



# Your wedding day in the heart of the city.

Standing proudly alongside the historic Derry city walls, the 4 star Maldron Hotel Derry is the superior choice to celebrate your wedding day.

From the moment your guests arrive, our highly experienced wedding team await your arrival for this truly special and memorable day.

Maldron Hotel Derry boasts 93 luxurious guest bedrooms, restaurant, Lyric Bar & Grill and the beautifully appointed Tyrconnell Banqueting Suite. The Tyrconnell Suite is a magnificent, fully airconditioned room situated on the ground floor of the hotel. This charming room is complete with its own private bar and is located adjacent to the hotel lobby. Maldron Hotel Derry is also fully licensed to host civil ceremonies, please don't hesitate to ask our wedding team for further information.



# Planning your special day

Our experienced and professional team are available to help you plan the most memorable day of your lives. Remember, we cater for just one wedding per day so you will be assured of our undivided attention at all times.

Rest assured that every little detail is attended to by us in advance of your arrival and on the day itself. We aim to not only meet your expectations, but to exceed them in every way possible.

Your own personal Wedding Co-ordinator will liaise with our experienced banqueting team to ensure that every little detail of your day is tailor made to exactly as you wish.

Our Operations team will act as your very own Master of Ceremonies for the day. Their special care and attention to detail will allow you both to relax and enjoy every precious minute possible.

Behind the scenes our Executive Chef and his talented team will be busy preparing an exceptional banquet designed by him and chosen by you.



## With our compliments.

- Pre wedding consultations with our experienced Wedding Co-ordinator
- Complimentary champagne on arrival for bride & groom
- Red carpet on arrival
- Complimentary function room hire
- Finest linen table cloths & napkins
- Mirrored centre pieces for each table
- Personalised table menus
- Full waiter service
- Use of cake stand & knife
- Built in PA system & microphone for speeches
- Complimentary car- parking for guests
- Luxurious bridal suite for the bride & groom on your wedding night
- Preferential accommodation rates for your guests

#### Facilities include:

- Air-conditioned Tyrconnell Suite for up to 180 guests
- Licensed for civil ceremonies
- Bridal Suite
- Standard, executive & family rooms
- Free WiFi throughout the hotel
- Restaurant
- Lyric Bar & Grill
- Fitness Suite



# On arrival for your guests.

## Alcoholic aperitifs

Choose from our list of arrival reception drinks (priced per person):

Glass of sparkling wine	£3.50
Glass of house wine	…£3.50
Glass of champagne	£7.50
Bucks fizz	£3.50
Kir Royale	£5.00
Alcoholic fruit juice	£3.00

## Something to nibble on

Choose from our list of items for guests to nibble on arrival (priced per person):

Tea, coffee & shortbread	£2.25
Tea, coffee & scones	£3.50
Tea, coffee & mini cupcakes	£3.50
Tea, coffee & patisserie selection	£3.50
Tea_coffee & sandwich selection	£4.95

## Wedding Menus

### Package Menu

Cream of leek & potato soup

Or

Smoked chicken Caesar salad with crisp baby gem lettuce, tossed with bacon lardons & croutons in a creamy Caesar dressing with parmesan shavings

\*\*\*\*

Supreme of chicken with bacon & apricot stuffing served with a rosemary gravy

or

Prime roast beef with Yorkshire pudding & Bordelaise sauce

All served with a selection of vegetables and potatoes

Assiette of desserts

\*\*\*\*

Freshly brewed tea or coffee

### The Ferryquay Menu

Cream of vegetable soup

\*\*\*\*

Roast stuffed turkey & honey baked ham with sage & onion stuffing, served with cranberry sauce & roasted jus

Served with a selection of vegetables and potatoes

Profiteroles filled with sweet Chantilly cream & chocolate sauce

\*\*\*\*

Freshly brewed tea or coffee

£23.50 per person





#### The Carlisle Menu

Smoked chicken Caesar salad with crisp baby gem lettuce, tossed with bacon lardons & croutons in a creamy Caesar dressing with parmesan shavings

0

Fan of Galia melon served with fruit coulis

\*\*\*\*

Cream of leek & potato soup

\*\*\*\*

Supreme of chicken on a spring onion mash served with a tarragon gravy

or

Prime roast beef with Yorkshire pudding & Bordelaise sauce

All served with a selection of vegetables and potatoes

\*\*\*\*

Assiette of desserts

\*\*\*\*\*

Freshly brewed tea or coffee £25.00 per person

#### The Diamond Menu

Roasted filo tartlet filled with red onion marmalade, topped with goat's cheese & served with rocket & beetroot salad

10

Smoked chicken Caesar salad with crisp baby gem lettuce, tossed with bacon lardons & croutons in a creamy Caesar dressing with parmesan shavings

\*\*\*\*

Roasted red pepper & sweet potato soup

\*\*\*

Prime roast sirloin of beef with Yorkshire pudding & Borderlaise sauce

10

Seared salmon with tomato & herb crust and a Béarnaise sauce

OI

Supreme of chicken with bacon & sage stuffing, served with a rosemary gravy

All served with a selection of vegetables & potatoes

Raspberry & white chocolate cheesecake

01

Chocolate & hazelnut meringue

\*\*\*\*

Freshly brewed tea or coffee £30.00 per person

# It's a question of choice.

Create the perfect wedding menu by selecting an item from each of our choice selections of starters, soups, sorbets, main courses & desserts below.

Should you wish to offer your guests a choice of dishes a supplement charge may apply.

Our Wedding Co-ordinator can assist you in creating a bespoke wedding menu.

#### Starters

Fan of Galia melon served with fruit coulis	£4.50 per person
Chicken liver parfait, red onion marmalade and toasted soda	£4.95 per person
Roasted filo tartlet filled with red onion marmalade and topped with goat's cheese served with rocket and beetroot salad	£4.95 per person
Smoked chicken Caesar salad with crisp baby gem lettuce, tossed with bacon lardons & croutons in a creamy Caesar dressing with parmesan shavings	£4.95 per person
Fresh crab and coldwater prawns served with a rich Marie Rose sauce and homemade wheaten bread	£5.95 per person
Egg mayonnaise with a fresh cream sauce, and served with crispy salad leaves	£4.95 per person
Smoked bacon and leek filo tartlet with seasonal dressed leaves	£4.95 per person

## Soups

Cream of leek & potato soup	£3.95 per person
Cream of vegetable soup	…£3.95 per person
Cream of chicken & leek soup	… £3.95 per person
Roasted red pepper & sweet potato soup	… £3.95 per person
Classic pea & ham soup	…£3.95 per person
French onion soup	… £3.95 per person
Carrot & coriander soup	…£3.95 per person

#### Sorbets

Lemon sorbet	£3.00 per person
Crème de Cassis sorbet	£3.00 per person
Champagne sorbet	£3.00 per person

## Main Courses

Supreme of chicken with bacon & apricot stuffing served with a rosemary gravy	£16.95 per person
Supreme of chicken on a spring onion mash, and served with a tarragon gravy	£16.95 per person
Roast stuffed turkey & honey baked ham with sage & onion stuffing served with cranberry sauce & roasted jus	£17.95 per person
Loin of pork with herb & onion stuffing, served with a madeira sauce	£16.95 per person
Seared salmon with tomato & herb crust and a Béarnaise sauce	£17.95 per person
Roast leg of lamb scented with rosemary & garlic pan gravy	£18.95 per person
Half roast duck, chinese vegetables & plum sauce	£17.95 per person
Prime roast beef with Yorkshire pudding & Bordelaise sauce	£17.95 per person
Prime roast sirloin of beef with Yorkshire pudding & Borderlaise sauce	£19.95 per person
Fillet of beef served with a Clonakilty black pudding, mash and a green peppercorn & brandy sauce	£26.00 per person

# Desserts

Profiteroles filled with sweet Chantilly cream & chocolate sauce	£4.95 per person
Toffee & chocolate pavlova	£4.95 per person
Lemon tarte with raspberry compote	£4.95 per person
Chocolate fudge cake	£4.95 per person
Bailey's cheesecake	£4.95 per person
Marbled orange chocolate tarte	£4.95 per person
Rhubarb & apple crumble with vanilla cream sauce	£4.95 per person
Maldron assiette of desserts	£5.95 per person

# The twilight selection..

Choose from our selection of evening buffet options below

Menu A

Freshly made finger sandwiches

Sausage rolls

Mini chicken satays

Tea & coffee

£7.95 per person

Menu B

Freshly made finger sandwiches

Vol-au-vents

Cocktail sausages

Chicken goujons

Mini burgers

Tea & coffee

£8.95 per person

Menu C

Freshly made finger sandwiches

Cocktail sausages

Mini chicken satays

Mini quiche selection

Vol-au-vents

Mini burgers

Tea & coffee

£9.95 per person

Fancy something quirky?

Mini fish & chips served with tea & coffee

£7.95 per person

Hot dogs with onions & chips served with tea & coffee

67.0F

€7.95 per person

Bacon baps & chips served with tea & coffee

£7.95 per person





# Accommodation in the heart of the city.

Your guests can make the most of your wedding day by staying overnight at Maldron Hotel Derry. We have 93 newly refurbished guestrooms including standard, executive and family rooms.

For each wedding reception we can reserve 10 guest rooms at a preferential rate for the date of the wedding. These rooms can be reserved up to one month before the wedding and any remaining unallocated rooms will then be released. For more information or to reserve your bedrooms please contact your Wedding Co-ordinator on 02871 371000 or email events.derry@maldronhotels.com

let your story start with us...

- ♥ Butcher Street, Derry~Londonderry, N Ireland, BT 48 6HL
- +44 28 7137 1000
- @ events.derry@maldronhotels.com
- maldronhotelderry.com

