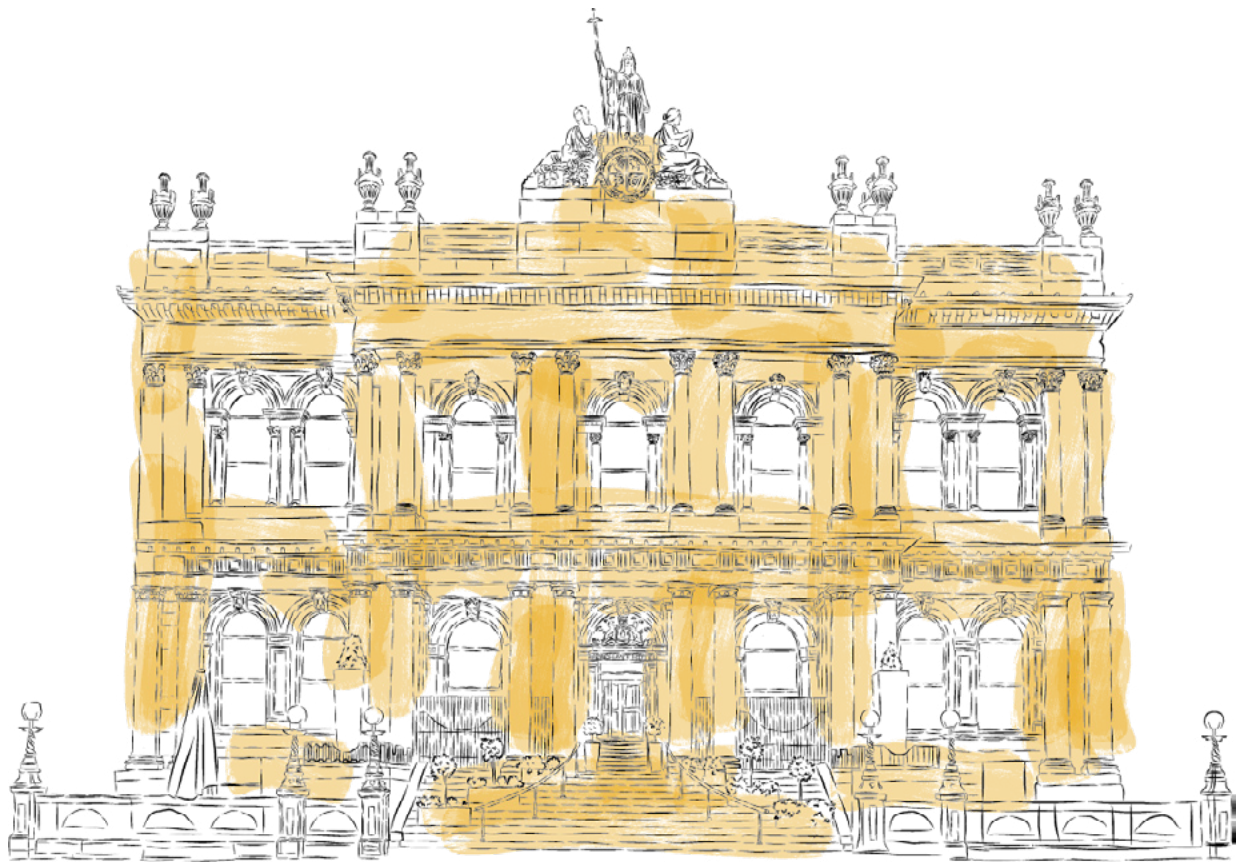


MERCHANT

WEDDINGS



Your *happily* ever after...





Weddings at The Merchant Hotel

Thank you for considering The Merchant Hotel for your wedding. Our dedicated wedding co-ordinators are excited to have the opportunity to make your dreams come true. Based in the heart of the Cathedral Quarter in the centre of Belfast, the five star Merchant Hotel is dedicated to exceptional service and sumptuous luxury making it the ultimate location for unforgettable weddings.

We host one wedding celebration per day ensuring our focus is solely on your needs and on creating your perfect day.



01. Choosing the right package

Whilst every Merchant wedding is unique, we have created a number of pre-priced packages to make planning your wedding at The Merchant Hotel even easier. With a range of options and price points to suit all, your dream wedding is one step closer.

Our wedding co-ordinators are happy to help you through the individual elements of each package and are committed to ensuring you have the perfect day.

02. How our packages work

We have created a range of four unique packages; *Classic, Elegance, Luxury and Indulgence*.

Simply select one dish for each course from the options shown. Should you wish to offer a choice of dishes a supplement of £5 per dish per course applies. Vegetarian starters and main courses can be provided as required along with any other dietary requirements*.

As well as our four packages, we have also provided details of our Drinks Receptions, Canapés and Finger Buffets all of which can be added to any of our packages.

*Please ensure all information regarding special dietary requirements is relayed to your wedding co-ordinator

03. Bespoke Weddings

At The Merchant Hotel we are here to help create your dream day. We will be pleased to quote for any additional options or changes to our packages you may require. For a truly bespoke celebration, our highly experienced wedding co-ordinators will work with you to plan your day in detail, including all of the small touches that will make your day perfect.

To discuss your dream day, please call or email us:

T: 028 9026 2717

E: weddings@themerchanthotel.com

ROOM HIRE FEE MAY APPLY.
Please refer to our price matrix for full details or ask your wedding co-ordinator.





Classic £75 per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a deluxe bedroom for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Prosecco in your bedroom
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two*

*Subject to minimum numbers.
Please refer to our rate grid.



Classic Menu

STARTER

Caramelised onion and goats cheese tart

Fresh melon wrapped in Parma ham with rocket and Parmesan

Choice of any soup

Choose from our full list on page 13

MAIN

Roast chicken with potato dauphinoise, glazed baby carrots and chicken jus

Roast salmon with wilted spinach, confit potato and bearnaise sauce

Braised beef bourguignon with mushroom, lardons and baby onions

DESSERT

Choose from our full list on page 13

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**TEA, COFFEE
AND PETIT FOURS**



Elegance £85 per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a deluxe bedroom for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Prosecco in your bedroom
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two*

*Subject to minimum numbers.
Please refer to our rate grid.



Elegance Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Confit duck leg with red cabbage and pear

Smoked ham and lentil terrine with brioche and port reduction

Local fishcake with crushed peas and lemon butter sauce

Portavogie prawn cocktail with rye melba

MAIN

Roast Irish sirloin with traditional garnish

Roast breast of chicken chasseur with morel mushrooms, tarragon and roast potatoes

Slow roast shoulder of lamb with celeriac purée, baby carrots and thyme jus

Herb crusted cod fillet with creamed leeks and pommes Anna

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic package.

Luxury £95 per person

- Red carpet arrival
- Glass of Champagne for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a Victorian suite for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Champagne in your bedroom
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience the day after your wedding in The Merchant Spa
- Complimentary menu and wine tasting for six*

**Subject to minimum numbers.
Please refer to our rate grid.*





Luxury Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Beef carpaccio with feta fritters and sun dried tomatoes

Chicken liver parfait with spiced apples and toasted brioche

Braised pork cheeks with parsnip purée and apple

Smoked salmon with traditional garnish

Dressed crab with pickled beetroot salad and sourdough crisps

MAIN

Irish beef fillet with glazed potatoes, herb crusted mushroom and red wine jus

Best end of lamb with herb crust, ratatouille and olive jus

Seabass stuffed with lobster with saffron potatoes and seafood sauce

Roast venison loin with beetroot, celeriac and fondant potato

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic or Elegance package.

Indulgence £110 per person

- Red carpet arrival
- Glass of Champagne for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a Victorian suite for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Champagne in your bedroom
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience the day after your wedding in The Merchant Spa
- Two spa treatments in the lead up to your wedding
- Complimentary menu and wine tasting for six*

*Subject to minimum numbers.
Please refer to our rate grid.





Indulgence Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Parma ham crostini with celeriac remoulade and truffle oil

Seared scallops with cauliflower purée and black pudding beignets

Smoked duck breast with orange, beetroot purée and petit salad

Smoked cod with spinach and beurre blanc

Crab and prawn orzo with chilli and lemon

Wild mushroom tortellini with lentils, brunoise vegetables, truffle velouté

SORBET

Citrus or Champagne sorbet

MAIN

Classic beef Wellington with Madeira sauce

Roast duck breast with spiced butternut squash and wild mushroom fricassée

Roast fillet of beef with garlic spinach, sauce Diane

Roast Irish venison loin with parsnip purée and bourguignon sauce

Roast monkfish wrapped in Parma ham with chorizo and saffron risotto

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic, Elegance or Luxury package

Merchant Weddings

PACKAGE MENUS

Classic Menu

STARTER

Caramelised onion and goats cheese tart

Fresh melon wrapped in Parma ham with rocket and Parmesan

Choice of any soup

Choose from our full list on page 13

MAIN

Roast chicken with potato dauphinoise, glazed baby carrots and chicken jus

Roast salmon with wilted spinach, confit potato and bearnaise sauce

Braised beef bourguignon with mushroom, lardons and baby onions

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

Elegance Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Confit duck leg with red cabbage and pear

Smoked ham and lentil terrine with brioche and port reduction

Local fishcake with crushed peas and lemon butter sauce

Portavogie prawn cocktail with rye melba

MAIN

Roast Irish sirloin with traditional garnish

Roast breast of chicken chasseur with morel mushrooms, tarragon and roast potatoes

Slow roast shoulder of lamb with celeriac purée, baby carrots and thyme jus

Herb crusted cod fillet with creamed leeks and pommes Anna

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

You may also choose from any dish within the Classic package.



Luxury Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Beef carpaccio with feta fritters and sun dried tomatoes

Chicken liver parfait with spiced apples and toasted brioche

Braised pork cheeks with parsnip purée and apple

Smoked salmon with traditional garnish

Dressed crab with pickled beetroot salad and sourdough crisps

MAIN

Irish beef fillet with glazed potatoes, herb crusted mushroom and red wine jus

Best end of lamb with herb crust, ratatouille and olive jus

Seabass stuffed with lobster with saffron potatoes and seafood sauce

Roast venison loin with beetroot, celeriac and fondant potato

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic or Elegance package.

Indulgence Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Parma ham crostini with celeriac remoulade and truffle oil

Seared scallops with cauliflower purée and black pudding beignets

Smoked duck breast with orange, beetroot purée and petit salad

Smoked cod with spinach and beurre blanc

Crab and prawn orzo with chilli and lemon

Wild mushroom tortellini with lentils, brunoise vegetables, truffle velouté

SORBET

Citrus or Champagne sorbet

MAIN

Classic beef Wellington with Madeira sauce

Roast duck breast with spiced butternut squash and wild mushroom fricassée

Roast fillet of beef with garlic spinach, sauce Diane

Roast Irish venison loin with parsnip purée and bourguignon sauce

Roast monkfish wrapped in Parma ham with chorizo and saffron risotto

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic, Elegance or Luxury package

Merchant Weddings

MENU OPTIONS

Soups

French onion with Gruyère croutons

Potato and leek ^{VA}

Parsnip velouté with cèpes and truffle oil

Roast butternut squash and sage ^{VA}

Cream of wild mushroom

Roast plum tomato with basil oil and mozzarella crouton ^{VA}

Vegetarian

STARTERS

Caramelised red onion and goats cheese tart

Wild mushroom tortellini with brunoise vegetables, truffle velouté ^{VA}

Warm feta salad with red wine pear, balsamic glaze

Potato gnocchi with asparagus, tomatoes, olives and vegan style parmesan ^{VA}

MAINS

Butternut squash ravioli with celeriac, herb veloute

Roast vegetable Wellington with cranberry chutney ^{VA}

Roasted cauliflower steak with toasted almonds, cafe de Paris ^{VA}

Wild mushroom risotto with truffle, vegan style parmesan ^{VA}

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.

Side Orders

Please choose three

Champ

Seasonal vegetables

Rocket and Parmesan salad

Glazed carrots

Mashed potatoes

New roast potatoes

Desserts

Please choose one

Lemon tart with crème fraîche and fresh raspberries

Swan profiteroles with crème Chantilly and chocolate sauce

Azelia chocolate fondant with blood orange ice cream

Milk chocolate and pear tart with honeycomb ice cream

Blackberry and almond tart with vanilla ice cream

Baked pistachio and raspberry cheesecake with white chocolate ice cream

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Apple and blackberry crumble with vanilla Anglaise

Selection of Irish cheeses

Seasonal fruit Eton mess

Vanilla crème brûlée

Strawberry panna cotta with sablé biscuits

Merchant miniature desserts:

Eton mess

Blueberry and white chocolate delice

Swan profiterole

Raspberry macaron

Vegan options can be provided.

Mixed leaf salad

Minted peas

Hand cut chips

Bacon and cabbage

Dauphinoise potatoes

Cauliflower mornay



Canapés

Choice of 5 for £19.50 per serving

Cold canapés

MEAT

Confit chicken and pickled mushroom
Quail ballotine, pickled beetroot
Foie gras, fig jam and balsamic
Carpaccio of beef, artichoke and truffle tea
Oak smoked duck, soft quail egg
Foie gras and burnt orange brûlée

FISH

Smoked salmon muscovite
Lobster roll, dulce Americaine
Oyster, cucumber and lime
Smoked mackerel, fennel and aniseed caramel
Smoked salmon, pumpernickel and
Javanese pepper
Crab and crème fraîche, rye bread

VEGETARIAN

Goats cheese, quince
Beetroot macaron, Javanese pepper
and smoked cheese
Tomato and avocado bruschetta ^{VA}
Tomato consommé, olive tortellini ^{VA}

Warm canapés

MEAT

Pine smoked venison
Pork belly, chorizo and almond
Panko crusted lamb, harissa and mint
Crispy quail, olive and preserved lemon
Parma ham, smoked provolone and polenta chip
Oxtail, onion consommé and truffle

FISH

Melba crusted salmon, sauce gribiché
Crab cake, Espellete pepper
Scallop and prosciutto
Poached oyster, passion fruit sabayon
Halibut, sesame and ponzu
Steamed seabass, lobster mousse

VEGETARIAN

Goats cheese and onion tart
Truffle and celeriac pizzetta
Wild mushroom arancini ^{VA}
Smoked aubergine, tomato ^{VA}

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.



Merchant Weddings

MENU OPTIONS

Finger Food

Choose any 4 from the following selection for £31.50 per serving

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Individual items available for £8.50 per serving

Mini fish cakes

Smoked cod brandade on toast

Mini burgers with tomato relish

Steak ciabatta finger sandwiches

Quail Kiev

Espresso of soup

Smoked chicken and fig crostini

Fish and chips in a cone

Mini steak and onion pie

Sole goujons with tartare sauce

Chicken liver and foie gras parfait on toast

Croque Monsieur fingers

Crab club sandwich

Seared scallops with bacon and rocket

Crispy buttermilk chicken, chips, aioli

Brisket, bacon and mozzarella brioche bun

Crispy calamari, smoked salt, garlic aioli

Chorizo and red pepper pizzettas

VEGETARIAN

Mini goats cheese tart

Roast pear with Parmesan and rocket ^{VA}

Ricotta filo rolls with pine nut

Tomato bruschetta with olive toast ^{VA}

Chip cones ^{VA}

Wild mushroom and artichoke en croûte ^{VA}

Chipotle, olive and chickpea brioche bun ^{VA}

Selection of Merchant miniature desserts ^{VA}

SELECTION OF SANDWICHES, TEA AND COFFEE INCLUDED

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.

Tea, Coffee and Pastries

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Tea, coffee and biscuits £5.00

Tea, coffee and your choice of the following £9.95

Gateau opera, layered coffee and chocolate cake

Profiterole swans, pastry filled with Chantilly cream

Lemon meringue tart

Selection of macarons

Scones served with clotted cream and strawberry jam

Handmade petit four selection

Chocolate and orange truffle box

Mince pies



Merchant Weddings

DRINKS OPTIONS

Drinks Reception

£13.50 per cocktail

-

Cocktail drinks receptions are prepared in advance as per the amount requested and charged as such.

Dark 'n' Stormy

The taste of the tropics

Rum, falernum, fresh lime, fresh ginger and cane syrup topped with chilled seltzer water and garnished with lime.

Classic White Peach Bellini

The quintessential Prosecco cocktail

Peach purée, cane syrup and peach bitters topped with Prosecco and served in a pre-chilled elegant flute.

Tom Collins

The classic gin cocktail

Gin, sugar syrup and lemon juice topped with soda served in a Collins glass with a lemon slice.

Cosmopolitan

A cocktail classic

Vodka, triple sec, cranberry juice and lime shaken and strained into a cocktail glass.

Bramble

The ultimate refreshment

Gin, lemon juice, sugar syrup and crème de mûre liqueur shaken over crushed ice and garnished with blackberries and lemon.

Fruit Cup Mocktail

Summer in a glass! £9.50

Pineapple, cranberry, orange and lime juice shaken over ice and served in a bramble glass, garnished with a lime wedge.

Full drinks list available on request

Prosecco and Champagne charged per bottle and prices according to our wine list.

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Champagne, Prosecco and wine are charged on consumption and poured by waiting staff.

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Please advise an overall figure for the limit; the split will be ascertained as to your guests' preference.

PLEASE NOTE:

All drinks and wine prices are subject to change and will be charged at the selling rate on the day of your wedding.





Merchant Weddings

CONTACT US

Photography

Courtesy of:

Pop Photography

Jake Samuels

4ever Photos

Mark Barnes

One Fine Day Photography

We would like to extend our sincere thanks to all our wedding couples for allowing us to use their beautiful photographs in our wedding brochure.

Notes:



Thank you for
considering The
Merchant Hotel
for your wedding.

WE LOOK FORWARD TO HEARING FROM YOU

The Merchant Hotel
16 Skipper Street,
Belfast, BT1 2DZ

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Reception: 028 9023 4888

Weddings: 028 9026 2717

E: weddings@themerchanthotel.com

W: themerchanthotel.com

