

PACKAGES

*Unique, Alternative,
Wonderful.*

OUR ECLECTICALLY STYLISH WEDDING VENUE IS THE PERFECT BACKDROP
FOR YOUR SPECIAL DAY. FROM THE FIRST LOOK TO THE FINAL TOAST,
WE'RE HERE TO MAKE EACH MOMENT UNFORGETTABLE.



PACKAGES

Choose from five fabulous wedding packages.

Enjoy one wonderful day.

First things first. No matter which of our five packages you choose, it will include all of this as standard:

- Private room hire for your wedding banquet and evening reception
 - Late bar and entertainment licence to 1.00am (midnight on Sunday)
 - Use of Sheridan Suite and terrace with fire pit for pre-dinner drinks reception
 - Use of our extensive grounds, with their formal lawns, stone walls, Tuscan-style laneway and herb gardens for photography
 - Congratulatory champagne for the married couple
 - Discreet assistance from our expert Master of Ceremonies for the duration of your reception
-
- Deluxe crushed velvet table skirting for top table and cake table
 - Choice of coloured table linens
 - Terrace storm lamps with ivory candle and natural wooden base as centre pieces on guest tables
 - Smoked ash wood handcrafted chairs with rattan back and ivory seat pad
 - Personalised menu cards and elegant illustrated table plan
 - Storage for your place cards, wedding cake, flowers, etc.
 - A range of stylish cake stands with cake knives
 - A commemorative guest book for family and friends to record their good wishes
-
- Luxurious wedding suite for the married couple, with late check-out up to 1.00pm
 - Optional upgrade to our Ultra-luxe Suite
 - Option to book the Dressing Room Suite the night before and morning of your wedding
 - Discounted rates for 8 rooms

FOR 2027 PRICES AND BEYOND, PLEASE CONTACT OUR WEDDING TEAM



PACKAGES

Individual

We believe in the individual. The style and attitude that sets each of us apart. Quirky, boutique, eclectic, alternative – whatever you want to call it, we get a kick out of making your wedding happen your way.

Flexible

The packages that are outlined here are only the start of your journey with us. We pride ourselves on our ability to adapt to the individual requirements of each couple that comes to us. It's your day. It's our business to make it perfect.

Relaxed

Our Wedding Team is made up of wedding specialists who are on hand throughout the day to ensure that you can find the space and confidence to relax completely. This is crucial to the success of the biggest day of your life. Believe us, you are in good hands. Trust us, we know what it means to you.

Ready

Months of planning aren't for everybody. Spontaneity can be wonderful too. We can organise great weddings very quickly indeed. So, if you want to say, 'I do' soon, we say, 'you can'. Talk to us. We make it all possible.

Exclusive

Our One Wedding Per Day promise ensures you are the only wedding at Clandeboye Lodge on that day. If you want exclusive use of the building, we can make it happen – talk to our Wedding Team.





PACKAGES

Love Winter

BOOK A VIEWING

03 November 2025 – 31 March 2026,
01 November 2026 – 23 December 2026

What better way to light up a long, dark winter than a heart-warming wedding? A bright, crisp day gently mellowing to the warmth of festivities by the fire and a long evening of celebrations with friends and family. The Love Winter package guarantees yours will be the only wedding here that day, plus all these extras:

- Use of any of our stunning suites or beautiful outdoor spaces for your ceremony*, including the atmospheric Blackwood Suite with its arched timber beams, stone wall and feature window
- For all guests post ceremony, Thompson’s Family Titanic tea, freshly ground coffee and homemade shortbread, welcome drink of your choice from our signature drinks list
- 4-course choice menu, prepared with fresh, locally sourced ingredients
- ½ bottle of Solandia Grillo, Solandia Nero d’Avola or Blackrock White Zinfandel per guest for dinner
- A glass of Segura Viudas Lavit Brut champagne to toast the married couple
- Top table floral display
- Evening supper consisting of deluxe sandwiches & wraps or (*at a supplement*) cones with mini fish & chips and chicken goujons & chips, hot bacon baps, mini burgers with relishes or pulled BBQ pork or beef sliders
- Luxurious wedding suite and two complimentary double bedrooms

	Blackwood Suite	Viceroy Suite		Clandeboyne Suite
Capacity	50 – 60 guests	50 – 75 guests	75 – 102 guests	110/120 – 300 guests
Sunday – Thursday	Min 50 guests £7,300	Min 50 guests £7,300	Min 75 guests £9,750	Min 110 guests £13,385
Friday & Saturday	–	–	Min 80 guests £11,250	Min 120 guests £15,900
Sunday – Thursday Jan & Feb	Min 50 guests £6,150	Min 50 guests £6,150	Min 75 guests £8,150	Min 110 guests £11,510
Additional guests	Adults £130pp U12 £35pp	Adults £130pp U12 £35pp	Adults £125pp U12 £35pp	Adults £120pp U12 £35pp

*A £400 CHARGE APPLIES TO INDOOR / OUTDOOR CEREMONIES, SUN-THURS AND AN £850 CHARGE APPLIES FRIDAYS AND SATURDAYS. THIS PACKAGE IS NOT AVAILABLE BETWEEN 24 DECEMBER 2026 – 01 JANUARY 2027

PACKAGES

Truly Yours

Sunday – Thursday inclusive*, 01 April – 29 October 2026

We love making the happy couple as happy as they could possibly be. When you book your wedding at Clandeboye Lodge, we guarantee your wedding will be the only wedding taking place that day! The Truly Yours package also adds those special little touches throughout the day:

- Use of any of our stunning suites or beautiful outdoor spaces for your ceremony**, including the atmospheric Blackwood Suite with its arched timber beams, stone wall and feature window
- For all guests post ceremony, Thompson’s Family Titanic tea, freshly ground coffee and homemade shortbread, welcome drink of your choice from our signature drinks list, accompanied with a selection of five canapés
- 4-course choice menu, prepared with fresh, locally sourced ingredients
- ½ bottle of Solandia Grillo, Solandia Nero d’Avola or Blackrock White Zinfandel per guest for dinner
- A glass of Segura Viudas Lavit Brut champagne to toast the married couple
- Top table floral display
- Evening supper of cones with mini fish & chips and chicken goujons & chips, hot bacon baps, mini burgers with relishes or (*at a supplement*) pulled BBQ pork or beef sliders
- Luxurious wedding suite and two complimentary double bedrooms

	Blackwood Suite	Viceroy Suite		Clandeboye Suite
Capacity	50 – 60 guests	50 – 75 guests	75 – 102 guests	110 – 300 guests
Sunday – Wednesday	Min 50 guests £8,450	Min 50 guests £8,450	Min 75 guests £10,500	Min 110 guests £14,500
Thursday	–	–	Min 75 guests £10,750	Min 110 guests £15,150
Additional guests	Adults £135pp U12 £35pp	Adults £135pp U12 £35pp	Adults £130pp U12 £35pp	Adults £130pp U12 £35pp

*THIS PACKAGE IS NOT AVAILABLE 12 – 13 JULY 2026
**A £400 CHARGE APPLIES TO INDOOR/OUTDOOR CEREMONIES

BOOK A VIEWING





PACKAGES

Sheer Bliss

BOOK A VIEWING

Fridays & Saturdays, 01 April – 31 October 2026,
12 – 13 July 2026, 27th December – 1 January 2027

Our premium wedding package lets you celebrate your wedding day with family and friends in unforgettable comfort, luxury and style. Your wedding is the highlight of the weekend, the month, the year and we guarantee it will be the only wedding taking place in Clandeboye Lodge that day! Our Sheer Bliss wedding package features:

- Use of any of our stunning suites or beautiful outdoor spaces for your ceremony*, including the atmospheric Blackwood Suite with its arched timber beams, stone wall and feature window
- For all guests post ceremony, Thompson’s Family Titanic tea, freshly ground coffee and homemade shortbread, welcome drink of your choice from our signature drinks list, accompanied with a selection of five canapés
- 4-course choice menu, prepared with fresh, locally sourced ingredients
- ½ bottle of Solandia Grillo, Solandia Nero d’Avola or Blackrock White Zinfandel per guest for dinner
- A glass of Segura Viudas Lavit Brut Champagne to toast the married couple
- Top table floral display
- Evening supper of cones with mini fish & chips and chicken goujons & chips, hot bacon baps, mini burgers with relishes or *(at a supplement)* pulled BBQ pork or beef sliders
- Luxurious wedding suite

	Viceroy Suite	Clandeboye Suite
Capacity	85 – 102 guests	120 – 300 guests
Friday	Min 85 guests £12,750	Min 120 guests £17,250
Saturday	Min 85 guests £13,125	Min 120 guests £17,850
Friday & Saturday	–	Min 185 guests £22,400
Additional guests	Adults £135pp U12 £35pp	Adults £130pp U12 £35pp

*AN £850 CHARGE APPLIES FOR INDOOR / OUTDOOR CEREMONIES

PACKAGES

Swept Away

BOOK A VIEWING

This specially created package is available for bookings within six months

The Swept Away package provides you with everything you need for an elegant and effortless occasion, and takes the stress out of planning your wedding day:

- Use of any of our stunning suites or beautiful outdoor spaces for your ceremony, including the atmospheric Blackwood Suite with its arched timber beams, stone wall and feature window
- For all guests post ceremony, Thompson’s Family Titanic tea, freshly ground coffee and homemade shortbread, welcome drink of your choice from our signature drinks list
- 4-course choice menu, prepared with fresh, locally sourced ingredients
- ½ bottle of Solandia Grillo, Solandia Nero d’Avola or Blackrock White Zinfandel per guest for dinner
- A glass of Segura Viudas Lavit Brut champagne to toast the married couple
- Evening supper of cones with mini fish & chips and chicken goujons & chips, hot bacon baps, mini burgers with relishes or (*at a supplement*) pulled BBQ pork or beef sliders
- Luxurious wedding suite and two complimentary double bedrooms

	Blackwood Suite	Viceroy Suite		Clandeboyne Suite
Capacity	50 – 60 guests	50 – 75 guests	75 – 102 guests	110 – 300 guests
Monday – Sunday	Min 50 guests £6,050	Min 50 guests £6,050	Min 75 guests £8,870	Min 110 guests £12,750
Additional guests	Adults £120pp U12 £35pp	Adults £120pp U12 £35pp	Adults £120pp U12 £35pp	Adults £120pp U12 £35pp





PACKAGES

Clearly Special

02 January – 23 December 2026

BOOK A VIEWING

Sometimes alcohol just isn't a factor, so what does a great wedding look like without alcoholic drinks included? This package gives you all the style and elegance you need with the alcohol taken out! Our Clearly Special wedding package includes:

- Use of any of our stunning suites or beautiful outdoor spaces for your ceremony*, including the atmospheric Blackwood Suite with its arched timber beams, stone wall and feature window
- For all guests post ceremony, Thompson's Family Titanic tea, freshly ground coffee, homemade shortbread and a non-alcoholic cocktail of your choice from our signature drinks list
- 4-course choice menu, prepared with fresh, locally sourced ingredients
- Still and sparkling water with cordials during dinner
- A glass of sparkling white grape juice to toast the married couple
- Top table floral display
- Evening supper consisting of Thompson's Family Titanic tea, freshly ground coffee, deluxe sandwiches & wraps or (*at a supplement*) cones with mini fish & chips and chicken goujons & chips, hot bacon baps, mini burgers with relishes or pulled BBQ pork or beef sliders
- Luxurious wedding suite

TO CALCULATE THE RELEVANT CLEARLY SPECIAL SEASONAL PACKAGE PRICE, AN ALLOWANCE OF £5.00PP IS APPLIED TO THE RELEVANT DATES. *A £400 CHARGE APPLIES TO INDOOR/OUTDOOR CEREMONIES, SUN-THURS AND AN £850 CHARGE APPLIES FRIDAYS AND SATURDAYS



MENU

*Considered, Elegant,
Special.*

CELEBRATE LOVE WITH A MENU CRAFTED TO DELIGHT. EACH DISH IS
A BLEND OF CLASSIC FLAVOURS AND MODERN TOUCHES, MAKING THIS
SPECIAL DAY EVEN MORE UNFORGETTABLE.

MENU

A Taste of Love. Curated Specially for You.

At Clandeboy Lodge, we believe that food is central to creating a wedding day that will live in the memory for years to come. We work with you to create bespoke, beautifully presented dishes all inspired by fresh, delicious and locally sourced ingredients.

Our team of chefs prepare all food from scratch, so that our offering is always a dining experience that compliments your unique vision. If you prefer to create your own menu, or choose from a range of our Coq & Bull brasserie dishes, we'll be happy to work with you.





MENU

Canapés

Stylish and flavourful bites to complement a post ceremony drink.

- Chicken and chorizo bruschetta
- Toasted sourdough with Ballylisk brie and pancetta
- Crispbread with beetroot jam, goat's cheese and chive mayonnaise (V/GF)
- Ciabatta with Parma ham
- Wild mushroom arancini with spiced tomato salsa (VG/GF)

FOR SELECTED PACKAGES ONLY

Starters

First impressions count. A wonderfully presented first course.

- Broth of locally sourced vegetables and red lentils (GF)
- Hamilton's potato and leek soup with black onion seeds (VG/GF)
- Thai carrot and coriander soup with a swirl of Clandeboyne Estate yoghurt (V)
- Roasted butternut squash soup and crispy black pepper croutons (VG, GF ON REQUEST)
- Locally smoked salmon and hot smoked salmon, fresh dill and mustard seed dressing, pickled cucumber and horseradish gravy (GF)
- Portavogie and tiger prawn salad with cucumber shavings, sweet sherry and tabasco mayo (GF)
- Rockvale chicken liver parfait with smoked chicken breast, pancetta and red onion marmalade (GF)
- Salad of thinly sliced Cherry Valley duck breast, Madeira and balsamic dressing, pickled mushrooms and baby spinach (GF)
- Smoky butternut squash, quinoa and pomegranate salad with toasted almonds, fresh mint leaves and feta cheese (V/GF)
- Heirloom tomatoes, buffalo mozzarella and basil oil emulsion (V/GF)
- Tartlet of Cantaloupe, Charentais and watermelon, raspberry and Prosecco sorbet with red berries (VG/GF)

MENU

Mains

The star of the show. Main courses inspired by local produce fresh from the sea or countryside.

- Lightly smoked Scottish salmon, wilted baby spinach and minted hollandaise (GF)
- Fillet of Irish cod with tarragon cream sauce (GF)
- Free-range breast of Rockvale chicken with wild mushroom cream sauce (GF)
- Co. Down roast turkey and ham with fresh sage, cranberry and onion stuffing (GF ON REQUEST)
- Twice cooked point cut of Irish beef with pearl onion and Guinness gravy (GF ON REQUEST)
- Pan-fried spiced monkfish with wilted greens and chilli jam (*supplement £7.50pp*) (GF)
- Shiraz-glazed pan-fried Cherry Valley duck breast with confit duck bonbon and its own jus (*supplement £7.50pp*)
- Roast sirloin of Coyagh Farm beef, Yorkshire pud, horseradish compote, red wine and caramelised shallots sauce (*supplement £7.50pp*)
- Garlic and rosemary infused rump of Mourne lamb with thyme and redcurrant jus (GF) (*supplement £7.50pp*)

Vegan Mains

Vegetable centred deliciousness. Meat alternatives, beautifully created and presented.

- Beetroot, butternut squash, lentil and chestnut Wellington
- Roasted hazelnut, lentil and cider loaf
- Tagine of chickpeas, aubergine, peppers and celery with fresh herb infused pearl couscous (GF ON REQUEST)
- Filo pastry basket with cauliflower, butter beans and spiced pumpkin cream

ALL MAINS ARE SERVED WITH SEASONAL, FRESH VEGETABLES, HAMILTON'S COUNTRY POTATO MASH OR CHAMP, AND ROSEMARY ROASTED POTATOES



MENU

Desserts

The brilliant finale. Decadent treats that make the most of your favourite flavours, with a few added surprises!

- Pavlova with fresh seasonal fruit, vanilla cream and blackberry purée (GF)
- Deconstructed honeycomb and white chocolate cheesecake with crumbled honey oat biscuit base (GF ON REQUEST)
- Hot chocolate and salted caramel pudding with chocolate salted caramel ice cream (GF ON REQUEST)
- White chocolate panna cotta, strawberries, homemade honeycomb and vanilla sorbet (GF)
- Chocolate and coconut torte with dairy-free ice cream (VG/GF)
- Pedro Ximénez sherry trifle with custard, rich coconut cream and raspberry compote (VG/GF)
- Armagh apple streusel with cinnamon flavoured crumble topping, crème Chantilly
- Dark chocolate mousse, cacao nibs, passion fruit and chamomile (VG/GF)
- Warm pear and fudge bread and butter pudding, served with vanilla custard

Children’s Menu

Our younger guests are equally important and will be served during the starter section of the wedding breakfast*.

- Fresh noodles, smoked bacon and stir-fried vegetables
- Skewer of grilled chicken, peppers, mushrooms and courgettes with dipping sauce (GF)
- Freshly breaded chicken goujons, vegetables and chunky chips (GF)
- Green tagliatelle pasta, homemade pesto, spinach, beans and grated Parmesan (V)
- Mawhinney’s pork sausages, vegetables and chunky chips

*£35 PER YOUNG GUEST. IF YOU PREFER, WE CAN ALSO OFFER SMALL PORTIONS OF THE WEDDING BREAKFAST MENU AT A SUPPLEMENT OF £10.00PP. THE CHILDREN’S MENU IS ONLY AVAILABLE FOR UNDER 12’S



MENU

Signature Drinks

Nothing says celebrate like a superior tippie. Choose a welcome drink of your choice from our signature drinks list.

- Kir Royale
Segura Viudas Cava, Crème de Cassis Liqueur and raspberry garnish
- Peach Bellini
Segura Viudas Cava with peach purée
- Hawaiian Seabreeze
Absolut Vodka, pineapple and cranberry juice
- Ocean Drift
Gordon's Gin, grapefruit and cranberry juice
- Malibu Sunset
Malibu, grapefruit and cranberry juice
- Passion Fruit Hurricane
Bacardi Rum, orange and lime juice, dash of passion fruit syrup
- Glass of Segura Viudas Cava
- Homemade Mulled Wine
Served hot with sloe gin and seasonal spices
- Bottled beer
Selection of beer bottles displayed in a rustic wooden barrel
- Non-alcoholic
- Shloer
Sparkling white and red grape juice
- Assortment of lemonades
Served in mini dairy bottles with a paper straw
- Elderflower Fizz
- No Sin Gin
Gordon's Zero Alcohol Gin and Fevertree tonic (supplement £3.70 per glass)
- Liquid Sunshine
Cranberry and pineapple juice with a dash of lemonade
- Homemade Mulled Punch
Served hot with seasonal spices



MENU

That Special Touch

Add an extra layer of indulgence to your day with our gourmet grazing platters, VIP drinks or nighttime nibbles.

Gourmet Grazing

Food and conversation make for a wonderful opener to your day. Chilled, easy-going, gorgeous gourmet snacks for guests to enjoy at their leisure.

- Belazu green olives marinated in virgin olive oil and herbes de Provence (vg) £3.50
- Hand-crafted, bespoke bakery sourdough, pesto and chilli oil dips, tapenade and Ballyrashane unsalted butter £3.50
- Selection of cured and smoked meats, Irish cheeses, Italian breadsticks, sourdough crackers, seedless grapes and celery sticks £9.50
- Fresh fruit skewers, triple chocolate brownies and chocolate dipped strawberries £9.50
- Afternoon tea with a selection of finger sandwiches, homemade scones with clotted cream and homemade jam, meringues, lemon drizzle cake and traybakes £16.50
- Wimbledon-style strawberry and cream pots, chocolate soil and fresh mint £5.50
- Milk chocolate spoons with mini marshmallows £3.50

PRICED PER PERSON, MINIMUM OF 50 GUESTS PER GRAZING OPTION



MENU

VIP Drinks

Upgrade your arrival reception with bespoke drinks, tailored to your taste, making the perfect ambience extra special. Feel free to pep up your Prosecco or make your Margarita magical. Choose from the following options or add your own, all available at a supplement.

- Mojito
Havana Club Rum, lime juice, cane syrup, soda water and mint leaves
 - Dark and Stormy
Kraken Rum, lime juice, angostura bitters and ginger beer
 - Elderflower Collins
Gordon's Gin, lemon juice, cane sugar, soda water, elderflower and herb sprigs
 - Dressed Pimm's
Pimm's No.1 with mint sprigs, sliced cucumber, sliced orange and strawberries
 - Aperol Spritz
Aperol, Freixenet Prosecco and soda water
 - Palo Marita
Pineapple and grapefruit juice, fresh lime and soda (non-alcoholic)
 - Margarita
Coarse salt, limes, fruit slices and a choice of mango, strawberry, peach and pomegranate purées
 - Conti d'Arco Prosecco
With strawberries, raspberries and a choice of strawberry, peach, passion fruit and orange purées

£6.50 per glass

£6.50 per glass

£6.50 per glass

£5.00 per glass

£6.50 per glass

£5.00 per glass

£8.00 per glass

£4.40 per glass



MENU

Nighttime Nibbles

Keep the party going with a selection of freshly prepared twilight treats – tasty, welcoming and served effortlessly to your guests. They always hit the spot.

- Deluxe sandwiches & wraps with classic fillings
 - Mini beef burgers with baby gem, plum tomato and relish
 - Small cone of beer-battered haddock and chunky chips
 - Freshly oven baked chicken goujons and chips
 - Traditional bacon bap with brown sauce or ketchup
 - New York-style hot dog with caramelised onions, American mustard and ketchup (VG OPTION)
 - Nachos with chili con carne, sour cream and mature cheddar
 - Pulled BBQ pork or beef slider with homemade slaw
 - Thai chicken satay skewers with peanut sauce
 - Selection of spiced vegetable fritters (VG)
- £5.00

£7.00

£7.00

£7.00

£7.00

£7.00

£9.50

£8.50

£9.50

£7.00

BOOK A VIEWING

PRICED PER PERSON, MINIMUM OF 50 GUESTS
ALL PRICES INCLUDED IN THE WEDDING MENU ARE SUBJECT TO INFLATION



NOTES

NOTES

THANKS TO OUR GREAT LOCAL PHOTOGRAPHERS WHOSE IMAGES ARE INCLUDED IN THIS BROCHURE
AGNIESZKA MARSH, BRADLEY QUINN, ALEXANDRA BARFOOT, MARK BARNES, IAIN IRWIN,
JOHNNY FRAZER, TREASURE & HEART AND BETHANY CHISHOLM

“When you realise you want to spend
the *rest of your life* with *somebody*,
you want the rest of your life to
start *as soon as possible*.”