

2025 _ Issue 2

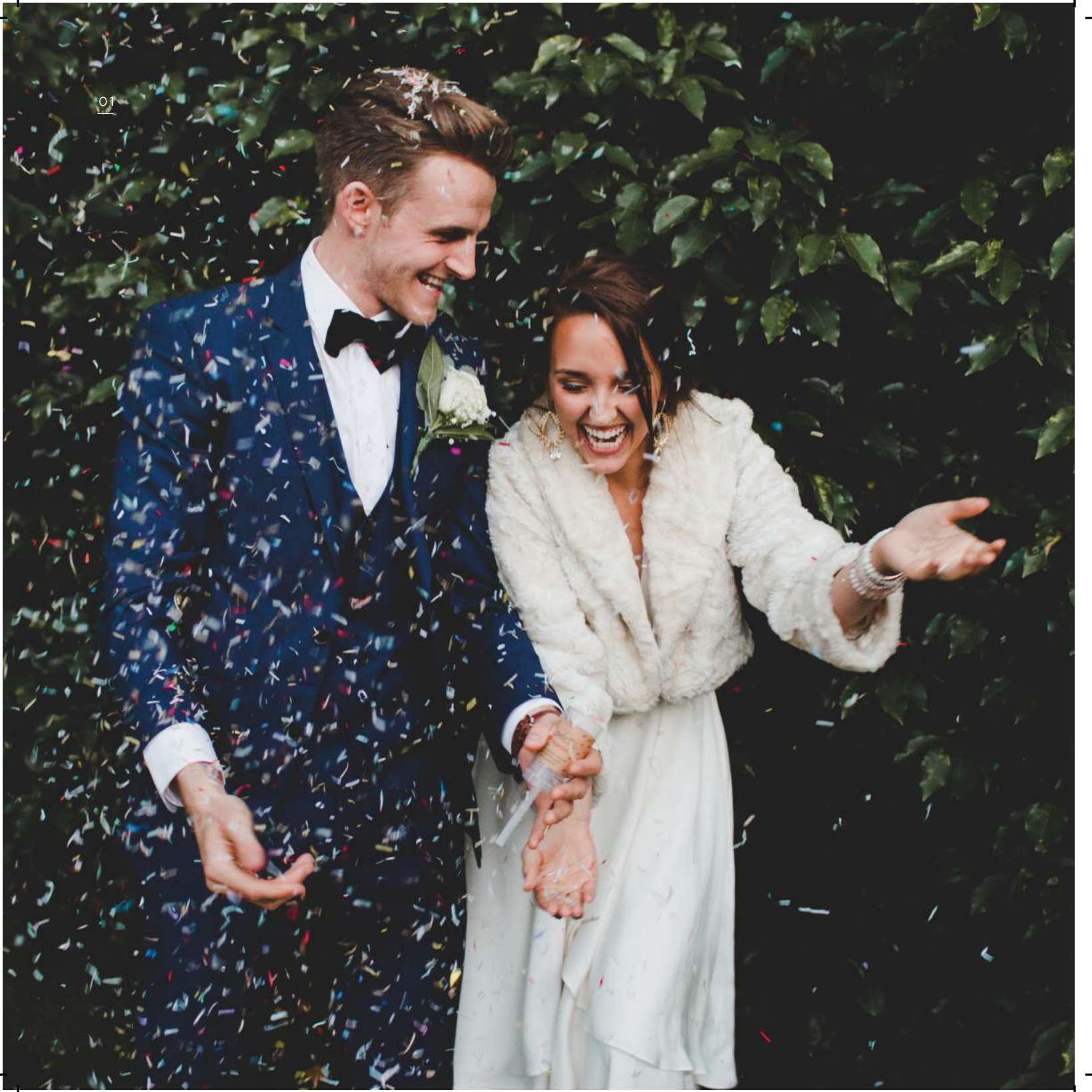


MILLBROOK LODGE

est.1978

of BALLYNAHINCH

THE DAY OF YOUR DREAMS



CREATING THE DAY OF YOUR DREAMS

At the Millbrook Lodge we've been helping happy couples to create their special day for more than 40 years. That's a lot of smiles, a few tears of joy and an incredible amount of love. We put everything into ensuring your day is as unique and individual as you are. We wrap it all up with care, dedication and our undivided attention. Your wedding is our only focus on your big day.

So if you've popped the question, the next thing to do is ask us how we can make your dream day come true.

IT'S YOUR DAY SO DO IT YOUR WAY

We've transformed our glorious country lodge, once a family home, into the perfect canvas for your day, whether it's an intimate affair or a more lavish event. Our team of wedding specialists work with all suppliers, ours or yours, to dress the room to your exacting style. We'd love you to enjoy your entire day here, complete with ceremony, if you wish. There are photo opportunities everywhere, inside and out, along with places for your guests to relax and mingle. We love getting people together.







tyroone

MAKE A STATEMENT

Our secluded garden, featuring an elegant gazebo adorned with intricate Victorian ironwork, serves as the ideal focal point for your ceremony and a stunning backdrop for your cherished moments. Make it your own with floral or fabric touches that complement your wedding party and theme.

Alternatively, our Courtyard Suite offers a perfect indoor setting for your ceremony, creating a picturesque backdrop for your vows.

Licensed for civil ceremonies, partnerships, blessings and renewals of vows.



A TIMELESS, ELEGANT RECEPTION ROOM

Whatever size your wedding, we have the perfect space for you.

Our Orangerie can be flexibly used for a smaller, more relaxed wedding, or the prelude to the main event. Many couples have held their drinks reception here, making it their own. It's intimate and as individual as you are.





ATTENTION TO THE LITTLE DETAILS

Our wedding specialists are experts because every wedding they plan is uniquely different. Use their experience and knowledge to plan, inspire and create a day that is perfect in every way. On the day, our team will help make everything run like clockwork, welcoming your guests, making them feel at home, and attending to your every need. We're a family business and we stake our reputation on exceptional service. Trust us to look after you.







SMILE & PICTURE THIS

Romantic gardens make for romantic photo opportunities and we have acres for you to explore. Our garden designers and gardeners put everything into creating the perfect spaces in which to capture the most stunning shots. Picture perfect privacy is guaranteed.



WEDDING PACKAGES

We make getting married easy. Let us look after the finer details. All you have to do is bring the love.

Our bespoke packages make it easy to plan your wedding and our additional extras ensure you can personalise your special day, making it unique, and your own.

Our Wedding Garden is the perfect place to say 'I do' (subject to weather conditions).

All our packages include:

One wedding per day policy

Red carpet on arrival

Congratulatory champagne for bride and groom

Exclusive use of the Orangerie for your guests arrival

Exclusive use of the banqueting suites

Exclusive use of courtyard & wedding garden

Complimentary bridal suite

Chair covers & bows with the opportunity to upgrade

Console tables in the Orangerie & entrance hall for displays

White linen napkins & table cloths

Table numbers & stands

Easel & mirror for table plan

Antique cake stand & knife

Use of the gardens for photographs

Use of AV equipment

Master of Ceremonies

Bars in every room

Discounted bedroom rates for your guests



PACKAGE 1

THE LODGE CLASSIC

All Year 2025

£58 pp Sun - Thurs

£62 pp Fri & Sat

ARRIVAL

Tea & coffee with shortbread

4 COURSE DINING

Choice of soup or starter from menu selection

Choice of main course from menu selection

Choice of any dessert from menu selection

One glass of wine or Shloer for each of your guests

Tea & coffee

EVENING

Tea & coffee with a selection of sandwiches

Hot platters available for a surcharge

THE SMALL PRINT

Please note our minimum numbers policy for given days:

Sunday - Thursday: 60 adult guests

Friday: 80 adult guests

Saturday: 100 adult guests

Easter Monday and Tuesday: 80 adult guests

Friday and Saturday in December: 150 adult guests

31st Dec: 120 adult guests

Each Package is based on all of your adult guests having the same meal apart from dietary requirements.

A choice can be offered at an additional charge of £3.00 per person per course.

PACKAGE 2

YOUR DREAM DAY

All Year 2025**£72 pp** Sun - Thurs**£78 pp** Fri & Sat**ARRIVAL**

Tea & coffee with shortbread

5 COURSE DINING

Choice of soup or sorbet

Choice of starter from menu selection

Choice of main course from menu selection

Choice of any dessert from menu selection

A glass of prosecco to toast the married couple

Two glass of red, white or rose house wine per guest

Tea & coffee

EVENING

Tea & coffee with a selection of sandwiches

Hot platters available for a surcharge

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AWARD WINNING FOOD & FINE WINE

Our kitchen is the beating heart of our establishment, where our exceptional chefs have crafted a menu tailored specifically for your pleasure.

With deep-rooted connections to our community, we place great emphasis on sourcing ingredients from local suppliers. This commitment allows us to passionately craft each plate with excellence and attention to detail.

Our menus blend the comforting charm of rustic “country cooking” and refined dining, guaranteeing a culinary delight with every plate. We take great pride in accommodating all dietary requirements, so you and your guests can indulge in our offerings without any concerns. We hope your guests are hungry.



STARTERS

Classic Chicken Caesar

Crispy Bacon, Baby Gem, Croutons & Parmesan Dressing

Goats Cheese Fritters

Roast Beetroot, Walnut Salad & Apple Balsamic Chutney

Smoked Ham Hock Pie

Pickled Onions, Sage Butternut Puree & Jus

Poached Prawns (Chilled)

Creamed Avocado, Mango Pineapple Salsa, Iceberg
& Marie Rose

Wild Mushroom & Beef Croquette

Truffle Crème Fraiche & Potato Salad

Roast Tomato & Mozzarella Tartlet

Pinenut & Basil Pesto & Watercress Salad

SOUPS

Creamed Vegetable & Rosemary

Comber Potato & Spring Onion

Roast Red Pepper & Tomato

Sweet Potato, Chilli & Coconut

Spiced Parsnip & Onion

Creamed Butternut & Sage

All soups served with mini loaf & butter

For allergy requirements please discuss this with your designated Person of Responsibility at your final details' appointment.

MAINS

Turkey Breast With Honey Glazed Ham

Served With Sage Onion Stuffing

Braised Featherblade Of Beef

Supreme Of Chicken

Roast Fillet Of Organic Salmon

Served With Hollandaise Sauce

Overnight Roasted Beef Joint

Chicken Fillet Wrapped In Bacon

Served With Sage Stuffing

All main courses are served with vegetables, roast potatoes, creamed mashed potatoes & meat juice gravy.

DESSERTS

Sticky Toffee Pudding

Served With Salted Caramel, Honey Comb & Milk Ice Cream

Apple & Cinnamon Crumble

Served With Blackberry Sorbet

Caramel Brownie

Served With Caramel Fudge Sauce & Vanilla Ice Cream

Honeycomb Cheesecake

Served With Raspberry & White Chocolate Cream

Lemon Meringue Roulade

Served With Strawberry & Basil Cream

Pavlova

Served Seasonal Fruit & Cream

For allergy requirements please discuss this with your designated Person of Responsibility at your final details' appointment.

ARRIVAL & EVENING BUFFET

CANAPES

Canapes £12 pp (A selection of the 3 below)
(Minimum order 30 persons)

Smoked Salmon On Wheaten Bread

Coronation Chicken Tartlets

Goats Cheese and Beetroot Bruschetta

GRAZING TABLES

(Minimum order 30 portions)

Sweet Table from £200

Savoury Table from £170

Contact the Events team for further information.

PLATTERS

(Each platter contains 20 servings)

Chips Or Fries **£35**

Cocktail Sausages **£42**

Mini Quiche **£42**

Sausage Rolls **£42**

Assorted Sandwiches **£42**

Mini Scones, Jam & Cream **£55**

Honey & Soy Wings **£42**

Mini Beef Burgers **£65**

Cod Fritters **£65**

Chicken Goujons **£70**

Korean Chicken **£65**

Dirty Fries **£45**

Pizza Slices **£55**

Pulled Pork **£320**

Served With Bread Roll & Coleslaw - 30 Portions

Hog Roast - Pricing on request

For allergy requirements please discuss this with your designated Person of Responsibility at your final details' appointment.

SPECIAL DIETARY

STARTER

All soups can be prepared for vegans

Caesar Salad (V, VG)

Cauliflower Wings (VG, GF)

MAINS

Roast Cauliflower Dinner,

Vegetables, Roast Potatoes & Veggie Gravy (V)

Portabella Pithivier

Vegetables, Roast Potatoes & Veggie Gravy (V)

Pasta Carbonara (VG)

Wild Mushroom Stroganoff With Black Rice (VG)

DESSERTS

Chocolate Brownie (GF)

Sticky Toffee Pudding (GF)

Vegan Cheesecake (VG)

Sorbet & Fruit Salad (V, VG)

V = Vegetarian VG = Vegan

LITTLE GUESTS

Choice of 3 course meal including starter, main & dessert from adult menu £27 per child

Choice of 3 course meal from menu options £25 per child

STARTER

Soup or Garlic Bread

MAINS

Breaded Chicken Goujons with chips or mash

Mini Burger With Chips Or Mash

Pork Sausages With Chips Or Mash

DESSERTS

Ice Cream

For allergy requirements please discuss this with your designated Person of Responsibility at your final details' appointment.

DRINKS PACKAGES

DRINKS COLLECTION 1 - £13 per guest

Sparkling wine upon arrival or toast

1 glass of House Sauvignon Blanc or Merlot for each guest during dinner service

DRINKS COLLECTION 2 - £16.50 per guest

Prosecco or 1 beer of your choice upon arrival - 1 drink per guest

1 glass of House Sauvignon Blanc or Merlot for each guest during dinner service

DRINKS COLLECTION 3 - £21 per guest

A choice of 2 cocktails and 2 beers upon arrival - 2 drinks per guest

1 glass of House Sauvignon Blanc or Merlot for each guest during dinner service

1 glass of sparkling wine per guest for The Toast

DRINKS COLLECTION 4 - £7 per guest (Minimum Order 30 persons)

House Cocktail & Beer Selection - 1 drink per guest

Please consult with your wedding co-ordinator for current beer selection

DRINKS COLLECTION

Wow your guests on arrival.

Choose from Wedding Cake Martini or Brides's Blush

£8.00 per guest (minimum order 50 guests)

Bucket of Beer – A selection of 20 beers

£120.00 per bucket

Gin Cart – Select 2 Gin Pours from the selection of 4

(served with botanical pairings, garnishes and tonics)

£9.00 per guest (minimum order 70 guests)

- **Shortcross Gin, Burnt orange, Thyme & Tonic**
- **Jawbow Gin, Honeycomb & Ginger Ale**
- **Malfy Lemon, Elderflower & Lemon**
- **Hendricks Gin, Black pepper, Cucumber & Tonic**

AN ELEGANT BRIDAL SUITE & WELCOMING GUEST ACCOMMODATION

Choose to be married at the Millbrook Lodge and we can offer you and your guests exclusive access to our elegant accommodation. That includes our romantic Bridal Suite provided with our compliments.

Your guests can also exclusively book one of our 15 additional bedrooms, choosing from 3 Master Suites and 12 bedrooms that are a mix of double and twin rooms.

All guests are welcome to join us for Breakfast and check out before 11am. Your guests will all also be offered our special wedding rates (10% on rack price) for the night of your celebration. Unless booked for the previous night, your Bridal Suite will be ready for you from 3pm onwards.





A CELEBRATION TO REMEMBER

When the day turns to evening, our thoughts stay with you. As you and your guests unwind, the band starts up and the drinks flow, our team continue working hard behind the scenes to keep you all refreshed. Whether you want to savour the last of the summer light on the terrace or get your guests onto the dance floor as things cool down, it's your day and we'll help you to do it your way. We're here to bring your perfect beginning to a beautiful end.



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We had our wedding In the Millbrook Lodge. From the day we walked into the Millbrook Lodge we knew that this was our wedding venue! It was the only place we ever viewed and booked on the day! It was absolutely amazing! Nothing is ever too much hassle they are a dream! Gerty & the staff were incredible on the day of the wedding & the lead up to. The food was so beautiful and all our guests have said it too! (Some have said the best wedding dinner they ever had)! I would urge anyone engaged to go and look at the Millbrook Lodge. It really is top class and will forever hold a special place in our hearts!! We had the best day ever & would do it all over again in a heartbeat!! Thanks so much to everyone who helped us plan our dream day!! **Megan & Dan**

Our wedding day was made magical at Millbrook Lodge! Even with current restrictions all the staff made our day unforgettable, in particular Gerty. Without them we wouldn't of felt so at ease! 5 star service and a meal never to forget!

Emma & Jason

Simply stunning venue with the most friendly, caring and accommodating staff! Food as always was absolutely delicious, and the atmosphere of the whole hotel made the Millbrook Lodge the perfect wedding venue. Picturesque grounds and gardens, provided the perfect photograph opportunities without having to make a second stop, meaning more time to spend with our friends and loved ones on our special day. We can never thank the staff enough, the place is amazing, but the people make it special. **Katherine & Simon**

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www.millbrooklodge.co.uk