



YOUR
WEDDING
WITHOUT COMPROMISE





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The Ebrington Hotel wedding is unique with a number of pre-priced packages to make planning your wedding even easier. With a range of options and price points to suit all, your dream wedding is one step closer. Our wedding team are happy to talk you through the individual elements of each package and are committed to ensuring you have the perfect day.



HOW IT WORKS

We have created a range of four unique packages;

Simply select 1 starter, choice of 2 main courses and 1 dessert from the options shown.

Should you wish to offer an additional choice, a supplement of £5pp per additional dish applies.

Vegetarian starters and main courses can be provided as required along with any other dietary requirements*.

As well as our four packages, we have also provided details of our Drinks Reception, Canapés and Finger Buffets, all of which can be added to any of our packages.

*Please ensure all information regarding special dietary requirements is relayed to your wedding planner. All main courses will require a pre-order.



BESPOKE WEDDINGS

AT THE EBRINGTON HOTEL



We are here to help create your dream day. We will be pleased to quote for any additional options or changes to our packages you may require. For a truly bespoke celebration, our highly experienced wedding coordinators will work with you to plan your day in detail, including all of the small touches that will make your day perfect.

To discuss your dream day,
please call or email us:

T: 02871 220700
E: events@theebrington.com





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CLASSIC PACKAGE

£67
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments – tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 4 course menu
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centrepieces with floral displays
- Personalised menu cards
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two

MENU

STARTER

Locally Cured Ham with Glazed Apple and Walnuts presented on a Summer Salad

Boili Goats Cheese & Caramelised Red Onion Tart

Sweet Galia Melon - Cured Ham - Baby Leaf Salad - Pink Champagne Infusion

Choice of Soup from our wide range

Vine Tomatoes - Buffalo Mozzarella - Rocket Baby Leaf Salad - Homemade Basil Pesto

MAIN

Supreme of Free-Range Chicken - light Garlic flavoured Morel Cream Sauce

Braised Irish Beef - Grants Bacon Lardons - Roasted Pearl Baby Onions - Mushroom & Red Wine Gravy

Pan-fried Escalope of Irish Salmon - Chive Cream Sauce

Roast Turkey- Parma Ham & Traditional Herb Stuffing – Roast Gravy

(Each dish served with a selection of seasonal vegetables and mash potatoes)

DESSERT

Ebrington Grand Selection

Freshly brewed Tea & Coffee



FLAWLESS PACKAGE

£85
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments – tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 4 course menu*
- Glass of house wine with dinner and refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet – sandwiches & cocktail sausages served with tea & coffee.
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Menu and wine tasting for two*

*Subject to minimum numbers

MENU

STARTER

Confit of Silverhill Duck - Caramelized Red Onion Marmalade - Baby Leaf Salad - Thai Dressing

Cured Grants Ham Hock & Fresh Herb Terrine - Whole Grain Mustard & Horseradish Cream

Killybegs Seafood Gateau with Lemon Zest - Mixed Herb Salad - Light Vinaigrette Infusion

Chicken Caesar Salad - Parmesan Mayo Dressing - Garlic Croûtons - Crispy Bacon

MAIN

Pan fried Sirloin of Prime Irish Beef with Wholegrain Mustard and Whiskey Sauce

Supreme of Free-Range Chicken with a light Garlic flavoured Morel Cream Sauce

Slow Roast Leg of Limavady Lamb accompanied by a Rosemary and Thyme Jus

Filet of Seabass - Fresh Herb Crust - Chardonnay Cream White Sauce

(Each dish served with a selection of seasonal vegetables, mash potatoes & dauphinoise potatoes)

DESSERTS

Please choose from selection of desserts

Freshly brewed Tea & Coffee





LUXURY PACKAGE

£107
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Arrival refreshments - tea, coffee, sparkling wine, shortbread & selection of mixed scones with clotted cream & preserves
- 5 course menu*
- Glass of house wine with dinner and refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet - choice of 3 items served with tea & coffee
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience on a day before your wedding x 2 guests
- Six-week gym membership for the wedding couple in the lead up to wedding
- Menu and wine tasting for two*

*Subject to minimum numbers

MENU

PRE-STARTER

Fresh Galia Melon &
Champagne Infusion -
Savoury Bacon Biscuit

STARTER

Roulade of Irish Oak Smoked
Salmon with Crabmeat
& Cream Cheese - Baby
Leaf Salad

Cassoulet of Burton Port Sea
Fish - Fresh Spinach - Chervil
Cream Sauce

Creamy Chicken and
Mushroom Ragout presented
in a Puff pastry Vol au Vent.

Donegal Crab Gateau -
Pickled Beetroot - Spiced
Couscous - Baby Leaf Salad

MAIN

Roast Fillet of Prime
Irish Beef - Vino Nobile
de Montepulciano Jus*
(£10pp Supplement)

Slow Roast Shank of
Limavady Lamb - Traditional
Irish Champ - Burnt
Rosemary Gravy

Filet of Cod - Fresh
Herb Crust - Fresh Basil
Cream Sauce

Filet of Stuffed Chicken
wrapped in Irish Crispy Bacon
- Pepper Cream Sauce

(Each dish served with
a selection of seasonal
vegetables, mash potatoes &
dauphinoise potatoes)

DESSERT

Please choose from
selection of desserts

**Freshly brewed Tea & Coffee
with Sweet Tasters**



ULTIMATE PACKAGE

£130
per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Sparkling wine & beer welcome drinks
- Tea, coffee with homemade shortbread & selection of mixed scones with clotted cream & preserves
- Choice of 2 canapes
- 5 course menu*
- Glass of wine with refill
- Table numbers and display stands
- White linen tablecloths and napkins
- Silver cake stand and knife
- Master of ceremonies
- Elegant perspex centerpieces with floral displays
- Personalised menu cards
- Evening buffet with choice of 3 dishes, served with tea & coffee
- Luxurious accommodation in a signature bridal suite for the wedding couple inclusive of breakfast
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience on a day before your wedding x 2 guests including glass of prosecco
- Six-week gym membership for the wedding couple in the lead up to wedding
- Menu and wine tasting for two*

*Subject to minimum numbers

ULTIMATE PACKAGE



MENU

STARTER

Chicken Liver Parfait – Glazed Pecans – Redcurrant Jelly – Brioche Crust

Crab Gateau – Baby Leaf Salad – Thai Dressing

Smoked Duck Salad – Pickled Beetroot – Blood Orange Dressing

Seafood & Prawn Timbale – Chili & Lime – Herb Salad

SOUP

Selection from our full range of Soups

MAIN

Pan-fried Fillet of Irish Beef – Mixed Herb Yorkshire Pudding – Traditional Chasseur Sauce* (£10pp Supplement)

Seared Fillet of Duck – Pickled Red Cabbage – Sweet Onion Gravy* (£7pp Supplement)

Pan-fried Fillet of Grants Pork – Mushroom & Onion Chutney – Armagh Apple Cider Sauce

Steamed Fillet of Organic Salmon Prawns – Chive Cream Sauce

(Each dish served with a selection of seasonal vegetables, mash potatoes & dauphinoise potatoes)

DESSERT

Please choose from selection of desserts

Freshly brewed Tea & Coffee with Sweet Tasters

LITTLE EXTRAS

ARRIVAL REFRESHMENTS

Tea,
coffee and
shortbread

£5.00
per person

Finger sandwiches
served with tea
and coffee

£9.50
per person

Selection of mixed scones
served with strawberry
preserve, clotted cream
served with tea and coffee

£8.50
per serving
of 3 items

FINGER FOOD

Selection of Ebrington
Homemade Sandwiches

Mini-Pizzas

Battered Tempura King Prawns

Cocktail Sausages

Duck Spring Rolls

Chicken Goujons

£12
per serving for
any 3 from
above



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MENU OPTIONS

SOUP

Cream of Potato and Leek
with Julienne of Crispy Bacon

Cream of Fresh Garden
Vegetables with Garlic
Croûtons and Herb

Cream of Mushroom
and Chives

Cream of Carrot and Orange

Cream of Tomato with Basil
and Croûtons

DESSERT

Sticky Toffee Pudding

Apple Crumble Tart

Raspberry & White
Chocolate Cheesecake

Chocolate Brownie

Ebrington
Grande Selection



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VEGETARIAN & VEGAN MENU

STARTERS

Seasonal Melon - Fresh Berry
Compote - Lemon Sorbet

Traditional Vegetable Broth

Char Grilled Vegetables - Tomato
Fondue -Basil Pesto

MAIN COURSES

Ebrington Mixed Grill - Herb Risotto
- Confit Garlic Potato Grilled Wild
Mushroom Polenta Cake - Roast
Vegetables - Herb Infusion

Timbale of Ratatouille - Roasted
Pine Kernels -
Coriander - Pickled Ginger -
Chive Couscous

DESSERT

Traditional Fruit Salad | Fresh Fruit
Bavaroise | Apple Nut Crumble |
Soya Vanilla Ice-cream





CANAPES

£3

per Canape

or

£11

x4 Canapes

- Mini Prawn Cocktail with Fresh Chives & Lemon
- Fresh Smoked Local Chicken with Pickled Ginger & Sesame
- Polenta, Tomato, Chilli & Fresh Lime Salsa Cake (v)
- Pork & Cheese Pinwheel
- Mini Cheeseburgers
- Duck & Vegetable Spring Roll
- Baby Potato with a Red Onion & Potato Salad (v)
- Pencil Asparagus wrapped with Cured Ham
- Boile Goats Cheese, Crispy Fine Herb Crumb (v)

- Roast Beef, Horseradish & Spinach Ciabbatini
- Smoked Salmon & Chive Mousse,
- Savoury Crispy Tart
- Bamboo Prawn Skewer with Sweet Chilli Dip
- Duck Spring Roll with Hoisin Sauce
- Tartare of Home Cured Gravlax presented in a Cone
- Truffle Flavoured Chicken Liver Mousse
- Mini Tartlet with Red Onion Marmalade & Marinated Boile Goats Cheese

SORBETS

£5.50

per Sorbet

- Champagne Sorbet
- Lemon Sorbet
- Cassis Sorbet
- Kir Royale
- Poteen & Lime
- Pink Grapefruit Sorbet
- Lime Sorbet
- Gin & Tonic Sorbet



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WEDDINGS AT THE EBRINGTON HOTEL

LITTLE EXTRAS

We are delighted to offer complimentary accommodation and a menu tasting for wedding celebrations with a minimum of 50 adult guests.

Supplements will apply should you wish to invite more guests to the tasting.

If you are interested in having a civil ceremony at the hotel, please ask your wedding coordinator on new civil ceremony venue available from Jan 2025.

GUEST ACCOMMODATION

For guest accommodation, we offer preferential rates based on our availability for up to 20 guest bedrooms. Please note we may not always be able to accommodate this number of bedrooms and your coordinator can confirm this when advising availability of dates. Upon confirmation of your wedding, our dedicated reservations team will send you confirmation of the booking process for guest rooms and will be the point of contact going forward for all accommodation queries.

MINIMUM GUEST REQUIREMENTS

Minimum Guest Numbers - Friday & Saturday
(May - September & December) - 120 Guests

Minimum Guest Numbers - Sunday - Thursday -
80 Guests

*Room Fee Hire & Set up may apply to weddings to numbers under 80 guests

We may be able to offer some flexibility on minimum numbers for celebrations booking with a short lead in time or in off-peak times. Your wedding coordinator can discuss this further.

GUEST NUMBERS

10% Discount for weddings
booked Sunday - Thursday

Minimum Numbers - Friday & Saturday
(May- September) - 120 Guests

Minimum Numbers - Sunday - Thursday
- 80 Guests

*Room Fee Hire & Set up May apply to weddings to numbers under 80 guests

PACKAGE PRICING

The listed prices for our Wedding packages apply for dates up to and including 2025. For 2026 dates, a price increase of £5.00 per person will apply on the package price. For 2027 dates, a price increase of £10.00 per person will apply on the package price.

Deposits of £1500 will secure a booking.

10% Discount for weddings booked Sunday - Thursday

Thank you for considering The Ebrington Hotel for your wedding.



Photography courtesy of:
Michael Love Photography
Holly & Lime Photography
Stephen Black Photography
Donal Doherty
Simple Tapestry

We would also like to say
a big thank you to all our
wonderful wedding couples
for allowing us to use their
beautiful photographs in
this wedding brochure.



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