



Dear

Firstly may I congratulate you on your engagement and forthcoming wedding, we are delighted that you have considered Brownlow House as a venue for this very special day and hope that you will discover that this hidden gem is the perfect place to celebrate this momentous occasion.

As requested please find enclosed sample menus. These menus are merely “food for thought” as they can be tailored to suit your needs - we welcome input from you to ensure that your day turns out just as you wish. Please contact us to discuss your personal catering needs.

Brownlow House is steeped in history and situated in historical Lurgan, a beautiful undiscovered gem offering bespoke wedding facilities. The setting of Brownlow House is a recently restored 19th century mansion, located next to Lurgan Park, the beautiful building perfectly compliments the exclusive service on offer.

Our aim is to exceed all your expectations and ensure your wedding is successful, enjoyable and most importantly, memorable, no matter how large or small. If you haven't already visited us please call to arrange a visit and discuss your requirements for your special day.

The team at Brownlow House will be on hand to help you plan your day and we have an extensive list of local approved suppliers on hand for everything from flowers, to the dress, to photography and entertainment, which we will make available to you upon booking.

We look forward to meeting you soon and once again congratulations on your big day.

Your wedding function is only limited by your imagination.

Yours Sincerely

Robert Odgers



Wedding Sensational

The Castle Reception (£1200)
Ceremony (£300)

Exclusive use of the castle quarters
Tea Coffee and Shortbread Hearts reception on arrival
Master of Ceremonies and staff

The Dining Experience

Dressed Round Table Seating for up to 140 guests

Enjoy the splendour of Brownlow House Dining
with a choice of Select Menu (£32pp)

Or

The Exuberant 'Buffet Principle' (£36pp)

Complimented by the finest selection of Entrees and Homemade Desserts
all tailored to your personal requirements

Discounted Options

Brownlow Stationary and Flowers
Award Winning Brownlow Photographer
Selection of traditional Irish Musicians
Chair Covers and Table Dressing
Wedding Cake Design by In – House Team
Magnificent 'Fireworks at the Castle'
Selection of Evening Entertainment Groups
Evening Canapés and Drinks Selection
Bridal Couple Transportation to your Hotel Bridal Suite*

*All prices are negotiated as part of a package and include full arrangements and organisation. Fireworks subject to approval of licence. Terms and Conditions apply.
Castle Reception and Dining prices include VAT



Wedding Fayre Menu

Entrée

Homemade Vegetable Soup Served With a Crusty Roll

Main

Roast Silverside of Irish Beef Served With a Yorkshire Pudding

Or

Roast Turkey and Ham Served With Cranberry Sauce

Roast Baby Potatoes

Creamed Potatoes

Medley of Roasted Vegetables Tossed In a Honey Glaze

Dessert

Trio of Homemade Desserts Served With a Fresh Cream Chocolate Cup
and Garnished With an Exotic Fruit Coulis
(Strawberry Cheesecake, Lemon Meringue, Profiterole)

Après

Tea or Coffee

Wedding Fayre Menu

Entrée

Homemade Leek & Potato Soup Served With A Crusty Roll

Or

Slices of Smoked Duck Breast Served With a Citrus Salad and Chilli Drizzle

Main

Roast Silverside of Irish Beef & Yorkshire Pudding

Or

Pan-Fried Paupiette of Sea Bass with a Citrus Farce
Served with a Lemon and Herb Hollandaise Sauce

Roast Baby Potatoes

Creamed Potatoes

Medley of Slow Roasted Vegetables Tossed In a Honey Glaze

Dessert

Warmed Co. Armagh Bramley Apple Crumble Served with a Custard Sauce

Or

Homemade Fresh Fruit Pavlova Garnished with Fruit Coulis

Après

Tea or Coffee



Wedding Fayre Menu

Entrée

Homemade Vegetable Broth Served With Warmed Bakers Basket
Or
Crispy Potato Skins Topped with Lardons of Bacon, Cheese and Red Onion
Served with a Selection of Dips

Main

Pan Fried Steak Served on a Bed of Champ Topped with Tabasco Onions
Or
Stuffed Chicken Fillet Wrapped in Bacon Served on a Bed of Champ

New Baby Boiled Potatoes
Parmentier Potatoes

Medley of Seasonal Vegetables

Peppercorn Sauce
Roast Gravy

Dessert

Trio of Homemade Desserts Served With a Fresh Cream Chocolate Cup
(Mint Aero Cheesecake, Pavlova, Profiterole)

Après

Tea or Coffee
Served with Homemade Cup Cakes



Wedding Fayre Menu

Entrée

Spiced Parsnip Soup Served With A Crusty Roll

Or

Farmhouse Pate Served With Green Leaves, Rich Cranberry Sauce and Wheaten Bread

Or

Spicy Prawn and Smoked Salmon Cocktail Served With Green Leaves and Wheaten Bread

Main

Pan Fried Fillet Steak Served on a Bed of Champ with a Bushmills and Peppercorn Sauce

(Market price supplement)

Or

Stuffed Chicken Fillet Wrapped in Bacon on a Bed of Champ Served With a Chardonnay Sauce

New Baby Potatoes Roasted With Red Onion & Lardons of Bacon

Medley of Slow Roasted Vegetables Tossed In a Honey Glaze

Dessert

Homemade Fresh Fruit Pavlova Garnished with Fruit Coulis

Or

Cheesecake Made to Your Taste (Raspberry Ruffle, Mint Aero, Strawberry, etc)

Or

Profiteroles Served with Warmed Chocolate Sauce

Après

Tea or Coffee

Served with Selection of Cheese and Biscuits



Starters & Soups

Entrée

Fan of Melon with Parma Ham Topped With Fresh Fruit and Coulis

Slices of Smoked Duck Breast Served With a Citrus Salad and Chilli Drizzle

Poached Pear on a Bed of Leaves with Crumbed Stilton and Toasted Almonds

Spicy Prawn and Salmon Cocktail Garnished with Green Leaves and Wheaten Bread

Farmhouse Pate Served With Green Leaves, Rich Cranberry Sauce and Wheaten Bread

Brownlow House Caesar Salad

Smoked Chicken, Green Leaves, Crispy Croutons Garnished With Caesar Dressing and Shavings of Parmesan

Cappachio of Beef

Seared Fillet of Beef Rolled In Cracked Peppercorns and Spices Served On a Garlic Crouton

Chicken Stuffed With Spiced Sausage, Honey and Whole Grain Glaze Served On a Bed Of Green Leaves

Wild Mushroom and Goats Cheese Tartlet Served With Green Leaves and a Sweet Pimento Salsa

A Trio of Hard Boiled Eggs Napped In a Marie Rose, Curry & Mayonnaise Dressings,
Served With Green Salad & Wheaten Bread

Homemade Soups

Spicy Tomato

Spiced Parsnip

Leek and Potato

Cream of Mushroom

Fresh Vegetable Broth

Cream of Chicken and Stilton

Cream of Pumpkin and Cumin (Seasonal)

All of the Above Are Served With Crusty Bread Rolls and Fresh Wheaten Bread



The Exuberant 'Buffet Principle'

Entrée

Homemade Leek & Potato Soup Served With Fresh Wheaten & Crusty Bread

Main

HOT FOOD BAR

Indian Chicken Korma
Beef Stroganoff

Aromatic Pilau Rice

Naan Breads
Pompadoms

CARVERY MENU

Honey Baked Irish Gammon
Roast Silverside of Beef
Roast Turkey

Baby Roasted Potatoes
Champ

Medley Of Root Vegetables Slow Roasted & Tossed In A Honey Glaze

Jus-lie



SEAFOOD & SALAD SELECTION

Freshly Dressed Irish Salmon Platter
Seafood Medley
Fresh Oysters

Cheese
Beetroot
Coleslaw
Egg Mayonnaise
Sweet Chilli Pasta Salad
Tossed Mixed Leaf Salad
New Baby Potato & Red Onion Salad

Selection of Fresh Breads

Dessert

Hot Co. Armagh Bramley Apple Crumble Served With A Custard Sauce

Hot Chocolate Fountain Served With Fresh Fruit
Profiteroles Served With Chocolate Sauce
Mint Aero Cheesecake
Fresh Fruit Pavlova

An Assortment of Hard & Soft Cheeses Served With
Biscuits and Fresh Fruit

Après

Tea or Coffee



Wedding Fayre BBQ Menu

Main

Suckling Pig on the Spit

Crocodile Tails

BBQ Pork Ribs

Ostrich Steaks

Seafood Kebabs

Homemade Burgers

T-Bone/ Fillet Steaks

Char Grilled Chicken

Selection of Sizzling Sausages

Cajun Spiced Potatoes

Baked Potatoes

Corn on the cob

Cheese

Beetroot

Coleslaw

Egg Mayonnaise

Curried Rice Salad

Sweet Chilli Pasta Salad

Tossed Mixed Leaf Salad

New Baby Potato & Red Onion Salad

Selection of Breads

BBQ Sauce

Mixed Peppercorn Sauce

Dessert

Selection of Desserts

Après

Tea or Coffee



Evening Party Menu

Selection Of Freshly Made Sandwiches

Cocktail Sausages
Chicken Fillet Goujons
Cocktail Sausages Rolls

Selection of Tray Bakes

Tea & Coffee

Or

Bacon Rolls/ Chicken or Fish Goujons
Chipped Potatoes
Served In a Newspaper Cone

Selection of Tray Bakes

Tea & Coffee

£7.00 Per Person

Wedding Package

- Photography on the day and a stunning classical album from award winning wedding photographer, Ciaran O'Neill
- Rolls Royce Silver Shadow
- Room hire and exclusivity of Brownlow House on your special day
- Centre piece flowers from the experts at Orchid Bridal Studios
- Red Carpet on arrival giveaway
- Full access to stunning photographic opportunities giveaway
- Tea/coffee and shortbread on arrival for all guests giveaway
- Table linen & napkins giveaway
- Colour themed chair covers, 10 mirror plates, 10 table centres to the value of £15 and 10 table runners from Ultimate Touches
- Table setting cards, menu cards and table plan from Orchard Blossom Crafts
- Wedding Cake from a selection at Orchid Studios
- 4 course banquet from a selection of menus
- Evening buffet
- Cost: £7,500

Contact Details of Suppliers.

- **Ciaran O'Neill Photography**

Based in Belfast and Lurgan, the Ciaran O'Neill studios house two fabulous award winning photographers, both critically acclaimed within their field: Ciaran O'Neill is one of the province's most sought-after wedding photographers. With more than 10 years' experience of photographing weddings and a pioneer of reportage-style photography in Northern Ireland, he works discreetly to capture weddings in a candid and unobtrusive way although he is perhaps best known for his award-winning avant-garde photography - images that are more like works of art than photographs!

Working closely alongside Ciaran is his nephew Simon O'Neill who has also won huge acclaim for his wedding portrait photography whilst playing a pivotal role in the design of the company's distinctive wedding albums. Simon recently swept the board at the PPANI awards 2010, scooping the Northern Ireland Classical Wedding Photographer, Avant-Garde Wedding Photographer, Overall Wedding Photographer and Overall Fashion



Photographer awards for this year. Please visit us at www.ciaranoneillphotography.com for further details.

- **Orchid Studios**

Orchid Bridal Studio specialises in Wedding Dresses, Cakes, Flowers & Accessories. They have been providing a top-class level of service to Northern Ireland's bridal community for many years and will work with you to bring this special day to life, creativity is the key when it comes to cakes and flowers and the team at Orchid Studios have bucket loads! Please visit www.orchidbridalstudio.com for more information.

- **Classic Dreams & Klass Cars**

Classic Dreams and their sister company, Klass Cars offer a dedicated personalised wedding car hire service using original classic cars. Focusing a dedicated service to you, they will not only provide you with stunning cars for the day, but will also dress the cars with real flowers and ribbons, provide complimentary champagne, provide uniform drivers and make as many stops as you wish for photographic opportunities and to visit relatives. A professional service will ensure your day runs smoothly leaving you relaxed and worry free. Please visit www.classic-dreams.co.uk or www.klasscars.biz for further information.

- **Ultimate Touches**

Ultimate Touches are dedicated to transforming venues throughout Northern Ireland and neighbouring counties with beautiful chair covers and finishing touches that radiate indulgence and style. They provide a huge selection of chair covers, organza and satin sashes, chair cover accessories, pew ends and a fantastic array of extras such as candelabras, backdrops and balloons which will provide the striking first impression you long for. For more information on Ultimate Touches please visit www.ultimatetouches.co.uk

- **Orchard Blossom Crafts**

Orchard Blossom Crafts provide a huge array of wedding stationary from menu cards, order of service, mass booklets table plans and wedding favours - all for you to make ensuring your own personalised touch. For more information please call 028 3839 3920