

Welcome



Welcome

TO THE OLD INN, CRAWFORDSBURN

Step through the doors of The Old Inn and receive a welcome like no other. In business since 1614, we've had nearly 400 years to perfect the art of hospitality and coupled with our promise of only one wedding booking per day, we can offer you the most unique setting for your perfect day.



15 Main Street
Crawfordsburn
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Telephone 028 9185 3255
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www.theoldinn.com

Valid 01/10/2010 - 31/12/2010

the old inn
CRAWFORDSBURN
EST. 1614



Set in the picturesque village of Crawfordsburn, only 9 miles from Belfast, The Old Inn sits on the edge of Crawfordsburn Country Park, which sweeps down to the shores of Belfast Lough. This majestic backdrop is a perfect setting for landscaped photos to supplement those of The Old Inn.

Offering 31 characterised bedrooms, with 4 poster beds, wood panelling and sumptuous fabrics, your guests will be comfortably catered for in this unique environment.

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- ONE wedding per day policy.
 - 4 star hotel facilities with landscaped gardens.
 - Licensed for religious and civil wedding ceremonies.
 - Red carpet reception on arrival.
 - Glass of bubbly for bride and groom on arrival.
 - Master of Ceremonies & dedicated Wedding Co-ordinator to help you tailor your requirements.
 - Selection of complimentary cake stands and cake knife.
 - Linen napery throughout.
 - Complimentary luxury over-night stay for bride and groom for weddings over 50 people.
 - Complimentary Bridal Preparation Room on the day of the wedding, from 12 Noon until 2.00pm.
 - Candelabras for top table decor.
 - Choice of menus available cooked by award winning chefs.
 - Personalised table plan and menu cards.
 - 31 ensuite bedrooms including The Fuschia as the Bridal Suite and The Garden Cottage.
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Reception Rooms

A CHOICE OF RECEPTION SUITES
FOR CEREMONY & BANQUET

The Old Inn experience has been carefully nurtured to ensure that timeless elegance remains while incorporating modern day requirements over the decades.

The Old Inn is now the preferred licensed venue for civil and ecumenical (religious) ceremonies.

(As documented by the NI Statistics & Research Agency, 2009)



WEDDING CEREMONIES

The Gallery can seat a maximum of 100 guests. Any additional decor such as chair covers and flowers for example, should be arranged by the bride and groom with an external company.

GALLERY SUITE

Includes the use of a Bridal Preparation room between 12 Noon and 2pm. Should you wish to extend these times please contact the Wedding Co-ordinator who will be delighted to quote you the appropriate rate. The Bridal Preparation room must be vacated by the start of the service otherwise full rack rate will apply.

Gallery Suite Room Hire (Ceremony) £395.00

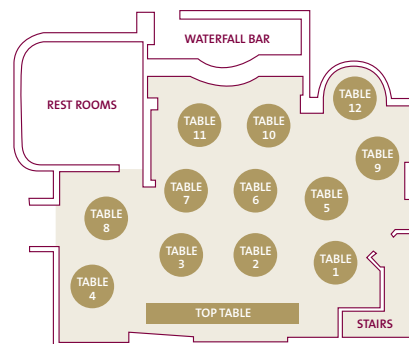
WATERFALL SUITE

This purpose-built suite is ideally suited for banqueting and conferences accommodating up to 120 guests or delegates.

Waterfall Room Hire

Sunday to Thursday £450.00
Friday & Saturday £500.00

Room hire includes overnight stay in one of our Bridal Suites with Full Irish Breakfast included (based on bookings of 50 guests and over). The finish time for functions, bar and music is 12 Midnight at the latest.

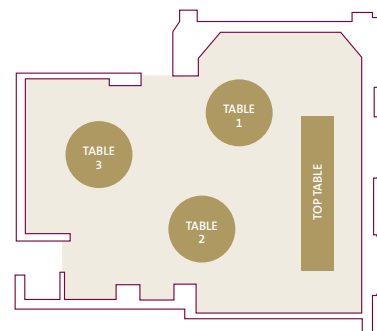


WHITE SUITE

Quietly elegant with an open log fire, this lovely room is ideal for a special luncheon or dinner party, a smaller wedding or business meetings and conferences. This suite has a capacity of up to 50 seated, banqueting or theatre style, or up to 26 seated at one table boardroom style.

White Room Hire

Full Day £225.00
Half Day £150.00



Refreshments



Refreshments

Enjoy a peaceful rural setting in the idyllic village of Crawfordsburn, combining exacting modern standards of service with the traditional and mellow atmosphere of beamed ceilings, wood panelled walls and cosy fireside simplicity.

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BEVERAGES

Tea or Coffee	£2.35
Tea or Coffee with Biscuits	£3.50
Tea or Coffee with Homemade Shortbread	£3.75
Tea or Coffee with Homemade Traybakes	£4.50
Tea or Coffee with Selection of Scones with Freshly Whipped Cream and Jams (Herbal Tea Selection Available on Request)	£5.50
Tea or Coffee, Mini Muffins, Shortbread, Strawberries Dipped in Chocolate	£4.95

VICTORIAN TEA PACKAGE

Choose from a selection of finger sandwiches, freshly baked scones and pastries £9.95

CHAMPAGNE TEA PACKAGE £13.50

APERITIFS (PER GLASS)

Wine Reception	£4.95
Sherry	£4.95
Kir - Still Wine & Crème de Cassis	£6.50
Kir Royale - Sparkling Wine and Crème de Cassis	£6.95
Bucks Fizz - Sparkling Wine & Fresh Orange	£6.95
Bucks Fizz - Champagne & Fresh Orange	£8.95
Champagne	£8.95
Pimms No. 1 Cup	£5.75
Hot Mulled Wine flavoured with Cranberries	£5.75
Alcoholic Fruit Punch	£5.25
Non-alcoholic Fruit Punch	£3.75
Cordial (per carafe)	£4.75
Sparkling Grape Juice (per bottle)	£5.50
Carafe of Pure Orange Juice, Grapefruit Juice, Cranberry Juice, or Apple Juice	£8.50

CHAMPAGNE & STRAWBERRIES (GLASS)

Sparkling Wine served with Strawberries dipped in Chocolate	£7.95
Champagne served with Strawberries dipped in Chocolate	£10.00
Sliced Fruit Platter (based on 10 people)	£18.50

CANAPÉS (HOT)

Chicken and Coriander Dumpling with Thai Dressing
Goats Cheese Fritter with a Basil Aioli
Mini Asian Fish Cakes
Pork Satay Kebab on Rosemary Skewer
Rock Salt Mini Baked Potatoes
Mini Hot Dog in Bun
A Cone of Goujons of Haddock
Mini Onion Bhajis

CANAPÉS (COLD)

Salmon and Prawn Terrine with Wheaten Crostini
Duck and Orange Parfait with Cumberland Syrup
Toasted Goats Cheese Croutons and Anchoiade
Mini Croustades, Smoked Salmon and Soured Cream
B.L.T. Canapé
Mini Melon and Strawberry Bruschetta
Smoked Salmon, Sour Cream on Blinis
Pear and Blue Cheese on Wheaten Bread
Mini Cone of Popcorn

A choice of 2 hot and 2 cold canapés per person £7.95

To Begin



To Begin

SELECTION OF CAREFULLY PREPARED STARTERS

On any special day you need everything to be absolutely perfect, and in the stylish surroundings of The Old Inn you can trust that it will be.

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SOUPS

Tomato and Basil Soup with Chopped Chives	£5.35
Chicken and Vegetable Broth with Young Ginger	£5.35
Farmhouse Vegetable Broth	£4.95
Carrot and Coriander Soup with Fresh Cumin	£5.35
Cream of Butternut Squash Soup	£5.35
New Potato and Leek Soup	£4.95
Puy Lentil and Coriander Soup	£5.35
Baked Cheddar and Spring Onion Soup	£5.35
Wild Mushroom and Spinach Soup	£5.50
Cream of Broccoli and Blue Cheese Soup	£5.50

*The above served with a Selection
of Homemade Breads*

COLD STARTERS

Rainbow of Melon presented with a whirlpool of Mango, Garnished with Seasonal Berries	£6.75
Chicken Liver Parfait with Coarse Wheaten Bread and Red Onion Marmalade	£6.75
Crown of Ogen Melon with Fresh Sorbet	£6.95
Chicken and Pistachio Nut Terrine with Cumberland Sauce	£6.95
Smoked Salmon Caesar Salad with Tomato Aioli	£7.95
Classic Caesar Salad with White Anchovies, Croustons and Caesar Dressing	£7.95
Salmon and Dublin Bay Prawn Terrine with Toasted Country Bread and Sauce Vierge	£7.95
Mixed Hors D'Oeuvres of Smoked Salmon and Cornish Crab	£8.75

SORBET

Blackcurrant, Kiwi, Lemon, Orange, Champagne	£3.75
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HOT STARTERS

Crunchy Garlic And Herb Mushrooms With Hoi Sin Sauce	£6.50
Julienne of Pork with Sweet and Sour Salsa	£6.95
Crispy Teriyaki Beef Indonesian Style with Soy Sauce	£7.25
Hot Fillet of Salmon with Lime Leaf and Ginger Vin Blanc	£6.95
Hot and Sour Chicken Kebab with Coriander and Sweet Chilli Sauce	£7.25
Prawns with Garlic Butter	£7.50
Confit of Duck with Orange and Green Peppercorn Sauce	£7.25

FISH COURSE

	Starter	Main
Paupettes of Sole with Clam Jús	£6.75	£13.00
Grilled Darne of Salmon with Bernaise Sauce	£6.25	£12.50
Roast Monkfish with Chervil	£7.95	£16.00
Escalope of Roast Cod with Fresh Lobster Cream	£6.35	£15.00

VEGETARIAN

Red Onion and Tarte Tatin with Glazed Goats Cheese	£12.75
Nut Cutlet with Provençale Sauce and Rocket Pesto	£12.75
Warm Gâteau of Sweet Peppers, Tomato, Crispy Leeks and Goats Cheese	£12.75
Stir Fry Vegetables En-croûte with Provençale Sauce	£12.75
Ravioli of Wild Mushrooms, Spinach and Thai Cream	£12.75
Penne Pasta with Shredded Vegetables and White Wine Sauce	£12.75

*Should you wish to order a choice of dishes
(maximum 2 per course) a supplement of
£2.50 per diner will apply.*

The Main Event



The Main Event

EXQUISITE MAIN COURSES

We excel in our efforts of quality and in the freshness of all food products, and to that end our Executive Chef has developed a strong relationship with local suppliers and uses Seasonal Vegetables and Potatoes, Game and locally reared Beef and Lamb.

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BEEF

Medallions of Beef Fillet, Pepper Sauce and Shoe-string Onions £21.50

Thyme Scented Sirloin of Beef, Yorkshire Pudding and Thyme Gravy £18.50

Grilled Sirloin Steak with Shallots, Mushrooms and Red Wine Jús £19.50

CHICKEN

Herb Roasted Half Spring Chicken with Wild Mushroom and Shallot Cream Sauce served with Stuffed Bacon Olive £13.00

Pan-fried Breast of Chicken with Green Pepper Corns and Brandy £14.50

Breast of Chicken, Streaky Bacon, Silver Skin Onions and Thyme Sauce £14.50

TURKEY

Roast County Antrim Turkey and Ballymoney Ham with Chipolata Sausage, Herb Stuffing and Homemade Cranberry Sauce £15.00

PORK

Sugar Baked Ballymoney Ham with Orange, Cloves and Honey £14.50

Roasted Stuffed Pork Loin, Apple and Wholegrain Mustard £14.95

Escalope of Pork Fillet, coated in a White Wine and Mushroom Sauce £15.95

LAMB

Baked Leg of Irish Lamb with Fresh Rosemary and Wild Mushroom Jús £15.75

Roast Rack of County Down Lamb served with Rosemary and Redcurrant Sauce £17.50

SEASONAL VEGETABLES

Roasted Crushed Root Vegetables

Florettes of Buttered Broccoli

Cauliflower Mornay

Creamed Leeks

Savoy Cabbage and Bacon

Baton Carrots

Courgette Provençale

Petit Pois

Buttered Baby Sprouts

Stir Fry Vegetables

POTATOES

Creamy Creamed

Parsley Boiled

Traditional Irish Champ

Colcannon

Marquis

Classic Roast

Garlic Diced

Lyonnaise

Dauphinoise

Boulangère

Please select two vegetables and two potatoes £5.40

Additional Portion of Vegetables or Potatoes £1.35

Pricing Subject to Seasonal Variations

To Complete



To Complete

HOMEMADE DESSERTS

Delicate desserts to equal the dainty surroundings.
Our impressive range of desserts made in the hotel
ensures there is something to please everyone.

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FINISHING TOUCHES

White Chocolate Cheesecake and Orange Jús	£5.75
Old Inn Sherry Trifle	£5.75
Strawberry Crème Brûlée with Tuile Biscuit	£5.75
Baked Chocolate Tart with Chocolate Ice Cream	£6.50
Toffee and Pecan Pie with Butterscotch Sauce	£5.75
Chocolate Fudge Cake and Chocolate Sauce	£5.75
Fresh Fruit Pavlova with Strawberry Sauce	£5.95
Orange and Ginger Cheesecake with Orange Syrup	£5.75
Exotic Fruit Salad served with Fresh Cream	£5.75
Chocolate and Raspberry Trifle	£5.75
Individual Lemon Meringue Pie with Freshly Whipped Dairy Cream	£5.75
Homemade Apple Tart with Freshly Whipped Dairy Cream	£5.75
Profiteroles filled with Praline Cream and Hot Chocolate Sauce	£5.95
Passion Fruit Cheesecake and Coconut Tuile	£5.95
Fresh Strawberries and Short Bread with Rum Mascarpone	£6.75
Assiette of Desserts	£7.50
- Choux Pastry Swans	
- Mini Cheesecake	
- Double Chocolate Mousse	
- Mini Fruit Tartlet	
- Chocolate and Orange Crisp	

ROULADE SECTION

Almond Roulade with Double Cream topped with Crispy Nougatine	£5.95
Chocolate and Orange Roulade with Grand Marnier Anglaise	£5.95

PARFAIT

Apple and Orange Mousse	£5.95
Lemon Mousse	£5.95
Lemon and Lime Souffle	£5.95

WARM PUDDINGS

Steamed Chocolate Pudding with Chocolate Sauce and Homemade Vanilla Bean Ice Cream	£6.95
Sticky Toffee Pudding with Homemade Chocolate Ice Cream and Toffee Sauce	£6.95

BEVERAGES

Tea or Coffee & Confection	£3.25
Tea or Coffee	£2.35

TO COMPLETE YOUR BANQUET

Selection of Local and Continental Cheeses, Muscat Grape with Water Biscuit or Oatmeal Wafer	£7.50
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Sample Menus & Children's Menus

SUGGESTED MENU CHOICES

Enjoy our renowned specialities such as locally reared lamb and beef from the extensive menu of Irish and international cuisine, or opt for fresh seafood from the nearby fishing ports of the County Down coast.



FINESSE DINNER MENU

£34.95

Amuse Bouche

Leek and Potato Soup
served with Soda Bread Croutons

Mulled Wine Sorbet

Roast Turkey and Ham
Fresh Sage, Stuffing, Chipolata Sausage
and Red Wine Jus with a selection of
Local Market Vegetables and Potatoes

Classic Apple and Blackberry Crumble

Tea or Coffee and Petit Fours

A TASTE OF ULSTER MENU

£37.50

Amuse Bouche

Salad of Portavogie Prawns
Rocket Salad, Soda Bread Croutons
with Marie Rose Dressing

Armagh Apple Sorbet

Rack of Local Lamb
Seasonal Greens, Jamesons Irish Whiskey Jus
Local Market Vegetables and Potatoes

Crème Brûlée with Irish Stout

Tea or Coffee and Petit Fours

WHITE SUITE GOURMET MENU

£39.50

Amuse Bouche

Salad of Smoked Salmon, Lough Neagh Eel,
Beetroot and Horseradish Dressing

Roast Celeriac Soup
Chive Crème Fraiche and Croutons

Fillet of Beef
Gratin of Maris Piper Potatoes,
Red Wine Jus, Grilled Vegetables
Local Market Vegetables and Potatoes

Warm Ginger Bread Pudding
with Butterscotch Sauce

Tea or Coffee to complete

NUMBER NINETEEN MENU

£49.50

Amuse Bouche

Confit of Duck
Aromatic Sweet Potato, Hoi Sin and Wasabi

Roast Squash and Seville Orange Soup

Gin and Tonic Sorbet

Trio of Fillets
Beef, Lamb and Chicken
with Peppercorn and Cognac Cream
Chef's Selection of Seasonal Vegetables
and Potatoes

Classic Citron Tart
accompanied by Jersey Milk Ice Cream
Served with a Glass of Champagne

Tea or Coffee and Petit Fours

CHILDREN'S MENUS

£10.95

Spaghetti Bolognese
Chicken Strips and Fries
Pork Sausage and Fries
Beef Burger and Fries
Goujons of Fish and Fries
Penne Carbonara
Homemade Vanilla Ice Cream
included for dessert

(Priced per child)

To create a custom menu, a supplement of £2.50 per menu per guest will apply. Up to 2 choices per course can be chosen, and the order will then be taken on the day of your wedding.

Buffet Options



Buffet Options

SOMETHING TO SUIT EVERYONE

The Old Inn offers extensive and charming facilities for wedding ceremonies and receptions, business meetings and conferences, training courses, holidays and short romantic breaks and weekends.

To keep your guests in high spirits, we can provide a selection of traditional and contemporary items, freshly prepared by our chefs.

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FINGER BUFFET

Selection of Freshly Cut Sandwiches
with Assorted Fillings

Chicken Fillet Goujons 'Old Inn Style'

Gourmet Prawns in Filo Pastry

Indian Style Pakora (Vegetarian) with Mint Raita

Mini Duck Spring Rolls served with Cantonese Sauce

Seafood Vol-au-vents

Baby Chicken Satay Kebabs

Homemade Chipolata Sausages
served with Onion & Sage Relish

Deep Fried Crispy Mushroom Luxembourg

Mini Pizzas

Goujons of Sole with a Tartare Sauce

Spicy Potato Wedges

Select any 3 items £7.95

Inclusive of Tea/Coffee £8.95

OR SOMETHING DIFFERENT...

Wraps and Filled Baguettes £6.50

Poke of Fish & Chips £7.95
in Novelty Newspaper Wrapping

Bacon or Sausage Baps £5.50

*Themed buffets can be arranged,
or create your own!*

FORK SUPPER

Select One Hot Dish

Thai Lamb Curry £15.50
with Coconut and Coriander

Classic Chicken or Beef Bourguignon £15.75

Crispy Pork with Sweet Peppers £15.95
and Peking Sauce

Julienne of Beef with Green Peppercorns, £15.95
Button Mushrooms and Brandy

Seafood Melody £15.95

Vegetarian Bake £15.50

*Served with: Mixed Leaf Salad, Flavoured Rice,
Garlic Bread, Baked Potatoes.*

*(£2.50 Supplement for each additional option added.
3 options maximum to choose from)*

COLD CARVED BUFFET

Includes Salads

Honey Baked Crossgar Ham,
Orange and Cinnamon Glaze

Roast Sirloin of Beef

Roast Turkey Breast

Smoked Salmon and Portavogie Prawn Terrine

Terrine of Chicken and Wild Berries

Grilled Darne of Irish Salmon with Lobster Glaze

Choice of Two Desserts from Menu

Tea and Coffee £34.50

Individual carveries priced on request

SALADS

Classic Caesar

Potato and Chive

Vine Ripened Tomato and Onion

Spiced Couscous with Chilli

Egg Marie Rose

Curried Coleslaw

Waldorf

Trio of Pasta with Tomato and Basil Sauce

Mixed Seasonal Salad Greens

with Blue Cheese or Italian Dressing

DRESSED BUFFET

With Centre Pieces

Tailored Especially For You £35.50

*A hot carvery can be arranged with choice of three
meats, two vegetables, two potatoes, and choice of
two desserts, with tea/coffee to finish for a supplement
of £2.50 per person.*



Drinks Packages

ENJOY A TOAST WITH FRIENDS

When you make a booking at The Old Inn, you can be assured of efficiency, professionalism and unparalleled service. So why not select a drinks package, pull up a chair and enjoy a toast with friends.



THE FREIXENET

£11.00

On Arrival: Tea or Coffee and Shortbread topped with Chocolate Ribbon

Main Course: House Selection Red or White Wine

Toast: Freixenet

THE MONISTROL

£13.00

On Arrival: Wine Punch

Main Course: Polero Sauvignon Blanc or Cabernet Sauvignon

Toast: Marques de Monistrol Rosé

THE AYALA

£17.00

On Arrival: Bucks Fizz

Main Course: Costa Vera Sauvignon Blanc or Costa Vera Pinot Noir

Toast: Ayala Champagne (Bollinger House)

THE BOLLINGER

£19.00

On Arrival: Kir Royale

Main Course: McGuigan Collection Pinot Grigio or McGuigan Collection Shiraz

Toast: Bollinger Champagne

NON ALCOHOLIC

£8.00

On Arrival: Tea or Coffee with Old Inn Shortbread topped with Chocolate Ribbon

Main Course: Tropical Fruit Cup

Toast: Sparkling White Grape Juice

All package options consist of 1 glass per person unless stipulated otherwise

CORKAGE

Still Wines 750ml	£12.00
1 litre	£14.00
1.5 litres	£15.00
Sparkling Wine 750ml	£15.00
1 litre	£16.00
Champagne 750ml	£18.00

Corkage price per bottle



Wine Menu

A TASTE OF WHAT'S ON OFFER

The quiet intimacy of The Old Inn is the ideal hideaway or setting for that special day. Sink happily into a comfortable chair pulled up to a cosy fire and enjoy a glass of wine from our extensive wine menu.



SPARKLING

Saratori Prosecco

A fruity and slightly aromatic wine, fresh with a harmonic and aromatic finish.

£19.00

Freixenet

Crisp, fresh, light and dry with delicious soft fruit flavours of melon and peach.

£21.50

Marques De Monistrol Brut (Spain)

Pale straw colour, exceptional balance and fine aroma. Long lasting mousse which makes it fresh to the pallet.

£24.50

Marques De Monistrol Rose (Spain)

Elegant pinkish colour. Full and intense mousse, clean fruity aroma. Complex and long lasting flavour.

£24.50

CHAMPAGNE

Cartier (France)

A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age.

£39.50

Ayala Brut Majeur (France)

Rich and aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Made from a blend of Pinot Noir, Chardonnay and Pinot Meunier.

£49.50

Bollinger NV (France)

Powerful and elegant, chunky fruit with hints of warm, buttered fruits. A full-bodied wine with the classic, biscuity finesse.

£65.00

WHITE

Polero Sauvignon Blanc (Chile)

Impressive intense perfume boasts an exuberant range of aromas, including white flowers, citrus fruit, green chilli peppers and herbs.

£17.00

Villa Mura Pinot Grigio (Italy)

Delicately fruity, relatively full and refined. It offers an ensemble of Aromas of great finesse. Remarkably soft and tends to be lightly dry yet extremely fresh.

£18.00

Tortoiseshell Bay Chardonnay (Australia)

This rich, fruity Chardonnay has delicious baked apple and ripe melon flavours. The soft broad palate, clean acidity and nutty vanilla finish make this a versatile wine of elegance and a suitable partner for dishes with creamy sauces.

£18.50

Nederburg Sauvignon Blanc (South Africa)

Impressive intense perfume boasts an exuberant range of aromas including white flowers, citrus fruit, green chilli peppers and herbs.

£19.50

Marques De Caceres

Vintage White (Rioja, Spain)

Pale straw colour with some brilliant highlights. Very fresh bouquet with hints of apples and pears. The intensity on the nose comes through again in the mouth with full fruit flavours and outstanding freshness.

£19.50

Anapai Sauvignon Blanc

(Marlborough, New Zealand)

A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.

£19.95

ROSE

Nederburg Rose (South Africa)

Pale orange. Strawberry Characteristics. Clean, fruity and refreshing.

£18.50

RED

Polero Cabernet Sauvignon (Chile)

Full, rich blackcurrant fruit flavours make this Chilean Cabernet a real joy to drink.

£17.00

Villa Mura Valpolicella (Italy)

Vibrant in colour with fresh, succulent, cherry and plum fruits all come together to have you reaching for the glass.

£19.00

Wolf Blass Eaglehawk Merlot (Australia)

Aromas of cherry and ripe berries and a soft plummy palate.

£19.50

Tortoiseshell Bay Shiraz (Australia)

This is a full flavoured and spicy wine with ripe fruit flavours.

£19.50

Nederburg Cabernet Sauvignon (South Africa)

Deep red. Cigar box, wild cherry, chocolate and mocha aromas, softened and spiced on the palate by oak ageing.

£19.50

Marques De Grinon Tempranillo (Rioja, Spain)

An intense wine with great balance between blackcurrant fruit, vanilla essence and spicy oak with ripe tannins and a good structure. Its not difficult to see why most red wine consumers love Rioja with this example.

£20.00

Accommodation



Accommodation

ENJOY A RELAXING STAY AT THE OLD INN

Tastefully furnished, with the grandeur of antiques, artefacts and wood panelled walls, the luxury of our carved and canopied beds, or the simple cosy style of an old country inn, the rooms also accommodate the requirements of modern technology.



The Old Inn, Crawfordsburn

- 31 charming and individually characterised ensuite bedrooms.
- Range of Single Deluxe Ensuite; Deluxe Ensuite; Junior Suites; and The Garden Cottage. Subject to availability.
- Recently refurbished ensuite bathrooms with power shower facility, heated towel rail and vanity mirrors in all bedrooms.
- Wi-fi high speed internet access in some bedrooms and in The Library.
- All bedrooms contain: hospitality tray, hair dryer, guest information, TV and direct dial telephone.
- Laundry service available.
- Concierge service available on request.
- Complimentary car parking adjacent to the hotel.
- Excellent cuisine served from The Parlour Bar Menu and The Lewis Restaurant.
- Full Irish Breakfast included in all accommodation packages.
- Only 10 minutes from Belfast city centre, George Best City Airport, Belfast Central Train Station and Translink Bus Centre.
- Complimentary access to internet and email.

ACCOMMODATION RATES 2011

Single Deluxe Ensuite	£130 B&B
Deluxe Ensuite	£130 B&B
Junior Suite	£170 B&B
The Garden Cottage	£200 B&B

Prices are per room and are based on 2 persons sharing.



Booking Conditions

TERMS & CONDITIONS OF BOOKING

The Old Inn is set in the picturesque village of Crawfordsburn, just one mile from the sea. On our doorstep we have the Crawfordsburn Country Park and the North Down Coastal Path, which provide the ideal setting for a days rambling or a walk before dinner.



CONDITIONS OF BOOKING *(Valid until 31 December 2011)*

1. All prices are correct at the time of going to print and are inclusive of VAT at the current rate. Prices are valid until 30th December 2011.
2. Final numbers for all weddings must be confirmed eight days before the event, and these will be the minimum numbers charged for. Final payment should be made at this stage.
3. All additional banqueting charges incurred on the day must be cleared on the day of the wedding without exception.
4. **All provisional bookings for banqueting will be held for a period of fourteen days after which time such bookings will be automatically released. In order to confirm the wedding, a non-refundable, non transferable deposit of £750 (Waterfall Suite) or £500 (White Suite) is required.**
5. All food and beverage items must be supplied by the hotel. The hotel reserves the right not to accept alcoholic miniatures and tray bakes into the hotel. Should any other food item, such as a chocolate fountain, be brought into the hotel, a handling fee of £125 will apply. This fee may be waived if an evening buffet to the value of at least £350 is provided by the hotel.
6. Any items related to the wedding must be removed on the day of the wedding. The hotel cannot be held responsible for mislaid effects.
7. Special dietary requirements and food allergies should be made known to the hotel in advance.
8. The hotel accepts major credit and debit cards. Should you choose to pay your deposit or final account by **credit card**, a levy of 2.5% will apply.
9. Complimentary bridal accommodation will only be provided with 50 or more adults paying full adult meals. Further accommodation can be booked for family and guests once a deposit has been received by the hotel. Bedrooms are not automatically reserved. The accommodation rate for 2011 is set at £130 B&B for Deluxe Rooms. Rates are valid until 30th December 2011. Guests must confirm their own room bookings with credit/debit card details to confirm. Accommodation types and rates are subject to availability. A wedding party can reserve a maximum of 15 bedrooms once a deposit has been paid. Any unconfirmed accommodation relating to a wedding will automatically be released 2 calendar months before.
10. Should the hotel, for reasons beyond its control, need to make any amendments to your booking, we reserve the right to offer an alternative choice of facilities. The hotel may cancel the booking if; (a) the booking might prejudice the reputation of the hotel including related entertainment or activities; (b) scheduled payments are not received at the agreed dates.
11. In the unfortunate circumstances that a confirmed event has to be cancelled, your deposit will not be refunded. Any cancellation or postponement should be advised to the management of the hotel in the first instance verbally, followed by written confirmation.
12. The hotel will not be liable for any failure or delays in service, food and beverages as a result of events outside its control.
13. The client shall be responsible for any damage caused to the allocated rooms or to furnishings, utensils and equipment there-in by an act, default or neglect of the customer; sub contractor or guest of the client, and shall pay to the hotel on demand, the amount required to make good or remedy any such damage.
14. Our aim at The Old Inn is 'total customer satisfaction' for all of our guests, wedding and corporate guests alike. To help achieve this standard the hotel insists that all evening entertainment must conclude by 12.00 Midnight. No extension is possible after this time.
15. Those parties wishing to avail of 'speeches first' are advised that a time constraint of 30 minutes will apply. Should you wish speeches to take more than 30 minutes, your arrangements for speeches should be made post-meal.
16. Minimum number of 80 guests and above for any Friday or Saturday booking in 2011.
17. A residents bar will be made available to **residents of the hotel only until 2.00am**. This facility may be withdrawn at the discretion of the management.