

CONFERENCING & EVENTS

AT BALLYGALLY CASTLE



Ballygally Castle dates back to 1625 and is unique in that it is the only 17th Century building still used as a residence in Northern Ireland today



This enchanting hotel is full of character and charm. There are many original features and antique furnishings which give the hotel a feeling of stylish living in the last century and add to the unique welcoming atmosphere!



Conferencing & Events

Location

- Situated in Ballygally, 4 miles north of Larne along the Causeway Coastal Route
- Belfast is 26 miles from Ballygally
- Belfast International Airport is a 30 minute drive away
- George Best Belfast City Airport is a 40 minute drive away

Things to See and Do

- Excellent base for touring Antrim Coast Road, Glens of Antrim and the world famous Giant's Causeway
- Take time to visit the old Bushmills Distillery, the world's oldest licensed whiskey distillery
- Nearby visitor attractions include Carrickfergus Castle, Carnfunnock Country Park and Glenarm Castle
- The provincial towns of Ballymena and Larne are only a short drive away
- Equestrian, Angling, Off-Road Driving and Outdoor Pursuits available by prior arrangement
- Wide range of golf courses, including Cairndhu (5 minute drive), and the 18 hole Championship Golf Course – Royal Portrush (50 minute drive)
- Pitch and putt golf available at nearby Carnfunnock
- Outlet Shopping Centre at Junction One

Transport

- Translink Ulsterbus – operates a service passing the Hotel which leads to Larne, Bushmills, Portrush and Coleraine
- Train Station situated in Larne which operates a direct service to Belfast, and onwards to Dublin
- Regular Ferry service from Larne to Cairnryan and Troon and from Belfast to Stranraer, Liverpool and the Isle of Man

Facilities

- 54 bedrooms including two Junior Suites
- New Kintyre Ballroom with panoramic coastal views, holds up to 200 guests
- The Garden Restaurant with beautiful views over the castle's Walled gardens offers a variety of menu options
- The Lounge offers extensive refreshments, wines, beers and spirits and bar snacks are available
- Complimentary car parking available for up to 50 cars opposite the hotel, and a further 100 spaces situated 100 yards from the hotel

- Private walled Garden and Stream
- 2 Flexible Conference and Banqueting Suites, syndicates and interview rooms
- Secretarial Services
- Complimentary Wi-fi

Access for all

Hastings Hotels understands that every customer has different needs and we aim to make our local facilities available and accessible to all of our guests equally.

- Accessible entrance
- Special car parking
- Accessible toilets
- Accessible bedrooms
- Induction loops can be arranged with advanced notice

Event Extras

- Kintyre Ballroom offering spectacular views is suitable for conferences, exhibitions, banquets and similar event.
- Portable wooden dance floor available
- Additional conference and banqueting rooms.
- Tailor made team-building and outdoor pursuit programmes available
- Full range of AV equipment

Local Produce

At the Hastings Hotels Group we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens. The Island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we at Hastings Hotels are striving to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest – from where it originates, to the way it is produced and for its flavour

GM Food Assurance

We liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya.

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please speak to the Manager



Breakfast & Refreshment Options

BREAKFAST OPTIONS

Selection of Pain au Chocolate, Croissant, Pecan and Maple Lattice	£6
Individual Fruit Pots	£6
Individual Clandeboye Yoghurt and Granola Pots	£8
Spinach, New Potato & Goats Cheese Frittata	£10
Buttermilk Pancakes, Blueberries, Maple Syrup	£10
Egg & Bacon Muffin	£10
Egg & Sausage Muffin	£10
Selection of Irish Cheeses, Erin Grove Preserves and Millers Breads	£15
Full Cooked Irish Breakfast Buffet (Minimum Number 20 people)	£20
Selection of Lishemans Charcuterie Platter (Serves 6 people)	£25

All served with Tea and Coffee and charged per person.

REFRESHMENT OPTIONS

'Daily Greens' Shots Blend of all Natural Greens	£5
Homemade Muffins, Chocolate Chip, Banana and Oatmeal	£6
Overnight Oats, Chai Seeds, Blueberries, Honey	£6
Selection of Handmade Traybakes	£6
Smoothies: Banana and Natural Yoghurt, Strawberry and Chai, Chocolate and Peanut Butter	£7
Selection of Scones Erin Grove Jams, Lemon Curd, Clotted Cream	£8

All served with Tea and Coffee and charged per person.

WORKING LUNCH SELECTION

Selection of Finger Sandwiches	£12
Chefs Soup of the Day with Selection of Finger Sandwiches	£15

All served with Tea and Coffee and charged per person.

Finger Buffet

FINGER BUFFET MENU

Soup of the Day (V)

Kingsbury Mini Wagyu Sliders

Brioche Bun, Gem, Tomato, House Sauce

£6 supplement

Mourne Black Gold Beef Sliders

Brioche Bun, Gem, Tomato, Hegarty's Cheddar

Croque Monsieur 'Fingers'

Grant's Ham, Spinach, Cheddar Cheese, Worcester Sauce

Crispy Squid

Smoked Salt, Aioli

Bao Buns

Pulled Brisket, Korean BBQ, Kimchi

Melton Mowbray Pie

Piccalilli

Bombay Potatoes (V)

Cucumber Raita

Tarka Dhal (V)

Red Lentil, Tempered Indian Spices, Nann Bread

Salt and Chilli Taco

Crispy Chicken, Chilli, Coriander, Red Cabbage, Taco Sauce

Seafood Chowder (GFO)

Smoked Bacon, Sweetcorn, Wheaten Crumb

Frittata (V)

Goat's Cheese, Spring Onion, New Potato

Churrasco (GF)

Grilled Jerk Chicken Skewers with Chimichurri

Arancini

Smoked Chicken and Chorizo

Chargrilled Wrap (V)

Selection of Hot Wraps

Sausage Rolls

- Black Pudding and Pork
- Pork and Apple
- Chick Pea and Sweet Potato (Vegan)

Fish Finger Slider

Breaded Whiting, Minted Peas, Tartar

Selection of Sandwiches

(Vegan, Vegetarian, GF Options Available)

Choice of 4 items

Served with Tea/Coffee

£25 per person

Add Dessert £5 per person



Bowl Food

BOWL FOOD MENU

Kingsbury Wagyu Skewers

Toasted Tortilla, Bitter Leaf, Pico de Gallo

£6 Supplement

Kingsbury Wagyu Sandwich

Seared Chuck Steak, Grilled Sourdough,
Rocket, Red Onion and Melted Parmesan Fries

£6 Supplement

Rigatoni (V)

Arabiatta, Black Olive, Basil, Mozzarella

Paella (GF)

Prawn and Chorizo, Lemon

Smoked Seafood Pie (GF)

Cod, Salmon, Peas, Dill, Burnt Cheddar Mash

Vegan Curry (GF)

Sweet Potato and Coconut, Lemon, Coriander,
Jasmine Rice

Mango Chicken Curry (GF)

Coconut, Lime, Coriander, Jasmine Rice

Beef & Smoked Bacon Lasagne

Grilled Sourdough Garlic Bread

Steak Stroganoff

Gherkin, Mushroom, Pearl Onion, Mustard,
Boiled Rice

Beef Bourguignon

Alsace Bacon, Pearl Onion, Mushroom
and Red Wine, Truffle Mash

Italian Meatballs (GF)

Herford Beef, Tomato and Mascarpone Ragù

Kedgeree (GF)

Smoked Haddock, Curried Risotto, Boiled Egg

Nachos

Chilli Beef, Jalapenos, Crème Fraiche

Grain Bowl (Vegan Option)

Quinoa, Avocado, Beets

Bowl Food

BOWL FOOD MENU - DESSERTS

**Bread and Butter Pudding
Salted Caramel**

Eton Mess (GF)

Warm Walnut and Chocolate Brownie

Lemon Posset, Raspberry Compote (GF)

Warm Apple Crumble, Crème Anglaise

Clandeboye Yoghurt and Honey Cheesecake

Warm Chocolate Fudge Cake

Carrot and Walnut Cake

£26 per person- Choice of 2 Bowl Food options
Served with selection of Sandwiches/Wraps & Tea/Coffee

Add Dessert £5 per person

£32 per person- Choice of 3 Bowl Food options, Served
with selection of Sandwiches/Wraps & Tea/Coffee



Fork Buffet

FORK BUFFET

Kingsbury Wagyu Chuck Steak

Red Wine Vinaigrette

£6 Supplement

Thai Green Curry Chicken Pak Choi

Coriander, Baby Corn

Beef & Smoked Bacon Lasagne

Grilled Sourdough Garlic Bread

Steak Stroganoff

Gherkin, Mushroom, Pearl Onion, Mustard

Beef Bourguignon

Alsace Bacon, Pearl Onion, Mushroom and Red Wine

Roast Supreme of Chicken

White Wine and Mushroom Cream

Glenarm Poached Salmon

Poached, Spinach and Herb Velouté

Stuffed Pork Loin

Grant's Pork, Onion and Thyme Stuffing, Jus

Italian Meatballs (GF)

Herford Beef, Tomato and Mascarpone Ragu

Kedgeree (GF)

Smoked Haddock, Curried Risotto, Boiled Egg

Pork Chop

Grant's Sugar Pit Pork Chop, Wholegrain Mustard Glaze

Braised Short Rib of Beef

Herford Beef, Red Wine, Mushroom and Pearl Onion

Rigatoni (V)

Arabiatta, Black Olive, Basil, Mozzarella

Paella (GF)

Prawn and Chorizo, Lemon

Smoked Seafood Pie (GF)

Cod, Salmon, Peas, Dill, Burnt Cheddar Mash

SIDES

Corn on the Cob, Chilli and Garlic butter

Potato Wedges, Smoked Paprika Butter

Asian Noddle's, Chilli, Spring Onion, Pak Choi, Coriander

Triple Cooked Chips

Tender Stem Broccoli, Pinenut Pesto

Chilli and Sour Cream Fries

Garlic Baby Boils

Bang Bang Cauliflower

Mac and Cheese

Truffled Mash

SALADS

Lentil, Butternut Squash & Chilli Salad (Vegan)

Potato and Scallion Salad (GF)

Coleslaw (GF)

Caesar Salad

Wild Rice and Beans (Vegan)

Heritage Tomato and Basil Salad (Vegan)

Herb Couscous, Apricot & Pine Nuts (Vegan)

Greek Salad, with Watermelon, Black Olives & Feta (GF)

Waldorf Salad, Apple, Celery, Walnuts, Grape (GF)

£27 per person – Choice of 2 Main Courses, 1 Side and 1 Salad

£32 per person – Choice of 2 Main Courses, 2 Sides and 2 Salads

Add Dessert £5 per person

Canapé Menu

Chilli and Crab Blinis

Confit Chicken and Pickled Mushroom, Melba Toast

Oysters, Dill, Shallot, Tarragon, Nori

Seared Scallop, Parma Ham

Ham Hock and Black Pudding Croquettes, Aioli

Smoked Salmon, Dill Cream Cheese, Potato Cakes

Rare Beef and Red Onion Crostini

Fish Cake, Tartar Sauce

Langoustine and Smoked Paprika Arancini

Fig and Goats Curd Crostini

Roasted Bang Bang Cauliflower

Welsh Rarebit Bites

Goat's Cheese and Courgette Tartlet

£25 per person - Choice of 5



Banqueting Menu

STARTERS

Soup of your choice from the following:

- Potato and Chive, Truffle Oil
- Thai Spiced Carrot and Coconut, Coriander Oil
- Roasted Tomato and Fennel
- White Onion and Thyme
- Cream of Celeriac
- Cream of Cauliflower
- Spiced Carrot

Parma Ham Crostini
Celeriac Remoulade, Truffle Oil

Whipped Goat's Curd
Apple, Endive Roasted Fig, Walnut, Thyme

Confit Duck Leg
Sherry Lentils, Potato, Truffle Sauce

Smoked Chicken Niçoise Salad
Kalamata Olives, Egg, Confit Potato, Green Beans, Gem Lettuce

Burrata with Heritage Tomato
Basil and Pinenut Dressing, Sourdough Crisp

Glenarm Smoked Salmon Roulade
Dill Pickle, Tarragon, Crème Fraîche, Cress

Langoustine and Red Pepper Arancini
Peperonata

Smoked Local Fishcake
Minted Peas, Tartar Sauce

Smoked Ham and Lentil Salad
Balsamic, Port, Bitter Leaf, Wild Mushroom and Truffle Arancini, Aioli

Bang Bang Salt and Chilli Chicken
Napa Salad, Coriander

MAIN COURSE

Roasted Chicken Supreme
Red Wine Jus

Bacon and Cheese Stuffed Roasted Chicken
Red Wine Jus or Mushroom Velouté

Traditional Turkey and Ham
Stuffing, Chipolatas, Red Wine Jus

24 hour Braised Blade of Beef
Red Wine Jus or Peppercorn Sauce

Stuffed Pork Loin
Carrot Purée, Red Wine Jus

Carved Sirloin of Irish Beef
Yorkshire Pudding, Red Wine Jus or Peppercorn Sauce
£5pp supplement

Carved Ribeye of Irish Beef
Yorkshire Pudding, Red Wine Jus or Peppercorn Sauce
£5pp supplement

Roast Rump of Beef
Balsamic Roasted Onion, Red Wine Jus
£7pp supplement

Roast Duck
Chargrilled Spring Onion, Red Wine Jus
£10pp supplement

Herb Crusted Best End of Lamb
Squash Purée, Rosemary Jus
£12pp supplement

Seared Irish Beef Fillet
Roast Portobello Mushroom, Peppercorn Velouté
£12pp supplement

Irish Beef Wellington
Cep Duxel, Spinach, Red Wine Jus (only for up to 100 pax)
£17pp supplement

Roast Chicken Supreme
Mushroom Stuffed, Cep and Truffle Velouté

Braised Short Rib of Flax Beef
Bourgeon Sauce

VEGETARIAN / VEGAN OPTIONS FOR ALL MENU TIERS:

Spinach and Ricotta Tortellini
Caper and Sage Butter Roasted Pinenut and Squash Ravioli, Caper and Sage Butter

Potato Gnocchi
Asparagus, Tomatoes, Olives and Parmesan

Vegan Butternut Squash Risotto
Roasted Leek and Spinach

Vegan Wild Mushroom Risotto
Thyme, Truffle Oil

Vegan Lentil Bolognese
Vegan Parmesan, Eggless Penne Pasta

Vegan Biryani
Indian spices, Roasted Chickpeas, Mint Chutney

Vegan Shepard's Pie
Mushroom, Lentil, Mash Potato, Baby Root Vegetables

FISH OPTIONS FOR ALL MENU TIERS:

Herb Crusted Hake
Shellfish Cassoulet, Mussel and Dill Velouté

Roasted Cod
Portavogie Prawns, Potato Gratin, French Beans, Butter Sauce

Pan Roast Glenarm Salmon
White Bean and Chorizo Cassoulet

Banqueting Menu

DESSERTS

Dark Chocolate Tartlet

Mocha Cream, Chocolate Soil

Lemon Meringue Pie

Raspberry Compote

Buttermilk Pannacotta

Roasted Rhubarb, Candied Ginger Crumble

Fresh Fruit Pavlova

Berry Compote, Chantilly Cream

Clandeboye Yoghurt and Honey Cheesecake

Berry Compote, Mascarpone Cream

Dark Chocolate Torte

Milk Chocolate Sauce, Vanilla Ice Cream

Pecan and Treacle Tart

Bourbon Ice Cream

Pear, Thyme and Whiskey Tart

Whiskey Ice Cream

Apple and Blackberry Crumble

Vanilla Anglaise

Lemon Posset

Raspberry Gel, Sable Biscuit

Dark Chocolate and Salted Caramel Mousse

Hazelnut Praline

Banoffee and White Chocolate Cheesecake

Mascarpone, Candied Banana

One starter, one main served with Chef's selection of potatoes and vegetables and one dessert to devise your preferred menu. **From £50 per person**



Meeting Packages

Silver

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Soup and Sandwich Lunch with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

From **£40** per person

Gold

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Finger Buffet Lunch with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

From **£50** per person

Platinum

8 Hour Day Delegate Package

- Tea, Coffee and Refreshments on Arrival
- Tea, Coffee and Refreshments Mid-Morning
- Hot Fork Buffet Lunch with Tea and Coffee
- Tea, Coffee and Refreshments Mid-Afternoon
- Room Hire for Main Meeting Room from 9am - 5pm
- Data Projector and Screen, Flipchart
- Complimentary WiFi for all Guests

*Minimum numbers of 20 apply

From **£60** per person

Conference & Banqueting Room Information

Room	Kintyre Ballroom	1625 Room
Total Area	236m ²	61.8m ²
Room Size	12.1m x 19.5m	6m x 10.3m
Room Height	3.2m	2.8m
Entrance Width	2m	0.75m
Theatre Style	180	40
U-Shape	60	24
Boardroom	30	22
Classroom	80	16
Cabaret	110	18
Dining – Circular	180	30
Air Conditioning	Yes	No
Soundproof	Yes	Yes
Blackout	No	Yes
Wheelchair Access	Yes	No
Other	Private Bar Area and Toilets	Direct Access to gardens

Belvedere Suite – Breakout Area or Private area for yoga etc.

Shaw's Lounge private area outside Shaw's seat approx. 30

Carparking – Free

Restaurant breakout space during the day from 11.30 to 4.30pm

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