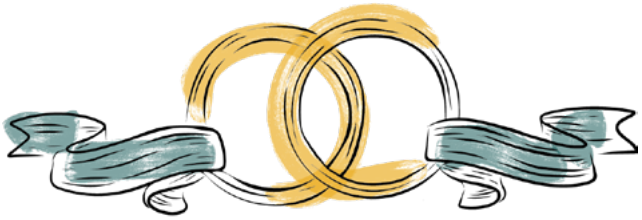
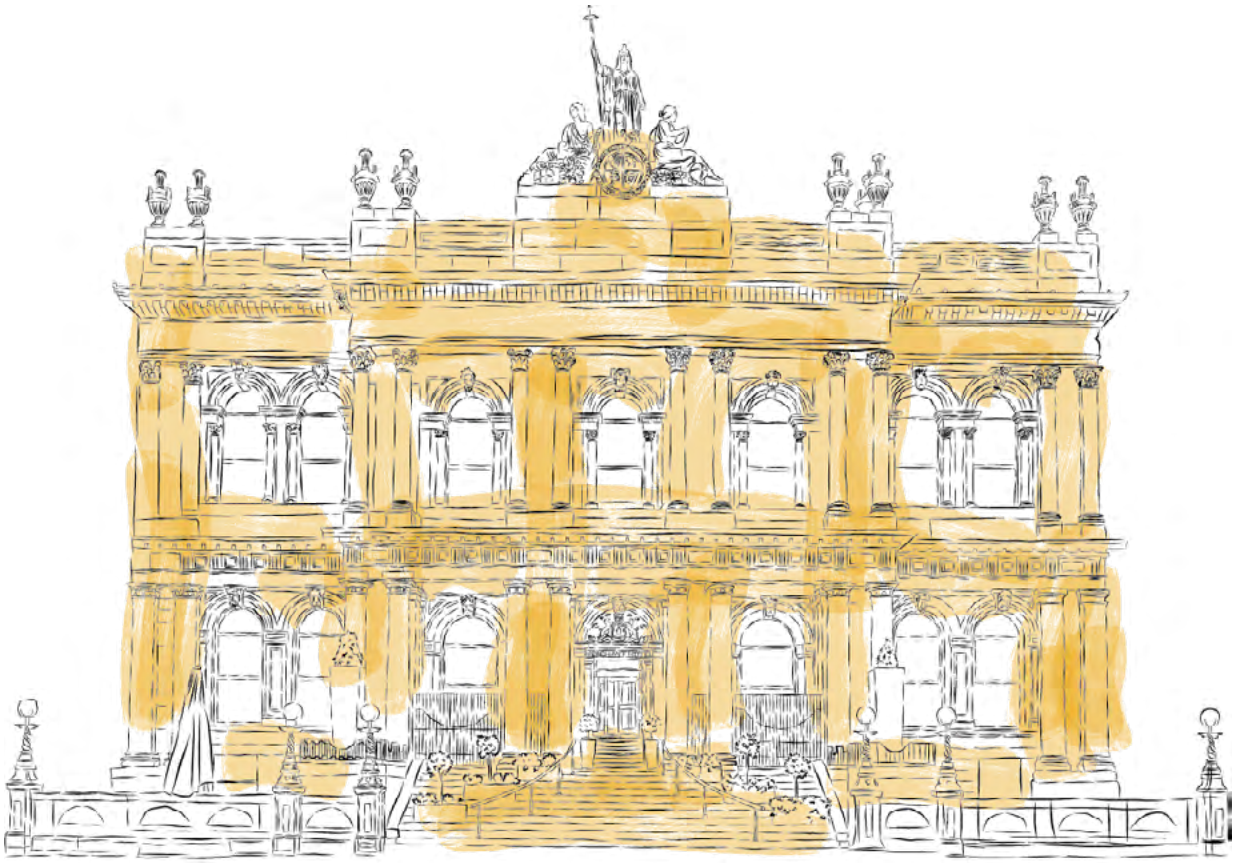
MERCHANT
WEDDINGS



Your *happily* ever after...



Weddings at The Merchant Hotel

Thank you for considering The Merchant Hotel for your wedding. Our dedicated wedding co-ordinators are excited to have the opportunity to make your dreams come true. Based in the heart of the Cathedral Quarter in the centre of Belfast, the five star Merchant Hotel is dedicated to exceptional service and sumptuous luxury making it the ultimate location for unforgettable weddings.

We host one wedding celebration per day ensuring our focus is solely on your needs and on creating your perfect day.

01. Choosing the right package

Whilst every Merchant wedding is unique, we have created a number of pre-priced packages to make planning your wedding at The Merchant Hotel even easier. With a range of options and price points to suit all, your dream wedding is one step closer.

Our wedding co-ordinators are happy to talk you through the individual elements of each package and are committed to ensuring you have the perfect day.

02. How our packages work

We have created a range of four unique packages; *Classic, Elegance, Luxury and Indulgence*.

Simply select one dish for each course from the options shown. Should you wish to offer a choice of dishes a supplement of £5 per dish per course applies. Vegetarian starters and main courses can be provided as required along with any other dietary requirements*.

As well as our four packages, we have also provided details of our Drinks Receptions, Canapés and Finger Buffets all of which can be added to any of our packages.

**Please ensure all information regarding special dietary requirements is relayed to your wedding co-ordinator*

03. Bespoke Weddings

At The Merchant Hotel we are here to help create your dream day. We will be pleased to quote for any additional options or changes to our packages you may require. For a truly bespoke celebration, our highly experienced wedding co-ordinators will work with you to plan your day in detail, including all of the small touches that will make your day perfect.

To discuss your dream day, please call or email us:

T: *028 9026 2717*
E: *weddings@themerchanthotel.com*

ROOM HIRE FEE MAY APPLY. Please refer to our price matrix for full details or ask your wedding co-ordinator.

Classic £90 per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a deluxe bedroom for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Prosecco in your bedroom
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two*

*Subject to minimum numbers.
Please refer to our rate grid.

Classic Menu

STARTER

Caramelised onion and goats cheese tart

Fresh melon wrapped in Parma ham with rocket and Parmesan

Choice of any soup
Choose from our full list on page 13

MAIN

Roast chicken with potato dauphinoise, glazed baby carrots and chicken jus

Roast salmon with wilted spinach, confit potato and orange beurre blanc

Braised beef bourguignon with mushroom, lardons and baby onions

DESSERT

Choose from our full list on page 13

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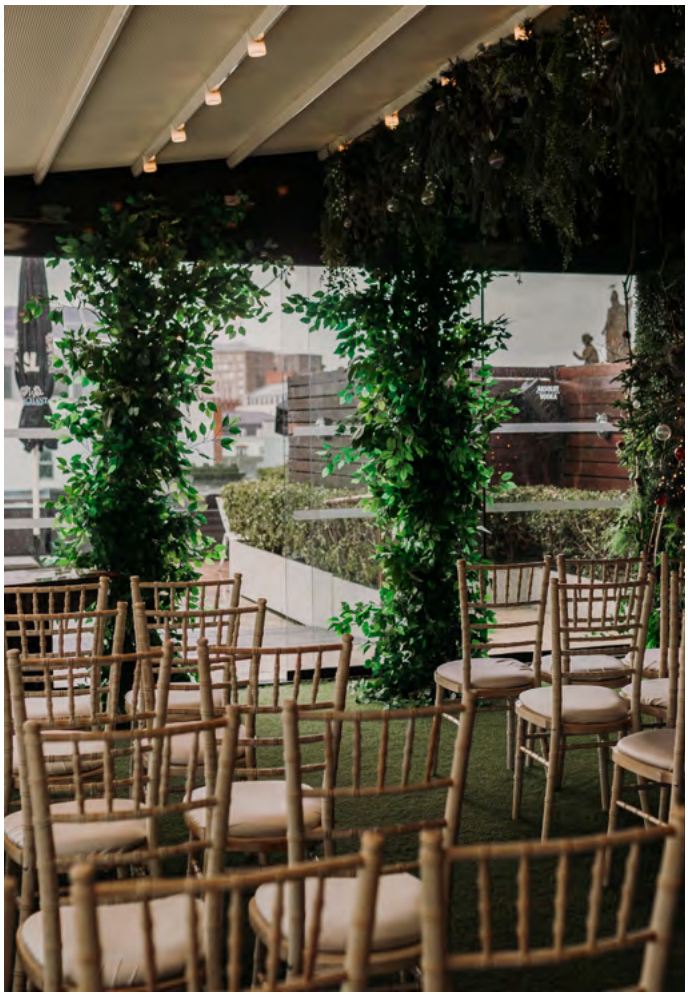
TEA, COFFEE AND PETIT FOURS

MERCHANT HOTEL
GREAT ROOM
RESTAURANT

Elegance £100 per person

- Red carpet arrival
- Glass of Prosecco for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a deluxe bedroom for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Prosecco in your bedroom
- Preferential accommodation rates for wedding guests
- Complimentary menu tasting for two*

*Subject to minimum numbers.
Please refer to our rate grid.



Elegance Menu

PRE-STARTER

Espresso of soup
Choose from our full list on page 13

STARTER

Confit duck leg with red cabbage and pear

Smoked ham and lentil terrine with brioche and port reduction

Local fishcake with poached egg and pea velouté

Glazed cured organic salmon with grapefruit, avocado and lemon oil

MAIN

Roast Irish sirloin with traditional garnish

Roast breast of chicken chasseur with morel mushrooms, tarragon and roast potatoes

Slow roast shoulder of lamb with fondant potato, broad bean verdi

Herb crusted cod fillet with shellfish cassoulet and lemongrass sauce

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic package.

Luxury £110 per person

- Red carpet arrival
- Glass of Champagne for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a Victorian suite for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Champagne in your bedroom
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience the day after your wedding in The Merchant Spa
- Six week gym membership for the wedding couple in the lead up to your wedding
- Complimentary menu and wine tasting for six*

**Subject to minimum numbers.*
Please refer to our rate grid.

Luxury Menu

PRE-STARTER

Espresso of soup
Choose from our full list on page 13

STARTER

Beef carpaccio with feta fritters and sun dried tomatoes

Parma ham crostini with celerlac remoulade and truffle oll

Braised pork cheeks with parsnip purée and apple

Local seafood tortellini with baby spinach, shellfish bisque

Dressed crab with pickled beetroot salad and sourdough crisps

MAIN

Roast fillet of beef with garlic spinach, sauce Diane

Best end of lamb with herb crust, braised shallots, boulangère potatoes

Glazed seabass with mussels, capers, cucumber, tomato butter sauce

Roast venison loin with beetroot, celeriac and fondant potato

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic or Elegance package.

Indulgence £125 per person

- Red carpet arrival
- Glass of Champagne for wedding couple on arrival
- Table numbers and display stands
- White linen table cloths and napkins
- Silver cake stand and knife
- Master of Ceremonies
- Dance floor
- Mood lighting
- Beautiful Candelabra centrepieces
- Personalised menu cards, place name cards and table plan
- Luxurious accommodation in a Victorian suite for the wedding couple inclusive of breakfast and late check-out*
- Bottle of Champagne in your bedroom
- Preferential accommodation rates for wedding guests
- Thermal and hydro experience the day after your wedding in The Merchant Spa
- Six week gym membership for the wedding couple in the lead up to your wedding
- Two spa treatments in the lead up to your wedding
- Complimentary menu and wine tasting for six*

*Subject to minimum numbers.
Please refer to our rate grid.

Indulgence Menu

PRE-STARTER

Espresso of soup

Choose from our full list on page 13

STARTER

Chicken liver parfait with spiced apples and toasted brioche

Seared scallops with cauliflower purée and black pudding beignets

Smoked duck breast with orange, beetroot purée and petit salad

Crab and prawn orzo with chilli and lemon

SORBET

Citrus or Champagne sorbet

MAIN

Classic beef Wellington with Madeira sauce

Roast duck breast with baby leeks, roasted artichokes and fondant potato

Irish beef fillet with glazed potatoes, herb crusted mushroom and red wine jus

Roast Irish venison loin with parsnip purée and bourguignon sauce

Organic salmon with courgette, carrot spaghetti and soft herb veloute

DESSERT

Choose from our full list on page 13

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TEA, COFFEE AND PETIT FOURS

You may also choose from any dish within the Classic, Elegance or Luxury package

Merchant Weddings

PACKAGE MENUS

Classic Menu

STARTER

Caramelised onion and goats cheese tart

Fresh melon wrapped in Parma ham with rocket and Parmesan

Choice of any soup
Choose from our full list on page 13

MAIN

Roast chicken with potato dauphinoise, glazed baby carrots and chicken jus

Roast salmon with wilted spinach, confit potato and orange beurre blanc

Braised beef bourguignon with mushroom, lardons and baby onions

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

Elegance Menu

PRE-STARTER

Espresso of soup
Choose from our full list on page 13

STARTER

Confit duck leg with red cabbage and pear

Smoked ham and lentil terrine with brioche and port reduction

Local fishcake with poached egg and pea velouté

Glazed cured organic salmon with grapefruit, avocado, lemon oil

MAIN

Roast Irish sirloin with traditional garnish

Roast breast of chicken chasseur with morel mushrooms, tarragon and roast potatoes

Slow roast shoulder of lamb with fondant potato and broad bean verdi

Herb crusted cod fillet with shellfish cassoulet and lemongrass sauce

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

You may also choose from any dish within the Classic package.

Luxury Menu

PRE-STARTER

Espresso of soup
Choose from our full list on page 13

STARTER

Beef carpaccio with feta fritters and sun dried tomatoes

Parma ham crostini with celariac remoulade and truffle oil

Braised pork cheeks with parsnip purée and apple

Local seafood tortellini with baby spinach and shellfish bisque

Dressed crab with pickled beetroot salad and sourdough crisps

MAIN

Roast fillet of beef with garlic, spinach and sauce Diane

Best end of lamb with herb crust, braised shallots and boulangère potatoes

Glazed seabass with mussels, capers, cucumbers in a tomato butter sauce

Roast venison loin with beetroot, celeriac and fondant potato

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

You may also choose from any dish within the Classic or Elegance package.

Indulgence Menu

PRE-STARTER

Espresso of soup
Choose from our full list on page 13

STARTER

Chicken liver parfait with spiced apples and toasted brioche

Seared scallops with cauliflower purée and black pudding beignets

Smoked duck breast with orange, beetroot purée and petit salad

Crab and prawn orzo with chilli and lemon

SORBET

Citrus or Champagne sorbet

MAIN

Classic beef Wellington with Madeira sauce

Roast duck breast with baby leeks, roasted artichokes and fondant potato

Irish beef fillet with glazed potatoes, herb crusted mushroom and a red wine jus

Roast Irish venison loin with parsnip purée and bourguignon sauce

Organic salmon with courgette, carrot spaghetti in a soft herb velouté

DESSERT

Choose from our full list on page 13

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TEA, COFFEE
AND PETIT FOURS

You may also choose from any dish within the Classic, Elegance or Luxury package

Merchant Weddings

MENU OPTIONS

Soups

French onion with Gruyère croutons

Cream of wild mushroom

Parsnip velouté with cèpes and truffle oil

Potato and leek VA

Roast butternut squash and sage VA

Roast plum tomato with basil oil and mozzarella crouton VA

Vegetarian

STARTERS

Caramelised red onion and goats cheese tart

Wild mushroom tortellini with brunoise vegetables, truffle velouté VA

Potato gnocchi with asparagus, tomatoes, olives and vegan style parmesan VA

MAINS

Butternut squash ravioli with celeriac, herb veloute

Roast vegetable Wellington with cranberry chutney VA

Roasted cauliflower steak with toasted almonds, cafe de Paris VA

Wild mushroom risotto with truffle, vegan style parmesan VA

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.

Desserts

Please choose one

Lemon tart with crème fraîche and fresh raspberries

Swan profiteroles with crème Chantilly and chocolate sauce

Azelia chocolate fondant with blood orange ice cream

Milk chocolate and pear tart with honeycomb ice cream

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Apple and blackberry crumble with vanilla Anglaise

Selection of Irish cheeses

Seasonal fruit Eton mess

Vanilla crème brûlée

Strawberry panna cotta with sablé biscuits

Merchant miniature desserts:

Eton mess

Blueberry and white chocolate delice

Swan profiterole

Seasonal macaron

Vegan options can be provided.

Side Orders

Please choose three

Champ

Seasonal vegetables

Rocket and Parmesan salad

Glazed carrots

Mashed potatoes

New roast potatoes

Mixed leaf salad

Minted peas

Hand cut chips

Bacon and cabbage

Dauphinoise potatoes

Cauliflower mornay

Canapés

Choice of 5 for £22.50 per serving

MEAT

Confit chicken terrine, truffle, shitake
Carpaccio of beef, artichoke, and truffle
Oak smoked duck, soft quail egg
Ox cheek beignet, onion puree
Pork belly, chorizo and almond
Panko crusted lamb, harissa and mint

FISH

Smoked salmon, pumpernickel and Javanese pepper
Crab and crème fraîche, rye bread
Melba crusted salmon, sauce gribiche
Crab cake, Espellete pepper
Seared scallops, pancetta and capers
Halibut, sesame and ponzu

VEGETARIAN

Tomato and avocado bruschetta VA
Goats cheese and onion tart
Truffle and celeriac pizzetta VA
Wild mushroom arancini VA
Smoked aubergine, tomato VA

Arrival Refreshments

Tea, coffee and shortbread *£5.00*

Served with tea and coffee:

Finger Sandwiches *£9.50*
Per serving of 4 items

Patisserie Stand *£15.00*
Per serving of 3 items

Selection of mixed scones served with strawberry preserve, clotted cream *£8.50*

Per serving of 3 items

Finger Food

Choose any 4 from the following selection for £33.50 per serving

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Individual items available for £8.50 per serving

Mini fish cakes
Mini burgers with tomato relish
Steak ciabatta finger sandwiches
Smoked chicken and fig crostini
Fish and chips in a cone
Mini steak and onion pie
Sole goujons with tartare sauce
Chicken liver parfait on toast
Croque Monsieur fingers
Crab club sandwich
Seared scallops with bacon and rocket
Crispy buttermilk chicken, chips, aioli
Crispy calamari, smoked salt, garlic aioli
Chorizo and red pepper pizzettas

VEGETARIAN

Mini goats cheese tart
Vegetarian burger with tomato relish
Roasted pear with Parmesan and rocket VA
Tomato bruschetta with olive toast VA
Chip cones VA
Wild mushroom and artichoke en croûte VA
Chipotle, olive and chickpea brioche bun VA

SELECTION OF SANDWICHES,
TEA AND COFFEE INCLUDED

VA: Denotes vegetarian dishes which can be adapted to suit vegan dietary requirements.

Drinks Reception

£13.50 per cocktail

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Cocktail drinks receptions are prepared in advance as per the amount requested and charged as such.

Dark 'n' Stormy

The taste of the tropics

Rum, falernum, fresh lime, fresh ginger and cane syrup topped with chilled seltzer water and garnished with lime.

Classic White Peach Bellini

The quintessential Prosecco cocktail

Peach purée, cane syrup and peach bitters topped with Prosecco and served in a pre-chilled elegant flute.

Tom Collins

The classic gin cocktail

Gin, sugar syrup and lemon juice topped with soda served in a Collins glass with a lemon slice.

Cosmopolitan

A cocktail classic

Vodka, triple sec, cranberry juice and lime shaken and strained into a cocktail glass.

Bramble

The ultimate refreshment

Gin, lemon juice, sugar syrup and crème de mûre liqueur shaken over crushed ice and garnished with blackberries and lemon.

Fruit Cup Mocktail

Summer in a glass! *£9.50*

Pineapple, cranberry, orange and lime juice shaken over ice and served in a bramble glass, garnished with a lime wedge.

Full drinks list available on request

Prosecco and Champagne charged per bottle and prices according to our wine list.

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Champagne, Prosecco and wine are charged on consumption and poured by waiting staff.

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Please advise an overall figure for the limit; the split will be ascertained as to your guests' preference.

PLEASE NOTE:

All drinks and wine prices are subject to change and will be charged at the selling rate on the day of your wedding.

MERCHANT HOTEL

SEASON'S
GREETINGS
MERCHANT HOTEL

Photography

Courtesy of:

Pop Photography
Jake Samuels
4ever Photos
Mark Barnes
Silver Lace Photography
Fraser Stewart Photography
Kalie Reid Photography
Victoria Whiting Photography
Seamus McVeigh Photography

We would like to extend our sincere thanks to all our wedding couples for allowing us to use their beautiful photographs in our wedding brochure.

Notes:

Thank you for considering The Merchant Hotel for your wedding.

WE LOOK FORWARD TO HEARING FROM YOU

The Merchant Hotel
16 Skipper Street,
Belfast, BT1 2DZ
-
Reception: 028 9023 4888
Weddings: 028 9026 2717
E: weddings@themerchanthotel.com
W: themerchanthotel.com

Weddings at The Merchant Hotel

With Our Compliments

We are delighted to offer complimentary accommodation and a menu tasting for wedding celebrations with minimum 50 adult guests.

The type of bedroom and number of guests welcome at the tasting are outlined in your chosen wedding package.

Supplements will apply should you wish to upgrade your bedroom type or invite more guests to the tasting.

Guest Accommodation

For guest accommodation, we offer preferential rates based on our availability for up to 10 guest bedrooms. Please note we may not always be able to accommodate this number of bedrooms and your co-ordinator can confirm this when advising availability of dates.

Upon confirmation of your wedding, our dedicated Reservations Team will send you confirmation of the booking process for guest rooms and will be the point of contact going forward for all accommodation queries.

Minimum Guest Requirements

Minimum numbers apply for Fridays and Saturdays and 27th-31st December inclusive.

We may be able to offer some flexibility on minimum numbers for celebrations booking with a short lead in time. Your wedding co-ordinator can discuss this further.

PACKAGE PRICING: The listed prices for our Wedding packages apply for dates up to and including 2026.
For 2027-2029 dates, a price increase of £10.00 per person will apply on the package price.

PLEASE NOTE: The Wedding images shown throughout our brochure are from real Merchant wedding couples who may have added some final touches to the events spaces for their celebration. Your dedicated co-ordinator can provide a list of recommended and trusted suppliers, who can assist with final touches if you wish.

	JANUARY TO APRIL	MAY TO AUGUST	SEPTEMBER TO NOVEMBER	DECEMBER	27TH - 31ST DECEMBER
Minimum number of guests for Fridays and Saturdays	50	100	80	100	100 *applies on all dates*
Room hire for The Rita Duffy Suite	£600	£1250	£1250	£1600	£1600
Supplement for ceremony in The Rita Duffy Suite	£650	£650	£650	£650	£650
Room hire for the Aiken / Ballard / Quigley / Private Dining Room / Veuve Clicquot Champagne Lounge	£350	£650	£650	£750	£750
Supplement for ceremony in the Aiken / Ballard / Quigley / Private Dining Room / Veuve Clicquot Champagne Lounge	£300	£300	£300	£300	£300
Room hire for the Roof Garden for ceremony or drinks reception or evening reception. (12 noon - 6pm OR 6pm to late)	£650	£650	£650	£650	£650

The Merchant Hotel
16 Skipper Street, Belfast

@themerchanthotel
www.themerchanthotel.com