

It's the night of the year!

Are you ready for a night that will go down in history? From arrival to departure, we bring touches of class and a feeling of fun to an evening that will be remembered for years to come.





We work closely with formal committees to create exactly the night you are dreaming of for up to 350 people. Glamorous, professional, excellent.

A night to remember, that will last forever!



CLANDEBOYE LODGE

10 Estate Road / Bangor / Co. Down / Northern Ireland / BT19 1UR

Terms & Conditions

Provisional bookings will be held for 14 days. To confirm a booking, a non-refundable and non-transferable deposit of £250.00 is required together with the signed formal agreement form. A further deposit of £250.00 is required within 8 weeks of confirming the booking. The initial deposit will be returned within a week following your event. In the unlikely circumstances that any damage to the property is incurred, the deposit will be offset against the documented cost of repairs and replacement. Ticket requirements (if applicable) and text should be supplied to the Hotel when paying the deposit. Confirmation of final arrangements is requested at least 31 days prior to the event during your Details Appointment (menus, drinks, estimated numbers, timings, transport and entertainment arrangements) — with the final number of guests attending, special dietary requirements and table plan to be confirmed 5 days prior to the event. Prices are applicable from July 2023-December 2024 inclusive.

At Clandeboye Lodge we give you the full VIP experience for the night of all nights.

Step into the spotlight

Ivory-carpet with fairy light archway
Dazzling prosecco tower*
Pre-dinner drinks on the candlelit terrace with fire pit
Three course dinner

Capture the memories

Enjoy a photobooth with fun props**

Cherish the night with professional photography**

Experience timeless elegance

Luxurious decor, eclectic artwork and stunning backdrops for photos



The packages We offer two fantastic, all-inclusive packages:

1. THE CLASSIC: £50.00pp

- Get the night going with a pre-dinner drink***
- Sit down to a 3-course dinner prepared with locally sourced, fresh ingredients
- Having an awards ceremony? We'll provide a lectern, surround sound PA, ceiling mounted data projector and large screen (HDMI connection)
- Dance the night away with our DJ, who performs from a star-cloth stage****
- We'll look after the printing of your tickets, menus and table plans
- Room hire and registered door stewards are also included
- One-way private coach transport (drop off to one specified location)

2. THE SWEET 16: £47.50pp

(Our Sweet 16 package is tailored to provide many of the Classic package features – but without alcohol, and with an earlier finish)

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- Dance the night away with our DJ, who performs from a star-cloth stage****
- We'll look after the printing of your tickets, menus and table plans
- Room hire and registered door stewards are also included
- One-way private coach transport (drop off to one specified location)
- \bullet Your event will take place between 5pm and 9.30pm sharp

The formal packages are available Monday–Thursday inclusive year-round.

Friday and Saturday nights are available at a surcharge. Minimum numbers will apply to each suite. Package inclusions and prices applicable from July 2023-December 2024 inclusive.

- * prosecco is available at over 18 events only
- ** Prints are chargeable on the evening
- *** Prosecco or non-alcoholic cocktail (for U18's) on arrival, one free per guest
- **** We offer flexibility for early arrival times to comply with current N.I. licensing legislation, which requires under-18s to be off all licensed premises by 9.30pm. We can on request manage the departure of under-18s whilst adult students continue with festivities until 1AM.

Menu Fresh, local and fantastic!

Starters

Thai carrot and coriander soup with Clandeboye Estate yoghurt

Local Comber potato and leek soup, homemade white crusty bread (VG)

Beetroot and Armagh apple salad with O'Riley's goats cheese, caramelised hazelnuts and mustard dressing (V)

Candied pineapple and watermelon, champagne sorbet and fresh mint syrup (VG)

Mains

Pan seared breast of chicken, straw potatoes, pancetta and pearl onion jus

Twice cooked point cut of beef with peppercorn sauce Roast local farm-raised turkey and ham, sage and onion stuffing, pan gravy

A choice of two main courses is available at a supplement of $\pounds 5.00$ per guest, with individual guest pre orders to be confirmed 5 days prior to your formal

Vegetarian options

Hazelnut and butternut squash roast with spiced fruit cream (VG)

Tagine of chickpeas, aubergine and celery with pearl couscous (VG)

Black bean and sweet potato chilli, wild rice, fried tortilla chips (VG)

All mains are served with seasonal vegetable, roast and mash potatoes

Puds

Banana sticky toffee pudding with vanilla bean ice cream Pavlova with fresh seasonal berries and double cream Warm chocolate brownie with Draynes Farm salted caramel ice cream

Deconstructed white chocolate and honeycomb cheesecake, crumbled ginger biscuit base

Caramelised banana and apple, dairy free ice cream (VG)

The Next Step

Our experienced and enthusiastic Events Team are here to help you plan a fantastic evening, and we'd love to discuss your specific requirements in more detail.

So just give us a call on **028 9185 2500**

or email: events@clandeboyelodge.co.uk

- and look forward to an evening that everyone will remember for years to come.
It's going to be unforgettable!