



Exclusively yours

WEDDINGS AT THE HARBOURVIEW HOTEL



THE  
HARBOURVIEW  
HOTEL

THE  
MACAULEY  
SUITE



## Contents

4 About  
**The Harbourview**

---

6 Wedding  
**Packages**

---

10 Wedding  
**Menu**



## Exclusively Yours

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*For weddings at The Harbourview, we do something truly special. We turn our hotel into a private retreat for you and your guests.*

That's because there'll be only one reception taking place that day. Yours. Which means that for the day, The Harbourview is exclusively yours. It's just one of the ways we help make your big day truly unique.

Here are some others.

### **A Breathtaking Location**

The Harbourview is the perfect setting for your special day.

Nestled in the picturesque village of Carnlough on the stunning Causeway Coast, the hotel is steeped in history. Our 19th century building – with its open fires, original terrazzo flooring, a refurbished bar, restaurant and 35 elegantly appointed bedrooms – offers a unique blend of timeless Irish charm and modern sophistication.

And with Carnlough Harbour, rolling green hills, the Irish Sea and a nearby beach, you've got endless opportunities for stunning photographs.

### **Memories and Moments to Last a Lifetime**

At The Harbourview you have an exclusive, intimate space for up to 80 guests to witness your vows and share in your joy.

And, as Ireland's first destination whiskey hotel, we can bring a unique and unforgettable touch to the occasion too.

Let us help you create a day full of cherished memories and moments that will last a lifetime.





## Wedding Packages

*From our exclusive Complete Wedding Escape offering the ultimate personalised experience, to our Golden Vows option delivering an effortless yet memorable celebration.*



## PACKAGE 1

# The Complete Wedding Escape

For couples seeking the ultimate personalised wedding experience, we offer exclusive use of our hotel, allowing you and your guests to immerse yourselves in the warmth and charm of this historic setting.

### The Package

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Exclusive use includes full access to The MacAuley Suite and lounge, a private area of The Coach House, The Wee Bar, and all 35 bedrooms. This package also includes a £200 voucher for the Whiskey Chamber.

- ◇ Civil ceremony
- ◇ Drinks reception
- ◇ The luxurious MacAuley Suite to accommodate up to 80 guests for wedding meal and evening reception
- ◇ Private bar within The MacAuley Suite
- ◆ Pre-wedding soirée
- ◆ Private celebratory glass of bubbles for the couple in our MacQuillan Whiskey Chamber
- ◆ Intimate fireside lounge area to relax
- ◆ Exclusive use of all 35 bedrooms
- ◆ Morning after: breakfast in bed for the newly married couple

## PACKAGE 2

# Golden Vows

This package offers you everything you need for an elegant, effortless and memorable wedding day. Let us take the stress out of planning everything and ensure your celebration is simply seamless.

### The Package

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- ◇ Civil ceremony
- ◇ Drinks reception
- ◇ The luxurious MacAuley Suite to accommodate up to 80 guests for wedding meal and evening reception (minimum 50 guests)
- ◇ Private bar within The MacAuley Suite
- ◆ Celebratory glass of bubbles for the couple

*The Complete Wedding Escape*  
**Exclusive Hire: £2,500**

*Golden Vows*  
**Room Hire: £1,000**

#### Menu

Mon-Thurs: £99pp | Fri-Sun: £110pp | Children: £45pp (4-12yrs)

#### Rooms B&B

Best available rate

#### Civil Ceremony

Weekday: £350 | Weekend: £750





## For all Guests

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- ◇ On arrival: tea, coffee and home-made shortbread, prosecco and bottled beer
- ◇ Five-course wedding meal crafted by our Executive Chef
- ◇ Two glasses of our house wine per guest with meal
- ◇ Evening buffet

## The Details

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- ◇ Linen napkins and table linen
- ◇ Wooden crossback chairs
- ◇ Table skirts for all tables
- ◇ Cake-stand with cake knife
- ◇ Ivory candle and wooden base centrepieces
- ◇ Hotel name cards and menu
- ◇ Complimentary suites for the married couple (Churchill, Londonderry and Garron Tower Suites)  
\*subject to availability

### Let the Celebration Continue

Why not extend the occasion for a second day and book a private dining area? This will give you have a chance to relax after all the excitement the day before, spend time with your guests and friends – and keep the celebration going.

So make yourself comfortable. At The Harbourview Hotel there's no rush.

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**Day Two Room Hire: £250**

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**Rooms B&B: Best available rate**

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## Wedding Menu

*At The Harbourview the focus is on fresh, locally sourced, seasonal ingredients, all prepared from scratch by our Executive Chef and the team. And since we're Ireland's first whiskey hotel, you'll find that a certain spirit makes an imaginative way into some of our recipes too...*



## **Appetisers**

*Choose two from the following:*

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### **Outwalker Whiskey poached pears**

toasted hazelnuts, Cashel Blue and honey vinaigrette served on a crisp leaf salad

### **Goat cheese crostini**

with beetroot, candied pecans

### **Wild mushroom and truffle arancini**

parmesan cream, micro-herb garnish

### **Classic Caesar salad**

### **Smoked salmon rillettes**

lemon thyme crackers, honey mustard dressing

### **Mediterranean vegetable tartlet**

pesto, red pepper purée

### **Confit duck arancini**

marinara sauce, parmesan, basil

### **Traditional prawn cocktail**

Glenarm smoked salmon, home-baked wheaten bread, lemon and dill crème fraîche dressing

### **Seafood chowder**

### **Corned beef terrine**

piccalilli, Irish soda croûte

### **Chicken liver pate**

Cumberland sauce, toast

### **Crispy hot honey chicken**

Asian slaw, honey chilli dressing

## **Soup Starter**

*Choose one from the following:*

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Potato and leek

Vegetable broth

French onion

Roast carrot and coriander

Curried carrot and coconut

Roast butternut and sage

## **Mains**

*Choose two from the following:*

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### **Stuffed turkey roulade**

chipolatas, poultry gravy

### **Guinness-braised short rib**

rich stout reduction

### **Confit pork belly**

mustard mash, apple compote

### **Outwalker Whiskey and honey-glazed salmon**

wilted spinach

### **Rosemary-lemon roasted chicken supreme**

wild mushroom farro and thyme pan jus

### **Chicken ballotine**

stuffed with sundried tomatos, mozzarella, pesto and chorizo cream sauce

### **Traditional roast turkey and ham**

stuffing and chipolatas

### **Lamb shank**

creamed potatoes, red cabbage, with a rosemary port jus

### **Supreme of chicken**

grilled king oyster mushroom, tarragon velouté

### **Salmon fillet**

confit cherry tomatoes, white wine velouté

## **Vegetarian**

### **Hearty nut roast**

with seasonal vegetable and fresh herbs

### **Sweet potato gnocchi**

with pine nuts, sun blushed tomato pesto and capers

### **Beetroot and shallot tartlet**

with crispy kale and apple balsamic



## Family-Style Sides

All mains are served dressed with a choice of two sides, presented to the table in serving bowls for your guests to share.

*Choose one from the following:*

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Brown butter and sage-roasted sweet potatoes

Mashed potato or champ

Roasted baby potatoes with Irish herb butter

Dauphinoise potatoes

*Choose one from the following:*

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Charred brussel sprouts with pancetta and maple drizzle

Honey-glazed carrots and parsnips

Butter-braised savoy cabbage with bacon

Steamed seasonal garden vegetables

Cauliflower cheese

*All menu items are subject to seasonal availability.*

## Desserts

*Choose two from the following:*

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Irish coffee cheesecake with vanilla ice cream

Profiteroles with hot chocolate sauce

Red berry meringue nest

Chocolate fondant with vanilla ice cream

Lemon tart, with fresh cream and raspberry coulis

Chocolate torte, with Baileys whipped cream and fresh raspberries

Whiskey-soaked bread pudding, with vanilla bean custard

Dark chocolate bourbon truffles

Apple crumble and custard

Panna cotta (choose from raspberry, lemon or salted caramel)

### **Trio of Desserts:**

Lemon tartlet with meringue

Chocolate-dipped éclair

Mini cheesecake with caramel drizzle

Chocolate ganache tart

Whiskey caramel tart

Pineapple upside-down cake bite

Passion fruit panna cotta

Limoncello panna cotta

Eggnog panna cotta

Macaron

Apple crumble shooter





## Children's Menu

£45 per young guest:

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### Starters

Soup

Veggie sticks and hummus, crunchy carrots, celery and cucumber with a creamy hummus dip

Mini caprese skewers, cherry tomatoes, mozzarella and basil with a balsamic glaze drizzle

### Mains

Half-portions of any adult main course

Soft shell tortillas, grilled chicken, or Mexican beans, cheese and salsa

Penne pasta, marinara sauce, cheese, garlic bread

### Dessert

Choice of ice cream and jelly or fruit salad

## Evening Buffet

Choose four from the following:

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Irish farmhouse cheese toastie

Irish farmhouse cheese and ham toastie

Breaded chicken tenders

New York-style hot dogs with caramelised onions, mustard and ketchup

Margarita flat-bread pizza

Halloumi sticks served with a honey drizzle

Bowl of freshly cut chips



## Menu Enhancements

*If you're a foodie or looking to create your own menu, you can choose from the options on the next page as a supplement.*



## Arrival Canapés

*Choose four from the following  
for £11 per guest:*

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Goat cheese, beetroot and walnut tartlets

Caprese tartlet

Melon, prosciutto and cheese skewer

Smoked salmon and cream cheese blinis

Bloody Mary gazpacho shots  
with celery sticks, tomato salsa

Mushroom bruschetta

Mini quiches (mix of vegetable and meat)

Duck spring rolls

Mini vegetable frittatas chicory leaf  
with tomato salsa

## Ultimate Canapés

Add an extra layer of indulgence to your  
day with our ultimate canapés.

*£2.50 per guest:*

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Celery, lemon and parsley spoons

Mini jacket potatoes filled with cheese,  
tomato, avocado, coriander

Crab devilled eggs

Mini beef bouchée

Prawn and avocado salad shot glass

Watermelon, cured ham and feta  
cheese skewer

Oyster station  
(Seasonal | price on request)

*Locally sourced oysters from the renowned  
Fabrice Richez, a premier Irish oyster  
supplier based in Islandmagee. Served with  
a choice of salads, Tabasco, whiskey or  
Baby Guinness.*

## Ultimate Appetisers

*£2.50 per guest:*

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Spiced beef carpaccio, piccalilli, rocket,  
toasted soda

Scallop, creamed corn gratin

Tea-smoked duck, chicory, plum chutney

Limavady whiskey-cured salmon  
gravlax, pickled vegetable salad,  
honey mustard dressing

## Gourmet Mains

*£20.00 per guest:*

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### Fillet of halibut

potato cake, pea puree, beurre blanc  
herb crust

### Roast sirloin of Glenarm Shorthorn

fondant potato, glazed carrot, red wine jus

### Rack of lamb

buttered baby potatoes, caramelised parsnips,  
mint sauce







THE **HARBOURVIEW** HOTEL

*The Measure of Hospitality*

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