



STRANGFORD ARMS HOTEL



Wedding Planner



Strangford Arms Hotel
92 Church Street, Newtownards,
Co. Down, BT23 4AL
Tel: +44 (0) 28 9181 4141
Email: info@strangfordhotel.com

www.strangfordhotel.com



Wedding Planner

At the Strangford Arms Hotel we specialise in providing a Wedding Reception that is exclusive to every Bride & Groom. We pride ourselves in a friendly, professional and attentive service.

In 2004 the hotel was granted a Civil Ceremony License which further enhanced our wedding capabilities and allows the Bride & Groom to have their complete day in one venue.

We are delighted with the recent completion of major renovation work to our hotel foyer and function suites, and our Strangford Suite now boasts an adjoining sun terrace and smoking area. The re-design and modernisation of all 39 en-suite bedrooms and the addition of serviced self-catering accommodation has further enhanced our facilities.

As we host only one wedding per day, you and your guests will have the undivided attention of our specially trained and experienced management team who will co-ordinate your wedding reception requirements.

Our aim is to exceed all Bride & Grooms' expectations and cater for a Wedding Reception to remember!

Your Wedding Package Includes...

- Our guarantee that your wedding will be the only one hosted on your day
- Experienced Banqueting Manager to co-ordinate and liaise with you on your very special day
- A red carpet welcome for your wedding party
- A superb selection of refreshments to compliment your day
- Extensive menus carefully compiled by our Executive Chef
- Table plan to assist seating arrangements
- White linen table cloths
- Table napkins to compliment your chosen colour scheme
- Cake stands & knife for presentation and cutting of the cake (Square, Round, American or Swan)
- Many areas inside suitable for photographs, should the weather be inclement
- Complimentary Room Hire for your Reception and Evening entertainment
- Entertainment Licence provided until 1am
- Overnight accommodation for the Bride & Groom with our compliments
- Ample car parking facilities for your guests

**Please note the size of your reception can determine if all items on the Wedding Package are applicable.*



Civil Ceremony Information...

Why not save time and worries on your big day by holding your Ceremony and Reception all under one roof.

Many couples are now discovering the benefits of in-house Ceremonies

- Time saved travelling between venues
- Transport cost greatly reduced
- More time and accessibility to your guests

We are licensed for Civil Ceremonies and the room hire is £100 Sunday to Thursday / £200 Friday and Saturday.

You will have the added benefit of an experienced Manager to assist you with the smooth running of your ceremony and advise you on making the necessary appointments with your Registrar or Clergy.

Banquet Menu

SOUPS (Choose One)

**Farmhouse Broth
Lentil & Bacon
Cream of Vegetable**

**Minestrone
Cream of Chicken
Potato & Leek**

**Roast Tomato & Basil
Cream of Mushroom
Seafood Chowder (extra £1.50)**

Additional Starter Choice £1.00

MAIN COURSES (Choose One)

	Sun-Thu	Fri & Sat
Roast Breast of Chicken & Smoked Bacon with a Savoury Stuffing & Traditional Gravy.	£18.50	£20.50
Honey Baked Ulster Gammon with Pineapple.	£18.50	£20.50
Oven Roasted Loin of Pork with Traditional Gravy and Apple Sauce.	£18.50	£20.50
Prime Irish Roast Beef with Traditional Gravy & Horseradish Sauce.	£20.50	£22.50
Roast Turkey & Ham with Savoury Stuffing, Traditional Gravy & Cranberry Sauce.	£20.50	£22.50
Roast Leg of Lamb with Traditional Gravy & Mint Sauce.	£21.50	£23.50
Vegetarian Selection Roast Vegetable Tart / Vegetable En Croute / Potato & Vegetable Bake / Mediterranean Vegetable Cutlet	£18.50	£20.50
Supreme Fillet of Chicken stuffed with Brie, served with a White Wine & Herb Sauce.	£21.50	£23.50
Fillet of Salmon with a Hollandaise Sauce.	£21.50	£23.50
Medallions of Pork Fillet with a Brandy & Mustard Cream.	£21.50	£23.50
Oven Roasted Sirloin of Beef with Traditional Gravy, Yorkshire Pudding & Horseradish Sauce.	£22.50	£25.50
Extra Sauce £1.00 Peppered / Brandy & Mustard Cream / Italian Tomato / Garlic & Rosemary Jus / Mushroom, Shallot & Red Wine / Whiskey & Mushroom Cream / White Wine & Herb.		

Additional Main Course Choice £2.00

POTATOES (Choose Two)

Creamed
Lyonnaise

Jacket Baby Boiled
Roast

Gratin
Saute

Extra Potato Choice £1.00

VEGETABLES (Choose Two)

French Beans
Cauliflower Mornay
Garden Peas

Honeyed Carrots
Broccoli
Buttered Sprouts

Oven Roasted Parsnips
Savoury Cabbage
Sauteed Courgettes

Extra Vegetables Choice £1.00

DESSERTS (Choose One)

**Fresh Fruit Salad
Profiteroles & Chocolate Sauce
Banoffee**

**Chocolate Fudge Cake
Strawberry Pavlova
Baileys Irish Cream Cheesecake
Assiette of 3 Mini Desserts (extra £1.50)**

Extra Dessert Choice £1.00

TEA, COFFEE & DINNER MINTS

ALTERNATIVE APPETIZERS & ADDITIONAL COURSES

Fruit Sorbet	£2.95
Champagne Sorbet with Seasonal Berries	£3.50
Chilled Fan of Melon & Fruit Coulis	£4.50
Chicken Liver & Brandy Paté with Wheaten Bread	£4.95
Caesar Salad & Smoked Bacon	£4.95
Smoked Salmon & Prawn Cornets	£5.95
Tempura Tiger Prawns drizzled with Sweet Chilli Sauce or Hoi Sin	£5.95
Seafood Medley with a White Wine & Cream Sauce	£5.95
Portavogie Prawn Salad dressed with Marie Rose Sauce	£5.95

CHILDRENS MENU (under 12 only) £9.95

MAIN

Chicken Chunks, Beef Burger, Pork Sausages or Cod Goujons
with Chefs Potatoes & Vegetables or French Fries & Baked Beans

DESSERT

Jelly & Ice Cream or Trio of Ice Cream

PLATTER MENU £22.50

COLD

Prime Roast Irish Beef; Roast Breast of Chicken; Honey Glazed Ham & Pineapple; Dressed Irish Salmon
Coleslaw; Seasonal Tossed Salad; Mixed Peppers & Pasta Salad Vinaigrette; Potato Salad with Mixed Herbs

DESSERT

(Choose one from Desserts list)

TEA, COFFEE & DINNER MINTS

DELUXE MENU £34.95

STARTER (Choose Two)

Fan of Melon & Fruit Coulis; Caesar Salad & Smoked Bacon;
Chicken Liver & Brandy Paté with Wheaten Bread

HOT (Carved at the Buffet Table)

Roast Sirloin of Beef, Baked Ulster Gammon with Honey Glaze

Baked Potatoes, Jacket Baby Boiled Potatoes

COLD

Dressed Irish Salmon, Glazed Roast Turkey & Cranberry Dressing, Coronation Chicken

Chicken Liver & Brandy Paté; Seasonal Tossed Salad;

Tomato & Red Onion with Balsamic Vinegar;

Mixed Peppers & Pasta Salad Vinaigrette; Coleslaw; Potato Salad with Mixed Herbs;

Selection of Salad Dressing

DESSERT

(Choose two from Desserts list)

TEA, COFFEE & DINNER MINTS

Refreshments

ARRIVAL & RECEPTION REFRESHMENTS

Tea/Coffee	£1.25
Fruit Cordial (per Jug)	£3.00
Mineral Water (per Litre)	£4.25
Mulled Wine	£3.50
Bucks Fizz	£3.75
Sparkling Grape Juice (per 750ml)	£5.75
Cocktails (per Pitcher)	£11.95
Sherry	£2.75
After Dinner Liqueur	£3.25
Assorted Biscuits	£1.00
Shortbread	£1.25
Tray Bakes	£1.50
Petit Fours	£2.50
Mixed Scones with Preserves	£2.00

Nibbles	£2.50
<i>(Tortilla Chips, Crisps, Bombay Mix & Nuts)</i>	
Canapes	£3.00
Strawberries & Cream	£3.50



DRINKS PACKAGES

	Sun-Thu	Fri & Sat
No. 1	£3.95	£4.50
On Arrival: Tea / Coffee & Biscuits		
With Dinner: Fruit Cordial		
As Toast: Sparkling Grape Juice		

	Sun-Thu	Fri & Sat
No. 2	£7.50	£8.50
On Arrival: Tea / Coffee & Shortbread		
With Dinner: Fruit Cordial and 1 Glass of Red or White House Wine		
As Toast: 1 Glass of Sparkling Wine or Grape Juice		

	Sun-Thu	Fri & Sat
No. 3	£11.50	£12.95
On Arrival: Bucks Fizz, Tea / Coffee & Tray Bakes		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		

	Sun-Thu	Fri & Sat
No. 4	£13.50	£14.95
On Arrival: Bucks Fizz, Sherry, Tea / Coffee & Petit Fours		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		

	Sun-Thu	Fri & Sat
No. 5	£15.50	£17.25
On Arrival: Bucks Fizz, Tea / Coffee, Canapes & Nibbles		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		

	Sun-Thu	Fri & Sat
No. 6	£16.50	£18.50
On Arrival: Bucks Fizz, Sherry, Tea / Coffee, Petit Fours and Strawberries & Cream		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		

* Packages above are prices per Person

Evening Buffet Menus

FINGER BUFFET

(Minimum 20 Persons)

3 from Selection	£6.50
5 from Selection	£8.25
7 from Selection	£10.00

with Tea/Coffee add 75p

(Choose from Selection below)

Assorted Sandwiches

Cocktail Sausages

Sausage Rolls

Samosas

Onion Bhaji

Filo Prawns

Cod Goujons

Seafood Vol-Au-Vents

Quiche Lorraine

Mini Spring Rolls

Mushroom Vol-Au-Vents

Chicken Vol-Au-Vents

BBQ Chicken Wings

Chicken Strips

Sticky Ribs

Pizza Slices

Garlic Bread

Spicy Potato Wedges

Fresh Cut Chips

(Finger Buffet is served with complimentary Dips)

PARTY CATERING

(Minimum 20 Persons)

Soup	£3.50
Sausage or Bacon Rolls	£3.95
Hot Roast Beef Rolls	£4.95
Canapes	£3.00
Nibbles <i>(Tortilla Chips, Crisps, Bombay Mix & Nuts)</i>	£2.50
Desserts	£4.50

HOT FORK BUFFET

(Minimum 20 Persons)

1 from Selection	£9.95
2 from Selection	£12.95

(Choose from Selection below)

Chicken Curry; Sweet & Sour Chicken;

Chicken Bourguignon; Sweet Chilli Chicken;

Beef Stroganoff; Beef Curry; Beef Bourguignon;

Chilli con Carne; Sweet & Sour Pork; Pork Stroganoff;

Vegetable Lasagne; Vegetable Curry; Vegetable Stroganoff

Baked Potatoes; Oriental Rice;

French Bread; Garlic Bread;

Tossed Salad

Tea / Coffee



Suggested Reception

	Sun-Thu	Fri & Sat
A.	£21.50	£23.50
On Arrival: Tea / Coffee & Biscuits		
As Starter: Farmhouse Broth		
With Dinner: Fruit Cordial		
As Main Course: Roast Breast of Chicken & Smoked Bacon with Savoury Stuffing & Traditional Gravy, served with Garden Peas & Honeyed Carrots, Creamed & Roast Potatoes		
As Dessert: Profiteroles & Chocolate Sauce		
To Finish: Tea / Coffee & Dinner Mints		

	Sun-Thu	Fri & Sat
B.	£25.45	£29.00
On Arrival: Tea / Coffee & Biscuits		
As Starter: Potato & Leek Soup		
With Dinner: Fruit Cordial		
As Main Course: Supreme Fillet of Chicken stuffed with Brie, served with a White Wine & Herb Sauce, French Beans & Honeyed Carrots, Gratin & Jacket Baby Boiled Potatoes		
As Dessert: Strawberry Pavlova		
As Toast: Sparkling Grape Juice		
To Finish: Tea / Coffee & Dinner Mints		

	Sun-Thu	Fri & Sat
C.	£28.00	£31.00
On Arrival: Tea / Coffee & Shortbread		
As Starter: Cream of Vegetable Soup		
With Dinner: Fruit Cordial and 1 Glass of Red or White House Wine		
As Main Course: Roast Breast of Chicken & Smoked Bacon with Savoury Stuffing & Traditional Gravy or Fillet of Salmon with Hollandaise Sauce, served with Broccoli & Honeyed Carrots, Creamed & Saute Potatoes		
As Dessert: Fresh Fruit Salad		
As Toast: 1 Glass of Sparkling Wine or Grape Juice		
To Finish: Tea / Coffee & Dinner Mints		

	Sun-Thu	Fri & Sat
D.	£33.00	£36.00
On Arrival: Tea / Coffee & Shortbread		
As Starter: Lentil & Bacon Soup		
As Appetizer: Champagne Sorbet with Seasonal Berries		
With Dinner: Fruit Cordial and 1 Glass of Red or White House Wine		
As Main Course: Prime Irish Roast Beef with Traditional Gravy & Horseradish Sauce, served with Buttered Sprouts & Cauliflower Mornay, Creamed & Roast Potatoes		
As Dessert: Assiettes of 3 Mini Desserts		
As Toast: 1 Glass of Sparkling Wine or Grape Juice		
To Finish: Tea / Coffee & Dinner Mints		

	Sun-Thu	Fri & Sat
E.	£38.50	£41.95
On Arrival: Tea / Coffee & Tray Bakes		
As Starter: Roast Tomato & Basil Soup		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Main Course: Roast Turkey & Ham with Savoury Stuffing, Traditional Gravy & Cranberry Sauce, served with Oven Roasted Parsnips & Honeyed Carrots, Creamed & Roast Potatoes		
As Dessert: Baileys Irish Cream Cheesecake		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		
To Finish: Tea / Coffee & Dinner Mints		
As Evening Buffet: Assorted Sandwiches, Honey Glazed Cocktail Sausages & Mushroom Vol-Au-Vents		

	Sun-Thu	Fri & Sat
F.	£48.50	£53.25
On Arrival: Bucks Fizz, Tea / Coffee, Canapes & Nibbles		
As Starter: Chilled Fan of Melon & Fruit Coulls		
With Dinner: Fruit Cordial and 2 Glasses of Red or White House Wine		
As Main Course: Oven Roasted Sirloin of Beef with Peppered Sauce or Traditional Gravy, Yorkshire Pudding & Horseradish Sauce, served with French Beans & Honeyed Carrots Creamed, Jacket Baby Boiled & Roast Potatoes		
As Dessert: Strawberry Pavlova or Profiteroles & Chocolate Sauce		
As Toast: 1 Glass of Cava or Sparkling Grape Juice		
To Finish: Tea / Coffee & Dinner Mints		
As Evening Buffet: Chicken Strips, Filo Prawns, Spicy Wedges and Dips		

Decorative Packages

We are pleased to offer two exclusive packages in conjunction with Party Solutions.



Package 1

Top Table Backdrop & Skirt
with feature Fairy Lights
Chair Covers with Bow to compliment
your chosen colour scheme

£6.00 per Guest (Mon-Thurs)

£7.00 per Guest (Fri-Sun)

Package 2

Top Table Backdrop & Skirt
with feature Fairy Lights
Chair Covers with Bow to compliment
your chosen colour scheme
'Vase & Mirror' Table Centre-pieces

£7.00 per Guest (Mon-Thurs)

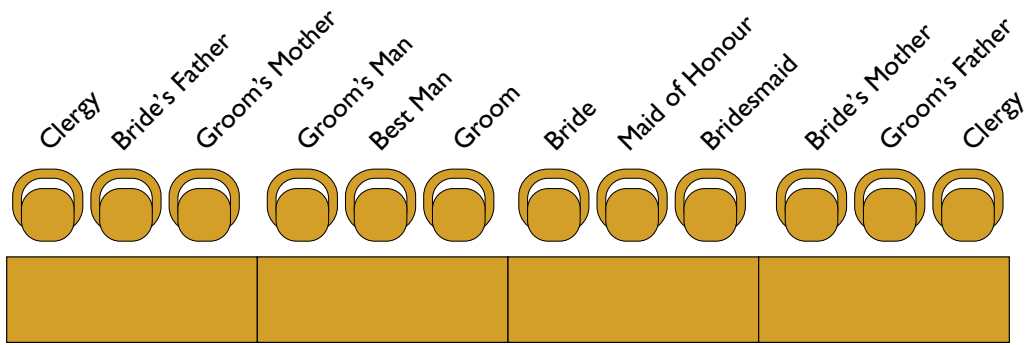
£8.00 per Guest (Fri-Sun)

(minimum of 60 guests apply)

Traditional Speeches & Toasts

1. The Hotel Banqueting Manager asks guests to stand and greet the Bride and Groom as they enter the banqueting suite for the meal.
2. The Hotel Banqueting Manager asks Clergyman or nominated person to say Grace before the meal.
3. The Hotel Banqueting Manager asks the Bride and Groom to cut the Cake after dessert has been cleared.
4. Best Man calls on Bride's Father or Family representative to say a few words followed by a toast to the Bride and Groom.
5. Best Man calls Groom's Father or Family representative to speak and propose health and happiness to the Bride & Groom.
6. Best Man calls on the Groom to reply and proposes a toast to the Bridesmaids.
7. Best Man replies on behalf of the Bridesmaids.
8. The Best Man calls on anyone else who wants to speak.
9. Best Man/Groom's Man reads cards, telegrams and offers greetings from the guests.

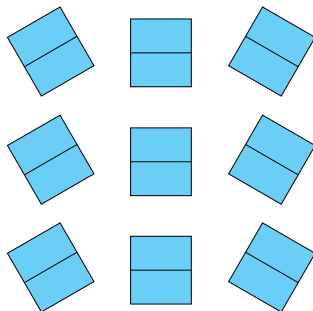
Seating / Table Plan



(Traditional Top Table)

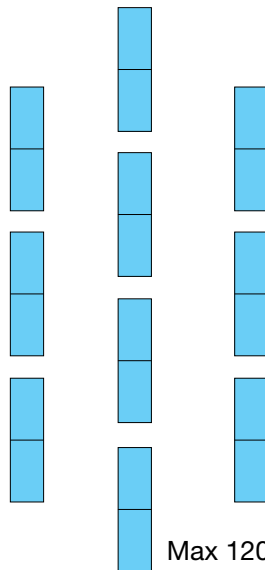
STRANGFORD SUITE

Block



Max 90+ Top Table

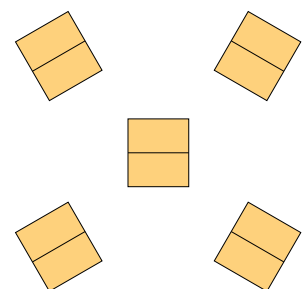
Sprigs



Max 120+ Top Table

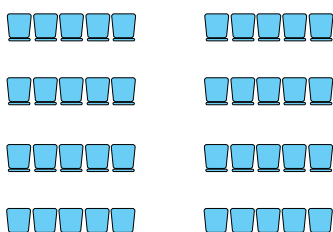
McMILLEN SUITE

Block

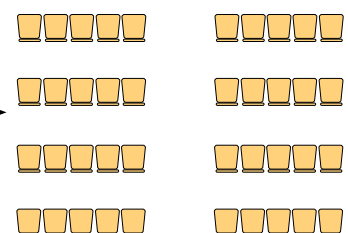


Max 50+ Top Table

Ceremony



Ceremony

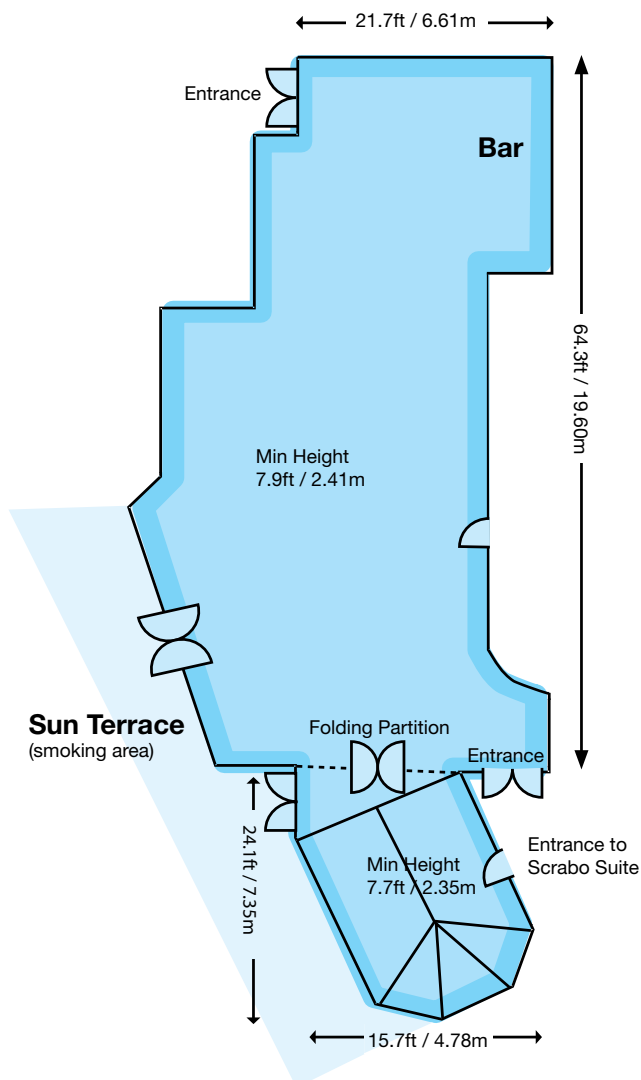


← Maximum numbers as Reception →

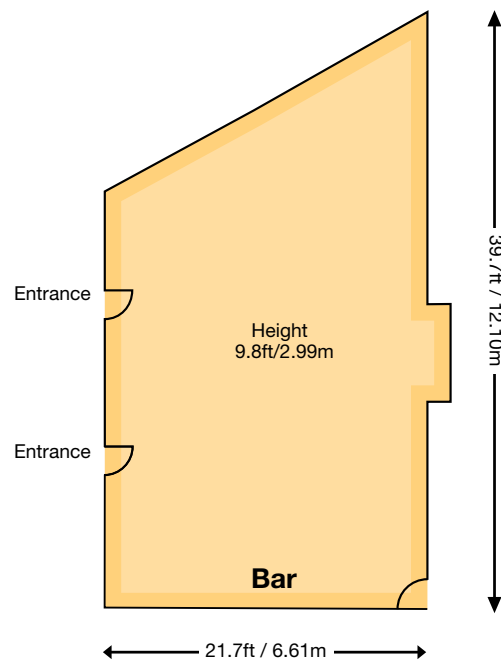
Capacity

Function Room	Capacities		
	Block	Sprigs	Ceremony
	Dining	Dining	
	Reception	Reception	
Strangford Suite	102	132	As Reception
McMillen Suite	62	-	As Reception

STRANGFORD SUITE



McMILLEN SUITE



Your Countdown Diary

2 YEARS - 1 YEAR

- Book your Reception at the Strangford Arms Hotel and confirm by payment of your initial deposit and 1st confirmation deposit
- Visit your clergyman or obtain registrar's certificate if necessary
- Compile wedding guest list
- Choose bridesmaids, best man and ushers
- Have fittings for your own and bridesmaids' dresses

1 YEAR

- Book wedding cars
- Book photographer/video company
- Make payment of 2nd confirmation deposit to the Hotel



4 MONTHS

- Order wedding cake
- Buy wedding rings
- Order wedding stationery for ceremony and reception
- Organise wedding gift list

3 MONTHS

- Confirm reception details and pay final deposit to the Hotel
- Buy the presents for your attendants
- Organise all wedding flowers

2 MONTHS

- Post wedding invitations
- Make list of acceptances and refusals as they are returned
- Send thank you letters for wedding presents as they arrive

1 MONTH

- Arrange a seating plan for the reception
- Go to hairdressers with your headwear and book final appointment
- Practise any new make-up
- Check all wedding clothes are near completion
- Hold your hen and stag night

1 WEEK

- Hold wedding ceremony rehearsal
- Make final checks - cake, transport, flowers and photographer
- Check all your wedding clothes

48 HOURS

- Confirm final numbers, provide seating plan and make final payment to Hotel

24 HOURS

- Arrange delivery of cake to Hotel
- Arrange to have going-away clothes and suitcase taken to the Hotel

Terms & Conditions

1. All Deposits are non-refundable or transferable.
2. Room hire & overnight accommodation will incur additional costs if the minimum number of 60 adults is not catered for.
3. Initial deposit of £200.00 is required to secure a booking.
4. 2 Years prior to your reception a 1st confirmation deposit of £300.00 is required.
5. 1 Year prior to your reception a 2nd confirmation deposit of £250 is required
6. 3 months prior to your reception a final deposit of £250.00 is required.
7. Menu choice and full details are required 3 months prior to your reception.
8. Final numbers and full payment are required 48 hours before the reception and payment will be made on these numbers at the price applicable on the wedding day.
9. All accounts should be cleared by Bankers Draft, Cash, Credit or Debit Card. (No surcharge for payment by Credit Cards)
10. All Weddings must have a seating plan confirmed with the hotel 48 hours prior to reception.
11. All prices are inclusive of VAT.
12. All prices indicated are correct at the time of print and are valid until 30st December 2012, however they may be subject to fluctuations if excessive cost increases are incurred. Any price increase within the current year should not exceed 5%.
13. No food or beverages are to be brought onto the premises by the client or their guests.
14. Miniature Favours can be provided by the hotel as alcohol not purchased on the premises is not permitted.
15. The client assumes responsibility for damage caused by them or any guests, or other persons attending their reception, whether in the function suite reserved or any other part of the hotel.
16. The client undertakes to make good or pay restitution for any material damage of furniture, fixtures or equipment, that may be caused by persons attending your reception or working on your behalf.
17. Nothing should be affixed to the floor, walls, ceiling or columns of the hotel by nails, screws, drawing pins or tape.
18. No advertisement, notice, decoration, flag, emblem or device referring to your reception may be attached or displayed in or above the interior or exterior of the hotel unless by prior arrangement with management.
19. Patrons are expected to comply with health and safety regulations.
20. The Client undertakes to bring their function to an end at the agreed time and ensures that their guests vacate the premises.
21. All cancellations must be in writing at least 3 months before the date reserved or a further cancellation fee will be charged.
22. The hotel has the right to approve any external entertainment or activities or persons working on your behalf which you have arranged and the hotel cannot accept liability for any resulting costs.
23. Accommodation at the Strangford Arms Hotel is subject to availability and is sold on a 'First Come Basis'. Bedroom accommodation may only be reserved with a £30 deposit per room and valid Credit Card details. No provisional bookings will be accepted. (Alcohol is not permitted in the bedrooms unless purchased on the premises.)
24. The hotel will not be liable for any failure or delay in providing facilities, service, Food & Beverages as a result of events outside its control.
25. For any reason 'Beyond its Control' the hotel may need to make any amendments to your booking we reserve the right to offer an alternative choice.
26. The hotel is not liable for the damage or loss of any articles left on the premises before, during or after the reception.

**2012
Wedding Offers***

*A reception
to remember...*

up to 60 Guests

**Sunday to Thursday
from £1000**

**Friday & Saturday
from £1250**



your wedding package includes

- Our guarantee that your wedding will be the only one hosted on your day
- Complimentary Civil Ceremony facilities
- A red carpet welcome for your wedding party
- Experienced Banqueting Manager to co-ordinate and liaise with you on your very special day
- Four Course Wedding Meal & Refreshments (as shown)

On Arrival:	Tea, Coffee & Biscuits
On the Table:	Jugs of Fruit Cordial
Starter:	Farmhouse Broth
Main Course:	Roast Breast of Chicken, Smoked Bacon with Savoury Stuffing & Traditional Gravy, <i>served with Garden Peas & Honeyed Carrots, Creamed & Roast Potatoes</i>
Dessert:	Profiteroles & Chocolate Sauce
To Finish:	Tea, Coffee & Dinner Mints

(Vegetarian options available)

- Table plan to assist seating arrangements
- White linen table cloths
- Table napkins to compliment your chosen colour scheme
- Cake stands & knife for presentation and cutting of the cake
- Complimentary Room Hire for your Reception and Evening entertainment
- Entertainment Licence until 1am with DJ add £200 (Sun - Thur) | with Band add £500 (Sun - Thur) | or provide your own
- Overnight accommodation for the Bride & Groom with our compliments
- Ample car parking facilities for your guests

***Terms and Conditions:**

Dates are subject to availability
£500 non-refundable deposit payable on booking, then normal payment terms apply
Any additional meals for over 60 guests will be charged at £20 per person (Sun - Thur), £25 per person (Fri - Sat).
Prices applicable until 30/12/2012
Wedding Terms & Conditions from numbers 5-26 also apply