



**LUSTY  
BEG**

DISCOVER YOUR PERFECT WEDDING



## A TOTALLY UNIQUE LOCATION

## CONGRATULATIONS!



Welcome to Lusty Beg Island and congratulations on your engagement! This is an incredibly special time for you and your partner and we are here to help you discover your perfect wedding day. We want you to have a day that you will remember and cherish for a lifetime and Lusty Beg Island offers a distinctive, exclusive and utterly unique venue. From the moment you step off the Ferry onto our private island, you and your guests will know that you have indeed chosen somewhere special to host your wedding day.

Ensuring your wedding day exceeds your wildest expectations is our pleasure. From simple to extravagant, traditional to modern, no requirement is beyond our capability. We pride ourselves on delivering both individually tailored and complete wedding packages. So whether you want to arrive by boat or plane, or hire out the island for your exclusive use, our island is your oyster.

Whilst any of our menu options or configurations can be chosen a-la-carte, we have tried to do some of the work for you by combining three of our most popular wedding packages.

As a complete destination for your wedding, our recently opened Island Spa, Nail Bar and Hair Studio can cater for all your pre-wedding needs. We also offer on-site civil wedding services inside the Willow Room or on our lake-side verandah.

If you have any further enquiries, please do not hesitate to contact us either by phone or e-mail. We'd be happy to help.

Enjoy!



## WELCOME RECEPTION

On arrival, you will be greeted by your dedicated wedding co-ordinator who will show you and your guests through to The Rowan Room. Here you and your guests can enjoy complimentary Tea/Coffee and Homemade Short Bread or you can enhance your arrival with a drinks reception and Canapés. We can advise on quantities required.

	BOTTLE
<b>Breganzie Prosecco</b>	£17.50
<i>Fresh, crisp and clean flavours dance on the palate with citrus zest, minerality and green apple notes. A delicate mousse and a smooth refreshing texture follow through to the delicious finish.</i>	
<b>Valdo Prosecco</b>	£21.50
<i>Scented with Asian pears, this bubbly has a bouquet of spring blossoms and hints of stone fruit layered with fine talc. It has a smooth, creamy weight, fine bubbles and a kiss of sweetness followed by a bright, fruity finish.</i>	
<b>Jean Pernet NV</b>	£39.00
<i>This delicate champagne has an Apéritif style, clear and crisp, floral and fruity</i>	
<b>Tattinger NV</b>	£51.00
<i>This Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful elegant finish.</i>	
	GLASS
<b>Buck's Fizz</b>	£4.75
<i>A blend of sparkling wine and freshly squeezed orange juice</i>	
<b>Bellini</b>	£4.75
<i>A blend of sparkling wine and peach purée</i>	
<b>Dressed Pimms</b>	£4.75
<i>No 1, Pimms laced with Lemonade and freshly diced fruit</i>	
<b>Cocktail Reception</b>	£5.50
<i>A sample of cocktail options include: Mojito, Lusty Lady, Cosmopolitan, Martini, Island Iced Tea, Daiquiri.</i>	



## WELCOME RECEPTION

### Canapés

Prices are per person

Choice of 3

2014: £4.95    2015: £5.45

Choice of 5

2014: £6.95    2015: £7.45

Hoi Sin Chicken Tulips

*Duck spring roll with plum dipping sauce*

Mini Venison Burger

*With onion marmalade*

Ulster Fry

Smoked Salmon on Brown Bread

Mini Yorkshire Puddings

*With roast beef and horseradish*

Tomato Crostini

*With tomato, basil and balsamic vinegar*

Cheese Crostini

*With Irish Cheddar and Ham*



Following the welcome reception, your dedicated Wedding Co-ordinator will show your guests through to The Willow Room, our Charles Rennie Mackintosh inspired Suite.



**Choice of Soup**

Cream of Vegetable  
Leek and Potato  
Traditional Vegetable Broth  
Peppery Carrot Soup

**Main Course**

Pan Fried Supreme of Chicken,  
*Bacon, shallot & wild mushroom cream*

Roast Stuffed Turkey and Honey Baked Gammon

Slow Roasted Rosemary Basted Leg of Lamb  
*With traditional gravy or rosemary & mint jus*

Baked Loin of Cod  
*With asparagus & buffalo mozzarella with  
a citrus & basil cream*

All Main Courses are Served with A Selection of  
Your Choice of Vegetables & Potatoes

**Dessert**

Fresh Fruit Pavlova  
*With seasonal coulis*

Apple Crumble  
*Served with custard*

Filled Choux Pastry  
*With a warm chocolate sauce*





## MENU B

### Choice of Starter

Smoked Salmon and Prawn Terrine  
*With a chive mayonnaise*

Slivers of Melon  
*With fresh fruit and fruit coulis*

Caesar Salad,  
*Little gem lettuce, cherry tomatoes, garlic croutons & warm  
bacon with a Caesar dressing*

Confit Duck  
*With five spice vineyard sauce, rocket & lamb's lettuce salad*

### Choice of Soup

Carrot & Coriander  
French Onion with Cheese Croutons  
Cream of Mushroom  
Broccoli & Stilton

### Main Course

Roast Ribeye of Beef  
*Yorkshire pudding served with a rich pan jus*

Chicken Stuffed with an Apple, Bacon and Potato Duxelle  
*Finished with a red wine, shallot and mushroom sauce*

Baked Loin of Cod with Asparagus & Buffalo Mozzarella  
*With a citrus & basil cream*

Roast Stuffed Turkey and Honey Baked Gammon

All Main Courses are Served with A Selection of Your  
Choice of Vegetables & Potatoes

### Desserts

Mint Chocolate Cheese Cake  
Pear & Almond Tart with Crème Anglaise  
Banoffee Pie



## MENU C

### Choice of Starter

Warm Smoked Salmon  
*Cashel blue & asparagus filo tartlet*

Bacon, Fresh Beetroot & Feta Cheese Salad  
*With croutons, cherry tomatoes & rocket*

Terrine of Chicken & Smoked Bacon  
*Seasonal leaves with a shallot vinaigrette*

Or Choose A Trio of Starters of Your Choice

### Choice of Soup

Red Pepper & Vine Ripened Tomato  
Cream of Cauliflower & Brie  
Courgette & Wild Mushroom  
Roasted Pumpkin

### Sorbet

Gin & Pink Grapefruit, Elderflower & Champagne or Passion Fruit

### Main Course

Duo of Pork: Honeyed Loin of Bacon and Pork  
*With a red currant & port jus apple sauce*

Prime Local Roast Sirloin of Beef  
Yorkshire pudding served with a brandy & peppercorn sauce

A Seasonal White Fish & A Buerre Blanc  
With wilted greens and baby boiled potatoes

Medallions of Beef,  
*Five herb crust with a red wine reduction*

All Main Courses are Served with A Selection of Your  
Choice of Vegetables & Potatoes

### Desserts

Sticky Toffee Pudding  
Brandy & Baileys Cheesecake  
Trio of Dessert of your choice



TO COMPLIMENT YOUR MEAL...

Wines are priced by the bottle and are subject to availability.

**WHITE WINE**

**Paparuda Chardonnay** £15.00  
*A light chardonnay with flavours of melon and pineapple*

**Paparuda Chile Sauvignon Blanc** £15.00  
*An exuberant Sauvignon with juicy tropical fruit aromas and flavours. Good weight and character with a positive, fresh finish*

**Hope Bay South Africa Sauvignon Blanc** £18.00  
*A dry, crisp and deliciously fruity wine, with a good balance between soft ripeness and zippy acidity*

**Paulita Chile Sauvignon Blanc** £17.00  
*Fragrant, refreshing citrus fruit aroma, young, fresh, juicy & finely balanced*

**RED WINE**

**Paparuda Cabernet Sauvignon** £15.00  
*Crunchy Cabernet with blackcurrant fruit and depth of flavour*

**Paparuda Merlot** £15.00  
*Full bodied yet smooth and soft, it is full of fruit flavours- blackberry, blueberry and raspberry, with a fine tannin and long finish*

**Hope Bay South African Shiraz** £18.00  
*Wonderfully smooth with juicy red and black berry aromas*

**Paulita Cabernet Sauvignon** £17.00  
*Delicious, earthy, juicy Cabernet made at the Doña Paula Estate*



TO COMPLIMENT YOUR MEAL...

**SPARKLING WINE & CHAMPAGNE**

**Breganzie Prosecco** £17.50  
Fresh, crisp and clean flavours dance on the palate with citrus zest, minerality and green apple notes. A delicate mousse and a smooth refreshing texture follow through to the delicious finish.

**Valdo Prosecco** £21.50  
Scented with Asian pears, this bubbly has a bouquet of spring blossoms and hints of stone fruit layered with fine talc. Smooth, creamy weight, fine bubbles and a kiss of sweetness.

**Jean Pernet NV** £39.00  
This delicate champagne, clear and crisp, floral and fruity

**Tattinger NV** £51.00  
This Champagne has a citrus-fresh yet delicately honeyed. Beautiful elegant finish

**EVENING BUFFET**

**Buffet 1** £4.25  
*Bacon butties, hot dog rolls & chips*

**Buffet 2** £4.85  
*Freshly cut sandwiches & cocktail sausages, tea or coffee*

**Buffet 3** £5.85  
*Freshly cut sandwiches, sausage rolls, cocktail sausages, tea or coffee*

**Buffet 4** £7.50  
*Freshly cut sandwiches, cocktail sausages, sausage rolls, chicken goujons & mini pizza bites, tea or coffee*

**Buffet 5** £9.25  
*Fish & chips or sausage & chips, served in individual boxes with lemon wedge or ketchup*

**Fork Supper** £10.50  
Choice of two  
Beef Stroganoff, Thai Chicken Curry, Fricassee Chilli Con Carne or Vegetable Fajita with Flour Tortilla  
All served with Basmati Rice, Chips or Garlic Bread





## PACKAGES

LUSTY MOR PACKAGE  
£25.00pp (£27.50 for 2015)

Accommodation for Bride & Groom in our Gate Lodge  
with cooked breakfast

Complimentary four rooms for guests of your choice

Prosecco on arrival for the Bride & Groom

Tea / coffee & homemade shortbread for your guests on arrival

Personalized menus

Illustrated table plan

Floral decorations on all tables

Complimentary hire of the Willow Room, including a private bar facility

Your menu selected from Menu A



## PACKAGES

### LUSTY BOA PACKAGE £35.00pp (£38.50 for 2015)

Accommodation for Bride & Groom in our Gate Lodge  
with cooked breakfast

Complimentary four rooms for guests of your choice

Prosecco on arrival for the Bride & Groom

Tea / coffee & homemade shortbread for your guests on arrival

Personalized menus

Illustrated table plan

Floral decorations on all tables

Complimentary hire of the Willow Room, including a private bar facility

Fairy light white backdrop for your top table

Your menu selected from Menu A or B

Chairs Covers with bow or sash of your choice



## PACKAGES

### LUSTY BEG PACKAGE £50.00pp (£55 FOR 2015)

Accommodation for Bride & Groom in our Gate Lodge  
with cooked breakfast

Complimentary four rooms for guests of your choice

Prosecco on arrival for the Bride, Groom & Bridal Party

Sparkling wine and canapés for you and your guests on Arrival

Personalized menus

Illustrated table plan

Floral decorations on all tables

Complimentary hire of the Willow Room, including private bar facility

Chairs Covers with bow or sash of your choice

Fairy Light White Backdrop for your top Table

Your menu selected from menu A, B or C  
including choice of two main courses

Complimentary Couples Spa Treatment the day after your wedding





MAKE YOUR DREAMS A REALITY

LUSTY BEG ISLAND, BOA ISLAND, KESH BT93 8AD .

[WWW.LUSTYBEGISLAND.COM](http://WWW.LUSTYBEGISLAND.COM)

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