



Exclusively yours

WEDDINGS AT THE HARBOURVIEW HOTEL



THE
HARBOURVIEW
HOTEL

THE
MACAULEY
SUITE



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Exclusively Yours

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

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

- ◇ 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

- ◇ 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

- ◇ 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.

Day Two Room Hire: £250

Rooms B&B: Best available rate



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:

Outwalker Whiskey Poached Pears

mixed leaves, goat cheese,
honey dressing, croutons

Goat Cheese Crostini

with beetroot, candied pecans

Wild Mushroom and Truffle Arancini

parmesan cream, micro-herb garnish

Classic Caesar Salad

baby gem, black olives, sundried tomatoes,
bacon, croutons and Caesar dressing

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

cold water prawns, marie rose sauce,
crisp leaf salad

Seafood Chowder

salmon, smoked haddock, cod,
white wine cream

Corned Beef Terrine

piccalilli, Irish soda croûte

Chicken Liver Pâté

toast, Cumberland sauce

Crispy Hot Honey Chicken

slaw, lemon & coriander aioli

Soup Starter

Choose one from the following:

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:

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

Supreme of Chicken

grilled king oyster mushroom,
tarragon velouté

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

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:

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:

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:

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:

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:

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:

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:

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:

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 per guest:

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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The Harbourview Hotel Limited (NI716030)

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