

# 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 Reception, 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](mailto: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 orange beurre blanc

**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 poached egg and pea velouté

**Glazed cured organic salmon** with grapefruit, avocado and lemon oil

### 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 fondant potato, broad bean verdi

**Herb crusted cod fillet** with shellfish cassoulet and lemongrass sauce

### 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
- Six week gym membership for the wedding couple in the lead up to your wedding
- 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

**Parma ham crostini** with celeriac remoulade and truffle oil

**Braised pork cheeks** with parsnip purée and apple

**Local seafood tortellini** with baby spinach, shellfish bisque

**Dressed crab** with pickled beetroot salad and sourdough crisps

### MAIN

**Roast fillet of beef** with garlic spinach, sauce Diane

**Best end of lamb** with herb crust, braised shallots, boulangère potatoes

**Glazed seabass** with mussels, capers, cucumber, tomato butter 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
- Six week gym membership for the wedding couple in the lead up to your wedding
- 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

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### PRE-STARTER

Espresso of soup

*Choose from our full list on page 13*

### STARTER

**Chicken liver parfait** with spiced apples and toasted brioche

**Seared scallops** with cauliflower purée and black pudding beignets

**Smoked duck breast** with orange, beetroot purée and petit salad

**Crab and prawn orzo** with chilli and lemon

### SORBET

Citrus or Champagne sorbet

### MAIN

**Classic beef Wellington** with Madeira sauce

**Roast duck breast** with baby leeks, roasted artichokes and fondant potato

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

**Roast Irish venison loin** with parsnip purée and bourguignon sauce

**Organic salmon** with courgette, carrot spaghetti and soft herb veloute

### 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

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#### 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 orange beurre blanc

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

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#### 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 poached egg and pea velouté

Glazed cured organic salmon with grapefruit, avocado, lemon oil

#### 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 fondant potato and broad bean verdi

Herb crusted cod fillet with shellfish cassoulet and lemongrass sauce

#### 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

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### PRE-STARTER

#### Espresso of soup

*Choose from our full list on page 13*

### STARTER

**Beef carpaccio** with feta fritters and sun dried tomatoes

**Parma ham crostini** with celeriac remoulade and truffle oil

**Braised pork cheeks** with parsnip purée and apple

**Local seafood tortellini** with baby spinach and shellfish bisque

**Dressed crab** with pickled beetroot salad and sourdough crisps

### MAIN

**Roast fillet of beef** with garlic, spinach and sauce Diane

**Best end of lamb** with herb crust, braised shallots and boulangère potatoes

**Glazed seabass** with mussels, capers, cucumbers in a tomato butter 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.*

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## Indulgence Menu

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### PRE-STARTER

#### Espresso of soup

*Choose from our full list on page 13*

### STARTER

**Chicken liver parfait** with spiced apples and toasted brioche

**Seared scallops** with cauliflower purée and black pudding beignets

**Smoked duck breast** with orange, beetroot purée and petit salad

**Crab and prawn orzo** with chilli and lemon

### SORBET

Citrus or Champagne sorbet

### MAIN

**Classic beef Wellington** with Madeira sauce

**Roast duck breast** with baby leeks, roasted artichokes and fondant potato

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

**Roast Irish venison loin** with parsnip purée and bourguignon sauce

**Organic salmon** with courgette, carrot spaghetti in a soft herb velouté

### 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

**Cream of wild mushroom**

**Parsnip velouté** with cèpes and truffle oil

**Potato and leek** <sup>VA</sup>

**Roast butternut squash and sage** <sup>VA</sup>

**Roast plum tomato** with basil oil and mozzarella crouton <sup>VA</sup>

### Vegetarian

#### STARTERS

**Caramelised red onion and goats cheese tart**

**Wild mushroom tortellini** with brunoise vegetables, truffle velouté <sup>VA</sup>

**Potato gnocchi** with asparagus, tomatoes, olives and vegan style parmesan <sup>VA</sup>

#### MAINS

**Butternut squash ravioli** with celeriac, herb veloute

**Roast vegetable Wellington** with cranberry chutney <sup>VA</sup>

**Roasted cauliflower steak** with toasted almonds, cafe de Paris <sup>VA</sup>

**Wild mushroom risotto** with truffle, vegan style parmesan <sup>VA</sup>

**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

**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

Seasonal 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*

## MEAT

Confit chicken terrine, truffle, shitake  
Carpaccio of beef, artichoke, and truffle  
Oak smoked duck, soft quail egg  
Ox cheek beignet, onion puree  
Pork belly, chorizo and almond  
Panko crusted lamb, harissa and mint

## FISH

Smoked salmon, pumpernickel  
and Javanese pepper  
Crab and crème fraîche, rye bread  
Melba crusted salmon, sauce gribiche  
Crab cake, Espellete pepper  
Seared scallops, pancetta and capers  
Halibut, sesame and ponzu

## VEGETARIAN

Tomato and avocado bruschetta <sup>VA</sup>  
Goats cheese and onion tart  
Truffle and celeriac pizzetta <sup>VA</sup>  
Wild mushroom arancini <sup>VA</sup>  
Smoked aubergine, tomato <sup>VA</sup>



# Merchant Weddings

## MENU OPTIONS

### Arrival Refreshments

Tea, coffee and shortbread £5.00

*Served with tea and coffee:*

**Finger Sandwiches** £9.50

*Per serving of 4 items*

**Patisserie Stand** £15.00

*Per serving of 3 items*

**Selection of mixed scones** served with  
strawberry preserve, clotted cream £8.50

*Per serving of 3 items*



### 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**

**Mini burgers** with tomato relish

**Steak ciabatta finger sandwiches**

**Smoked chicken and fig crostini**

**Fish and chips** in a cone

**Mini steak and onion pie**

**Sole goujons** with tartare sauce

**Chicken liver parfait** on toast

**Croque Monsieur** fingers

**Crab club sandwich**

**Seared scallops** with bacon and rocket

**Crispy buttermilk chicken**, chips, aioli

**Crispy calamari**, smoked salt, garlic aioli

**Chorizo and red pepper pizzettas**

#### VEGETARIAN

**Mini goats cheese tart**

**Vegetarian burger** with tomato relish

**Roasted pear** with Parmesan and rocket <sup>VA</sup>

**Tomato bruschetta** with olive toast <sup>VA</sup>

**Chip cones** <sup>VA</sup>

**Wild mushroom and artichoke en croûte** <sup>VA</sup>

**Chipotle, olive and chickpea brioche bun** <sup>VA</sup>

#### SELECTION OF SANDWICHES, TEA AND COFFEE INCLUDED

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



# Merchant Weddings

## DRINKS OPTIONS

### Drinks Reception

*£13.50 per cocktail*

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*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.

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### 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**

**Silver Lace 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:

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Thank you for  
considering The  
Merchant Hotel  
for your wedding.

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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](mailto:weddings@themerchanthotel.com)

W: [themerchanthotel.com](http://themerchanthotel.com)

# Weddings at The Merchant Hotel

## With Our Compliments

We are delighted to offer complimentary accommodation and a menu tasting for wedding celebrations with minimum 50 adult guests.

The type of bedroom and number of guests welcome at the tasting are outlined in your chosen wedding package.

Supplements will apply should you wish to upgrade your bedroom type or invite more guests to the tasting.

## Guest Accommodation

For guest accommodation, we offer preferential rates based on our availability for up to 10 guest bedrooms. Please note we may not always be able to accommodate this number of bedrooms and your co-ordinator can confirm this when advising availability of dates.

Upon confirmation of your wedding, our dedicated Reservations Team will send you confirmation of the booking process for guest rooms and will be the point of contact going forward for all accommodation queries.

## Minimum Guest Requirements

Minimum numbers apply for Fridays and Saturdays and 27<sup>th</sup>-31<sup>st</sup> December inclusive.

We may be able to offer some flexibility on minimum numbers for celebrations booking with a short lead in time. Your wedding co-ordinator can discuss this further.

**PACKAGE PRICING:** The listed prices for our Wedding packages apply for dates up to and including 2025.  
For 2026 dates, a price increase of £5.00 per person will apply on the package price.  
For 2027 dates, a price increase of £10.00 per person will apply on the package price.

**PLEASE NOTE:** The Wedding images shown throughout our brochure are from real Merchant wedding couples who may have added some final touches to the events spaces for their celebration. Your dedicated co-ordinator can provide a list of recommended and trusted suppliers, who can assist with final touches if you wish.

	JANUARY TO APRIL	MAY TO AUGUST	SEPTEMBER TO NOVEMBER	DECEMBER	27 <sup>TH</sup> - 31 <sup>ST</sup> DECEMBER
Minimum number of guests for Fridays and Saturdays	50	100	80	100	100 <i>applies on all dates</i>
Room hire for The Rita Duffy Suite	£600	£1250	£1250	£1250	£1250
Supplement for ceremony in The Rita Duffy Suite	£650	£650	£650	£650	£650
Room hire for the Aiken / Ballard / Quigley / Private Dining Room / Veuve Clicquot Champagne Lounge	£350	£650	£650	£650	£650
Supplement for ceremony in the Aiken / Ballard / Quigley / Private Dining Room / Veuve Clicquot Champagne Lounge	£300	£300	£300	£300	£300
Room hire for the Roof Garden for ceremony or drinks reception or evening reception. (12 noon - 6pm OR 6pm to late)	£650	£650	£650	£650	£650



