



WF

WATERFOOT HOTEL
DERRY / L'DERRY

★ ★ ★ ★

*Weddings
at
Waterfoot Hotel*



Your Wedding Day

With our compliments

- One on one consultations with one of our experienced Wedding Co-Ordinators.
- Red carpet on arrival.
- Glass of prosecco on arrival for the Wedding Couple.
- Overnight stay in our Ambassador Suite with champagne breakfast the following morning.
- Dedicated Wedding Suite for the exclusive use for your guests, with private candle lit entrance.
- Complimentary use of our Wedding Thrones.
- Complimentary use of our silver 5 arm Candleabras for your table centres.
- Top table long and low flower arrangement.
- Preferential rates on guest accommodation.
- Complimentary car parking.
- One Wedding A Day policy.



Civil Ceremony

- The Waterfoot Hotel is fully licensed and approved to host Civil Ceremonies, accommodating up to 120 guests.
- The advantage of having your Civil Ceremony in the Waterfoot Hotel is the professional dedicated time and attention devoted to you on your Wedding Day.
- We will be right along side you from the initial consultations, through to your wedding ceremony and reception, giving you our undivided attention and expertise from start to finish for your Big Day.



Wedding Package

*One day
like this!*

PRICE: £7,500

SUITABLE FOR: 120 guests

The Offering

Glass of bubbly on arrival
Tea/Coffee & Sandwiches reception on arrival
4 course meal + glass of wine
3 tiered wedding cake
Evening Buffet
Bridal flowers
Silver candelabra centrepieces
Chair covers & top table backdrop
Candy Cart
Overnight stay in Bridal suite for newlyweds
Anniversary stay & dinner for the happy couple

Wedding Package

*It takes
Two!*

PRICE: £6,000

SUITABLE FOR: 100 guests

The Offering

Glass of bubbly on arrival
Tea/Coffee & Sandwiches reception on arrival
4 course meal + glass of wine
3 tiered wedding cake
Evening Buffet
Bridal flowers
Silver candelabra centrepieces
Chair covers & top table backdrop
Candy Cart
Overnight stay in Bridal suite for newlyweds
Anniversary stay & dinner for the happy couple

Wedding Package

*When you just
can't wait!*

PRICE: £4,250

SUITABLE FOR: 70 guests

The Offering

Tea/Coffee & Sandwiches reception on arrival
4 course meal + glass of wine
Glass of bubbly to toast the happy couple
3 tiered wedding cake
Evening Buffet
Bridal flowers
Silver candelabra centrepieces
Chair covers & top table backdrop
Overnight stay in Bridal suite for newlyweds

Wedding Menu

STARTERS

Chicken Caesar Salad with Herb Croutons
Irish Smoked Salmon with Wheaten Bread and Cucumber Remoulade and Shisso
Cress Waterfoot Prawn Cocktail
Organic Hen Egg Mayonnaise
Goats Cheese and Red Onion Tartlet
Sun Blushed Tomato and Basil Bruschetta
Parisienne of Melon with a Gin and Elderflower Syrup

SOUP COURSE

Cream of Potato & Leek Cream of Vegetable Carrot & Coriander Tomato & Basil
Served with a Freshly Baked Roll

MAIN COURSE

Roast Loin of Pork with Wholegrain Mustard Crust and Thyme Gravy
Pan fried Supreme of Chicken, Mushroom and Tarragon Cream
Slow Cooked Lamb Shoulder, Rosemary Jus
Roast Stuffed Turkey and Honey Glazed Ham
Roast Sirloin of Irish Beef, Yorkshire Pudding, Bordelaise Sauce (Suppliment applicable)
Pan fried Salmon, Sundried Tomato Pesto, Lemon Beurre Blanc
All Served with Crisp Fried Roast Potato, Cream Potato & Seasonal Vegetable

DESSERTS

Chef's Trio of Desserts
(Select 3 from following list)
Mini Meringue with Banana & Toffee Sauce
Warm Apple Crumble & Crème Anglaise
Passion Fruit Cheesecake
Chantilly Cream filled Profiteroles & Chocolate Sauce
Double Chocolate Brownie, Chocolate Sauce
Mini Lemon Tart

Evening Buffet

Chicken Goujons
Selection of Sandwiches
Salt n Chilli Chicken Bites
Warm Chicken Salsa Wraps
Hot n Spicy Chicken Wings
Vegetarian Quiche
Savoury Quiche
Baked Cocktail Sausages
Mini Smoked Burger Sliders with House Relish
Mini Hot Dogs with Sweet Mustard
Baked Sausage Rolls
Savoury Vol au Vents
Sweet n Sticky Pork Ribs
Vegetarian Spring Rolls

Please Choose 4 options from the above selection

Tea & Coffee Included

Set Menu Options

MENU A £26 PER HEAD

SOUP

Cream of Vegetable served with a fresh baked roll.

MAIN COURSE

Traditional Roast Turkey, Glazed Irish Ham, Herb and Onion Stuffing.

DESSERT

Trio of Chefs Desserts.
Fair Trade Tea and Coffee.

MENU B £29 PER HEAD

STARTER

Egg Mayonnaise, Garden Salad and Crispy Pancetta

OR

Marinated Chicken Caesar Salad with Classic Dressing and Croutons.

SOUP

Cream of Vegetable served with a fresh baked roll.

MAIN COURSE

Traditional Roast Turkey, Glazed Irish Ham, Herb and Onion Stuffing.

OR

Pan Fried Supreme of Chicken, Button Mushroom and Tarragon Gravy.

DESSERT

Trio of Chefs Desserts.
Fair Trade Tea and Coffee.

MENU C £34 PER HEAD

STARTER

Marinated Chicken Caesar Salad with Classic Dressing and Croutons.

OR

Egg Mayonnaise, Garden Salad and Crispy Pancetta.

SOUP

Cream of Vegetable served with a fresh baked roll.

MAIN COURSE

Traditional Roast Turkey, Glazed Irish Ham, Herb and Onion Stuffing.

OR

Roast Castlerock Sirloin of Beef, Yorkshire Pudding, Chasseur Sauce.

DESSERT

Trio of Chefs Desserts.

Fair Trade Tea and Coffee.



Wedding Extras

Welcome Canapes Select 5 items for £7.50pp:

- Glazed Duck & Orange Sauce
- Chive Pancakes, Smoked Salmon & Crème Fraiche Chicken & Garlic en Croute
- Pâté with Onion Marmalade
- Goats Cheese Rarebit Prawn & Tomato Croustines
- Parma Ham & Olive Tapenade Mini Yorkshire Puddings with Rare Roast Beef
- Smoked Salmon & Sesame Toast



SWEET FINGER BITES

Select 3 items for **£7.50pp**:

- Mini Éclairs
- Mini Meringues
- Mini Banoffee Pies
- Mini Profiteroles
- Mini Tartlets

EVENING BUFFET OPTIONS

Finger Buffet Select 4 items for **£8.95pp**, with each additional item costing **£1.50pp**.

- Cocktail Sausage Rolls
- Cocktail Sausages
- Arizona Split Sticks
- Selection of Quiche Vegetable Samosas
- Selection of Sandwiches
- Selection of Vol au Vents
- Chicken Drumsticks
- Sweet and Sticky Pork Ribs

SET FINGER BUFFET SELECTION

Menu A

Selection of Sandwiches. Fair Trade Tea and Coffee. Select 3 of the following options:

- Cocktail Sausages
- Chicken Wings
- Arizona Split Sticks
- Cocktail Sausage Rolls
- Vol au Vents

£8.50 per person

Menu B

- Selection of Sandwiches
- Chicken Goujons
- Tempura Battered King Prawns with Chilli Dipping Sauce
- Fair Trade Tea and Coffee
- Cocktail Sausages
- Mini Banoffee Pies
- Mini Éclairs

£10.95 per person

ALTERNATIVE BUFFET MENU SELECTION

- Chips in a Cone **£3.00 per person**
- Bacon Baps and Chips **£5.95 per person**
- Mini Hot Dogs and Chips **£6.95 per person**
- Fish and Chips in a Cone **£6.95 per person**
- Chicken Goujons and Chips **£6.95 per person**
- Mini Cheese Burger and Chips **£6.95 per person**

Accommodation

- We guarantee a preferred rate for the night of your wedding for your guests that wish to stay.
- All our bedrooms are renovated to a 4 star finish and include the following complimentary:
 - Tea & coffee making facilities
 - Flat screen TV
 - Ironing facilities
 - Bedside USB charging facilities





Snug Bar

Our Traditional Bar with a modern twist,
the perfect location to unwind and relax.

The Ambassador Suite

We offer our couples The Ambassador Suite
as the perfect end to your day.

Facilities include:

- Super king-size bed
- 50 inch flat screen
- Minifridge
- Bespoke toiletries
- In room safe
- Over sized walk in wet room and jacuzzi bath.
- Fluffy bathrobes
- Complimentary bottled water and tea and coffee facilities.
- His and Her sinks



Wine Bar



Wine List

WHITE WINES

Boland Cellar Chenin Blanc (3) £19.50

This crisp, fruity Chenin Blanc is characterised by juiciness, freshness and upfront aromas. It presents layers of lime, citrus and fresh guava aromas.

Origins: South Africa

Beau Vignac Picpoul de Pinet (2) £19.50

St Clair Beauvignac has elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate

Origins: France

Fairhall Cliffs Sauvignon Blanc (1) £20.00

Very zesty on the palate with lots of lime and a nettle, herbaceous. Aromatic, with a refreshing dry finish.

Origins: New Zealand

Flutterby Chenin Blanc (3) £21.50

Tropical flavours, with peach and apricot being particularly obvious.

Creamy peach and tangy pineapple on the palate.

Origins South Africa

Fantini Pinot Grigio (2) £21.95

Defined aromas of pear, melon and citrus; dry, crisp, light-bodied with flavours of apple, lemon, peach and pear.

Origins: Italy

Lapostolle Grand Selection Chardonnay (2) Intense aromas of pineapple, green apple and lemongrass. Refreshing acidity, slightly creamy texture with a mineral touch adding complexity. Origins: Chile	£22.75
The Ned Sauvignon Blanc (1) Saturated aromas of passion fruit, lime zest and pink grapefruit which carries through to a taut yet richly textured palate. Origins: New Zealand	£24.50
Russbach ‘Classic’ Riesling’ (4) Expect lots candied lime flavours, fruit salad and floral notes, while the palate is crisp, fresh and lingers deliciously. Origins: Germany	£27.50
Pascal Bouchard Chablis ‘Le Classique’ (1) A high-class wine; fat, concentrated with mineral notes. This is an intense and racy wine. Origins: France	£28.95
Domaine Pierre Martin Sancerre (1) Quintessential Sauvignon Blanc, cut grass, gooseberries and blackcurrant leaves. Origins: France	£32.00

ROSE WINE

Feather Falls White Zinfandel (4) A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. Origins: USA	£18.00
--	---------------

RED WINE

Crane Lake Pinot Noir (a) Delightful aromas of raspberry and violet, a lovely medium bodied texture. Origins: California	£21.95
Boland Cellars Cappu Pinotage (e) Aromas of cassis and yes, mocha. Flavours of ripe, smoky plum and damson fruit, red berries, a touch of spice and a chocolatey texture. Origins: South African	£23.75
Cuna de Reyes Rioja Crianza (d) Blooming with ripe fruit aromas and tones of toasted oak and vanilla. Delicious, round, nutty palate with a subtle vanilla-berry finish. Origins: Spain	£24.50
Tomero Malbec (e) Lots of plum and dark berry characteristics. A little spice, some vanilla from the oak ageing and a hint of caramel sweetness. Origins: Argentina	£26.95
Heartland Stickleback Shiraz (e) Full of spice with black fruit characters of cherry, sweet plums and blackcurrant on nose, with notes of chocolate, nutmeg and subtle oak. Origins: Australia	£27.00
Cardinale Villemaurine St Emillion Grand Cru (e) Quite a seductive nose – compote of dark fruits with a dash of vanilla oak. Palate fresh, clean and structured. Origins: France	£31.75
Paul Jaboulet Aine Châteauneuf du Pape (e) Complex and intense notes of macerated red berries, blended with sweet spices and a final hint of garrigue. Origins: France	£34.95

DESSERT WINE

Sichel Sauternes £22.00
Pale gold with an extraordinary complex nose of summer fruits, peaches and apricots.
Rich and concentrated.
Origins: France



SPARKLING & CHAMPAGNE

Louis Roederer Cristal £320.00
The Cristal is deep, intense and masterful. It offers the quintessential reflection of its chalk soils which lend it its velvety texture and delicate tension
Origins: France

Veuve Clicquot Brut £75.00
Yellow-gold in colour, clean, crisp and dry, with fine, persistent bubbles. Its complex nose of apple, citrus and caramel is followed by rich flavours of citrus, hazelnut and baked bread. This Champagne is long, crisp, and spicy on the finish
Origins: France

Veuve Clicquot Rose £75.00
Aromas of fresh red fruits (raspberry, wild strawberry, cherry, blackberry) lead to biscuit notes of dried fruits and Viennese pastries (almonds, apricots and brioche)
Origins: France

Moet and Chandon Brut Imperial £70.00
Crisp and clean, this classic Champagne shows citrus aromas and hints of biscuit flavours. An excellent aperitif
Origins: France

Nua Prosecco £21.00
This pale-yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits.
Origins: Italy

Duval-Leroy Brut NV £55.00
A big, full-bodied bubbly, featuring graphite, toast, lemon and nut aromas and flavours

Villa Jolanda 1/4 Bottle £5.95
Aromas of grapefruit and citrus with flavours of white peach and a persistent creamy texture.
Origins: Italy

WF

WATERFOOT HOTEL

DERRY / L'DERRY

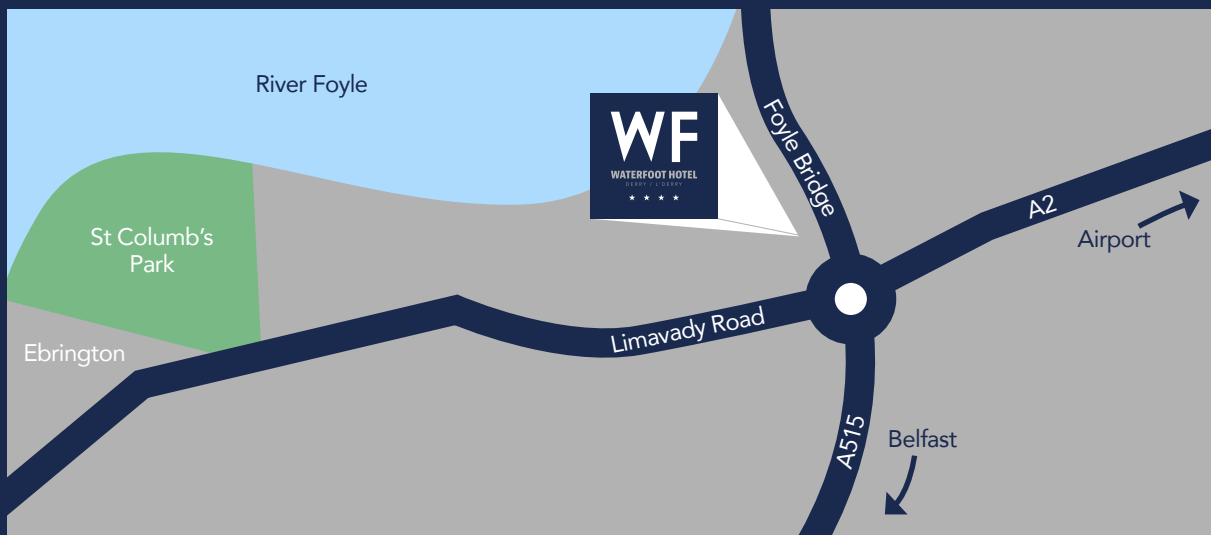


Location

The Waterfoot Hotel is located on the edge of the River Foyle.

5 minutes from City of Derry Airport 1.5 hours from Belfast 3 hours from Dublin

So whether its mates jetting in from afar, the in-laws in town for the weekend -
the Waterfoot Hotel is the perfect location.



Waterfoot Hotel,
14 Clooney Road, Caw Roundabout, Waterside,
Derry/Londonderry. BT47 6TB

T: +44 28 7134 5500

E: events@waterfoothotel.com