



Firstly, allow me to introduce myself...

My name is Sian Galway and I am the Wedding Planner at The Old Inn, Crawfordsburn.

My contact details are

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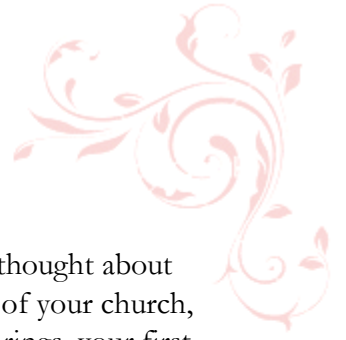
Every wedding is unique and I am here to help and advise you on creating your own special day with friends and loved ones close by, helping you celebrate your marriage and to relax and enjoy the whole day until it's time to retire to your honeymoon suite that evening.

I can't think of a better role in hospitality than being able to help create the most memorable day of your life.

I look forward to helping you every step of the way.

Sian





Where to begin...

As traditional or alternative as your day will be, you will no doubt have already thought about some of the classic ‘must do’ elements of your wedding day, be that availability of your church, chapel or officiant, an incredible wedding dress, designing hand-made wedding rings, your first dance song, or a ceilidh band. I know that as you read this you’re already considering a traditional venue setting.

With some very simple structure we can adapt the individual elements of *your* day to make your whole day with us as special and as fitting as your wedding dress.

We have divided up the main elements of your day into 6 main customisable sections;

[Venue Packages](#)

[Refreshment Packages](#)

[Drinks Packages](#)

[Dining Packages](#)

[Buffet Packages](#)

[Enhancement Packages](#)

In this e-Document All of the Package Headers above are Document Links for Further Information, Click to follow.



Venue Packages

These cover the set-up, use and costs of the rooms and gardens in the hotel that will be set up to your exact specification



Refreshment Packages

You want your wedding day to be relaxed and social, we have some light and taste focussed canapés, nibbles and modern twists that will help make your guests feel pampered by our white gloved butlers.

Dining Packages

These are all of the offerings from our award winning 2AA rosette kitchens we have everything from casual food like pie and mash to soufflés, caviar and everything in between. Note that all vegetarian/vegan meals are priced at Bronze rate.

Drinks Packages

Our hand selected drinks menus offer you some structure for your guests so they always have a glass of fizz on hand to toast your future happiness or a hot cup of specialty tea to hug while you lose yourself - gazing into the outdoor fireplace.

Enhancements Packages

These are the small details that bring your personality to life, whether it's ice carved table plans, chair covers, photo booths or flowers – this is where you find all of those little things that mean a lot. Our photographers and Videographers are also here to capture your memories (and some bits that you will have missed) forever.

Each of the above options have four main offerings which can be mixed and matched to suit your preference of style, informality or structure and will shape your day into a truly memorable event for your guests.

We also have mixed some of our own popular favourites in our Classic Combinations Section (See link below) to give you some examples, but please mix it up a little give us your suggestions if you don't see immediately what you would like and our team of chefs, mixologists and suppliers will spring into action to create your own bespoke experience.

Ctrl-Click here for the [Classic Combinations Packages](#)



The Venue Packages

The Intimate Venue Packages (Minimum 12 Guests - Maximum of 50 Guests)

Intimate Venue €90 - €360

Includes the Georgian Gallery Lounge for your guests' drinks reception from 12 noon until 3.30 pm and the White Suite all day for banqueting. **(Seasonal)**

Intimate Vows €210 - €480

Includes the Georgian Gallery Lounge for your private wedding ceremony and drinks reception following, from 12 noon until 3.30 pm and the White Suite all day for banqueting. **(Seasonal)**

The Elegant Venue Packages (Minimum of 50 Guests – Maximum of 130 Guests)

Elegant Venue €90 - €480

Includes the Georgian Gallery Lounge for your guests' drinks reception from 12 noon until 3.30 pm and the Verina Suite all day for banqueting. **(Seasonal)**

Elegant Vows €294 - €600

Includes the Georgian Gallery Lounge for your private wedding ceremony followed by guests' drinks reception, from 12 noon until 3.30 pm, and then the Verina Suite is yours all day for banqueting. **(Seasonal)**

Elegant Spaces €390 - €780

Includes the Georgian Gallery Lounge for your private wedding ceremony, guests' drinks reception to follow, from 12 noon until 3.30 pm. The Verina Suite is yours all day for banqueting and the White Suite for your additional use for buffet or wedding enhancements. **(Seasonal)**

Totally Exclusive Venue Choices – for Maximum 66 people – Assumed 2 persons sharing in each bedroom.

This includes the exclusive use of The Old Inn including all suites and bedrooms, public rooms, public restaurants and public bars with the exception of the Parlour Bar which we keep open for our local customers and you are welcome to mingle! The following packages are all included at GOLD level; Venue; Refreshment, Drinks, Meal, and Buffet. Rest assured knowing that your wedding in a hotel has just turned into the most amazing house party where you set the rules and with a team of 50 staff at your beck and call. We believe this is amongst, if not, *the* best wedding package available to brides and grooms in the UK today.

Exclusive Bronze (Tuesday or Wednesday) €16,200

Exclusive Silver (Monday or Thursday) €17,400

Exclusive Gold (Friday) €20,400

Exclusive Platinum (Saturday or Sunday) €23,994

All Venue Options include;

Our guarantee of one wedding per day with red carpet reception.

Dedicated wedding planner to tailor your arrangements and your own banqueting manager on the day of your wedding.

Preparation bedroom from 12 noon to 2pm on the day of your wedding.

Exclusive use of the historic Gallery Suite for your wedding ceremony and post ceremony drink reception.

Exclusive use of the Verina Suite for your wedding banquet and evening reception.

Private use of Gallery and Verina bars at each stage of your day.

Crisp white linen cloths and napkins with preference of fold.

Personalised menu cards and typed table plan.

Overnight stay in our beautifully themed bridal suite with full Irish breakfast the following morning.

Preferential overnight accommodation rates for your guests. (Save up to €120 per room)

Your wedding breakfast created and cooked by our award winning team of restaurant chefs.



Refreshment Packages

Peak Prices are shown, discounts may apply.

(priced per guest)



<i>Bronze</i>	Freshly brewed tea, coffee and homemade shortbread	€4.80
<i>Silver</i>	Freshly brewed tea, coffee and homemade shortbread plus freshly baked scones with homemade jam and Jersey clotted cream	€6.00
<i>Gold</i>	Mini Afternoon tea consisting of freshly brewed tea and coffee, a selection of finger sandwiches, home baked scones, delightful pastries and sweet confections	€9.30
<i>Platinum</i>	Freshly brewed tea, coffee and a selection of seasonal cold canapés	€11.00
<i>Diamond</i>	Freshly brewed tea, coffee and a selection of seasonal hot and cold canapés	€13.00

Drinks Packages

Peak Prices are shown, discounts may apply.

(priced per guest)

<i>Bronze</i>	Non-alcoholic: Jugs of Orange and Blackcurrant Cordial on Arrival. Schloer or Amé for toasting the Bride and Groom.	€10.00
<i>Silver</i>	A glass of prosecco on arrival, a glass of house sauvignon blanc or merlot during the meal and a flute of McGuigans Black Label sparkling Chardonnay before toasting the Bride and Groom.	€13.50
<i>Gold</i>	A glass of prosecco on arrival, 2 glasses of house wine during the wedding banquet and a flute of McGuigans Black Label sparkling Chardonnay before toasting the Bride and Groom.	€20.00
<i>Platinum</i>	A glass of French 75, Bucks Fizz, or Kir Royale on arrival, 2 glasses of Costa Vera Sauvignon Blanc or Pinot Noir during the meal. Prosecco to toast the Bride and Groom.	€24.00
<i>Diamond</i>	A glass of French 75, Bucks Fizz, or Kir Royale on arrival, 2 glasses of Costa Vera Sauvignon Blanc or Pinot Noir during the meal. Ayala Champagne to toast the Bride and Groom.	€26.50



Dining Choices

Our celebration menus link the strong tradition of our award winning restaurant with the expectations you should expect on your special day. We specialise in celebration dining, both formal and informal, so you can focus on enjoying yourself. Our flexible options are designed to let you stay in control of your offering to your cherished guests. Prices are per guest.

Peak Prices are shown, discounts may apply.

Starters



Bronze - €10.00

Seasonal Soup 

(Tomato, Mushroom, Parsnip, Vegetable Broth, Lentil, Cauliflower)
Rainbow of Melon with Mango Salsa

Silver - €11.00

Atlantic Prawn Cocktail, Wheaten Bread
Chicken Liver and Foie Gras Parfait
Hot Fillet of Salmon with Lime Leaf and Ginger Vin Blanc

Gold - €12.00

Goats Cheese & Beetroot Salad 

Carpaccio of Beef, Parmesan Shavings, First Pressing of Olive Oil.
Smoked Salmon Caesar Salad with Cherry Tomato Aioli

Platinum - €14.50

Lobster consommé, gold leaf, garden herbs
Duck and rabbit terrine, Sauternes jelly, toasted sour dough

Diamond - €18.00

Seared scallops, crispy pork belly, burnt pineapple
Pressing of foie gras, raisin chutney, toasted brioche.
Cassoulet of langoustine with Ebene caviar




Main Courses

Peak Prices are shown, discounts may apply. All Prices per person.



Bronze - €24.00

Glazed and Roasted Fermanagh Turkey & Ham
Demerara Baked Ballymoney Ham, Studded with Cloves and Honey
Red Onion Tarte Tatin with Goats Cheese 

Silver - €25.50

Grilled Salmon with Hollandaise Sauce, Boiled New Potatoes.
Poached & Roasted Breast of Corn Fed Chicken Apricot Stuffing, Dauphinoise Gratin.

Gold - €29.00

Salmon en Croute, Prawn Glaze, Champ.
Pork and Calvados Fricassee, Red Pimento Cous-Cous, Hot Cider Jelly
Roast Sirloin of Irish Beef with Yorkshire Pudding and Roasting Juices
Baked Leg of Irish Lamb with Fresh Rosemary and Wild Mushroom Jus

Platinum - €33.00

Grilled Wild Sea Bass, Udon Noodles, Crayfish and Vegetable Broth
Beef Wellington with a Stuffing of Woodland Mushrooms.
Roast Fillet of Beef, Wild mushrooms, Gruyere Tuile, Fondant Potato
Roasted rump of Black Face Lamb, Cherry Tomatoes, Garlic, Spring Onion

Diamond - €48.00

Fillet of Wagyu Beef (8oz.), Caramelised Banana Shallots, Bordelaise Sauce.
Roast Sucking Pig, Bramley Compote, Rosemary Roasting Juices.
Roasted Monkfish Tail, Crab Tempura, Champagne and Pea Broth.

*All Main Courses are Inclusive of Roasted and Mashed Potatoes Unless otherwise Listed above.
Seasonal Vegetables are also Included and Provided 'Family Style'*



Desserts

Peak Prices are shown, discounts may apply. All Prices per person.



Bronze - €7.50

Exotic Fruit Pavlova with Malibu Syrup

Silver - €8.50

White Chocolate Cheesecake, Gin and Tonic Glass
Sticky Toffee Pudding, Butterscotch Sauce
The Old Inn Tiramisu, candied hazelnut

Gold - €9.00

Pistachio Panna Cotta, Cinder Toffee, Basil Syrup.
Seasonal Fruit Bavarois, Praline
Classic Chocolate Mousse, Crème Fraîche

Platinum - €10.00

Iced white chocolate and liquorice parfait
Rum Babas with fresh seasonal fruit & berries and Chantilly cream.

Diamond - €11.00

Bitter chocolate mousse, caramelised hazelnuts, cumin and beetroot.
Hot passion fruit soufflé, white chocolate pouring sauce.
Irish cheese board, homemade cheese biscuits, pickled grapes, candied walnuts.



Evening Buffet Selection



Peak Prices are shown, discounts may apply. All Prices per person.






Bronze €8.50

Freshly Cut Sandwiches, Cocktail Sausages, Tortilla Chips & Dips 




Silver €10.00

Chicken Goujons, Sole Goujons, Mini Pizzas , Spicy Potato Wedges 
(Sandwiches can replace any one item above)




Gold €12.00

Fish & Chip Pokes Plus your choice of THREE of any of the following
Indian Pakoras  with Mint Raitha, Mini Pizzas  Spicy Wedges , Cocktail Sausages,
Prawns in Filo Pastry, Chicken Satay Kebabs, Seafood Vol-au-Vents, Selection of Sandwiches

Platinum €15.50

Pulled Pork Ciabatta, Continental Meat Platters, Indian Pakoras  with Mint Raitha
and TWO of any of the following;
Mini Pizzas , Spicy Wedges , Cocktail Sausages, Prawns in Filo Pastry, Chicken Satay Kebabs, Seafood
Vol-au-Vents, Selection of Sandwiches

Diamond €19.50

Pulled Pork Ciabatta, Continental Meat Platters, Indian Pakoras  with Mint Raitha, Mini Pizzas  Spicy
Wedges , Cocktail Sausages, Prawns in Filo Pastry, Chicken Satay Kebabs,
Seafood Vol-au-Vents, Selection of Sandwiches

Tea and coffee may be added to your buffet at only €1.50 per person





Enhancements Packages

Room Dressing Options and Packages

Bronze	Candelabras or Bird Cages (per table)	€6.00
Silver	Candelabras or Bird Cages and Chair Covers (per table)	€42.00
Gold	Candelabras or Bird Cages and Chair Covers (per table) Fairy Light Curtain (per event)	€42.00 €330.00
Platinum	Candelabras or Bird Cages and Chair Covers (per table) Fairy Light Curtain & Top Table flower arrangement (per event)	€42.00 €400.00
Diamond	Ivy Dressed Candelabras or Bird Cages and Chair Covers (per table) Fairy Light Curtain & Top Table flower arrangement (per event)	€60.00 €400.00

After Dinner Options and Packages, all Priced per Person

Bronze	Selection of Soft drinks and 'Mocktails'	€7.50
Silver	Selection of Tequila Sunrise (Tequila, Grenadine, Orange Juice), Woo-Woo (Vodka, Peach Schnapps, Cranberry Juice), Lemon Drop (Vodka, Lemon Juice, Sugar Syrup)	€8.50
Gold	Selection of Kir Royale (Prosecco, Cassis), Mojito (Rum, Sugar, Mint, Soda), Dressed Pimms (Pimms No.1 Cup, Fruit, Lemonade)	€9.75
Platinum	Selection of French 75 (Gin, Champagne, Lemon Juice, Sugar Syrup), Champagne Cocktail (Champagne, Sugar Cube, Angostura Bitters), Black Velvet (Guinness, Champagne). Includes White Suite Classic Movies or Music Videos.	€12.00
Diamond	Bollinger Champagne, Ayala Brut Rosé Champagne, Lanson White Label Includes White Suite Classic Movies or Music Videos.	€16.00

White Suite Classic Movies or Music Videos on Large Projector Screen	€90.00
Pour your own Beer – Heineken (34 Pints)	€195.00
Pour your own Beer – Anabrea (52 Pints)	€195.00





Post Wedding Family Union

<i>Bronze</i>	Continental Lunch Buffet in a private room for up to 50 Guests (per guest)	€26.50
<i>Silver</i>	Hot Lunch Buffet with choice of two main courses, plus breads, jacket potatoes and salads (per guest)	€35.00
<i>Gold</i>	Plated Starter and Main Course – Choose from our Bronze, Silver and Gold Menu items above (per guest)	€39.00
<i>Platinum</i>	Plated Starter, Main Course and Dessert – Choose from our Bronze, Silver and Gold Menu items above (per guest)	€44.50
<i>Diamond</i>	Plated Starter, Main Course and Dessert, Plus Cheese Board and Glass of Port – Choose from our Bronze, Silver and Gold Menu items above (per guest)	€55.00

Pre Wedding Family Union

<i>Bronze</i>	A glass of still wine from our house selection plus hot and cold canapés in a private room for up to 50 Guests (per guest)	€25.50
<i>Silver</i>	Mango Martini, Champagne Mojito or Pimms cup, plus a glass of Prosecco for all guests on arrival, plus hot and cold canapés (per guest)	€35.00
<i>Gold</i>	Mango Martini, Champagne Mojito or Pimms cup, plus a glass of Tsarine Premium Cuvée Champagne for all guests on arrival. Mini savoury and sweet buffet. (per guest)	€43.50
	Accompanied by our string quartet or Gypsy Jazz band (per 3 hours, subject to availability)	€660.00
<i>Platinum</i>	Mango Martini, Champagne Mojito. French 75 or Pimms cup, plus a glass of Ayala Champagne for all guests on arrival. Buckets of ice cold wines of your choice plus premium red wine selection (priced on consumption)	€POA
	Mini savoury and sweet buffet.	
	Accompanied by our string quartet or Gypsy Jazz band (per 3 hours, subject to availability)	€660.00



Your Mini Moon €835 per room

Spend 2 days relaxing after the wedding with our perfect mini-moon package, which includes:

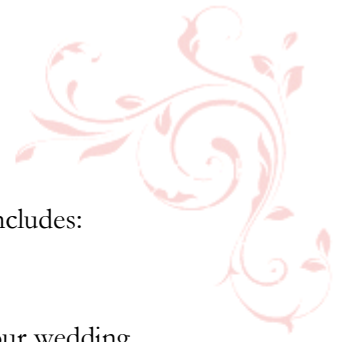
Day one

- 2 spa treatments in Luxe Day spa with a taxi to and from the hotel the day after your wedding.
- 5 course tasting menu in our Lewis Restaurant with a bottle of Prosecco
- Rose petal turndown with chocolates on your bed, and scented candles on both evenings of your stay
- Champagne Breakfast in bed on each morning of your stay

Day two

- Leisurely walk in Crawfordsburn Country Park with a Victorian afternoon tea hamper, pastries and Prosecco to take with you. Alternatively we can provide this in our Lewis restaurant for you.
- 3 course Table D'Hote menu served to you at our chef's table in the restaurant with private waiter and candle setting and bottle of house wine
- Late checkout of 1pm.

Note that we cannot guarantee 2 night bridal suite bedroom allocation and it may be necessary for our concierge to arrange moving your room on one night.



Classic Combinations – 50 to 130 Guests without Ceremony

Option	Package
Venue	Elegant Venue
Refreshment	Bronze
Drinks	Silver
Starter	Bronze
Main Course	Bronze
Dessert	Bronze
Buffet	Bronze
Room Dressing	Silver

Typical Cost for;

Total/Person	Low Season	Mid Season	High Season	Peak Season
60 Guests	€3920 / €65.33	€4,175 / €69.58	€4,565 / €76.08	€4,740 / €79.00
80 Guests	€5,195 / €64.94	€5487 / €68.59	€5,967 / €74.59	€6160 / €77.00
100 Guests	€6,470 / €64.70	€6,800 / €68.00	€7,370 / €73.70	€7,580 / €75.80
120 Guests	€7,750 / €64.58	€8,110 / €67.58	€8,770 / €73.08	€8,999 / €74.99

The above prices are for illustration purposes only. An exact quotation will be provided for you. In general price per person drops with increased guest numbers and also selecting off peak dates, which may be set as off peak as a seasonal discount offer.

Classic Combinations – 20 to 50 Guests with Ceremony

Option	Package
Venue	Intimate Vows
Refreshment	Gold
Drinks	Silver
Starter	Bronze
Main Course	Bronze
Dessert	Bronze
Buffet	Gold
Room Dressing	Silver

Typical Cost for;

Total Costs	Low Season	Mid Season	High Season	Peak Season
20 Guests	€1,600	€1,680	€1,910	€2,065
30 Guests	€2,295	€2,398	€2,680	€2,855
40 Guests	€2,990	€3,120	€3,455	€3,645
50 Guests	€3,685	€3,835	€4,225	€4,435

The above prices are for illustration purposes only. An exact quotation will be provided for you. In general - price per person drops with increased guest numbers and also selecting off peak dates.

Prices converted from GBP to EUR using xe.com, we reserve the right to pass on any additional banking charges for all money accepted in Euros.

Prices correct as at 27th June 2016

The Avis Package Available for wedding dates 1st June 2016 – 30th April 2017
€6,100 for 100 Guests (100 Guest Minimum)



Our guarantee of only one wedding per day.

Red carpet guest reception.

An Appointed Master of Ceremonies.

Dedicated Wedding Co-ordinator to help tailor your arrangements.

Chilled glass of sparkling wine presented to Bride and groom on arrival, or post ceremony.

The 400 year old, historic Gallery Suite for your ceremony / arrival refreshments.

Post ceremony sparkling wine drinks reception for all guests.

The beautiful newly refurbished Verina Suite for your banquet meal and evening entertainment.

Crisp white linen tablecloths and linen napkins with preference of fold.

Classic white chair covers with white sash to transform the banquet setting.

Ceremony long low floral display, transferable to the top table décor.

Elegant silver 5 armed candelabras with white dinner candles and tea lights to surround, resting on mirror base.

Hotel typed table plan for display, presented in a glass framed holder. (Name cards supplied by Bride and Groom as required).

Personalized souvenir menu cards on each table by hotel.

Selection of cake stands and cake knife with dressed cake table.

3 Course Dinner menu carefully cooked by our team of Award Winning Chefs, with tea or coffee to conclude.

A glass of chilled sparkling wine for toasting.

2 glasses (1/2 Bottle) of house wine per person .

Traditional evening buffet consisting of a selection of assorted sandwiches and tea/coffee.

Overnight stay in our themed Bridal Suite, with Full Irish Breakfast next morning.

1st Anniversary Stay next year with full cooked breakfast, compliments of The Old Inn.

Avis Package Conditions;

New Bookings Only

Based on Standard/Bronze Menu

1st Anniversary Stay excludes Saturday Nights except where actual anniversary is on a Saturday

External suppliers subject to availability



The Fuchsia Package Available for wedding dates 1st June 2016 – 30th April 2017

€9,700 for 100 Guests (100 Guest Minimum)



Our guarantee of only one wedding per day.

Red carpet guest reception.

An Appointed Master of Ceremonies.

Dedicated Wedding Co-ordinator to help tailor your arrangements.

Chilled glass of sparkling wine presented to Bride and groom on arrival, or post ceremony.

The 400 year old, historic Gallery Suite for your ceremony / arrival refreshments.

Post ceremony sparkling wine drinks reception for all guests.

The beautiful newly refurbished Verina Suite for your banquet meal and evening entertainment.

Crisp white linen tablecloths and linen napkins with preference of fold.

Classic white chair covers with white sash to transform the banquet setting.

Ceremony long low floral display, transferable to the top table décor.

Elegant silver 5 armed candelabras with white dinner candles and tea lights to surround, resting on mirror base.

Hotel typed table plan for display, presented in a glass framed holder. (Name cards supplied by Bride and Groom as required).

Personalized souvenir menu cards on each table by hotel.

Selection of cake stands and cake knife with dressed cake table.

3 Course Dinner menu carefully cooked by our team of Award Winning Chefs, with tea or coffee to conclude.

A glass of chilled sparkling wine for toasting.

2 glasses (½ Bottle) of house wine per person .

Traditional evening buffet consisting of a selection of assorted sandwiches and tea/coffee.

Overnight stay in our themed Bridal Suite, with Full Irish Breakfast next morning.

Plus

3-Tier Wedding Cake provided by Cake Works.

Professional Photographer Des Rowan for the day.

2 Wedding Cars provided by Klass Cars

Professional DJ Derek West for your evening entertainment

Fuchsia Package Conditions;

New Bookings Only

Based on Standard/Bronze Menu

1st Anniversary Stay excludes Saturday Nights except where actual anniversary is on a Saturday

External suppliers subject to availability

