

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 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 (1 glass)
-  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

## Tea & Coffee

*Please note, you can select a maximum choice of two items per course when accompanied with a pre-order*

# 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 (2 glasses)



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

## Soup

*Choice of one of the below soups*

Potato & leek soup, cream of white onion soup, tomato & basil with roasted garlic soup,  
butternut squash & red pepper soup, vegetable broth, roast pepper & sweet potato soup,  
carrot ginger & coriander soup, pea & ham soup

## 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 brulee, gingernut biscuit

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

Strawberry & vanilla bean cheesecake, lemon curd jelly

## Tea & Coffee

*Please note, you can select a maximum choice of two items per course when accompanied with a pre-order*



# 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

## Soup

*Choice of one of the below soups*

Potato & leek soup, cream of white onion soup, tomato & basil with roasted garlic soup, butternut squash & red pepper soup, vegetable broth, roast pepper & sweet potato soup, carrot ginger & coriander soup

## Mains

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

Mediterranean vegetable stuffed aubergine, toasted 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

*(£25 per child)*

## 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





## *Add a little extra sparkle*

### ***Drinks***

Bottle of Beer | £6 per bottle

Dressed Fruit Cup | £7.50 per serving

Cocktails | £13 per serving

Champagne | £15 per serving

Rose Champagne | £16 per serving

### ***Canapés***

*(Choose 4 | £12 per person)*

Smoked Salmon & Cream Cheese Roulade on toasted Blini

Parma Ham & Basil Pesto Puff Pastry Swirl

Mini Semi Sun Dried Tomato & Mozzarella Tartlet

Roast Baby Potato, Chorizo & Cheese

Mini vanilla Cream Filled Profiterole, Dark Chocolate Glaze

Mini Cream & Berry Meringue

Seasonal Fruit Skewers



— ROE VALLEY —

## Enhancements



Full room draping



LED dance floor



Ceremony room hire



Bentley pick up  
*(From £500 inclusive of 60 miles)*



Fairylight backdrop  
or crushed velvet backdrop

## 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







— 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*







ALEXANDRA  
BARFOOT  
PHOTOGRAPHY

# 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 at the weekend (Friday & Saturday)*

## Thackeray Suite

*Hosts up to 50 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.

*Minimum number of 25 guests*

## 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

028 777 22222 | [roevalleyresort.com](http://roevalleyresort.com)