

DRENAGH



Privately, Exclusively Yours





Welcome to the Beautiful Drenagh House Estate.

A hidden gem in the lush and fertile land of the Roe. Drenagh offers you elegance, tranquillity and pure romance. A home from home, Drenagh estate provides the most perfect setting for your special day – An experience you'll both cherish forever.

House Ceremonies



© Kris Dickson Photography



Consider the grand staircase for your ceremony – As you gracefully descend to join with your soul mate – The staircase is an awe -inspiring way to mesmerise your guests with your perfect dress. When the vows have been exchanged you both ascend the steps once again as newly-weds. This will allow you both a brief moment of privacy together before descending once again. This time formally announced by our professional Drenagh MC. Naturally followed by cheers and rapturous applause from your guests as you share a kiss together – pure romance. Alternatively the Morning Room can be setup for your ceremony ensuring picturesque views of the Drenagh Estate grounds.

£300



© Stephen Latimer Photography



Moon Garden Ceremony

Your guests will be captivated in the unique and breath taking environment, as music gently plays, you and your bridesmaids will be seen from a distance moving in graceful, quiet procession along the ancient yew trees, finally to arrive through the moon circle – a symbol of love and eternity to exchange your vows. The warming flicker of dozens of candle's amidst the ivy, wisteria and honeysuckle. The serenity and magic of the space is something to behold. It will leave a lasting impression on your guests memories of a lifetime for you.

£700



Marquee Reception



Following your ceremony and drinks reception move into our expansive 19th century walled garden, home to our luxurious glass fronted marquee. With a high spec finish, heating system and bi-folding doors, our permanently fixed marquee can host your wedding no matter the season or the weather. A capacity of 270 means the marquee gives you and your guests ample space to dine in comfort. After dinner enjoy a gentle stroll in our extensive grounds before dancing the night away under the soft twinkle of the fairy lights.





Arrival Reception

Drinks

(Price Per Glass)

Tea/Coffee	£2.50
Moon Garden Punch	£4.00
Moon Garden Punch (Non-Alcoholic)	£2.50
Dressed Pimms	£5.00
Mulled Wine	£5.00
Bottled Beer Selection	£4.50
Bottle of Gin includes Mixers, Fruits and Garnishes	£150.00
Bottle of House Prosecco	£25.00

Food

(Price Per Person)

Homemade Shortbread	£1.00
Homemade Scones (with Jam & Cream)	£2.50
Afternoon Tea (selection of homemade scones, jams, finger sandwiches, pastries, tea or coffee)	£16.95
Canapé Selection (5 handmade canapés per portion)	£9.50
○ Smoked Salmon Blinis/Chive & Caviar Crème Fraiche	
○ Buffalo Mozzarella/Parma Ham/Sun Dried Tomatoes Mini Skewers	
○ Sweet & Spicy Chipolatas	
○ Selection of Homemade Pates & Chutneys	
○ Chicken Satay Skewers	
○ Baked Goats Cheese Tartlet with Caramelised Red Onion and a Balsamic Glaze	
○ Mini Crab Cakes served with Brighter Gold Lemon Mayonnaise	
○ Cured Ham Bruschetta	
○ Demitasse of Soup (see soup selection)	
○ Asparagus Wraps dressed with a Brighter Gold Lemon Oil & Mustard Vinaigrette	
○ Baked Half Shell Mussels/Chorizo & Parsley Crust	
○ Mini Quiche Lorraine	

Dine At Drenagh



© Ali & Laura

4 Course Meal including Tea & Coffee - £67.50 pp

(Please contact us for mid - week Sunday - Wednesday discounts)

This includes a Choice of 2 Main Course

Should you wish to offer your guests a choice of dishes, a supplementary charge of £1.50 per dish per person will apply.

Please ensure your wedding planner is made aware of any dietary requirements.

Starter Menu

Starters

Prawn Cocktail Salad | Brighter Gold Lemon Oil | Wheaten Bread

Oak Smoked Salmon | Red Chard & Mizuna Leaves | Salsa Verde Dressing

Crispy Chinese Duck Salad | Cherry Hoi Sin Reduction | Purple Shiso

Confit Female Duck Leg | Whipped Honey & Parsnip Potato | Thyme Jus

Braised Pork Belly | Apple & Black Pudding Croquettes | Sweet Onion Jus

Cajun Coated Chicken Escalopes | Baby Caesar | Brighter Gold Basil Oil

Crispy Chilli Chicken | Baby Caesar | Rocket | Cress

Hickory Smoked Chicken | Isle Of Whyte Golden Vine Tomatoes | Pesto

Seafood Chowder | Salmon | Coley | Cod

Vegetarian Starters

Confit Beetroot Salad | Carrot Puree | Beetroot Puree | Pickled Beetroot

(Suitable for Vegans)

Seared Asparagus Salad | Rocket | Parmesan Shavings

Baked Goats Cheese Tartlet | Caramelised Red Onions | Rocket | Balsamic Glaze

Fan of Melon | Berry Coulis

(Suitable for Vegans)



Main Menu



Mains

Slow Roasted Beef | Stuffed Yorkshire Pudding | Rosemary Jus

Roast Turkey & Baked Gammon | Herb Stuffing | Meat Jus

Leg of Irish Lamb Roasted in Broughter Gold Rosemary & Garlic Oil | Minted Butter Beans & Greek Cress

Chicken Supreme | Roast Shallot | Chive Cream | Mizuna

Grilled Chicken Escalopes | Maple Bacon | Leek & Cashel Blue Cream

Seared Barbailly Duck Breast | Cherry Jus | Tendril Peas & Golden Shoots

Medallion of Monkfish | Spanish Style Tomato Sauce

Pan Fried Salmon in Broughter Gold Lemon Oil | Lobster Tail & Chive Cream | Pink Stem Radish

Pan Fried Cod | Roast Red Pepper with Brown Shrimp & Clam Stuffing | Thermidor Sauce

Seared Sea Bass Fillet | Pak Cho | Ginger & Spring Onion Sauce

Pan Seared Hake on a Bed of Ratatouille

Supplements from the Grill - £6

Fillet Steak | Dry Aged Gold Star Sirloin | Rib-eye Steak

Served with Sweet Shallots & Woodland Mushrooms

Vegetarian Mains (All Adaptable for Vegans)

Mediterranean Risotto | Borage | Broughter Gold Truffle Oil

Thai Curry | Basmati Rice | Broughter Gold Thai Oil

Baked Mushroom Stuffed with Ratatouille Paella | Celery Herb

Aubergine | Bell Pepper | Mozzarella Stack | Pesto | Purple Basil

Side Selection

Selection of Vegetables

(choose one)

Honey & Nutmeg Roasted Root Vegetables

Steamed Greens

Cauliflower and Broccoli Mornay

Cider Braised Red Cabbage

Cabbage & Smoked Bacon

Selection of Potatoes

(choose one)

Baby Potatoes / Thyme & Chive Oil

Creamed

Buttery Champ

Colcannon

Dauphinoise

Lyonnaise



© Catherine MacKenzie Photography



Dessert Selections

Berry Pavlova | Fresh Coulis | Vanilla Cream

Sticky Toffee Pudding | Whiskey Butterscotch Sauce

Raspberry Ruffle Eton Mess

Apple & Cinnamon Crumble | Custard

Raspberry & White Chocolate Cheesecake

Warm Chocolate Brownie | Hot Chocolate Sauce | Ice Cream

Banoffee Pie

Chocolate Orange Torte

Assiettes (Trio):

Chocolate Brownie | Mousse

Strawberry Meringue

Profiterole

Crème Brulee

Rhubarb & Ginger Crème Brulee

Lemon Posset

Raspberry & White Chocolate Cheesecake

Banoffee Pie



For Your 'Little' Guests

For Your 'Little' Guests'

£25 (children under 12)

Choice of:

Chicken Goujons

Sausages

Fish Fingers

(All Served with a Side of Chips)

or

A Half Portion of Your Main Course

followed by

Ice Cream for Dessert

Add a Little Extra

Soup

(£3.95 pp)

(add Brighter Gold Hickory Smoked, Chilli, or Garlic Oils to any of our soup selections)

Cream of Leek & Potato

Vegetable Broth

Carrot & Coriander

Creamed Woodland Mushroom

Cock A Leekie

Minted Garden Pea with Smoked Pancetta Croûton

Carrot & Courgette

Curried Parsnip

Broccoli & Cashel Blue Toasted Nuts

Sorbet

(£2.50 pp)

Raspberry

Lemon

Champagne





Late Night Bites

Southern Fried Chicken Or Fish & Chip Pokes

Bacon & Tomato Ciabattas

Vegetable Skewers

Grilled Burgers

Pulled Pork Sliders | Apple Sauce | Chipot

(£7.50 Each)

Chip Pokes

(£4.50 Each)



Winter Weddings



Winter weddings at Drenagh Estate are a unique occasion. Seasonal decoration within the house and grounds will transport your guests to the fairy tale of a Georgian Christmas.

Our 20ft Christmas tree takes centre stage, beautifully adorned with timeless ornaments and decorations, while each mantel piece has its own unique decoration in keeping with the Georgian style. Our grand staircase, glows in the light of fairy lights as you carefully descend to greet your guests. Outside the sandstone balcony and pillars are wrapped in timeless garland and fairy lights providing a soft twinkle on a crisp, frosty, winter's day before you come into cosy by one of our log fires.





Estate Hire

Inclusions

Avail of the
Estate House for
Arrival Drinks
Reception

Enjoy Exclusive
Use of the Estate's
Grounds for
Photographs

Complete Use of the
Walled Garden &
Marquee for Your
Evening Reception

Accommodation
11 Rooms | 22 Guests
Fully Cooked
Continental Breakfast

£5000

Estate Office
15 Dowland Road
Limavady
BT49 0HP

028 7772 2649
admin@drenagh.com
www.drenagh.com

