



Love

AT LA MON

2020 | 2021
WEDDING BROCHURE

LA MON HOTEL & COUNTRY CLUB, 41 GRANSHA ROAD, CASTLEREAGH, BELFAST, BT23 5RF
T: 028 9044 8631 E: INFO@LAMON.CO.UK W: WWW.LAMON.CO.UK



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WHIRLWIND WEDDING PACKAGE

PERSONAL WEDDING CO-ORDINATOR
RED CARPET ON ARRIVAL
GLASS OF BUBBLY & STRAWBERRIES ON ARRIVAL FOR BRIDE & GROOM
TEA, COFFEE & COCKTAIL SCONES SERVED ON ARRIVAL FOR GUESTS
MASTER OF CEREMONIES
4 COURSE WEDDING BANQUET
WHITE LINEN NAPKINS, TEA LIGHTS, MIRRORED TABLE CENTRES,
CUSTOMISED MENUS & TABLE PLAN
CHOICE OF SILVER CAKE STANDS & DECORATIVE WEDDING KNIFE
WEDDING RECEPTION ROOM HIRE UNTIL 1AM
DELUXE BRIDAL SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT
PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS
STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

£1900

BASED ON 70
GUESTS

ADDITIONAL
GUESTS:

£35 PER
GUEST

SELECTED
DATES ONLY

PREMIER WEDDING PACKAGE

£61
PER GUEST
MINIMUM OF
75 ADULTS

PERSONAL WEDDING CO-ORDINATOR
RED CARPET ON ARRIVAL
COMPLIMENTARY WEDDING CEREMONY SUITE
MASTER OF CEREMONIES
GLASS OF BUBBLY & STRAWBERRIES ON ARRIVAL FOR BRIDE & GROOM
DRINKS RECEPTION OF COCKTAILS & BOTTLED BEERS, ACCOMPANIED BY SWEET CANAPÉS & PETIT FOURS
YOUR CHOICE OF HARPISIT OR ACOUSTIC SINGER DURING DRINKS RECEPTION *
PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
STYLISH POSEUR TABLES DRESSED WITH WHITE LINEN
CHAIR COVERS & CO-ORDINATED SASHES IN YOUR RECEPTION SUITE
30FT FAIRY LIGHT BACKDROP BEHIND THE WEDDING PARTY TOP TABLE
CHOICE OF: FLORAL CENTRE PIECES OR INITIAL LIGHT-UP LETTERS
WHITE LINEN NAPKINS, CUSTOMISED MENUS, TABLE PLAN & MIRRORED TABLE CENTRES
CHOICE OF SILVER CAKE STANDS & DECORATIVE WEDDING KNIFE
GLASS OF SPARKLING WINE FOR GUESTS TO TOAST THE BRIDE & GROOM
4 COURSE WEDDING BANQUET
EVENING BUFFET TO INCLUDE SELECTION OF SANDWICHES, CONES OF CHICKEN GOUJONS & SKINNY FRIES
HOTEL DJ FOR YOUR EVENING ENTERTAINMENT UNTIL 1AM
COMPLIMENTARY HIRE OF RECEPTION SUITE UNTIL 1AM
COMPLIMENTARY BRIDAL SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT
PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS
STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

CRYSTAL WEDDING PACKAGE

£52
PER GUEST
MINIMUM OF
85 ADULTS

PERSONAL WEDDING CO-ORDINATOR
RED CARPET ON ARRIVAL
MASTER OF CEREMONIES
COMPLIMENTARY WEDDING CEREMONY SUITE
GLASS OF BUBBLY & STRAWBERRIES ON ARRIVAL FOR BRIDE & GROOM
DRINKS RECEPTION OF SPARKLING WINE ACCOMPANIED BY SELECTION GOURMET CANAPÉS
PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
STYLISH POSEUR TABLES DRESSED WITH WHITE LINEN
CHAIR COVERS & CO-ORDINATED SASHES IN YOUR RECEPTION SUITE
CHOICE OF: WHITE LED DANCE-FLOOR OR 30FT FAIRY LIGHT BACK DROP BEHIND WEDDING PARTY TOP TABLE
WHITE LINEN NAPKINS, TEA LIGHTS, MIRRORED TABLE CENTRES, CUSTOMISED MENUS & TABLE PLAN
CHOICE OF SILVER CAKE STANDS & DECORATIVE WEDDING KNIFE
4 COURSE WEDDING BANQUET
ONE GLASS OF DIRECTOR'S CHOICE WINE FOR GUESTS SERVED DURING WEDDING BANQUET
EVENING BUFFET TO INCLUDE 3 FINGER BUFFET ITEMS
COMPLIMENTARY HIRE OF RECEPTION SUITE UNTIL 1AM
COMPLIMENTARY GRANDE SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT
TWO COMPLIMENTARY PREMIER ROOMS ON YOUR WEDDING NIGHT
PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS
STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

COMPLETE WEDDING PACKAGE

£6,500

BASED ON 75
GUESTS

ADDITIONAL
GUESTS:
£85 PER
GUEST

PERSONAL WEDDING CO-ORDINATOR
RED CARPET ON ARRIVAL
GLASS OF BUBBLY & STRAWBERRIES FOR BRIDE & GROOM
TEA, COFFEE AND HOMEMADE SHORTBREAD FOR WEDDING GUESTS
CHOICE OF LUXURY CEREMONY ROOM OR CHOICE OF WEDDING CARS*
MASTER OF CEREMONIES
CHOICE OF: HARPISIT OR ACOUSTIC SINGER DURING DRINKS RECEPTION*
PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
CHOICE OF CHAIR COVERS WITH CO-ORDINATED SASH FOR RECEPTION SUITE
30FT FAIRY LIGHT BACKDROP BEHIND WEDDING PARTY TOP TABLE
CANDELABRA OR FLORAL CENTREPIECES FOR EACH GUEST TABLE
WHITE LINEN NAPKINS, CUSTOMISED MENUS, TABLE PLAN & MIRRORED TABLE CENTRES
CHOICE OF SILVER CAKE STANDS & DECORATIVE WEDDING KNIFE
HOMEMADE FUDGE WEDDING FAVOURS FOR EACH GUEST
GLASS OF BUBBLY FOR EACH GUEST TO TOAST THE HAPPY COUPLE
4 COURSE WEDDING BANQUET
GLASS OF DIRECTOR'S CHOICE WINE FOR EACH GUEST TO ENJOY DURING THE WEDDING BANQUET
HOTEL DJ FOR EVENING ENTERTAINMENT UNTIL 1AM
EVENING BUFFET: SELECTION OF SANDWICHES, COCKTAIL SAUSAGES, CHICKEN GOUJONS & SELECTION OF DIPS
COMPLIMENTARY ROOM HIRE UNTIL 1AM
COMPLIMENTARY BRIDAL SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT
PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS
STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

*MILEAGE & ADDITIONAL CHARGES MAY BE INCURRED
*OPTION OF DAIMLER & WINDSOR WEDDING CARS OR CLASSIC BENTLEY & LIMO

MIDWEEK WEDDING PACKAGE

£63

PER GUEST

MINIMUM OF
60 ADULTS

AVAILABLE SUNDAY TO THURSDAY

PERSONAL WEDDING CO-ORDINATOR
RED CARPET ON ARRIVAL
CHOICE OF WEDDING CARS*
COMPLIMENTARY WEDDING CEREMONY SUITE
GLASS OF BUBBLY & STRAWBERRIES ON ARRIVAL FOR BRIDE & GROOM
TEA, COFFEE AND HOMEMADE SHORTBREAD FOR WEDDING GUESTS
MASTER OF CEREMONIES
PRIVATE GARDENS FOR WEDDING PHOTOGRAPHS
CHOICE OF CANDELABRAS OR FLORAL CENTREPIECES FOR EACH TABLE
WHITE LINEN NAPKINS, CUSTOMISED MENUS, TABLE PLAN & MIRRORED TABLE CENTRES
CHOICE OF SILVER CAKE STANDS & DECORATIVE WEDDING KNIFE
GLASS OF BUBBLY FOR EACH GUEST TO TOAST THE HAPPY COUPLE
GLASS OF DIRECTOR'S CHOICE WINE FOR EACH GUEST SERVED WITH THE WEDDING BANQUET
4 COURSE WEDDING BANQUET
COMPLIMENTARY ROOM HIRE UNTIL MIDNIGHT
EVENING FINGER BUFFET WITH SANDWICHES, TEA, COFFEE & SHORTBREAD
HOTEL DJ FOR EVENING ENTERTAINMENT UNTIL MIDNIGHT
COMPLIMENTARY UPGRADE TO GRANDE SUITE FOR BRIDE & GROOM
TWO COMPLIMENTARY PREMIER PLUS BEDROOMS FOR THE BRIDAL PARTY
PREFERENTIAL ACCOMMODATION RATES FOR WEDDING GUESTS
STORAGE AREA FOR WEDDING ITEMS THE NIGHT PRIOR TO YOUR WEDDING

*MILEAGE & ADDITIONAL CHARGES MAY BE INCURRED
*OPTION OF DAIMLER & WINDSOR WEDDING CARS OR CLASSIC BENTLEY & LIMO

BESPOKE WEDDING PACKAGE

LA MON'S WEDDING PACKAGES CAN BE TAILORED TO CREATE YOUR OWN BESPOKE WEDDING EXPERIENCE, UNIQUE TO YOUR WEDDING DAY.

OUR WEDDING CO-ORDINATORS WILL ENSURE YOUR EVERY WEDDING WISH BECOMES A REALITY.



WEDDING PACKAGE MENUS

LA MON IS PROUD TO PRESENT LOCALLY SOURCED PRODUCE FROM NORTHERN IRELAND.

CHOOSE ANY OF THE FOLLOWING OPTIONS FOR YOUR WEDDING BANQUET WITH THE PREMIER, CRYSTAL, COMPLETE & MIDWEEK PACKAGE:

STARTER

DOVETAIL OF OGEN MELON | BERRY COMPÔTE

LA MON'S CLASSIC EGG HARLEQUIN

CAESAR SALAD | ROMAINE LETTUCE WITH LARDONS, PARMESAN SHAVINGS & GARLIC CROUTONS

SOUP | ACCOMPANIED BY FRESHLY BAKED BREADS

TRADITIONAL VEGETABLE BROTH, COMBER POTATO & LEEK, ROAST VINE TOMATO & FRESH BASIL, CREAM OF WILD MUSHROOM

MAIN COURSE

ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL POTATOES & VEGETABLES

GIVAN'S SUGAR BAKED HAM | MINTED PEACH & PORT GLAZE

SUPREME OF CO. DOWN FREE RANGE CHICKEN | WRAPPED IN BACON WITH HERB STUFFING, HONEY & THYME SAUCE

ESCALOPE OF LOCAL SALMON | WHITE WINE & TARRAGON CREAM

CRAIGANTLET FARM'S ROAST LOIN OF PORK | APRICOT & WALNUT STUFFING WITH A DIJON MUSTARD SAUCE

SUPREME OF CO. DOWN FREE RANGE CHICKEN | HERB CRUST, SHERRY & PORT GLAZE

SUPREME OF CO. DOWN FREE RANGE CHICKEN | BLACK PUDDING & BACON STUFFING WITH A CREAMY MUSHROOM SAUCE

WEDDING PACKAGE MENUS

VEGETARIAN, VEGAN & GLUTEN FREE MENU

RED ONION & GOATS CHEESE TARTE WITH ROCKET SALAD & BEETROOT GLAZE (V)

ROAST STUFFED PEPPER WITH COUSCOUS & SWEET CHILLI SAUCE (V, VG)

TRUFFLE & WILD MUSHROOM RISOTTO (V, VG)

SPINACH & RICOTTA TORTELLINI (V)

GLUTEN FREE SOUPS & SAUCES AVAILABLE

(V) VEGETARIAN (VG) VEGAN

DESSERT

HOMEMADE CHEESECAKE | CHOCOLATE & ORANGE, BAILEY'S, STRAWBERRY, RASPBERRY RUFFLE OR MINT AERO

INDIVIDUAL CRISP FRUIT PAVLOVA | MALLOW CENTRE, TOPPED WITH FRESH CREAM & PANACHE OF FRUIT

PEAR & BUTTERSCOTCH GÂTEAU | WARM BUTTERSCOTCH SAUCE

LUXURY INDIVIDUAL LEMON MERINGUE TARTLET

DEEP FILLED BRAMLEY CO. ARMAGH APPLE PIE | FRESH CREAM OR ICE-CREAM

RETRO BLACK FOREST GÂTEAU

RASPBERRY MASCARPONE TORTE

CHOCOLATE TORTE | FRUIT PURÉE

ENHANCE YOUR SPECIAL DAY

MENU UPGRADES

STARTER

CHICKEN LIVER PARFAIT | MIXED LEAVES, TOASTED BRIOCHE, PEAR & LIME CHUTNEY **£1.50 PER GUEST**

GOATS CHEESE TERRINE | HONEY, BASIL, PINE NUTS, MIXED LEAVES & CHEF'S DRESSING **£1.50 PER GUEST**

CHINESE STYLE DUCK | ROASTED WITH FIVE SPICE, MIXED LEAVES & CHEF'S DRESSING **£2.50 PER GUEST**

UPGRADE TO A PYRAMID OF STARTERS **£5 PER GUEST**

UPGRADE TO AN ASSIETTE OF 3 MINIATURE STARTERS **£3 PER GUEST**

SOUP

ACCOMPANIED BY FRESHLY BAKED BREADS

BUTTERNUT SQUASH WITH CUMIN ROASTED PUMPKIN SEEDS

CREAM OF CHICKEN & SWEETCORN

FRENCH ONION WITH BLUE CHEESE CROUTONS

OVEN ROASTED RED PEPPER & CHORIZO

WHITE ONION, CIDER & THYME

BACON & LENTIL

£1 PER GUEST

ENHANCE YOUR SPECIAL DAY

SORBET SELECTION

MANGO & PASSION FRUIT / CASSIS / STRAWBERRY & BLACK PEPPER / LEMON / ORANGE / PEACH BELLINI
COSMOPOLITAN / PINA COLADA / CHAMPAGNE / PIMM'S / GIN & GINGER BEER

£1 PER GUEST

MAIN COURSE

ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL & POTATOES & VEGETABLES

WOODBURN'S TURKEY & HAM | SAVOURY STUFFING, CHIPOLATAS & GRAVY | £1.50 PER GUEST

SLOW ROAST DAUBE OF BEEF | RED WINE & STAR ANISE JUS | £3 PER GUEST

RUMP OF MOURNE LAMB | CRUST OF FINE HERBS WITH PORT & DAMSON SAUCE | £5 PER GUEST

ROAST CHERRY VALLEY DUCK BREAST | BAILEYS & PINK PEPPERCORN CREAM | £5 PER GUEST

ROAST SIRLOIN OF BEEF | SERVED MEDIUM WITH CHASSEUR SAUCE | £7 PER GUEST

DESSERT

CHOUX PROFITEROLES FILLED WITH VANILLA PASTRY CREAM | WARM CHOCOLATE OR BUTTERSCOTCH SAUCE | £1.50 PER GUEST

DOUBLE BELGIAN CHOCOLATE MOUSSE | FROSTED BERRIES & FRUIT PURÉE | £2 PER GUEST

INDIVIDUAL CRÈME BRULÉE POT | VANILLA, RASPBERRY OR LEMON | £2 PER GUEST

PEACH MELBA | BRANDY SNAP BASKET TOPPED WITH VANILLA ICE-CREAM & RASPBERRY SYRUP | £1 PER GUEST

ICED PARFAIT | VANILLA, BAILEY'S OR YELLOWMAN & BUSHMILLS | £1.50 PER GUEST

INDIVIDUAL WARM DEEP FILLED APPLE & CINNAMON CRUMBLE | FRESH CREAM OR ICE-CREAM | £1.50 PER GUEST

ASSIETTE OF 3 MINIATURE DESSERTS | £3 PER PERSON

LA MON EVENING BUFFET MENU

SELECTION OF TRADITIONAL HOMEMADE SANDWICHES
BLACK PEPPER & CHILLI BUFFALO WINGS WITH A SELECTION OF DIPS

CHUNKY CHICKEN GOUJONS

DEEP FRIED CRISPY MUSHROOMS

FISH GOUJONS

CRISPY SPRING ROLLS

ORIENTAL SAMOSAS

MINI BURGERS GARNISHED WITH SALAD

MINI BEEF WELLINGTON

MINI PIZZA BITES

INDIVIDUAL MINI QUICHE

CHICKEN SATAY SKEWERS

SELECTION OF HOMEMADE TRAYBAKES

£3.50 PER ITEM

SPECIAL SUPPER MENU

TORTILLA CHIPS & DIPS | £2.25 PER GUEST

BRIOCHE & BACON BUTTIES | £4.75 PER GUEST

SELECTION OF BREADS, OILS & TAPENADE | £4.95 PER GUEST

TRADITIONAL FISH & CHIPS | £5.95 PER GUEST

IRISH STEW & TOASTED SODA | £7.25 PER GUEST

FLASKS OF TEA & COFFEE (SERVES 30 GUESTS) | £45 PER SERVING

EVENING BUFFET SERVED BETWEEN 9.30PM - 10.30PM. A LATER SERVICE TIME CAN BE ARRANGED AT A SURCHARGE: FROM £50

CANAPÉS MENU

GOURMET CANAPÉS

NOISSETTE SWIRL PÂTÉ & RED PEPPER
CASHEL BLUE CHEESE & CELERY
SMOKED SALMON & CRÈME FRAÎCHE
BOILIE GOATS CHEESE BOUCHÉE
TAPENADE & SUN BLUSHED TOMATO
WHIPPED GOATS CHEESE, BASIL PESTO & HONEY
BLUE CHEESE, PEAR & WALNUT
GUACAMOLE & CRAYFISH
DUCK LIVER PARFAIT & HOMEMADE CHUTNEY
SELECTION OF VEGETARIAN MINI QUICHE
PRAWN TAILS WRAPPED IN FILO PASTRY
MINI CHICKEN PIE
MINI BEEF WELLINGTON
SPICY SPRING ROLLS
STILTON FILO POUCH
MUSHROOM CROSTINI

COCKTAIL MENU

COCKTAIL RECEPTION

FRENCH MARTINI | VODKA, CHAMBORD & PINEAPPLE JUICE
BABY GRAND | VODKA, SAUVIGNON BLANC, ELDERFLOWER, CHAMBORD & SUGAR SYRUP
IN THE HILLS | BACARDI, SHRUB MIX, LIME & SUGAR
STRAWBERRY OR RASPBERRY COLLINS | GIN, STRAWBERRY/RASPBERRY LIQUEUR & PUREE, LEMON JUICE & LEMONADE
DRESSED PIMM'S | PIMM'S, LEMONADE, STRAWBERRIES, CUCUMBER, APPLE & ORANGE
CRAIGANTLET SLING | GIN, COINTREAU, BENEDICTINE, CITRUS, PINEAPPLE & SUGAR

