



BELLINTER HOUSE HOTEL

Wedding Brochure

A magnificent 18th-century Georgian house



Celebrate your Wedding with timeless elegance and enchanting moments

Civil Ceremony

Your wedding ceremony can be held indoors in our elegant Ceremony Room, the Nunnery Suite, which accommodates up to 130 guests. Alternatively, weather permitting, you may choose to exchange vows outdoors on the front lawn, with the magnificent Weeping Beech Tree as your backdrop, accommodating up to 160 guests. For guest lists exceeding 130 people, the Garden Suite, our Main Banqueting space, is available for indoor ceremonies at 2pm. For weddings with up to 130 guests the cost for an onsite wedding is €650.00, and for weddings with 130-160 guests, the cost is €850.00.

The Boyne Package:

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream, Tea & Coffee
Arrival Reception Drinks: Bellinter's Seasonal Alcohol Punch (1 drink pp)
4 Course Wedding Dinner: Set Starter, Choice of 2 Main Course, Set Dessert, Tea & Coffee
Dinner Drinks: House Wine (Glass of House Wine pp)
Evening Food: (choice of 2)

The Briscoe Package:

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream & Biscuits with Tea & Coffee
Arrival Reception Drinks: Prosecco & Bellinter's Seasonal Alcohol Punch & Fruit Juices (1 drink pp)
4 Course Wedding Dinner: Set Starter, Choice of 2 Main Courses, Set Dessert, Tea & Coffee
Dinner Drinks: House Wine (Half Bottle pp)
Evening Food (choice of 2)

The Bellinter Signature Package:

Arrival Reception Canapes: Homemade Miniature Scones with Clotted Cream, Mini Macaroons & Biscuits, and a Choice of 3 Canapes and Tea & Coffee
Arrival Reception Drinks: Prosecco, a Cocktail (Mojito, Cosmopolitan or Gin & Tonic) and a Bucket of Chilled Beers (1 drink pp)
5-Course Wedding Dinner: Set Starter, Soup or Sorbet Course, Choice of 2 Main Courses, Assiette of Desserts, Tea & Coffee
Dinner Drinks: A glass of Prosecco Toast Drink & House Wine (Half Bottle pp)
Evening Food: (choice of 2)

Exclusive Use

All bedrooms to be filled by you (41 doubles and the Loft Residence). One of these is a Complimentary Bridal Suite for the night of your Wedding. The House & grounds are private from 3pm on the day of your wedding to 12pm the following day. Exclusivity excludes Bathhouse Spa and Hot Tub Area.

Non-Exclusive Use

We require you to book a minimum of 21 double bedrooms at the reduced wedding rate stated for that month and day of the week. These rooms will be 5 Main House Suites, 6 rooms in the Ruins and 10 rooms in the West Wing.

All bedroom prices are based on 2 people sharing, with Bed and Breakfast.

Some rooms can take extra guests which is another €50.00 per person on top of the Wedding rate to include Bed & Breakfast. Children under 12 stay complimentary.

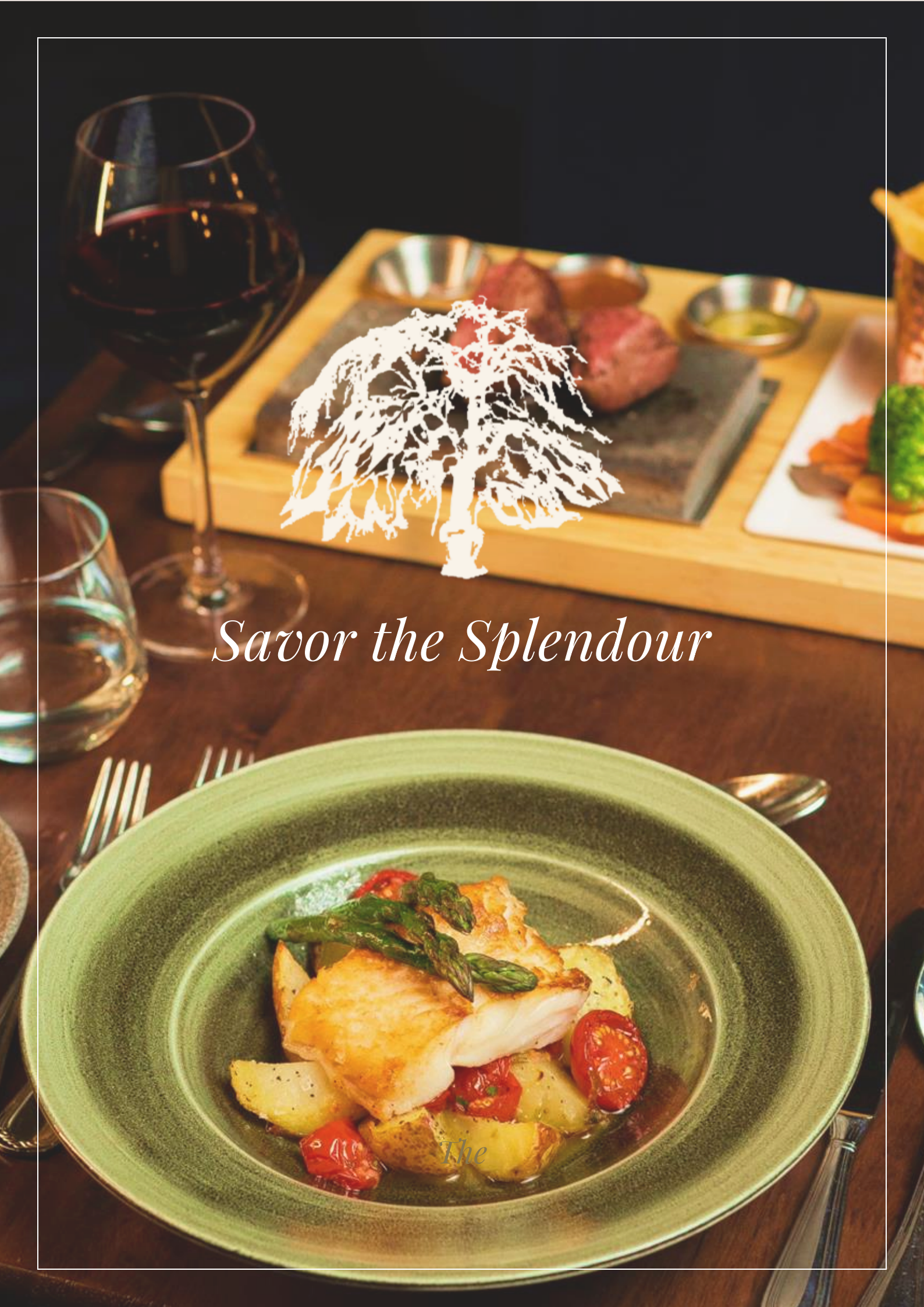
You supply the list of names for each bedroom (guests do not contact hotel to book)

Check in time for the bedrooms from 3pm.

Checkout is 12pm







Savor the Splendour

The

Boyne & The Briscoe Menu Selector

Please select One Starter, Two Mains & One Dessert

Starters

Mini Bellinter Smokies

Smoked Cod with Cress Salad & Bacon

(4,7,10)

Salmon & Broccoli Tart

with Micro Herb Salad & Pesto Dressing

(4,7,8)

Caramelized Shallot & Black Pudding Tartlet

with Apple Compote

(1,3,7,8)

Venison Sausage Celeriac Puree

with Cress Salad & Toasted Hazelnuts

(8,9)

Crottin Goat Cheese Salad

with Pine Nuts, Baby Spinach & Wild Garlic Pesto

(7,8)

Homemade Salmon Gravlax

with Bellinter Brown Bread, Mix Cress Salad & Citrus Crème Fraiche

(1,3,7)

Leek & Gruyere Tart

with Micro Herb Salad

(1,3,4,7)

Chicken & Chorizo Caesar Salad

with Homemade Caesar dressing

(1,3,6,7,10,12)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Boyne & The Briscoe Menu Selector

Main Courses

Roast Rump of Lamb

with Rosemary, Lemon, Pomme Anna & Roasted Red Onion
(7)

7 oz Pan Fried Fillet of Beef

with Creamy Mash & Peppercorn Sauce
(7)

Pan Fried Sea Bass

with Buttered Spinach, Asparagus Spears & Sauce Vierge
(4,7)

Grilled Hake Fillet

with Herbed Baby Potato Cake, Carrot, Cumin Puree & Lemon Crème Fraiche
(4,7)

Roast Supreme of Chicken

Chorizo Pomme Anna, Rocket Salad and Rosemary Jus
(6,7,12)

Roast Belly of Pork

Wholegrain Mash, Caramelized Onions, Calvados Reduction
(1,7,10)

Roasted Salmon Fillet

with Herb Crusted New Potatoes, Celeriac Puree & Sorrel Cream
(1,4,7)

Baked Cod

with Herb Crust, Baby Carrots & Mash
(1,4,7)

*All mains are served with a selection of seasonal vegetables and potatoes

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Boyne & The Briscoe Menu Selector

Desserts

Lemon Meringue Tart

(1,3,7)

Chocolate Gateau

with Dark Chocolate Mousse & Vanilla Ice Cream

(1,3,6,7)

Nutted Iced Praline Parfait

with Mango Coulis & Kiwi Marmalade

(3,7,8)

Seasonal Berries Éclair

with Almond Caramel

(1,3,7,8)

French Meringue

with Fresh Strawberries & Mascarpone Cream

(3,7)

Vanilla Crème Brûlée

with Chocolate & Hazelnut Cookies Strawberry Cheesecake Black Forest Gateaux

(1,3,7,8)

Strawberry Cheesecake

(1,3,7)

Black Forest Gateaux

(1,3,6,7)

Chocolate & Raspberry Gateaux

with Raspberry Sorbet

(1,7)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Boyne & The Briscoe Menu Selector

Evening Food

(Choose 2 Options)

Selection of Gourmet Sandwiches

(1,2,3,4,7,12)

Homemade Pizza Slices

(1,3,7)

Mini Quiches

(1,3,7)

Mini Fish & Chip Cones with Mayo

(1,3,4,7,10)

Mini Chicken Goujons & Chip Cones

(1)

Mini Hamburgers

(1)

Chunky Chips with Mayo

(7)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs



*Our Bellinter Signature
Selection*



The Bellinter Signature Menu Selector

Arrival Reception Canapés

(Choose 3 Options)

Baby Fish Cakes

with Caper Crème Fraiche

(1,2,4,7,12)

Whole Poached Shrimp

with Spicy Remoulade

(1,2,3,12)

Smoked Salmon Roulade

with Crème Cheese & Chives on a Blini

(1,4,7)

Prosciutto Wrapped Asparagus Spears

(7)

Shredded Crispy Duck Roll

with Kumquat Jam

(1,6,11)

Mini Chicken Kebabs

(10)

Mixed Gourmet Finger Sandwiches

(1,3,7,10)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Bellinter Signature Menu Selector

Please select One Starter, One Soup or Sorbet, Two Mains & One Dessert

Starters

(Choose 1 Option)

Crispy Duck Confit

with Braised Red Cabbage & Blood Orange Dressing

(3,7)

Wild Mushrooms on Toast

with Cox's Apple & Walnut Dressing

(1,7,8)

Salmon & Broccoli Tart

with Micro Herb Salad & Pesto Dressing

(1,4,7,8,10)

Caramelized Shallot & Black Pudding Tartlet

with Apple Compote

(1,7,8)

Venison Sausage & Celeriac Puree

with Cress Salad and Toasted Hazelnuts

(8,9)

Crottin Goat Cheese Salad

with Pine Nuts, Baby Spinach & Wild Garlic Pesto

(7,8)

Homemade Salmon Gravlax

Bellinter Brown Bread, Mixed Cress Salad & Citrus Crème Fraiche

(1,4,7,10)

Aged Serrano Ham

with Roasted Fresh Fig Salad

(7)

Leek & Gruyer Tart

with Micro Herb Salad

(1,3,7,10)

Chicken & Chorizo Caesar Salad

with Homemade Caesar Dressing

(1,3,4,7,10)

Mini Bellinter Smokies

Smoked Cod with Cress Salad & Bacon

(1,3,4,7,10)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Bellinter Signature Menu Selector

Please select One Soup or One Sorbet Course

Soups

(Choose 1 Option)

Mushroom Velouté & Tarragon

(1,7)

Smoked Ham & Pea

(1,7,9,12)

Parsnip, Pear & Stilton

(7)

Spiced Butternut Squash

(9,10,12)

Roast Vegetable

(1,7,9,12)

Fennel, Lemon & Thyme

(1,7,9,12)

Organic Carrot & Coriander

(7)

Sorbets

Pear Williams

(12)

Pina Colada

(12)

Blueberry Vodka

(12)

Champagne

(12)

Strawberry & Basil

(12)

Pink Grapefruit & Bombay Sapphire

(12)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Bellinter Signature Menu Selector

Main Course

(Choose 2 Options)

Roast Rump of Lamb

with Rosemary, Lemon, Pomme Anna & Roasted Red Onion

(7)

Pan Fried Sea Bass

with Asparagus Spears & Sauce Vierge

(4,7)

Honey Roast Barbury Duck Confit

with Orange, Chicory & Lyonnais Potatoes

(7)

Grilled Hake Fillet

with Herbed Baby Potato Cake, Carrot & Cumin Puree and Lemon Crème Fraiche

(7)

Roast Supreme of Chicken

Chorizo Pomme Anna, Rocket Salad and Rosemary Jus

(7,10)

Roast Belly of Pork

Wholegrain Mash, Caramelized Onions, Calvados Reduction

(5,7,10)

8oz Pan-Fried Fillet of Beef

with Creamy Mash, Wild Mushrooms & Peppercorn Sauce

(7)

Roasted Salmon Fillet

with Herb Crusted New Potatoes, Celeriac Puree & Sorrel Cream

(4,7)

Oven Baked Monkfish Tail

with Black Olive Tapenade, Spinach, and Lemon Mash

(4,7)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Bellinter Signature Menu Selector

Assiette Desserts

(Choose 3 Mini Desserts – Please note that mini desserts do not come with the extras)

Upside Down Pear Pudding

(1,3,7,10)

Lemon Meringue Tart

(1,3,7)

Mango & Passion Fruit Macaroon Cake

(3,7,8)

Chocolate Gateau

(1,3,6,7)

Nutted Iced Praline Parfait

(3,7,8)

French Meringue

with Fresh Strawberries & Mascarpone Cream

(3,7)

Vanilla Crème Brulee

(3,7)

Strawberry Cheesecake

(1,3,7)

Black Forest Gateaux

(1,3,6,7)

Chocolate & Raspberry Gateaux

(1,3,6,7)

Tea & Coffee

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

The Bellinter Signature Menu Selector

Evening Food

(Choose 2 Options)

Selection of Gourmet Sandwiches

(1,2,3,4,7,12)

Homemade Pizza Slices

(1,3,7)

Mini Quiches

(1,3,7)

Mini Fish & Chip Cones with Mayo

(1,3,4,7,10)

Mini Chicken Goujons & Chip Cones

(1)

Mini Hamburgers

(1)

Chunky Chips with Mayo

(7)

Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs



*Children's
Menu*



Children's Menu

Please advise us of the exact number of children attending & any dietary requirements

Complimentary for 0 – 2 yrs,

2+ – 12 yrs: €25,

13 – 15 yrs: 50% Package Price

16 – 17 yrs: 100% Package Price

Please Choose 1 Starter, 1 Main & 1 Dessert

To Start

(Choose 1)

Garlic Bread Crudites

Soup with Bread

Cheese on Toast

Fruit Plate

Main Course

(Choose 1)

Roast Chicken with Mashed Potato, Vegetables & Gravy

Bellinter Burger & Chunky Chips

Margarita Pizza Slice with Chunky Chips

Pasta with Tomato Sauce

Dessert

(Choose 1)

Homemade Ice Cream with Chocolate Sauce

Chocolate Brownie with Vanilla Ice-Cream

*** Suppliers / Vendor Meals – €35 per person*

Optional Extras

You are welcome to add selections to any of our packages

Canapes

(Choose 3 - €13.50 per person)

Baby Crab Cakes
with Caper Crème Fraiche

Whole Poached Shrimp
with Spicy Remoulade

Smoked Salmon Roulade
with Crème Cheese & Chives on a Blini

Prosciutto Wrapped Asparagus Spears

Shredded Crispy Duck Roll
with Kumquat Jam

Mini Chicken Kebabs

Mixed Gourmet Finger Sandwiches

Additional Welcome Drinks Options

Glass of Prosecco - €9.00 Per Person

Cocktails €15.00 Per Person

Bellinter Bellini
Negroni
Rum Old Fashioned
Espresso Martini
Pomegranate Mojito

Extra Packages and Offers



Pre-Wedding Celebrations

Celebrate the night before your wedding with an unforgettable stay at the beautiful Bellinter House Hotel.

Our exclusive Pre-Stay Wedding Package is designed to give the couple and their closest friends or family a relaxing and luxurious start to the big day.

Pre-Stay Package

Elegant Overnight Accommodation

Enjoy an overnight stay in our exquisitely appointed rooms, providing the perfect blend of modern comfort and historic charm.

Bubbly Welcome

Kick off the celebrations with a glass of prosecco upon arrival, setting the tone for a memorable stay.

Delicious Evening Dining

Indulge in a specially curated evening meal, perfect for sharing laughs and memories with your bridal party.

Sumptuous Breakfast

Wake up to a delightful breakfast, served buffet style to your door, ensuring you're well-fueled for the day ahead.

Room Rates are the same as the Wedding Night Rates

Minimum of 2 people

Maximum of 5 people

Pre-Stay Wedding Celebrations may only be booked 3 to 4 months before your wedding and are subject to availability

Post Wedding Celebrations

If you would also like to host your day two Wedding Celebrations with us, please see below our BBQ package and pricing

BBQ Package

Room Rates are the same as the Wedding Night Rates
Minimum of 15 Rooms Monday – Thursday
Minimum of 20 Rooms Friday – Sunday

Post Wedding Celebrations may only be booked 3 to 4 months before your wedding and are subject to availability

Thank you for taking the time to explore our wedding brochure. We look forward to creating unforgettable moments with you at Bellinter House Hotel.

Contact us today to begin planning your dream wedding!

– *The Wedding Team*