



*Weddings at
The Elk*



Simply designed for your peace of mind





Congratulations!

Congratulations on your engagement from everyone here at the Elk!

Steeped in history and heritage, the Elk is a multi-award winning venue with decades of wedding experience having served hundreds of happy couples.

In keeping with the latest trends, we have recently carried out refurbishments to provide a selection of elegant and modern function suites catering for intimate occasions to extravagant celebrations.

Our Head Chef has painstakingly curated the finest banqueting menus using only the freshest local produce to ensure that your guests have meal to remember.

We understand that in the planning of your special day the costs can start to really pile up, which why we've given a simple flat-rate, value-for-money package which includes everything you need. Should your budget stretch a bit further, you can add some gourmet touches or personal flourishes for a little extra. We believe that you won't find a complete wedding package with similar quality of food or service for less.

The Package

For every one of our wedding packages we include the following:

- One wedding per day guarantee
- Personal wedding coordinator
- All day & evening hire of the Creagh suite or Anahorish suite included
- Red carpet on arrival
- Champagne and strawberries for the bride and groom on arrival
- Tea, coffee and homemade shortbread for guests on arrival
- Private changing facilities for bride and groom
- A delicious 4-course wedding banquet with your choice of menu items
- Personalised menus and table plans
- Complimentary jugs of orange juice
- Master of Ceremonies
- Background music and entrance music
- Choice of silver cake stands and knife
- Complimentary fairy lights backdrop
- White table linen and napkins
- Use of projector if needed
- Complimentary accommodation for bride & groom
- Reduced accommodation rates for guests
- Car parking for 200 cars
- Choice of round or long tables (numbers permitting)

£29 per person

(based on min 120 guests - smaller weddings priced on request)

Price valid 2018/2019, £31pp for 2020/2021





The Menu

Soup – choose 1:

- Cream of Vegetable
- Carrot & Coriander
- Potato & Leek
- Plum tomato & Red Pepper
- Roast Butternut Squash and Chilli

Main Course - Choose 1:

- Supreme of Crossgar Chicken stuffed with Sun-Dried Tomato & Mature Irish Cheddar, wrapped in Bacon
- Roast Turkey & Ham with Stuffing and a Cocktail Sausage
- Supreme of Crossgar Chicken with a Traditional Stuffing

Potatoes – choose 2:

- Creamy Mash
- Duck-Fat Roast Potatoes
- Champ
- Dauphinoise

Vegetables – choose 2:

- Baton Carrots
- Steamed Broccoli
- Cauliflower Mornay
- Honey Roast Carrots
- Honey Roast Parsnips
- Brussel Sprouts
- Cabbage with Bacon

Sauces – choose 2:

- Homemade Red Wine Gravy
- Creamy Peppercorn Sauce
- Bacon and Leek Cream

Desserts – choose 1:

- Fresh Fruit Pavlova with a Seasonal Berry Compote
- Bailey's Cheesecake

Finished with Tea, Coffee and After-Dinner Mint Chocolates

The Extras

Reception Drinks

Sparkling Wine	£3.50/glass
Prosecco	£5.50/glass
Seasonal Cocktail/Mulled Wine	£4/glass

Reception Food

Tea, Coffee & Homemade Scones with Strawberries & Cream	£3
Tea, Coffee & Assorted Sandwiches	£4
Canapés – choose 4 from our extensive list	£5

Gourmet Soups

Roast Curried Parsnip	
Roasted Celeriac	£1.50

Add a Starter

Goats Cheese Pithivier served with Red Onion Marmalade	
Atlantic Prawn Cocktail Served with Stone-Baked Wheaten Bread	
Chicken and Bacon Caesar Salad with Croutons	
Crab Cake with Baby Gem Lettuce and Alphonso Mango, Ginger & Chilli Salsa	
Confit Duck Leg on Oriental Noodles with Soy, Sesame and Ginger Dressing	£4

Gourmet Mains

Roast Sirloin of Beef served with a Yorkshire Pudding

North Atlantic Salmon served with a sundried tomato and basil cream

Roast Leg of Slaney Valley Lamb with mint sauce £5

Sorbets

Passionfruit, Strawberry, Raspberry or Lemon and Lime £3

Desserts

Choose-your-own assiette of 3 desserts from our extensive menu £4

Evening Buffet

Choose 3 from below with tea & coffee: £7.95

Chicken Goujons, Sausage Rolls, Cocktail Sausages, Chicken Wings,
Vol-au-vents, Sandwich Selection.

Chicken or Fish goujons and Chip Cones with tea and coffee £7.95

Drinks

Bottles of House White or Red Wine £14.95

Corkage £7.50

All Dietary Requirements and Allergies can be catered for.

Children Under 3 Eat Free - 50% Discount for Under 12's

Decorations

Chiavari Chairs		£3.50 per chair
Chair Covers with Coloured Sash		£2.50
Love Canopy Tree		£300
Arch		£300
Diamond Sparkle Dancefloor		£350
Fairy Light Drapes		£80
Crystal Globes	(Small) £12	(Large) £15
Candleabra		£15
Bows and Brooches		£2
Belgian Chocolate Fountain		£ on request
Entrance Trees		£80 (pair)
Teardrop Lanterns		£70 (pair)
Wishing Trees		£15
Large Brown Lanterns		£70 (pair)
Table Centrepieces		£15 to £35
Lantern(s)		£25

a full brochure of our room decorations is available upon request

Entertainment

Resident DJ	£250
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Bespoke Weddings

Should you wish to create a bespoke wedding, our wedding coordinators would be delighted to discuss your requirements over coffee and tailor a package specifically for you!

Whirlwind Weddings

If you just can't wait to tie the knot, contact us now for spectacular savings of 20% on the prices for each package shown here.

Discount applies to bookings that are made less than 6 months before the date of your wedding and subject to availability.

Civil Ceremonies

The Elk is now licensed to hold civil ceremonies, allowing couples to hold both their ceremony and reception here. A room hire fee of £200 applies.

The Elk

To enquire about your desired date, discuss options or simply have a look around the venue, please get in touch with us on any of the following methods:

Telephone:

(028) 796 50011

Email:

maureen@theelkcomplex.com

Web:

www.elkweddings.com

Address:

The Elk, 38-40 Hillhead Road,
Toome, Co. Antrim BT41 3SF