

RVR



ROE VALLEY RESORT

A full-page background image showing a bride and groom in a vintage dark green car on a paved road lined with lush green trees. The bride is wearing a long white veil and holding a bouquet of flowers. The groom is in a light grey suit. The car's license plate reads 'KBC 173K'.

Exclusively Yours

***Roe Valley Resort is one of Northern
Ireland's most desirable wedding
destinations.***

Set against the breathtaking backdrop of rolling landscapes on the edge of the picturesque Roe Valley Country Park, this idyllic setting offers the perfect canvas for timeless wedding photographs that capture every unforgettable moment.

From intimate gatherings to grand celebrations, the resort offers elegant, versatile spaces that can be beautifully styled to reflect your vision. With a one-wedding-a-day promise, the entire experience is thoughtfully centred around you – offering complete privacy, undivided attention, and a truly personal celebration shared with those who matter most.

From the first toast to the final dance, every moment at Roe Valley Resort is crafted with care, elegance, and a touch of magic.



Romance in Roe Valley

Inclusive to this package

-  Glass of prosecco on arrival
-  Tea & Coffee with shortbread
-  Wine pour
-  Private room hire of your chosen reception suite
-  Silver Candelabra centrepieces
-  Irish table linen and napkins
-  Table plan displayed on gilded mirror
-  Table Menus
-  Cake stand and knife
-  Luxurious overnight stay for the wedding couple
-  Selection of guest bedrooms at a guaranteed wedding rate

(£79 per person)

Starters

Smoked chicken & peach summer salad, poppyseed & mustard dressing
Ham hock & caper terrine, piccalilli, gherkin, sourdough toast
Tomato & mozzarella bruschetta, torn basil & balsamic
Goat's cheese & red onion tartlet, smooth beetroot chutney
Chicken liver & brandy terrine, red onion marmalade, toasted brioche
Chilled mixed melon plate, seasonal fruits, raspberry gel, scented syrup
Choice of soup, served with bread roll & whipped butter

Mains

Baked supreme of chicken, wrapped in parma ham, sage & onion stuffing, creamy mushroom & chive sauce
Roast stuffed loin of pork, apple sauce, madeira jus
Slow cooked beef, brounise of root vegetables, stout sauce
Roast supreme of salmon, citrus & dill butter sauce
Roast breast of turkey & gammon, onion & herb stuffing, pan roast gravy
All served with seasonal vegetables, roast and creamed potatoes

Desserts

Raspberry & sherry fruit trifle, custard & vanilla cream
French apple tart, caramelised apple, butterscotch sauce
Baileys cream filled profiteroles, dark chocolate sauce & coco nibs
Seasonal berry & vanilla pavlova, forest berry sauce
Glazed lemon meringue tart, blueberry cream, lemon macaroon

Happily ever after

Inclusive to this package



Tea & Coffee with shortbread. Choice of arrival prosecco, selection of beers & selection of cocktails



Prosecco for toasting



Wine pours



Private room hire of your chosen reception suite



Silver Candelabra centrepieces



Irish table linen and napkins



Table plan displayed on gilded mirror



Table Menus



Cake stand and knife



Luxurious overnight stay for the wedding couple



Selection of guest bedrooms at a guaranteed wedding rate

(£95 per person)

Starters

Roe Valley prawn cocktail, marie rose sauce, wheaten bread & butter

Caramelised shallot, leek & Irish brie tartlet, pickled grapes & pesto

Smoked salmon & crab salad, capers, shallots, extra virgin citrus olive oil, wheaten bread & whipped butter

Country style pork & pistachio nut terrine, apple chutney, crusty bread

Confit duck, black cherries, Asian slaw, sesame dressing

Goat's cheese & red beetroot filled puff pastry case, dressed leaves, tomato & basil sauce

Mains

Grange farm duck breast, braised shallot & carrot, port jus

Baked cod wrapped in filo pastry, prawn bisque veloute

Slow cooked rump of lamb (medium), pearl onions, rosemary & red wine jus

Seared fillet of pork, pistachio & herb crumb, calvados jus

Baked chicken lemon, asparagus spears, white wine & tarragon cream sauce

Roast sirloin of Irish beef, Yorkshire pudding, horseradish, chasseur sauce

All served with seasonal vegetables, roast and creamed potatoes

Dessert

78% dark chocolate & coffee cheesecake, machino cherries, kirsch, macaroon

Citrus & vanilla panna cotta, red berry salad, shortbread crumb

White chocolate & orange crème brûlée, gingernut biscuit

Rhubarb, apple & hazelnut crumble, custard sauce & vanilla ice cream

Strawberry & vanilla bean cheesecake, lemon curd jelly

Vegetarian Menu

Starters

Deep fried cauliflower fritters, confit garlic mayonnaise & seasonal salad

Beetroot, goat's cheese and candied walnuts

Smooth mushroom pate, toasted sourdough

Avocado & plum tomato tower, bloody mary sauce

Baked burrata and mushroom, savoury granola

Mains

Baked root vegetable and nut wellington, shallot & red wine jus

Mediterranean vegetable stuffed aubergine, roasted baby potatoes

Wild mushroom & spinach risotto

Butternut squash and sweet potato orzo

Baked ratatouille tartlet, toasted mozzarella

Slow cooked tomato and goats cheese pithivier, tomato sauce and rockette

Desserts

78% dark chocolate & coffee cheesecake, machino cherries, kirsch, macaroon

Citrus & vanilla panna cotta, red berry salad, shortbread crumb

White chocolate & orange crème brulee, gingernut biscuit

Rhubarb, apple & hazelnut crumble, custard sauce & vanilla ice cream

Strawberry & vanilla bean cheesecake, lemon curd jelly

**Speak to your wedding planner regarding vegan options.*

Children's Menu

Starters

Cheesy garlic bread

Half portion of chosen soup

Chilled melon, seasonal fruits, raspberry gel, scented syrup

Mains

Half portion of any chosen main course

Battered fish

Chicken goujons

Beef burger, Brioche bap, bacon, melted cheddar

Served with peas & carrots & a choice of skinny fries, hand-cut chips or mash

7" Margherita Pizza | Choose 2 toppings from ham, chicken, pepperoni, pineapple, pasta sauce

Desserts

Knickerbocker glory

Selection of ice cream

Seasonal fruit salad

Buffet Option 1

(£13.50 per person)

Selection of filled wraps
Honey & mustard cocktail sausages
Tomato & cheddar quiche
Crispy chicken goujons, roast garlic mayonnaise
Tea & coffee

Buffet Option 2

(£14.50 per person)

Selection of filled sandwiches & wraps
Pork & caramelised onion sausage rolls
Crispy chicken goujons, roast garlic mayonnaise
Mini vegetable samosas, sweet chill dip
Tea & coffee

Hot Buffet Menu

Irish lamb & vegetable stew, wheaten bread | £14
Breast of chicken stroganoff, steamed rice | £16
Dublin coddle, crusty bread | £14
Thai green chicken & bell pepper curry, rice | £16
Bacon/Sausage baps, Tea & coffee | £12
Triple cooked chips | £4.75

Dessert Add On

(Choose any one - £2.50 each)

Mini chocolate éclair
Mini fruit meringue
Mini cheesecake
Mini glazed tart

— ROE VALLEY —

Enhancements



Full room draping



LED dance floor



Ceremony Room Hire



Bentley Pick Up
(From £500 inclusive of 60 miles)



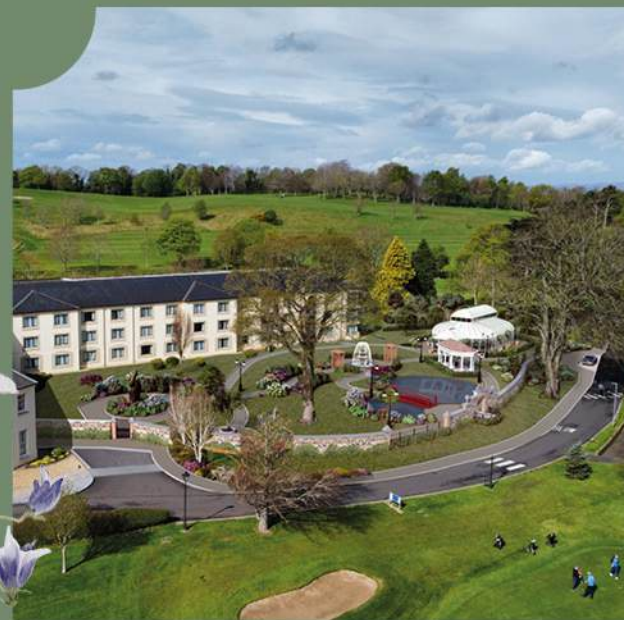
— COMING SOON —

The Garden Pavilion Ceremony Room

Nestled within the walled garden on the lush grounds of Roe Valley Resort, this brand-new ceremony space offers a breathtaking blend of elegance and nature. The striking glass pavilion style room, bathed in natural light, creates a truly romantic setting for exchanging vows, framed by sweeping views of Binevenagh and surrounded by manicured gardens. After the ceremony, wander beneath majestic trees and along flower-lined paths to discover enchanting photography backdrops, from a graceful bridge over a tranquil pond to a timeless fountain framed by blooms.

This is more than a venue — it's the start of your forever, the perfect backdrop for saying "I do" in style.

Ceremony Room Hire: £950 | Maximum 150 guests



Wedding Suites

Roe Valley Lounge

Hosts up to 300 guests

Exclusively yours, our lounge is ideal for your drinks reception and includes all day use and is where your evening buffet will be served.

Roe Valley Suite

Hosts up to 300 guests

Everything in the Roe Valley Suite is designed to create the perfect atmosphere for your special day, think elegant décor, subtle skylights and a chandelier. In addition, there is state-of-the-art sound systems, a private entrance, bar and lounge area.

Minimum numbers of 50 mid-week (Sunday - Thursday), and minimum numbers of 100 weekend (Friday & Saturday)

Thackeray Suite

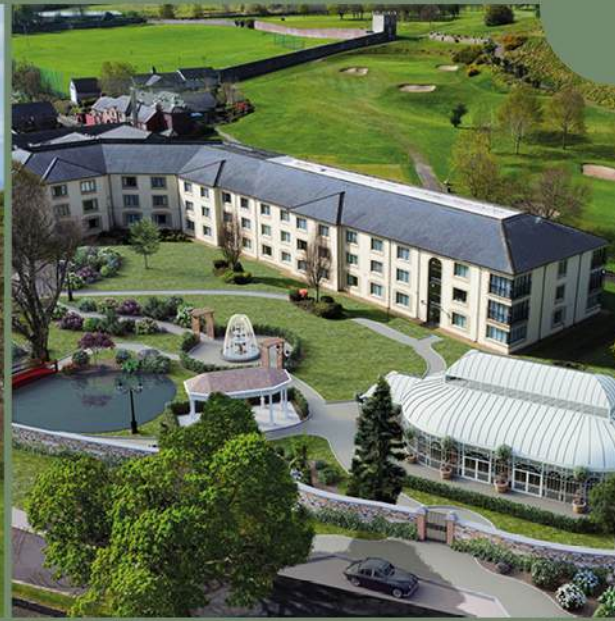
*Hosts up to 50 guests
Minimum number of 25 guests*

The Thackeray Suite offers a beautifully intimate setting for smaller weddings, thoughtfully designed to maintain all the elegance and charm of our larger Roe Valley Suite, perfect for couples seeking a cosy yet sophisticated celebration.

Ross & Thackeray Suites

Hosts up to 100 guests

With its refined décor, warm ambiance, and attention to detail, the Thackeray & Ross Suite together ensures your special day feels grand, yet intimate. This suite can also accommodate civil and religious celebrations, allowing you the freedom to make your nuptials completely personal to you.



— ACCOMMODATION —

Luxury & Charm

The Resort has 118 beautiful guestrooms, choose from Resort Guestrooms, Luxury Suites, to Family Suites and more. If you're looking for something a little bigger, our 3 residences are perfect for hosting larger groups. The Bridal Suite overlooks the Roe Valley and is offered complimentary to couples on their wedding night.





ROE VALLEY RESORT

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