

THE
IVANHOE
HOTEL



The Ivanhoe Hotel is a familiar landmark on the Saintfield Road, with its distinctive green roof and outside seating areas. The hotel began its existence back in the 1800s as a Spirit Grocers, known as the Halfway House – a well-known stopping-off point for travellers on their way from Belfast to Saintfield. The Inn was the first bar to allow women to drink unaccompanied by men!

Unusually the Inn has only ever had two owners – the Mallon family who then sold to the present owners, the Maguire family in 1980. 29 bedrooms were added in 1996, and the Inn officially became a hotel.

Recent refurbishments have transformed two function suites for weddings and conferences and added exterior water features and landscaped garden areas. Further refurbishment and investment is planned for early 2020 to upgrade the bedrooms.

The Ivanhoe won hotel Bar of the Year in 2017, received special recognition in this year's Good Food Awards and was a finalist in the Top 100 Businesses 2018. The Ivanhoe Hotel also won Hotel of the Year 2018 and hotel Restaurant of the Year 2019. However the Ivanhoe still manages to retain the homely ambience of an individual, family-run hotel, with many original features. The team of Ivanhoe chefs are committed to using local produce and have constructed menus which should appeal to every taste. Vegetarian, vegan and gluten-free options are readily available.

Our Bracken Suite can comfortably accommodate up to 70 guests for a ceremony. For larger parties, our Lagan Suite would be ideal for the ceremony and evening reception accommodating up to 130 guests.



For Your Special Day We Offer

Four Course Meal

Only One Wedding per Day on the premises

Full use of our newly refurbished Bracken Suite and Lagan Suite for you and your guests only

Dedicated Banqueting Host

Complimentary Room Hire

Red Carpet on Arrival

Napkins to compliment Colour Scheme

Cake Stand & Knife

Complimentary Overnight Accommodation for the Special Couple in our Maguire Suite
(For Weddings with over 50 Guests)

Preferential Accommodation Rates for Wedding Guests
(see Accommodation section for prices)

Silver

Please choose one starter, one main course and one dessert

Arrival Reception of Tea/Coffee, Cloudy Lemonade & Shortbread

TO START

Homemade Vegetable Broth
Served With Homemade Guinness & Treacle Wheaten Bread

Roast Tomato & Red Pepper
Served With Homemade Guinness & Treacle Wheaten Bread

Chicken & Bacon Caesar Salad

MAIN COURSE

Roast Turkey, Ham & Stuffing
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

Roast Sirloin of Beef
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

TO FINISH

Fresh Fruit Pavlova

Cheesecake Of Your Choice (Please choose one):
Raspberry & White Chocolate, Red Velvet,
Baileys or Raspberry Ruffle

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Freshly Brewed Tea or Coffee

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Gold

Please choose one starter, one main course and one dessert

Arrival Reception of Tea/Coffee, Cloudy Lemonade & Shortbread

TO START

Vegetable Broth

Potato & Leek

Whiskey & Maple Cured Salmon
With Pickled Vegetable & Gels

Atlantic Prawn Cocktail
With Crispy Baby Gem, Marie Rose Sauce

All served with Homemade Guinness & Treacle Wheaten Bread

MAIN COURSE

Roast Turkey, Ham & Stuffing
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

Roast Sirloin of Beef
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

Pan Seared Chicken Supreme
With Dauphinoise, Braised Red Cabbage, Confit Carrot, Crispy Smoked Bacon,
Sun Dried Tomato & Parmesan Cream

Pan Seared Seabass
With Chorizo Cassoulet & Chargrilled Comber Potatoes

TO FINISH

Fresh Fruit Pavlova

Cheesecake Of Your Choice (Please choose one):
Raspberry & White Chocolate, Red Velvet,
Baileys or Raspberry Ruffle

Banoffee Pie
With Caramelised Banana & Chantilly Cream

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Freshly Brewed Tea or Coffee

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One Glass of Sparkling Wine per person for Toast

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One Glass of Red, Rosé or White Wine per person for Meal

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Evening Buffet (Based on day time numbers) –
Assorted Sandwiches & Sausage Rolls

Platinum

Please choose one starter, one main course and one dessert

Arrival Reception of Tea/Coffee, Cloudy Lemonade,
Glass of Sparkling Wine & Shortbread

TO START

Vegetable Broth OR Potato & Leek
Served With Homemade Guinness & Treacle Wheaten Bread

Atlantic Prawn Cocktail
With Crispy Baby Gem & Marie Rose Sauce
Served With Homemade Guinness & Treacle Wheaten Bread

Confit Duck Leg
With Braised Red Cabbage & Red Wine Jus

Whiskey & Maple Cured Salmon
With Homemade Guinness & Treacle Wheaten Bread, Pickled Vegetable & Gels

MAIN COURSE

Roast Turkey, Ham & Stuffing
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

Roast Sirloin of Beef
Served with Creamed & Roast Potatoes, Chef's Vegetables & Gravy

Pan Seared Chicken Supreme
With Dauphinoise, Braised Red Cabbage, Confit Carrot, Crispy Smoked Bacon,
Sun Dried Tomato & Parmesan Cream

Pan Seared Salmon
With Herb Mash, Tender Broccoli, Petit Pois a la Francais

24 Hour Slow Braised Beef Shortrib (£2 Supplement)
With Chive Mash, Roast Parsnip, Confit Carrot & Red Wine Jus

TO FINISH

Fresh Fruit Pavlova

Cheesecake Of Your Choice (Please choose one):
Raspberry & White Chocolate, Red Velvet,
Baileys or Raspberry Ruffle

Chocolate Orange Tart with Honeycomb Ice Cream

Apple, Pear & Blackberry Crumble
With Crème Anglaise

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Freshly Brewed Tea or Coffee

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One Glass of Sparkling Wine per person for Toast

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One Glass of Red, Rosé or White Wine per person for Meal

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Evening Buffet (Based on day time numbers) –
Assorted Sandwiches & Sausage Rolls

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Chair Covers & Bow for each Chair, Centre Pieces for each Guest Table, Top Table Skirt & Cake Skirt

Vegetarian Options

TO START

Vegetable Broth (V*)
With Homemade Guinness & Treacle Wheaten Bread

Spiced Carrot & Sweet Potato (V*)
With Homemade Guinness & Treacle Wheaten Bread

Roast Red Pepper, Chilli & Sun-Dried Tomato Risotto (V*)

Beetroot with Whipped Goats Cheese & Candid Walnuts

MAIN COURSE

Sweet Potato Nut Roast (V*)

Spinach & Ricotta Ravioli
With Baby Tomatoes in a Pesto Cream, Toasted Walnut Crumb
Served with Sour Dough

Ratatouille Tarte Tatin
With Rocket & Sun Dried Tomato Salad

TO FINISH

Chocolate Orange Tart (V*)
With Honeycomb Ice Cream

Apple, Pear & Blackberry Crumble (V*)
With Crème Anglaise

(V) Vegan Option Available*

Special Requirements

Please consult your wedding coordinator regarding any
food intolerances you have

Pricings

THE SILVER PACKAGE

March 2020 – March 2021
Sunday – Thursday £40 per person
Friday & Saturday £44 per person

April 2021 – March 2022
Sunday – Thursday £44 per person
Friday & Saturday £48 per person

THE GOLD PACKAGE

March 2020 – March 2021
Sunday – Thursday £56 per person
Friday & Saturday £59 per person

April 2021 – March 2022
Sunday – Thursday £62 per person
Friday & Saturday £65 per person

THE PLATINUM PACKAGE

March 2020 – March 2021
Sunday – Thursday £62 per person
Friday & Saturday £65 per person

April 2021 – March 2022
Sunday – Thursday £68 per person
Friday & Saturday £71 per person

If you would like to offer your guests a choice of two starters, two main courses and two desserts we are more than happy to do this although it does add an extra £5 per person to your costs.

For this option, we will request a full pre order.

Childrens Menu

Children aged up to 11 years old

TO START (Optional)

Vegetable Broth
Served With Mini Loaf

Cheesy Garlic Sourdough

MAIN COURSE

Roast Turkey, Ham & Stuffing

Roast Beef with Yorkshire Pudding

Breast of Chicken

All of the above served with Creamed & Roast Potatoes, Vegetables & Gravy

Pork Sausages with Mash Potato or Chips

Chicken Nuggets Served with Mash Potato or Chips

4oz Beef Burger & Chips

Margherita Pizza

TO FINISH

Chocolate Fudge Cake with Vanilla Ice Cream

Chocolate Sundae

Trio of Ice Cream

Fresh Fruit Salad

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£10.50 per person Main & Dessert

£13.50 per person Starter, Main & Dessert

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Canapés

Smoked Salmon Blini

Herb Crust Goats Cheese on Charcoal Wafer with Beetroot Mayo

Duck Bon Bons with Chilli Plum Sauce

Poppyseeded Watermelon & Strawberry Skewers

Mini Beef Wellingtons

Smoked Bacon & Parmesan Arancini

20 of each selection £300

30 of each selection £450

Buffet

Chicken Goujons & Chips *£5 per person*

Fish Goujons & Chips *£5 per person*

Sandwiches *£3.50 per person*

Sausage Rolls *£3.50 per person*

Chips *£3.00 per person*

Table Sharing Cheeseboard

5 Irish Cheeses with Buttermilk, Wheat & Charcoal Crackers,
Onion Marmalade, Honey, Apple, Celery & Grapes

£36 per table

Additional Extras

Wedding Ceremonies
£175.00

Hire of Lagan for Evening Reception Only
£175.00

Resident's Bar*
£200

Chair Covers & Bows
£3.00 Each

Choice of Centre Pieces
£15.00 Each

Choose from:
Candelabra
Crystal Ball
Tall Vase
Fish Bowl

Top Table Skirts & Cake Skirt
£65.00

Back Drop (Full Width of Room)
£250.00

*Resident's Bar is served in the Foyer Area and is served no later than 3am.
Residents Bar cannot be served until all non residents have vacated the premises.

Accommodation

All guests attending your wedding are offered a 10% discount off room rates if booked directly with the hotel.

The Ivanhoe Hotel offer accommodation of 29 bedrooms in total. Check in is from 2pm, an earlier check in can be requested but we cannot guarantee this.

Please see our discounted rates below:

Single Bed and Breakfast £63
Single Room Only £57

Twin/Double Bed and Breakfast £90
Twin/Double Room Only £81

Triple Bed and Breakfast £117
Triple Room Only £99

Quad Bed and Breakfast £143
Quad Room Only £121

Children Prices (Based on sharing with two or more adults):

Bed and Breakfast
0-4 Free, 5-12 £15, 13+ Charged as an adult £30

Room Only
0-4 Free, 5-12 £10, 13+ Charged as an adult

At the time of booking we ask for credit or debit card details.

Please note on booking your wedding reception with the hotel, please enquire how many bedrooms are available to your party as previous bookings may have already been taken.