



MAGHERAMORNE
ESTATE



exclusively YOURS

A full-page photograph of a wedding ceremony in a garden. A bride in a white gown and veil, a groom in a dark suit, and an officiant in a blue coat and hat stand under a large archway covered in pink and purple roses. The background is filled with tall evergreen trees.

Believe that a
FURTHER SHORE
is REACHABLE
from HERE.

~ Seamus Heaney

WELCOME

The Allen family and our team are proud to welcome you to Magheramorne Estate - an exclusive private venue on Northern Ireland's coast.

Just 30 minutes from Belfast, our iconic 19th-century estate spans 42 acres of woodland, paddocks and enchanting gardens overlooking the Irish Sea. It is a place where timeless beauty meets contemporary luxury; perfect for hosting weddings that feel as personal and unique as you are.

We would be delighted to welcome you for a private viewing, so you can experience the estate for yourself. We look forward to meeting you, and to becoming part of your story.

*With warmest regards,
The Allen Family*

Exclusively YOURS

Total privacy is guaranteed at Magheramorne Estate with only one wedding taking place each day, giving you and your guests full access to our newly refurbished Entrance Hall, Conservatory, Ballroom, Lounge, Library Bar, and Drawing Room. Each space has been thoughtfully designed to feel both timeless and unforgettable.

Explore the GROUNDS

Magheramorne Estate offers 42 acres of private parkland for you and your guests to enjoy, including woodland trails streams, ponds, waterfalls, and over 150 species of trees.

The formal gardens principally lie to the east of the house and include a terrace, water features, statues, mature lawns and paths bordered by hedges, all set against the dramatic backdrop of the lough.

Every corner of the estate provides an opportunity to capture iconic photographs of your special day.



The EXPERIENCE

- Dedicated wedding planner
- Award-winning food by Jane's Kitchen, NI's leading high-end caterers
- 35 ensuite bedrooms to extend your celebration with loved ones
- Elegant bridal dressing room and space for your party to get ready
- Beautiful photo opportunities across the estate
- Intimate drawing rooms to relax in, with open fires and soft seating
- Garden furniture, covered seating, and outdoor games
- Children's playroom and quiet space
- PA system for speeches and entertainment

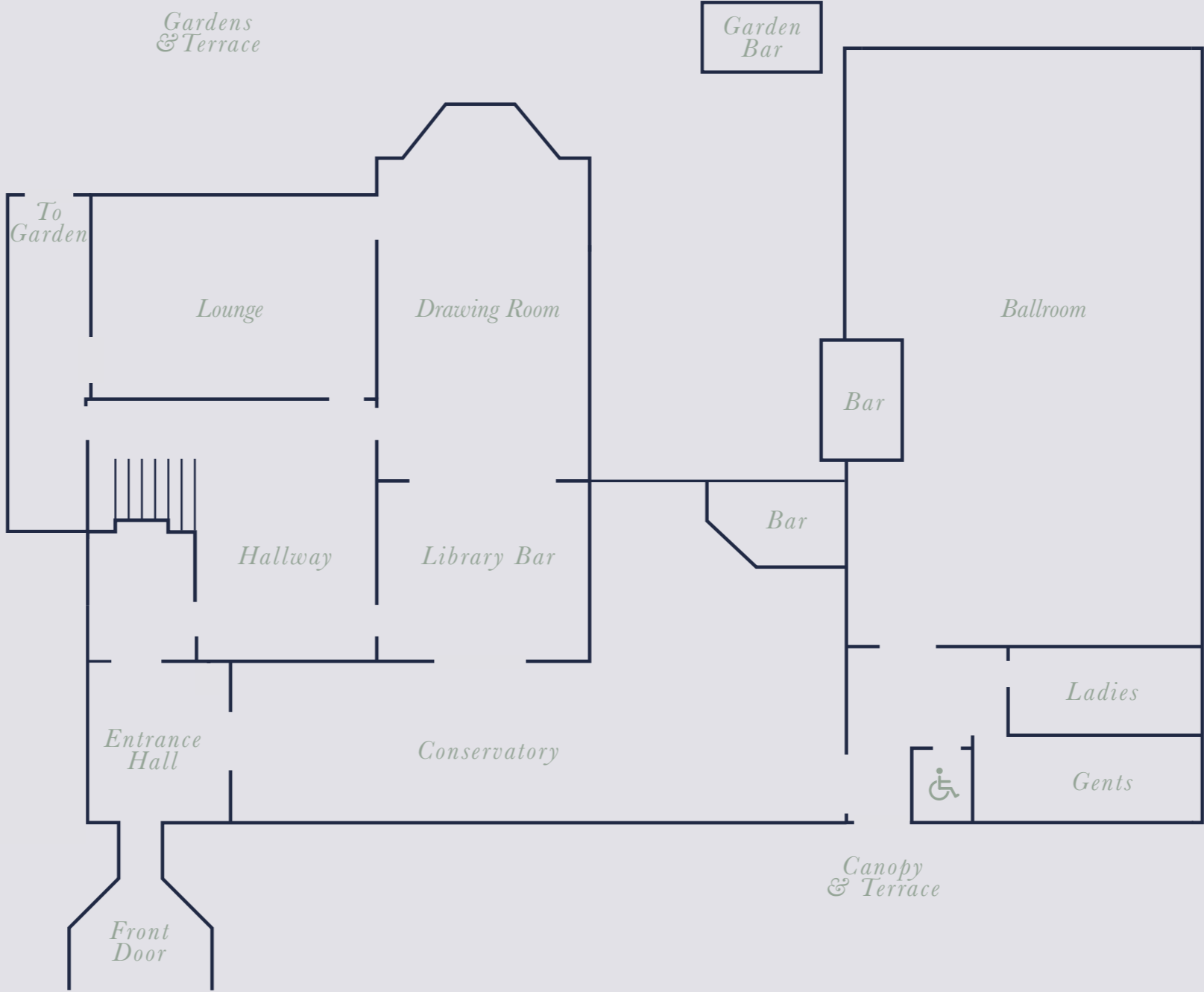
A tour of
THE HOUSE

At Magheramorne Estate, our house is yours to make your own. From the first welcome drink to the final dance, each space has been thoughtfully designed to feel both grand and personal with flexibility to suit your celebration style.

For welcome drinks and evening celebrations, guests are free to flow through the Entrance Hall, Conservatory, Library Bar, Drawing Room, and Lounge. These beautiful rooms can be styled and equipped to match your vision, whether you want cosy sitting areas for moments of relaxation, lively spaces for guests to circulate and chat, or intimate dinner settings for pre- or post-wedding celebrations.

The Ballroom is the heart of our wedding celebrations and our largest space. Light-filled and elegant, it's where wedding receptions come to life, with plenty of room for dining and dancing!

Every room has its own character, but all share the same inviting warmth. With a layout that encourages movement and mingling, the house naturally brings people together.



Enjoy more time TOGETHER

Magheramorne Estate offers exclusive on-site accommodation, with 35 beautifully appointed ensuite bedrooms. Each room reflects the charm of the original Victorian house, offering a sense of comfort, calm, and connection in the heart of the countryside.

Having your loved ones stay allows you to extend the celebration and create space for quiet, meaningful moments – a nightcap by the fire, laughter over breakfast, or a morning walk through the woods as newlyweds.

It's an opportunity to savour time together, not just on the day itself, but before and after – soaking up every shared smile, story, and memory.

Couples booking 12 or more bedrooms will receive a **complimentary overnight stay in our luxurious master suite**, including breakfast.

ACCOMMODATION RATES (BED & BREAKFAST)

Minimum requirement of 12 rooms to be reserved

- Manor house double room: £240
- Courtyard double room: £220

Our iconic Estate breakfast, featuring continental and cooked options, is served in our bright and airy conservatory between 08:30 and 10:00.

Check out is at 11:00.



Your CEREMONY

We are delighted to hold a civil ceremony license, providing you with a magical, romantic setting in which to say "I do". Choose between a ceremony in our stunning formal gardens (weather permitting), our grand Ballroom or, for more intimate ceremonies, our charming Library or Drawing Room.

Enjoy a seamless experience as our professional team manage proceedings and, once vows are exchanged, usher your guests to your reception mere steps away.

THE EXPERIENCE:

- Licensed ceremony venue (indoor and outdoor option)
- Sound technician and equipment
- Seating and register table

INDOOR / OUTDOOR CEREMONY FEE

£575





Getting Ready at MAGHERAMORNE

At Magheramorne Estate, we've created beautiful spaces where you and your wedding party can get ready in comfort, calm, and style.

For brides, our elegant dressing room is designed with every detail in mind: hair and make-up stations, a full-length mirror and plenty of space for your party to prepare for the day ahead.

Meanwhile, grooms and groomsmen can enjoy their own private suite. Here they will find the perfect spot to relax, toast the occasion, and get dressed to impress.

Breakfast platters and sweet treats can be delivered to your door, so no one needs to go hungry during this busy and exciting time. Bubbles, of course, can also be served!

Our dressing spaces offer the perfect backdrop for candid photographs and give you the chance to enjoy the moments before you walk down the aisle, unhurried and surrounded by your closest friends and family.

THE EXPERIENCE:

- Hair and make-up stations
- Soft seating and dining areas
- Music system
- Champagne, breakfast or refreshments delivered to you (additional supplement)

DRESSING ROOM HIRE

Add to an on-site ceremony, with access from 12:00 for £425 (subject to availability).

Included in "Day Before" offering, with complimentary breakfast and access from 06:00



Exceptional Dining by **JANE'S KITCHEN**

YOU'RE IN GOOD HANDS

With over 37 years of experience, Jane's Kitchen is one of Northern Ireland's most respected names in catering. Known for their creativity, attention to detail, and unwavering commitment to quality, the team delivers food and service that is as memorable as the day itself.

OUR FOOD PHILOSOPHY

With Jane's Kitchen, every dish is crafted with care using fresh, locally sourced, and seasonal ingredients. Sustainability, ethical sourcing, and animal welfare are at the core of everything we serve.

EXPERT WINE PAIRING AND BAR SERVICE

Magheramorne Estate have teamed with Nicholson Wines, and are proud to offer an extensive wine list. All wine will be poured to the table by our skilled wine waiters. Jugs of still water are provided and refilled throughout dinner, and jugs of elderflower and fresh mint are available should you wish to supply a soft drink alternative.

THE EXPERIENCE

- Experienced Jane's Kitchen catering team
- All informed dietary requirements provided
- All required tables, crisp white linens, chairs
- Fine dining cutlery, crockery, and glassware
- Cake stand and cake knife





Savour the CELEBRATION

*All prices are inclusive of VAT and are based on 100-120 guests.
Preferential rates available for larger celebrations.*

A TASTE OF THINGS TO COME

After the ceremony, guests are invited into the house to enjoy complimentary tea, coffee and homemade shortbread, served across our elegant and comfortable rooms. Additional sweet and savoury options can be added to enhance the experience.

MENU OPTIONS

ESTATE AFTERNOON TEA

Unlimited freshly brewed tea and coffee, with Jane's homemade all-butter shortbread and a choice of two sweet treats. Choose from homemade cream scones, brownies and traybakes.

CANAPÉS

A selection of 5 canapés (two ambient, two warm and complimentary spicy mango cocktail sausages), circulated to guests for 90 minutes on seasonally styled trays.

SEASONAL GRAZING STATION

Seasonal grazing station featuring cured cheese, meats, smoked salmon, olives, tapenade, hummus and breads.

ADD A WELCOME DRINK

Add a glass of prosecco/no-secco, a bottle of beer, or sparkling elderflower.

The art of DINING

*All prices are inclusive of VAT and are based on 100-120 guests.
Preferential rates available for larger celebrations.*

MENU OPTIONS

MAGEE MENU - £66 PER GUEST

- 4 course seasonal dining menu
- Soup with homemade breads
- Main course
- Dessert
- Tea & coffee

BALLYLIG MENU - £76 PER GUEST

- 4 course seasonal dining menu
- Homemade breads
- Hot or cold plated starter
- Main course
- Assiette of desserts
(Upgrade to a seasonal dessert bar for a £500 supplement.)
- Tea & coffee

MILLBAY - £88 PER GUEST

- 4 course seasonal dining menu featuring elevated ingredients for a gourmet dining experience
- Homemade breads
- Hot or cold plated starter, including seafood options
- Sorbet or demi tasse of soup
- Premium main course
- Dessert
(Upgrade to a seasonal dessert bar for a £500 supplement.)
- Tea & coffee

POURED DINNER SERVICE

SIP - £9

- Table wine: Half a bottle of our house red or white wine per guest

SAVOUR - £14

- Table wine: Half a bottle of our house red or white wine per guest
- Toast: A glass of Prosecco/No-secco per guest

SELECT - £25

- Table wine: Half a bottle of red or white wine per guest, chosen from our extensive wine list or paired by our trusted sommelier
- Toast: A glass of champagne per guest or from our extensive wine list



MAGEE MENU - £66 PER GUEST

Janes' Homemade Irish wheaten and savoury soda bread and Irish creamy butter

STARTER

- Co. Antrim potato soup with chorizo crumb and parsley pesto
- Spring garden vegetable soup with wild garlic oil and cracked black pepper croutons
- Green pea and asparagus soup with parmesan croutons
- Creamy potato and leek soup with crispy pancetta and chive
- Cream of root vegetable soup with cracked black pepper croutons

MAIN COURSE

- Free range Irish chicken with a sun blush tomato and basil cream, crushed new potatoes with herbed butter, asparagus, baby courgette and buttered carrot
- Free range Irish chicken with tarragon and thyme jus, pressed potato gratin, buttered carrot, tender stem broccoli and asparagus
- Slow cooked Irish daube of beef with red wine jus, creamy Co. Antrim mash potato and honey roasted root vegetables
- Traditional turkey and honeyed roast gammon with parsley and shallot homemade stuffing, served with buttery Co. Antrim mash, buttered brussel sprout, honey roasted root vegetable, poached cranberries, and crispy sage
- Roasted mushroom and butternut squash wellington

DESSERT

- Strawberry Eton Mess – Homemade meringue, strawberry coulis, fresh cream and summer berries
- Classic lemon tart, freshly whipped cream and tear drop meringues
- Luxury chocolate brownie, Glashly farm honeycomb ice cream and warm chocolate sauce
- Armagh apple and cinnamon crumble, iced double cream, mini cherry apples and crème anglaise
- Sticky toffee pudding, warm toffee sauce, iced rum and raisin with hazelnut praline

TO FINISH

- Freshly brewed tea and coffee

BALLYLIG MENU - £76 PER GUEST

Janes' Homemade Irish wheaten and savoury soda bread and Irish creamy butter

STARTER

- Mushroom arancini with truffle aioli, parmesan crisp and Gold River salad
- Warm roast chicken and baby gem salad with parmesan croutons and anchovy, garlic and parmesan dressing
- Homemade chicken liver parfait with seasonal fruit chutney, toasted brioche and green leafy salad
- Pickled ginger and smoked duck bon bons with plum and juniper jam, fresh orange and rocket salad with walnut and parsley dressing

MAIN COURSE

- Free range Irish chicken with a sun blush tomato and basil cream, crushed new potatoes with herbed butter, asparagus, baby courgette and buttered carrot
- Free range Irish chicken with tarragon and thyme jus, pressed potato gratin, buttered carrot, tender stem broccoli and asparagus
- Slow cooked Irish daube of beef with red wine jus, creamy Co. Antrim mash potato and honey roasted root vegetables
- Traditional turkey and honeyed roast gammon with parsley and shallot homemade stuffing, served with buttery Co. Antrim mash, buttered brussel sprout, honey roasted root vegetable, poached cranberries, and crispy sage
- Roasted mushroom and butternut squash wellington

DESSERT

- Choose three of your family's favourite mini desserts to create a special dessert plate

TO FINISH

- Freshly brewed tea and coffee

MILLBAY MENU - £88 PER GUEST

Janes' Homemade Irish wheaten and savoury soda bread and Irish creamy butter

STARTER

- Tiger prawn and baby gem salad with cocktail sauce, tomato salsa and pickled cucumber
- Chilli crab and cod salad with fresh herbs, lemon aioli and sea vegetables
- Magheramorne fish plate to include Glenarm smoked salmon, brown butter tiger prawn, smoked mackerel pate, fresh herb and chilli crab with micro herb salad
- Burrata, spring green pea and tomato salad with salsa verde and pickled chilli
- Pancetta, parsley, and parmesan arancini, rocket pesto, heritage tomato and baby leaf salad
- Pickled ginger and smoked duck bon bons with plum and juniper jam, fresh orange and rocket salad with walnut and parsley dressing

SORBET OR DEMI TASSE OF SOUP

- Choose from a selection of seasonal soups or sorbets

MAIN COURSE

- Rack of Irish lamb (cooked pink) with chimichurri, crushed minted garden peas, buttered carrot, asparagus and baby new potatoes with herbed butter, cracked black pepper and sea salt
- Irish Hereford Prime sirloin with slow cooked cottage pie topped with truffle potatoes, roasted seasonal vegetables, Co. Antrim potato gratin and red wine jus
- Roast hake fillet, salsa verde, crushed new potatoes, buttery baby courgette, asparagus and tender steam broccoli
- Lissara duck breast with spiced duck bon bon, creamy Co. Antrim mash potato, root vegetable puree, roast celeriac and pak choi
- Loin of venison with port jus, braised red cabbage, rosemary and garlic potato gratin, Jerusalem artichoke puree and honey roasted root vegetable
- Roasted mushroom and butternut squash wellington

DESSERT

- Strawberry Eton Mess – Homemade meringue, strawberry coulis, fresh cream and summer berries
- Classic lemon tart, freshly whipped cream and tear drop meringues
- Luxury chocolate brownie, Glastry farm honeycomb ice cream and warm chocolate sauce
- Armagh apple and cinnamon crumble, iced double cream, mini cherry apples and crème anglaise
- Sticky toffee pudding, warm toffee sauce, iced rum and raisin with hazelnut praline

TO FINISH

- Freshly brewed tea and coffee



Savour the CELEBRATION

*All prices are inclusive of VAT and are based on 100-120 guests.
Preferential rates available for larger celebrations.*

LATE NIGHT BITES

With dinner complete, the party begins! With endless options for memorable drinks and late night bites, our team will ensure that you and your guests enjoy a spectacular evening.

MENU OPTIONS

CROWD PLEASERS

Sausage & chips | Chicken goujons & chips | Mini handmade 100% steak burgers with condiments | Local butcher's succulent pork sausage hotdogs.

MOREISH MUNCHIES

Salted sweet potato fries | Truffle and parmesan french fries | Locally sourced fish goujons & chips with tartar sauce.

MORE THAN A MUNCHIE

Mini soda bread pizza | Warm maple cure BLT ciabatta | Warm mozzarella, buffalo tomato and basil pesto ciabatta | Loaded french fries/sweet potato fries with bacon, Dubliner cheddar cheese, jalapenos, pickled onion, hot sauce & sour cream | Chicken/butternut squash & chickpea curry pots.



GRAZING IRISH CHEESE PLANK

A show-stopping Irish cheese station featuring a carefully curated local cheese selection, accompanied by fresh fruit, homemade apple chutney, mini fruit toasts and crackers.

S'MORES STATION

Gather your guests around our forest brazier to toast giant marshmallows and sandwich them between chocolate biscuits for the ultimate treat.

ADD AN EVENING RECEPTION DRINK

Add a glass of prosecco/no-secco, a bottle of beer, or sparkling elderflower.

ADD TEA & COFFEE

Unlimited freshly brewed tea and coffee.



Cheers to THAT

At Magheramorne Estate, we believe your drinks offering should reflect your style, your story, and the kind of celebration you want to create. We offer a range of thoughtfully curated drinks options to elevate every moment of your day, from welcome fizz to the final toast.

BESPOKE DRINKS EXPERIENCES:

- HIS & HERS COCKTAIL TOWER
- PROSECCO TOWER
- CHAMPAGNE TOWER
- SEASONAL SPRITZ TOWER featuring Limoncello, Hugo or Aperol Spritz
- PIMM'S TOWER
- GIN BAR
- WHISKEY BAR
- SOFT DRINK BAR with sparkling citrus, lime & ginger fizz, and mixed berries with elderflower

Drinks can be served in a way that works best for your day – whether that's from the bar, styled as a self-service station, or poured and ready to greet guests at the door. From welcome drinks to nightcaps, we'll help you create the perfect flow for your celebration.



Extend the CELEBRATION

Stay longer and enjoy more time together with an extended celebration at Magheramorne Estate.

THE DAY BEFORE

Enjoy a stylist pre-wedding evening with family and friends. Catch-up over coffee and make last minute preparations, before relaxing together with fine food and drinks. Sleep well in our onsite accommodation before a relaxed start to your wedding day, with no need for taxis, tight schedules, or multiple venues.

- 15:00 - Check in
- 15:30 - Tea, coffee, cake and catch-ups in the Drawing Room
- 17:00 - Wedding rehearsal
- 18:30 - Drinks in the Library Bar
- 19:30 - Intimate dinner with family and friends
- 22:00 - Nightcap and early to bed



FOLLOWING MORNING

Breakfast is served in the Conservatory between 08:30 and 10:00. The bride and her party can enjoy access to the Bridal Dressing Room from 06:00, with breakfast delivered to the room from 10:00.

COSTS

Enjoy afternoon tea, drinks reception, and seasonal 2 course menu or hotpot dishes. This package includes early access to the Bridal Dressing Room, with breakfast.

PEAK MONTHS MAY - SEPTEMBER / DECEMBER

Monday / Wednesday	£6,500
Thursday	£9,400
Sunday	£8,200

OFF PEAK MONTHS JANUARY - APRIL / OCTOBER - NOVEMBER

Monday / Wednesday	£5,200
Thursday	£8,100
Sunday	£6,900

Additional day guests can be added to your celebration. Contact us to discuss.

ACCOMMODATION RATES (B&B)

Extend your stay at Magheramorne Estate with preferential accommodation rates.

	Manor House	Courtyard
2 nights	£415	£390
3 nights	£590	£520

Minimum requirement of 15 rooms to be reserved for "Day Before" or "Day after" celebrations.



Extend the CELEBRATION

Stay longer and enjoy more time together with an extended celebration at Magheramorne Estate.

THE DAY AFTER

Whether you want to continue to party or unwind with your nearest and dearest, use the day after your wedding to eat, drink and make memories!

Guests can get active with a walk or run on our woodland trails or enjoy sea swimming nearby. Those who wish to relax can enjoy a drink by the fire or play boardgames. We can also help you to organise live music and activities such as yoga or wine-tasting. Our home is yours to enjoy as you see fit!

10:00 - Leisurely breakfast

12:00 - Bar opens

13:00 - Informal lunch with family and friends

16:00 - Teas, coffees and sweet treats in the Drawing Room

19:00 - Bar snacks available in the Conservatory

21:00 - Cocktails and craic until late!

FOLLOWING MORNING

Breakfast is served in the Conservatory between 08:30 and 10:00.

COSTS

Enjoy a drinks reception and barbecue or hotpot style lunch.

PEAK MONTHS

MAY - SEPTEMBER / DECEMBER

Monday / Wednesday £6,500

Thursday £9,400

Sunday £8,200

OFF PEAK MONTHS

JANUARY - APRIL / OCTOBER - NOVEMBER

Monday / Wednesday £5,200

Thursday £8,100

Sunday £6,900

Additional day guests can be added to your celebration. Contact us to discuss.

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	Manor House	Courtyard
2 nights	£415	£390
3 nights	£590	£520

Minimum requirement of 15 rooms to be reserved for "Day Before" or "Day after" celebrations.

Your tailored EXPERIENCE

All prices are inclusive of VAT.

ESTATE HIRE COSTS - 2027

4TH JANUARY / FEBRUARY

Monday	£4,900
Tuesday / Wednesday	£4,600
Thursday	£5,100
Friday	£5,750
Saturday	£6,250

MAY / OCTOBER / NOVEMBER

Monday	£6,750
Tuesday / Wednesday	£6,450
Thursday	£6,900
Friday	£7,600
Saturday	£7,950

MARCH / APRIL

Monday	£5,900
Tuesday / Wednesday	£5,500
Thursday	£6,100
Friday	£6,400
Saturday	£6,900

27TH DECEMBER -
1ST JANUARY 28

Mon 27th / Tues 28th	£7,850
Wednesday 29th	£7,500
Thursday 30st	£8,250
Friday 31st	£9,750
Saturday 1st	£9,750

JUNE / JULY / AUGUST / SEPTEMBER

Monday	£6,950
Tuesday / Wednesday	£6,750
Thursday	£7,450
Friday	£7,850
Saturday	£8,250

OTHER

Bank Holidays	£7,900
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Enhance your day with a **GIFT FROM US...**

*Available 5th January- 28th February 2027
to the value of £3500.00.*

AFTERNOON RECEPTION

- Jane's fresh cream scones
- Glass of bubbly for the newlyweds
- Crystal dispenser of mixed berries and sparkling elderflower

WEDDING DINING MENU

- Seasonal "Assiette of dessert" of your choice
- Complimentary corkage for dinner wine

FUN FOR ALL

- Signature s'mores station with log fire brazier, lit after dinner with giant marshmallows, chocolate digestives and long skewers!

ACCOMMODATION

2 superior rooms plus the bridal suite Bed & Breakfast. (Based on a minimum of 12 additional rooms reserved)

'A gift from us' offer is available for weddings taking place during these specific dates. Magheramorne Estate reserve the right to substitute elements of equal value and quality. No cash alternative available. Excludes public holidays.

Intimate WEDDINGS

All prices are inclusive of VAT.

Our Library and Drawing Room make the perfect setting for intimate wedding days of 30 to 40 guests.

PRICES FOR BETWEEN 30 to 40 GUESTS INCLUDE:

- Private hire of the entire 42 acre estate
- Unlimited tea, coffee and shortbread on arrival
- One glass of house prosecco per person for toasting
- Jane's Kitchen 4 course seasonal dining menu
- After dinner tea and coffee

JANUARY / FEBUARY / MARCH

Mon / Tues / Weds	£7,950
Thursday	£8,550
Friday	£8,950
Saturday	£9,700

APRIL / MAY / OCTOBER / NOVEMBER

Mon / Tues / Weds	£9,250
Thursday	£9,800
Friday	£12,300

JUNE / JULY / AUGUST / SEPTEMBER / DECEMBER

Mon / Tues / Weds	£13,250
Thursday	£14,650

Should you require a bespoke quotation for smaller numbers or an alternative menu offering, please contact our team.

Please be advised our prices are applicable at the time of booking and are subject to change.





A place for you... AND YOUR DOG

At Magheramorne Estate, we understand that for many couples, a wedding would feel incomplete without the presence of your much-loved dog. We are pleased to offer a dog-friendly experience, allowing your pet to play a meaningful part in the ceremony and celebrations.

From walking alongside you down the aisle, to appearing in family photographs in the gardens, dogs are welcome to remain on site for the duration of the daytime celebrations and may also stay overnight in select rooms.

Many couples also choose to reflect their pet's presence in creative ways, from bespoke signage and stationery to signature drinks inspired by their dog's name.

To ensure the comfort of your pet and the smooth running of your day, we are happy to recommend local dog chaperones.

In their WORDS

Every wedding we host is approached with care, experience and genuine attention, and the feedback from our couples tells us that this is felt on the day, and remembered long after.

ZOE & MICHAEL

We are still in a little bubble from Saturday, it was such an incredible day.

We honestly couldn't have asked for a better day! The venue and gardens are absolutely stunning — the perfect backdrop for our wedding. The estate has such a warm, homely feel that made everyone instantly comfortable and relaxed.

Ruth, Connor, and Sara were just amazing from start to finish. Nothing was ever too much trouble, and they made everything feel so easy and stress-free.

The food and service were incredible - our guests are still talking about it! Everything ran so smoothly thanks to the wonderful team.

It was such a special day, and we're so grateful to everyone who helped make it perfect.



COURTNEY & MATTHEW

I wanted to thank you and all of the staff for giving us an absolute dream wedding! The venue was perfect and to get the outdoor ceremony was a dream!

The food was absolutely fantastic. We have had so many compliments from guests about the food and how lovely all the staff were.

The attention to detail was everything. We really did have the best day of our lives and all ran so smoothly. I couldn't ask for more. Magheramorne will always hold a special place in our hearts.

REBECCA & DAVID

We want to say a massive thank you to all of the staff at Magheramorne Estate for making our day simply incredible.

The rooms of the old house are impeccably furnished and maintained, and the gardens are stunning. To have it all to ourselves and our guests was also an important feature for us.

Planning a wedding is no mean feat, and anything that can ease the burden is well received, especially as we were doing so remotely from England. On that note, Katherine's professionalism at the first meeting left a mark on us. We knew we were in safe hands.

Ruth and the team maintained strong communication with us, giving us tremendous confidence that no detail had been overlooked.

With the pedigree of Jane's Kitchen, we knew the food would be delicious, but special mention must go to Sara and the chefs, as a substantial number of our guests commented to us the next day how incredible the meal was.



TERMS & CONDITIONS

Kindly note, a bespoke quotation from Magheramorne Estate is compiled on an individual basis dependant on variants such as the time of year, number of guests and menu provisions. These prices will be fixed for 28 days. Prices in this brochure apply to weddings in 2027 and are subject to change.

Please note that Magheramorne Estate reserve the right to requote should any aforementioned changes be made to this quotation. The quotation provided is strictly based on minimum numbers.

Magheramorne Estate require all confirmed final details such as guest numbers, known dietary requirements, menu choices and table plan 28 days prior to the event date.

BOOKING / PAYMENT

To secure the date with Magheramorne Estate, we require a completed and returned booking form and signed contract with a non- refundable booking fee of £4,000.00.

75% of the invoice will be issued for payment 3 months prior to the event.

100% of the balance will be advised for payment from 21 days prior to the event. Should numbers reduce within this period, we cannot reimburse.

VIEWING

Private viewings to walk around the Estate are by appointment only. Please contact the team to arrange a time that suits you.

TASTINGS

A private 2-hour dining experience is available by appointment between 12:00- 17:00 at Magheramorne Estate. This experience is an opportunity to discuss your exact thoughts and ideas for your day and allows our team to create your dream menu. Your private tasting includes the choice of 2 starters, 2 main courses, recommended wines, and a selection of desserts with tea/coffee.

We charge a nominal fee of £375.00 per 2 persons for this exclusive experience.

Additional guests are welcome at £110.00 per person. Subject to availability.

PHOTOGRAPHY

Thank you to the talented photographers whose images bring Magheramorne Estate to life: Agape, David Cavan, Emma Kenny, Francis Meaney, Gillian Higgins, Jayne Lindsay, Kat Mervyn, Lit Photography, Sarah Fyffe, Sarah Gray, Ten21, Tracy Steele, Treasure Box and Pop Photography.



MAGHERAMORNE ESTATE

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