>The Briscoe</b>	€100.00 pp	€90.00 pp
<b>The Signature</b>	€125.00 pp	€115.00 pp

<b>Minimum No.</b>	110 adults	60 adults
<b>Double B&amp;B</b>	€225.00	€199.00
<b>Loft Residence</b>	€645.00	€550.00

### Low-Season

**Jan, Feb and**  
**Nov**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€85.00 pp	€85.00 pp
<b>The Briscoe</b>	€95.00 pp	€95.00 pp
<b>The Signature</b>	€115.00 pp	€115.00 pp

<b>Minimum No.</b>	80 adults	40 adults
<b>Double B&amp;B</b>	€199.00	€169.00
<b>Loft Residence</b>	€595.00	€495.00

*Pricing for New Year's Eve aligns with our Bank Holiday rates.*

*Bank holiday Sun & Mon - minimum numbers are the same as Fri & Sat.*

*All our rates are inclusive of 13.5% or 23% VAT respectively. All prices are subject to annual review*

**Pricing 2026 -2027**

### High-Season



**May – Sept**  
**Dec 28<sup>th</sup> – Jan 01<sup>st</sup>**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€110.00 pp	€100.00 pp
<b>The Briscoe</b>	€120.00 pp	€110.00 pp
<b>The Signature</b>	€140.00 pp	€130.00 pp

<b>Minimum No.</b>	120 adults	80 adults
<b>Double B&amp;B</b>	€255.00	€225.00
<b>Loft Residence</b>	€725.00	€625.00

### **Mid-Season**

**Mar, April**  
**Oct - Dec**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€100.00 pp	€90.00 pp
<b>The Briscoe</b>	€110.00 pp	€100.00 pp
<b>The Signature</b>	€130.00 pp	€120.00 pp

<b>Minimum No.</b>	100 adults	50 adults
<b>Double B&amp;B</b>	€235.00	€209.00
<b>Loft Residence</b>	€675.00	€575.00

### **Low-Season**

**Jan, Feb and**  
**Nov**

**Friday, Saturday**  
**&Bank Holiday**

**Sunday -**  
**Thursday**

<b>The Boyne</b>	€90.00 pp	€85.00 pp
<b>The Briscoe</b>	€100.00 pp	€95.00 pp
<b>The Signature</b>	€120.00 pp	€115.00 pp

<b>Minimum No.</b>	80 adults	40 adults
<b>Double B&amp;B</b>	€199.00	€169.00
<b>Loft Residence</b>	€595.00	€495.00

*Pricing for New Year's Eve aligns with our Bank Holiday rates.*

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## *The Boyne & The Briscoe Menu Selector*

Please select One Starter, Two Mains & One Dessert

### *Starters*

#### *Mini Bellinter Smokies*

Smoked Cod with Cress Salad & Bacon

(4,7,10)

#### *Salmon & Broccoli Tart*

with Micro Herb Salad & Pesto Dressing

(4,7,8)

#### *Caramelized Shallot & Black Pudding Tartlet*

with Apple Compote

(1,3,7,8)

#### *Venison Sausage Celeriac Puree*

with Cress Salad & Toasted Hazelnuts

(8,9)

#### *Crottin Goat Cheese Salad*

with Pine Nuts, Baby Spinach & Wild Garlic Pesto

(7,8)

#### *Homemade Salmon Gravlax*

with Bellinter Brown Bread, Mix Cress Salad & Citrus Crème Fraiche

(1,3,7)

#### *Leek & Gruyere Tart*

with Micro Herb Salad

(1,3,4,7)

#### *Chicken & Chorizo Caesar Salad*

with Homemade Caesar dressing

(1,3,6,7,10,12)

### **Allergens**

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

*The Boyne & The Briscoe Menu Selector*





## *Main Courses*

### *Roast Rump of Lamb*

with Rosemary, Lemon, Pomme Anna & Roasted Red Onion  
(7)

### *7 oz Pan Fried Fillet of Beef*

with Creamy Mash & Peppercorn Sauce  
(7)

### *Pan Fried Sea Bass*

with Buttered Spinach, Asparagus Spears & Sauce Vierge  
(4,7)

### *Grilled Hake Fillet*

with Herbed Baby Potato Cake, Carrot, Cumin Puree & Lemon Crème Fraiche  
(4,7)

### *Roast Supreme of Chicken*

Chorizo Pomme Anna, Rocket Salad and Rosemary Jus  
(6,7,12)

### *Roast Belly of Pork*

Wholegrain Mash, Caramelized Onions, Calvados Reduction  
(1,7,10)

### *Roasted Salmon Fillet*

with Herb Crusted New Potatoes, Celeriac Puree & Sorrel Cream  
(1,4,7)

### *Baked Cod*

with Herb Crust, Baby Carrots & Mash  
(1,4,7)

\*All mains are served with a selection of seasonal vegetables and potatoes

### **Allergens**

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## *The Boyne & The Briscoe Menu Selector*

### *Desserts*

#### *Lemon Meringue Tart*

(1,3,7)





*Chocolate Gateau*

with Dark Chocolate Mousse & Vanilla Ice Cream  
(1,3,6,7)

*Nutted Iced Praline Parfait*

with Mango Coulis & Kiwi Marmalade  
(3,7,8)

*Seasonal Berries Éclair*

with Almond Caramel  
(1,3,7,8)

*French Meringue*

with Fresh Strawberries & Mascarpone Cream  
(3,7)

*Vanilla Crème Brulee*

with Chocolate & Hazelnut Cookies Strawberry Cheesecake Black Forest Gateaux  
(1,3,7,8)

*Strawberry Cheesecake*

(1,3,7)

*Black Forest Gateaux*

(1,3,6,7)

*Chocolate & Raspberry Gateaux*

with Raspberry Sorbet  
(1,7)

**Allergens**

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*The  
Boyne & The Briscoe Menu Selector*

*Evening Food*

**(Choose 2 Options)**

*Selection of Gourmet Sandwiches*

(1,2,3,4,7,12)





*Homemade Pizza Slices*

(1,3,7)

*Mini Quiches*

(1,3,7)

*Mini Fish & Chip Cones with Mayo*

(1,3,4,7,10)

*Mini Chicken Goujons & Chip Cones*

(1)

*Mini Hamburgers*

(1)

*Chunky Chips with Mayo*

(7)

**Allergens**

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*The Bellinter Signature Menu Selector*

*Arrival Reception Canapés*

**(Choose 3 Options)**

*Baby Fish Cakes*

with Caper Crème Fraiche

(1,2,4,7,12)

*Whole Poached Shrimp*





with Spicy Remoulade  
(1,2,3,12)

*Smoked Salmon Roulade*

with Crème Cheese & Chives on a Blini  
(1,4,7)

*Prosciutto Wrapped Asparagus Spears*

*Shredded Crispy Duck Roll*

with Kumquat Jam  
(1,6,11)

*Mini Chicken Kebabs*

*Mixed Gourmet Finger Sandwiches*

(1,3,7,10)

**Allergens**

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

*The Bellinter Signature Menu Selector*

Please select One Starter, One Soup or Sorbet, Two Mains & One Dessert

*Starters*

**(Choose 1 Option)**

*Crispy Duck Confit*

with Braised Red Cabbage & Blood Orange Dressing  
(3,7)

*Wild Mushrooms on Toast*

with Cox's Apple & Walnut Dressing  
(1,7,8)

*Salmon & Broccoli Tart*

with Micro Herb Salad & Pesto Dressing  
(1,4,7,8,10)

*Caramelized Shallot & Black Pudding Tartlet*

with Apple Compote







(1,7,8)

***Venison Sausage & Celeriac Puree***

with Cress Salad and Toasted Hazelnuts

(8,9)

***Crottin Goat Cheese Salad***

with Pine Nuts, Baby Spinach & Wild Garlic Pesto

(7,8)

***Homemade Salmon Gravlax***

Bellinter Brown Bread, Mixed Cress Salad & Citrus Crème Fraiche

(1,4,7,10)

***Aged Serrano Ham***

with Roasted Fresh Fig Salad

***Leek & Gruyer Tart***

with Micro Herb Salad

(1,3,7,10)

***Chicken & Chorizo Caesar Salad***

with Homemade Caesar Dressing

(1,3,4,7,10)

***Mini Bellinter Smokies***

Smoked Cod with Cress Salad & Bacon

(1,3,4,7,10)

**Allergens**

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***The Bellinter Signature Menu Selector***

Please select One Soup or One Sorbet Course

***Soups***

***(Choose 1 Option)***

***Mushroom Velouté & Tarragon***

(1,7)

***Smoked Ham & Pea***

***Parsnip, Pear & Stilton***

(7)

***Spiced Butternut Squash***

***Roast Vegetable***

***Fennel, Lemon & Thyme***





*Organic Carrot & Coriander*  
(7)

*Sorbets*

*Pear Williams*

*Pina Colada*

*Blueberry Vodka*

*Champagne*

*Strawberry & Basil*

*Pink Grapefruit & Bombay Sapphire*

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*The Bellinter Signature Menu Selector*

*Main Course*

**(Choose 2 Options)**

*Roast Rump of Lamb*

with Rosemary, Lemon, Pomme Anna & Roasted Red Onion

(7)

*Pan Fried Sea Bass*

with Asparagus Spears & Sauce Vierge

(4,7)

*Honey Roast Barbury Duck Confit*

with Orange, Chicory & Lyonnais Potatoes

(7)

*Grilled Hake Fillet*

with Herbed Baby Potato Cake, Carrot & Cumin Puree and Lemon Crème Fraiche

(7)

*Roast Supreme of Chicken*

Chorizo Pomme Anna, Rocket Salad and Rosemary Jus

(7,10)





*Roast Belly of Pork*

Wholegrain Mash, Caramelized Onions, Calvados Reduction  
(5,7,10)

*8oz Pan-Fried Fillet of Beef*

with Creamy Mash, Wild Mushrooms & Peppercorn Sauce  
(7)

*Roasted Salmon Fillet*

with Herb Crusted New Potatoes, Celeriac Puree & Sorrel Cream  
(4,7)

*Oven Baked Monkfish Tail*

with Black Olive Tapenade, Spinach, and Lemon Mash  
(4,7)

**Allergens**

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*The Bellinter Signature Menu Selector*

*Assiette Desserts*

(Choose 3 Mini Desserts – Please note that mini desserts do not come with the extras)

*Upside Down Pear Pudding*

(1,3,7,10)

*Lemon Meringue Tart*

(1,3,7)

*Mango & Passion Fruit Macaroon Cake*

(3,7,8)

*Chocolate Gateau*

(1,3,6,7)

*Nutted Iced Praline Parfait*

(3,7,8)

*French Meringue*

with Fresh Strawberries & Mascarpone Cream  
(3,7)

*Vanilla Crème Brulee*

(3,7)





*Strawberry Cheesecake*

(1,3,7)

*Black Forest Gateaux*

(1,3,6,7)

*Chocolate & Raspberry Gateaux*

(1,3,6,7)

*Tea & Coffee*

**Allergens**

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*The Bellinter Signature Menu Selector*

*Evening Food*

**(Choose 2 Options)**

*Selection of Gourmet Sandwiches*

(1,2,3,4,7,12)

*Homemade Pizza Slices*

(1,3,7)

*Mini Quiches*

(1,3,7)

*Mini Fish & Chip Cones with Mayo*

(1,3,4,7,10)

*Mini Chicken Goujons & Chip Cones*

(1)

*Mini Hamburgers*

(1)



*Chunky Chips with Mayo*  
(7)

**Allergens**

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*Children's Menu*

Please advise us of the exact number of children attending & any dietary requirements

Complimentary for 0 – 2 yrs,

2+ - 12 yrs: €25,

13 – 15 yrs: 50% Package Price

16 – 17 yrs: 100% Package Price

*Please Choose 1 Starter, 1 Main & 1 Dessert*

*To Start*

(Choose 1)

*Garlic Bread Crudites*

*Soup with Bread*

*Cheese on Toast*

*Fruit Plate*

*Main Course*

(Choose 1)

*Roast Chicken with Mashed Potato, Vegetables & Gravy*

*Bellinter Burger & Chunky Chips*

*Margarita Pizza Slice with Chunky Chips*

*Pasta with Tomato Sauce*

*Dessert*



(Choose 1)

*Homemade Ice Cream with Chocolate Sauce*

*Chocolate Brownie with Vanilla Ice-Cream*

**\*\* Suppliers / Vendor Meals - €35 per person**

### *Optional Extras*

You are welcome to add selections to any of our packages

#### *Canapes*

**(Choose 3 - €13.50 per person)**

*Baby Crab Cakes*

with Caper Crème Fraiche

*Whole Poached Shrimp*

with Spicy Remoulade

*Smoked Salmon Roulade*

with Crème Cheese & Chives on a Blini

*Prosciutto Wrapped Asparagus Spears*

*Shredded Crispy Duck Roll*

with Kumquat Jam

*Mini Chicken Kebabs*

*Mixed Gourmet Finger Sandwiches*

#### *Additional Welcome Drinks Options*

*Glass of Prosecco - €9.00 Per Person*

#### *Cocktails €15.00 Per Person*

*Bellinter Bellini*

*Negroni*



*Rum Old Fashioned*  
*Espresso Martini*  
*Pomegranate Mojito*

### *Post Wedding Celebrations*

If you would also like to host your day two Wedding Celebrations with us,  
please see below our BBQ package and pricing

### *BBQ Package*

#### *Pricing*

*€65.00pp*      *Monday – Thursday*

*€80.00pp*      *Saturday – Sunday*

Room Rates are the same as the Wedding Night Rates  
Minimum of 15 Rooms Monday – Thursday  
Minimum of 20 Rooms Friday – Sunday

\*Post Wedding Celebrations may only be booked 3 to 4 months before your  
wedding and are subject to availability\*

Thank you for taking the time to explore our wedding brochure. We look  
forward to creating unforgettable moments with you at Bellinter House Hotel.  
Contact us today to begin planning your dream wedding!

- *The Wedding Team*