Whistledown hotel

"Magical, unforgettable, the happiest day of our lives.
That's the day we want to create for you."

Your Wedding by the Sea . . . . .

The Whistledown Hotel is a family run hotel with a wealth of experience in the hospitality trade and we pride ourselves on our professionalism, excellent food and unique personal service.

We are situated on the magnificent seafront of Warrenpoint, Co Down, ideally located only 85 minutes from Dublin and 60 minutes from Belfast. We offer you inspiring cuisine, exceptional standards of service and a team of friendly, dedicated staff who will ensure that every single detail of your day is carefully considered.

Lead by us, Colum & Sarah McAvoy, Directors of The Whistledown Hotel we aim to provide a tailored, personal service. We guarantee you that we liase closely with our Wedding Management Team to oversee each and every Whistledown Wedding.

At The Whistledown Hotel.....it's always personal.

From the grandest of entrances to the tiniest of details, we will provide precious memories of your wedding day.

Every wedding at The Whistledown Hotel is uniquely intimate creating a truly memorable dream wedding.

The Whistledown Hotel also has the facilities to host civil ceremonies, partnerships and informal blessings. Wedding Ceremonies can be performed in The Lough Cairlinn Suite with striking views over Carlingford Lough, and is the ideal room for smaller intimate ceremonies with maximum numbers of 40. For larger gatherings we can facilitate a civil ceremony in The Oisin Suite for up to 120 guests.

Our packages are based on a minimum of 90 adult guests.

If preferred we would also be delighted to tailor a bespoke package to suit your requirements.

We are happy to advise you on the availability of dates that you are potentially considering for your Wedding day . Appointments to meet with our Wedding Management Team lead by Mrs Shirley Fitzpatrick (General Manager) & Miss Berni Lively (Assistant Manager) can be made to discuss your wedding plans at your convenience.

We would like to wish you all the best in the planning of your Wedding Day and we sincerely hope that we will play a significant part in helping create memories that will last a lifetime.

A deposit of £1000 is required to secure your wedding date with all other monies payable 7 days in advance of the wedding date.

Why should a Bride and Groom choose The Whistledown Hotel?

♥ The Whistledown enjoys a spectacular location with uninterrupted views of Carlingford Lough & the majestic Mountains of Mourne. Stunning bridal pictures can be captured with this magnificent backdrop.

♥ We are situated right beside Warrenpoint Park with it's historic bandstand which provides another excellent wedding photo opportunity.

♥ The Whistledown Hotel has achieved an enviable reputation as a quality wedding venue through offering a superior level of personal attention & exceptional service to our guests. You can always expect us to go that 'extra mile' to make your day really special.

♥ The Whistledown Wedding Management Team work closely together with the Directors Colum & Sarah McAvoy to ensure that from the moment the bride and groom steps through our doors they receive excellent service. The Directors are a highly visible presence in the hotel at all times throughout your wedding day to help assist in making your day run smoothly.

♥ There is a continuity of our Wedding Team, a number of whom have worked with us for over 20 years. From the moment you decide to have your wedding in the Whistledown you will always be dealt with by the same Wedding Team, a group of highly motivated, dedicated, loyal staff with a wealth of experience in hospitality & quality service.

♥ Wedding Guests can take a leisurely walk along the promenade opposite the hotel and breathe in the fresh sea air and enjoy the breath-taking views. Guests with young children can avail of the fabulous play area right next door to the hotel.

♥ The Whistledown hosts only one wedding per day so the bride and groom have our personal and undivided attention and we individualise each wedding to make each one unique and different. With The Whistledown Hotel, it's a very personal experience.

♥ We offer a wide variety of menu choices to enable the bride & groom to select the perfect wedding meal and we will help and guide you along the way.

♥ We are transparent in all our Wedding costings so there will be no hidden surprises and we will always work with you and strictly adhere to the budget you have set.

♥ Bespoke Wedding menus are available on request and we will happily compile a costing for you in accordance with your preferred menu choices that may not strictly adhere to the packages provided.

♥ A choice of main course can always be facilitated regardless of the package you have chosen and we will readily discuss this with you and confirm any additional cost that this might incur.

♥ Your wedding banquet is always cooked fresh on the day of the wedding and the presentation is always impeccable.

♥ Your wedding meal is silver served by professional silver service staff in a polite & courteous manner.

♥ We offer an extensive Wine, Gin, Spirit, Champagne & Craft beer List at reasonable prices.

♥ The Whistledown hotel bar is reserved for your wedding guests on arrival and they can also enjoy a drink al-fresco on our outdoor patio area.

♥ Our function room provides it's own restroom facilities for ladies, gents & guests with mobility issues.

♥ The Wedding Function bar is contained within the wedding room so keeping your guests together for the party.

♥ The bridal suite enjoys a magnificent view of Carlingford Lough that has to be seen to fully enjoy.
Please ask for a viewing. With the option of breakfast brought to you in bed the morning after your wedding so you can relax and enjoy the beautiful views.

♥ Our wedding couple can block book all 21 chic boutique style guest bedrooms on request.

♥ Decorated with a Fairy-light backdrop, candle lit lanterns, bespoke bridal mannequins and plush soft furnishings the Oisin Suite Entrance provides an ideal area for wedding photographs.

♥ We have a separate smoking area situated in the hotel courtyard with superb panoramic views of the Lough.

All Inclusive Packages avail of the following

* A red carpet welcome with candlelit lanterns on arrival for you and your guests
* Complimentary champagne for the Bride, Groom & bridal party on arrival in the reserved hotel bar area.
* Arrivals reception of tea, coffee and homemade heart shaped shortbread for your wedding guests.
* Mirror centrepieces and a choice of centrepiece on each table. Selection available.
* Crisp White linen table cloths for all tables with crisp white linen napkins.
* A choice of damask chair covers and colour co-ordinated sash.
* A bespoke personalised Wedding table plan complete with decorated stand.
* Personalised photographic wedding menus for your tables.
* Jugs of orange juice on all wedding tables.
* Complimentary overnight accommodation with breakfast in our unique Bridal Suite which commands a spectacular view of Carlingford Lough.
* Two luxury complimentary guest bedrooms with full breakfast included for the bride & grooms parents.
* Special discounted accommodation rates for all of your wedding guests which includes a full cooked breakfast.
* Master of ceremonies service.
* Use of our various styles of Wedding Cake stands and Silver cake knife.
* Use of our bespoke bridal chairs.
* Free standing dressed candelabra & Bridal Mannequins & Lanterns at Bridal Entrance Area
* Decorative backdrop to the bridal entrance area which provides a beautiful back-drop for indoor photographs.
* Complimentary Fresh Seasonal Fruit bowl & bottle of bubbly in the Bridal Suite.
* A Chic Personalised Wedding gift from the Whistledown for the Newlyweds.
* Personalised Wedding pamper gift box filled with useful accessories for the ladies restroom.
* Voucher for a complimentary bottle of bubbly to celebrate your first anniversary with us.

All Inclusive Wedding Packages are available for weddings of 90+ Adult Guests

The 'Dream' All Inclusive Package

Available for weddings of 90+ Adult Guests

Four Course Dinner Menu

Starter Choice of one

Chilled Fan of Melon garnished with seasonal berries and a Raspberry Coulis

or

Cream of seasonal vegetable soup.

Main Course

Roast Breast of Chicken & Honey Roast Irish Ham, with a Shallot & herb stuffing, and pan gravy.

Served with a choice of two vegetables and two potato dishes

Sweet

Belgian Chocolate Cup filled with strawberries & fresh cream and served with white chocolate ice-cream.

Or

Fresh Cream Profiteroles with a duo of milk & white chocolate sauce.

Freshly Brewed Tea or Coffee and after dinner mints.

Evening Buffet

A selection of Whistledown freshly prepared gourmet sandwiches on both granary and white bread & cocktail sausages. Served with freshly brewed tea & coffee.

(Evening buffet caters for day guests only. Additional evening guests' food requirements are charged separately)

2018 Price	**£44.00**	**2019 Price**	**£46.00**	**per person Friday and Saturday**
2018 Price	**£42.50**	**2019 Price**	**£44.50**	**per person Monday to Thursday**

WINTER WEDDINGS - November-February

2018 Price £42.50 **2019 Price £44.50**

(All North & South Bank Holidays excluded. Also 26th December – 31st December excluded)

Fairy-light Backdrop for top table available on request at a discounted rate.

The 'Elegance' All Inclusive Package

Available for weddings of 90+ Adult Guests

Five Course Dinner Menu

Starter choice of one

Smoked chicken salad with mixed salad leaves & balsamic reduction

or

Chilled Fan of Melon garnished with seasonal berries and a Raspberry Coulis

Choice of Soup or Sorbet

Soup (choose one)

Cream of Vegetable Soup.
Cream of Potato & Leek Soup.
Cream of Carrot & Ginger.
Cream of Tomato & Basil Soup.

or

Sorbet (choose one)

Champagne.
Mango & Passionfruit.
Sicilian Lemon
Raspberry.

Main Course

Traditional Roast Co Down Turkey and Honey Roast Irish Ham

With a shallot & herb stuffing and a cranberry scented jus.

Served with a choice of two vegetables and two potato dishes

Sweet

A choice of one of the following desserts:

Mint Chocolate Aero Cheesecake with chocolate sauce.
Strawberry & Shortbread Stack, with fresh cream and berry coulis.
Sicilian Lemon Tart with a sauce of sweet raspberries
Chocolate brownie with a rich warm chocolate sauce & vanilla ice-cream.
Whistledown Seasonal Fresh Fruit Pavlova with a mango & raspberry coulis

Freshly Tea or Coffee and after dinner mints

Bride & Groom Toast

Glass of house red, white or rosé wine for each guest.

Evening Buffet

A selection of Whistledown freshly prepared gourmet sandwiches on both granary and white bread, Cocktail sausages and Chicken & Mushroom Vol au Vents. Served with freshly brewed tea & coffee.

(Evening buffet caters for day guests with any additional evening guests' food requirements charged separately)

2018 Price £50.50 2019 Price £51.50 per person Friday and Saturday

2018 Price £49.00 2019 Price £50.00 per person Monday to Thursday

WINTER WEDDINGS - NOVEMBER—FEBRUARY

2018 Price £49.00 2019 Price £50.00

(Subject to availability with all North & South Bank Holidays excluded - Also 26th December – 31st December excluded)

Fairy-light Backdrop for top table available on request at a discounted rate.

The 'Fairy-tale' All Inclusive Package

Available for weddings of 90+ Adult Guests

Five Course Dinner Menu

Starter choice of one

Traditional Chicken Caesar Salad.

Breaded mushrooms, with a garlic and chive aioli, crisp salad leaves.

Chicken, smoked bacon & mushroom Vol-u-vent in a creamy white wine sauce.

Whistledown seafood fishcake & salad leaves with our signature seafood dressing.

Homemade brandy & chicken liver pate on toasted crostini slice, with a spiced plum chutney.

Choice of Soup or Sorbet

Soup (choose one)

Cream of Vegetable Soup.
Cream of Potato & Leek Soup.
Cream of Chicken & Sweetcorn Soup.
Minted Garden Pea Soup.
Cream of Tomato & Roasted Red Pepper Soup.
Cream of Forest Wild Mushroom Soup.

or

Sorbet (choose one)

Champagne.
Raspberry & Gin.
Passionfruit & Mango.
Valencia Orange.
Poached Pear & Mulled Wine.
Wild Blackberry.

Main Course

Prime Sirloin of Irish Beef roasted with Cracked Black Pepper and Herbs served with a rich Red Wine jus and peppercorn sauce

Served with a choice of two vegetables and two potato dishes.

Sweet

A choice of one of the following desserts:

Warm Pear & Almond Tart with caramel ice-cream & cream Analgise.

Bailey's Irish Cream Liqueur Cheesecake with Belgian Chocolate Sauce.

Apple & seasonal berry crumble tart with fruit coulis & vanilla ice-cream.

Belgian Chocolate Cup filled with a Prosecco & strawberry mousse served with vanilla ice-cream.

Freshly Baked Chocolate Profiteroles and warm chocolate sauce with a chocolate & pistachio snap.

Or Whistledown Assiette of Dessert (£1.00 supplement per person)

Choose two of the following miniature desserts, served with Choice of Ice Cream in a Tuile Basket;

Sicilian Lemon Tart
Banoffee
Profiteroles
Strawberry & Meringue Shortbread Stack
Cheesecake of choice
Lemon Meringue

Tea or black coffee and After Dinner Mints to finish.

Bride & Groom Toast

Glass of house red, white or rose wine for each guest.

Evening Buffet

(Evening buffet caters for day guests with any additional evening guests' food requirements charged separately)

A selection of Whistledown freshly prepared gourmet sandwiches on both granary and white bread ,
Cocktail sausages and chicken goujons, with a selection of dips.
Served with freshly brewed tea & coffee.
Or
Cone of French Fries With a Choice of Cod Goujons or Chicken Goujons

2018 Price £52.50 2019 Price £53.50 per person Friday and Saturday

2018 Price £50.50 2019 Price £51.50 per person Monday to Thursday

WINTER WEDDINGS - NOVEMBER- FEBRUARY

2018 Price £50.50 2019 Price £51.50

(All North & South Bank Holidays excluded. Also 26th December – 31st December excluded)

Fairy-light Backdrop for top table available at an a discounted rate.

Meal Accompaniments

Within the Dream, Elegance & Fairytale Packages;

The price of the main course includes a choice of Potato and Vegetable dishes

Potato Dishes

Choose two from below;

Creamed Mashed Potato-Simply mash potatoes, butter & cream.

Chateau roast - Traditional roast potatoes.

Champ - Mash potato with scallions, butter & cream.

Garlic chateau - Traditional roast potato tossed in garlic.

Croquette - Hand-shaped creamed potato in a homemade golden crumb.

Baby Boiled - baby boiled potatoes in a rosemary & herb butter.

Vegetable Dishes

Choose two from below;

Honey roast baton carrots. Buttered turnip with bacon. Carrot & parsnip crush with ground black pepper.

Selection of Lightly Buttered Sugar snap peas and green beans.

Florets of cauliflower with a cream cheese sauce.

Mix of Broccoli & cauliflower Brussel sprouts in hazelnut butter and bacon bits.

Or choose one from below;

Panache of Seasonal mixed Vegetables, lightly tossed in an herb butter.

Roasted Roast Root Veg of Carrot, Parsnip & Butternut Squash.

Chef's Medley of Vegetable au gratin– with a lightly browned breadcrumbs and melted cheese.

Children's Menu £15.00

Children can be catered for in the form of the following menus:

Half Portions of your selected menu choice. Soup, Chicken goujons and chips & ice-cream

Soup, Sausages and chips & ice–cream. Soup, Fish fingers & chips & ice-cream.

Vegetarians

A selection of main course available to any vegetarian guests attending your Wedding.

(Please Pre Order when finalising menu selections)

Baked Fivemiletown Goats Cheese Tartlet with a spiced plum chutney and a salad of mixed leaves, pear & candied pecans drizzled with a beetroot dressing.

Plum Tomato Risotto with Parmesan Cheese & Truffle oil.

Thai Red Curried Vegetables with Basmati rice and naan bread.

Penne with a creamy mushroom, leek and onion sauce. Served with a slice of warm garlic bread.

Special Dietary Requirements

We can happily cater for a wide range of special dietary requirements, to include, Vegan, Coeliac,

Lactose intolerant, and any other specific allergies. We are fully allergen aware.

Please advise our Wedding Team of any allergies your guests may have, when selecting your menu.

Evening Buffet Options

Freshly Brewed Tea and Coffee served with a selection of Whistledown freshly prepared gourmet sandwiches on both granary and white bread £4.40

Chicken Goujons with a choice of dips £2.50

BBQ Chicken Wings with a Louisiana hot sauce £2.00

Spiced Chicken skewer with sweet and sour sauce £2.50

A selection of Vol-au-Vents with a variety of fillings £1.50

Cocktail Sausages £1.50

Cocktail Sausage Rolls £1.50

Duck Spring Rolls with Hoisin dipping sauce £2.50

Bacon Butties £4.95

Cone of French Fries £2.50

Cones of Chips with Cocktail Sausages £5.50

Cone of Chips with a choice of Cod Goujons or Chicken Goujons £6.50

(Price indicates cost per portion)

We are allergen aware, however, please note that the Whistledown cannot guarantee that any product on these menu selections is entirely free from nuts or nut derivatives.

Arrival Reception Drinks

Dressed Pimms £25.00 per jug (8 Flutes per jug)

Fresh Strawberry Champagne Cocktail £25.00 per jug (8 Flutes per jug)

Kir Royale £25.00 per jug(8 Flutes per jug)

Bucks Fizz £25.00 per jug(8 Flutes per jug)

Flute of Guinness £1.50 per flute

Autumn Mulled Cider £3.50 per glass

Winter Mulled Wine £3.50 per glass

Hot Whiskey Punch £3.50 per glass (as per bar)

Sparkling Apple Juice £5.50 per jug

Summer Fruit Punch (Non Alcoholic) £2.50 per glass

Why not offer your guest the ultimate His & Hers

Drinks Reception of Strawberry Champagne Cocktail for the Ladies,
and Iced Buckets of Bottled Beer for the Gentlemen

Drinks to compliment your meal

Wines & Champagne

We have an extensive wine list available on request.

(Wine and Champagne are priced as per bottles consumed)

Open Toast

Allow your guests a drink of their choice from our extensive options available.
Please speak with our management team to determine an amount mutually advised and agreed.

Seasonal Arrival Reception Options

Spring Wedding

Sparkling Rosé

Pinot Noir Rosé Macaroons

Price per guest £4.95

Summer Wedding

Dressed Pimms

Strawberry Blini Stack

Price per guest £4.95

Autumn Wedding

Mulled Cider Punch

Toffee Apples

Price per guest £4.50

Winter Wedding

Winter Mulled Wine

Warm Mince Pies

Price per guest £4.50

Arrival Reception Homemade Canapes

Sample Savoury Canapé Selection:

Smoked Salmon Blini with Chive Crème Fraiche

Cream Cheese & Sundried Tomato

Chicken Liver Pate on Sour Dough

Goats Cheese & Sundried Tomato Tartlet

Prawn Marie Rose

Beef Carpaccio with Horseradish Cream

Selection of 3 Canapes £3.50 per person

Selection of 5 Canapes £5.00 per person

Sample Sweet Selection Options

Selection of Mini Macaroons £2.00

Mini Brownies £1.50

Warm Mince Pies (Seasonal) £1.20

Toffee Apples (Seasonal) £1.50

Mini Cupcake Selection £1.50

Scones served with Cream & Preserves £2.00

Dark & White Chocolate Dipped Strawberries £1.50

(Price indicates cost per portion)

Terms of Booking

All prices included in this menu are guaranteed from 01/01/2018 until 31st December 2019 and assume that you will avail of a full bar facility.

Provisional bookings can be held for 2 weeks only after which a deposit of £1,000.00 is required to secure your Wedding booking.
This deposit is strictly non-refundable and non transferable.
Final details and numbers must be confirmed 1 week prior to the event to allow us to compile a pro-forma wedding bill.
Full pre-payment is due 1 week in advance of your wedding day in accordance with the pro-forma bill issued with an additional balance payable on the morning after your wedding.
All deposits and final wedding payments must be paid by cash, credit or debit card.
We do not accept payment by cheque.

After Party Dining Options

Let The Party Continue the following day in The Bridge Bar, Newry

(*Certain Dates excluded and all dates subject to minimum numbers & availability)*

All After Party Dining Options in The Bridge Bar Newry must be booked through The Whistledown Hotel Management Team on 028 4175 4174.

Special Mini bus and Taxi Rates available on request

After Party Dining Options at The Bridge Bar

The Following Dining Options will be available.

Finger Buffet Menu Options

Menu One

A selection of Whistledown freshly prepared gourmet sandwiches on both granary and white bread, cocktail sausages and chicken goujons with a selection of dips.

Menu Two

Home made Vol-au-vent with a variety of fillings, Chicken Goujons with a selection of dips, Cocktail Sausages,

Sausage rolls, Hot & Spicy Chicken Wings, Duck Spring Rolls with Hosin Dipping Sauce.

Menu Three

Savoury Canapé Selection.

Hot Fork Buffet Options

Your choice of two hot dishes:

Whistledown Signature Chicken Curry or Beef Curry, Thai Chicken or Beef Curry, Chicken a la King, Chicken or Beef Chasseur,

Sweet & Sour Chicken or Pork, Beef Stroganoff, Peppered Steak Pieces, Traditional Irish Stew, Vegetable Lasagne.

Served with rice and a choice of one potato dish:-

Roasted Rosemary Jacket Potatoes, Chips or Cream Garlic Potatoes.

BBQ Options

The Medium BBQ

A selection of the following BBQ options,

Chargrilled Chicken Burger with homemade coleslaw, Whistledown homemade Gourmet Steak Burgers, Handmade Beef Sausages Char-grilled with a Honey and Whole Grain Mustard Dressing, Marinated Chicken Wings with a Louisiana hot sauce, Grilled Hot Dog with sauté onions & tomato relish

Served with Dressed Seasonal Leaf Salad, Whistledown Homemade 50/50 Coleslaw, Pasta Salad, Homemade Relishes and Sauces & Chips.

The BIG BBQ

A selection of the following BBQ options,

Chargrilled Sirloin steak, Grilled Minted Lamb Chops , Handmade Beef Sausages Char-grilled with a Honey & Mustard Dressing, Chargrilled Chicken Burger with homemade coleslaw, Whistledown Homemade Gourmet Steak Burgers, Grilled Marinated Chicken Wings with a Louisiana hot sauce, Grilled Hot Dog with sauté onions & tomato relish

Served with Homemade Relishes & Sauces, Chips and a choice of four Salad Bowls.

Please speak with our Wedding Team to discuss availability, menu options and costs for your After Party.

Whistledown hotel

Civil Ceremony Room Hire & Decor

Lough Cairlinn Suite- Civil Ceremony

Seaview suite - Seating Capacity 40 people

Fee	£200.00
Fairy-light Backdrop	£150.00

Chair covers £2.20 per chair

(£88.00 based on 40 seated)

The Oisin Suite- Civil Ceremony

Main Function Suite - Seating capacity 120 people £375

Includes fully draped with Fairy-light Backdrop for the ceremony.
*Chair covers included.

** Chair covers only included in the* 'All-Inclusive Wedding Packages'

For information about the Registration of Marriages and Civil Partnerships including Civil (Registry Office) Weddings, please contact the Registrar:

Registrar: Anne Kearney Telephone number: 028 3026 1512
Newry Town Hall, Bank Parade, Newry BT35 6HR