

WHERE THE LAND CRADLES THE WATER AND PROUD TRADITIONS ARE WOVEN TOGETHER

Hidden away on its own private 600-acre peninsula, Lough Erne Resort is one of Ireland's most romantic settings to bind the next chapter of your love story.

Graced by lapping waves and wild countryside, the resort is as unique as its one wedding per day promise. With classic country charm and new world interiors, it's the perfect destination for all types of celebrations from the intimate to social soirée.

With luxurious accommodation and world-class culinary expertise, the resort's wedding proposition is unrivalled.



TRANQUIL SIGHTS TO BESTOW

With a private drawbridge entrance, stunning interiors and an abundance of natural daylight, the Ross Suite offers tranquil views overlooking

Castle Hume Lough.

Accommodating up to 260 guests, the Ross Suite has its own private terrace, outdoor pavilion and comes with a private ballroom bar to ensure your guests stay with you throughout your wedding celebrations.

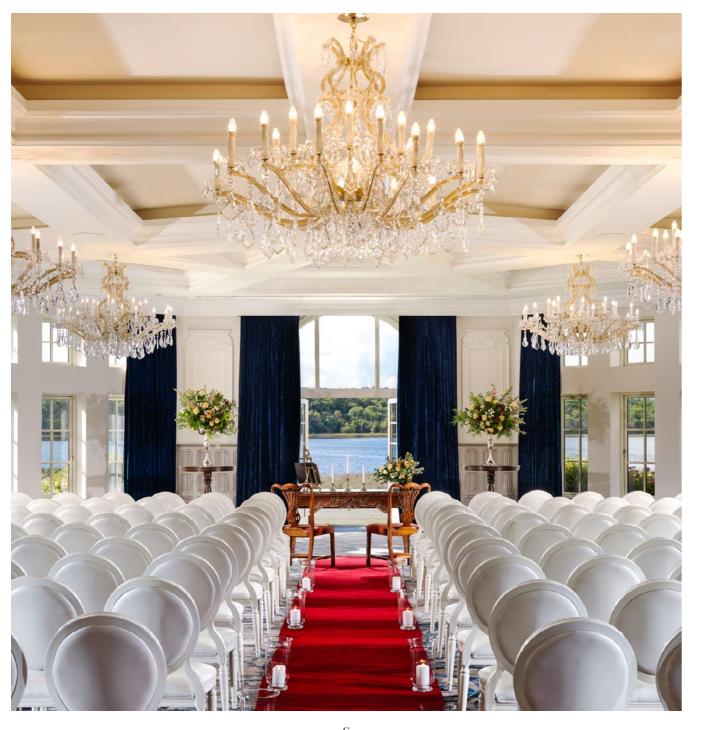
Couples seeking a more intimate affair can choose from a range of warm and welcoming spaces throughout the resort.







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FROM THIS MOMENT ON

Your chance to write the greatest love story you'll ever know awaits with the range of civil ceremony options.

Imagine walking towards your future forever taking in the stunning landscape as those nearest and dearest surround you.

If the weather isn't on your side the resort has a selection of approved licensed spaces for an indoor ceremony.

The wedding team would be delighted to discuss the various options available during your personal consultation.



LIFE'S FINER DETAILS

From your initial consultation through to the special day itself, the resort's dedicated team will be on hand to help guide you each step of the way.

As a valued couple you will receive privileged promotions with recommended wedding suppliers, ranging from décor specialists to florists and much more.

When it comes to planning your wedding photography, the stunning countryside that surrounds the resort will grace you with an abundance of locations to capture truly unique moments. Every eventuality is covered from enchanting woodlands to dramatic lakeland backdrops.

While indoors, you can choose from a host of new world interior spaces that will add an air of timeless grandeur to your wedding album.

FROM EARTH TO PLATE

The resort has become the wedding venue of choice for foodies, with its celebrated culinary team, who are in charge of creating an exquisite dining experience for each and every wedding guest.

Influenced by their local upbringings, Executive Head Chef and and the culinary team draw on knowledge passed down from generation to generation. Their extensive experience has taken them around the world, and now they're back in Northern Ireland, weaving modern techniques with traditional flavours to create unique dining experiences.

Lough Erne Resort is not only known for its fine food but its approach to specialist dietary requirements – something which has been recognised with many well respected hospitality awards.

Knowing just how important your wedding is, you are encouraged to avail of a complimentary menu consultation to ensure that each personal wish is met on the special day.

















A MOMENT IN TIME

Inspired by the natural assets that envelope the resort's luxury accommodation, each guest room, suite and lodge engenders a sense of well-being.

The Thai Spa is a serene destination exuding exotic allure with an extensive portfolio designed to take you on a journey east to the origins of Thailand.

With compliments all resort residents have access to the infinity pool, sauna and steam room at the Thai Spa.

Golfers can follow in the footsteps of golfing greats with a 36-hole golf experience that is the peak of the game. Choose from the championship Faldo Course designed by Sir Nick Faldo or the parkland Castle Hume Course.

Locally you and your guests will discover an abundance of fascinating attractions and captivating activities that will have you yearning to stay longer.

PRE & POST CELEBRATIONS

Lough Erne Resort is renowned for hosting pre and post wedding celebrations.

From bridal showers to engagement parties, rehearsal dinners to after parties,

the dedicated team will help you arrange it all.

Choose from flame grilled BBQ dining on the balcony of Castle Hume Clubhouse to cocktails and relaxed dining in Loughside Grill.

For a more intimate affair you can choose the 3 AA rosette Catalina Restaurant private dining room or enjoy exclusive use of the Members Loft featuring open fire and private bar.

Alternatively step aboard one of the private cruisers or helicopters to experience a magnificent tour of the Fermanagh Lakelands.

The possibilities to create a destination style wedding at the resort are exceptional.

LOVE STORIES









From your initial consultation through to the special day itself, the resort's dedicated team will be on hand to help guide you every step of the way.

YOUR DAY

- One wedding per day promise
- Private drawbridge entrance with lanterns and red carpet
- Arrival tea, coffee and homemade shortbread for your guests
- Welcome drink for the wedding couple on arrival
- Louis chairs and table centerpiece
- Personalised table plan and wedding menus
- Private terrace and outdoor pavilion for your guests
- Dedicated Wedding Coordinator and Banqueting Manager
- Use of resort cake stand and cake knife
- Use of the resort for your photography with chauffeured buggy
- Private residents bar on the night of your wedding
- Lakeview suite for the wedding couple on the night of the wedding
- Optional private wedding breakfast
- Preferential accommodation rates for wedding guests
- Menu tasting experience



TOGETHER AS ONE

- One wedding per day promise
- Exclusive use of the Ross Suite and outdoor pavilion overlooking Castle Hume Lough
- Dedicated Wedding Co-Ordinator and Banqueting Manager
- Complimentary arrival drink for the wedding couple
- Private drawbridge entrance with lanterns and carpet
- Personalised table plan and wedding menus
- Louis chairs with table centrepieces
- Use of resort cake stand and knife
- Chauffeured golf buggy for photography
- Private residents bar
- Guest rooms at preferential rates for your wedding guests

With our compliments for the wedding couple is a menu tasting experience to create your wedding menu. Plus, a Lakeview Suite on the night of the wedding and two guest rooms for your bridal party.

ARRIVAL RECEPTION

Welcome your nearest and dearest to the private foyer and outdoor pavilion.

Awaiting will be a choice of three gourmet canapés of your choice. Plus, you have the choice of one of the below options (based on one drink per guest):

- Cocktail bar (choice of two Cocktails)
- Gin bar (Gins, Tonics and garnishes)
- Prosecco and Bottle Beers

Tea, Coffee and Homemade Shortbread will also be available to all guests.

WEDDING DINNER

- Starter (one choice)
- Homemade Soup (one choice)
- Main course (choice of two, pre order required)
- Dessert (one choice)
- Tea, Coffee and Sweet Tasters
- Two glasses of Wine per guest
- Prosecco toast drink per guest

As evening draws in and the celebrations continue your guests will be treated to an evening buffet:

- Two Signature Afters
- Tea and Coffee



STARTERS (Please choose one)

- Cured Irish Bacon & Pickled Beetroot Salad Mixed Leaves
- Fresh Local Irish Smoked Salmon
 Mustard Grain Cream, Crispy Capers
- Warm Fermanagh Chicken & Leek Puff
 Pastry Case
 Julienne of Vegetable, Chive Cream Sauce
- Traditional Niçoise Salad
 Tomatoes, Anchovies, Black Olives, Capers,
 Green Beans, Tuna & Baby Quail Eggs
- Warm Fivemiletown Goats Cheese
 Red Onion Marmalade Tart, Toasted Pine Nuts,
 Basil Pesto Dressing (v)
- Fresh Sweet Gala Melon & Cured Irish Ham Fresh Rocket Salad & Champagne Syrup
- Smoked Chicken Salad
 Baby Gem Lettuce, Smoked Bacon, Caesar
 Dressing, Parmesan Shavings
- Confit of Duck
 Red Onion Marmalade Tart, Coriander Lemon
 Grass, Chilli Dressing (served warm)

SOUPS (Please choose one)

- Cream of Vegetable
- Courgette & Thyme
- Roast Red Bell Pepper & Tomato
- Cream of Wild Mushroom
- Fresh Pea & Mint
- Cream of Two Celeries
- Fresh Broccoli & Star Anise
- Cream of Potato & Leek
- Carrot & Orange with Black
 Pepper Crème Fraiche

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MAIN COURSE (Please choose two)

- Pan-Fried Breast of Free-Range Chicken
 Traditional Irish Champ, Savoy Cabbage &
 Fermanagh Smoked Bacon, Tarragon Cream Sauce
- Honey Glazed Thornhill Breast of Duck Fondant Potato, Pickled Red Cabbage, Organic Honey Jus
- Roast Fillet of Ecclesgreen Pork
 Potato & Chive Purée, Apple Butter,
 Calvados Cream
- Fillet of Irish Salmon
 Celeriac Purée, Lemon & Dill Sauce
- Baked Fillet of Sea Bass
 Spaghetti of Vegetables, Saffron & Chive Sauce
- Traditional Turkey & Ham Rich Pan Gravy
- Roast fillet of Irish Cod Parsley & Crayfish Sauce
- · Pan-Fried Sirloin of Irish Beef
- · Pan-Fried Fillet of Irish Beef

Both beef dishes come served with one of the following: Green Peppercorn & Brandy Sauce, Roast Gravy, Roasted Onion & Rosemary Gravy or Red Wine Jus

All served with a selection of Vegetables, Gratin Potato and Spring Onion Mash.

DESSERTS (Please choose one)

Strawberry Cheesecake

Raspberry Sorbet & Raspberry Coulis

Rich Milk Chocolate & Salted Carmel Delice Chocolate Sauce & Vanilla Ice Cream

Fresh Fruit Pavlova Red Berry Coulis & Vanilla Ice Cream

Classic Sticky Toffee Pudding Toffee Sauce & Yellowman Ice Cream

White Chocolate Cheesecake Mixed Berry Compote, Raspberry Sorbet

Cold Raspberry & Ginger Crème Custard Crumble Raspberry Sorbet

Traditional Lemon Tart Lemon Sorbet, Raspberry & Rosewater Syrup

Grande Selection of Miniature Desserts Chocolate Delice, Lemon Tart, Raspberry Mousse, Honeycomb Ice Cream

Minimum numbers or a minimum spend may apply on selected dates. Holiday and peak dates including the 27th – 31st December are priced at the peak weekend prices listed.



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VEGETARIAN & VEGAN MENU

All health and dietary requirements including gluten intolerance can be fully catered for.

STARTERS

- Sweet Gala Melon and Fresh Rocket Salad
 Champagne Syrup
- Wild Mushroom Risotto
 Fine Herbs, Fresh Soya Parmesan Cheese
- Salad of Sun Blushed Tomatoes
 Soya Curd Cheese served with a
 Pesto Dressing

MAIN COURSES

- Tempura of Tofu Roast Honey Carrot
 & Cumin Risotto
 Parsnip Fritters
- Timbale of Roast Vegetables & Cous Cous
 Toasted Pine Nuts & Pickled Ginger
- Cauliflower & Spiced Nut Wellington
 Vegetable Jus, Potato Gratin, Turned Carrots
 and Turnip



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A WORLD APART