



A night to remember!

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 your event organisers 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 | 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 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. Friday and Saturday nights are available at a surcharge. Minimum numbers will apply to each suite. Package inclusions and prices applicable from August 2026 – December 2027 inclusive.

Billing

The pro forma invoice for the event must be settled 5 days prior to the event by means of cash, card payment or bank transfer. Subject to management approval, purchase orders from schools, colleges and universities may be accepted, in which case 30 days' net credit terms will be extended from the date of the invoice.

Cover photo courtesy of After-Hours Events. Inset photographs courtesy of Blink.

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

Step into the spotlight

Dazzling prosecco tower*
Pre-dinner drinks on the candlelit terrace with fire pit
Three course dinner
Hit the dancefloor with our DJ

Capture the memories

Enjoy a photobooth with fun props**

Experience timeless elegance

Luxurious decor, eclectic artwork, stunning backdrops for photos



The package We offer a fantastic all-inclusive package:

THE FULL WORKS: From £60.00pp

- Get the night going with a pre-dinner prosecco*
- 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)
- Table decorations with hurricane vases and ivory candles
- Dance the night away with our DJ, who performs from a stylish black, star-cloth stage
- We'll look after the printing of your tickets, menus and table plan
- Fun Photobooth, chargeable per print on the evening (prepay options are available)**
- Room hire and registered door stewards are also included
- Two way private coach transport (pick up/drop off from/to one specified location)
- The formal packages are available Monday – Sunday inclusive year-round
- Discreet assistance from our master of ceremonies on the evening

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- * One free arrival drink per guest.
- ** Prints are chargeable on the evening.

Menu Fresh, local and fantastic!

Starters

Thai carrot and coriander soup with Clandeboye Estate yoghurt (V)
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 £5.00 per guest, with individual guest pre orders to be confirmed 5 days prior to your formal

Vegetarian Mains

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 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!