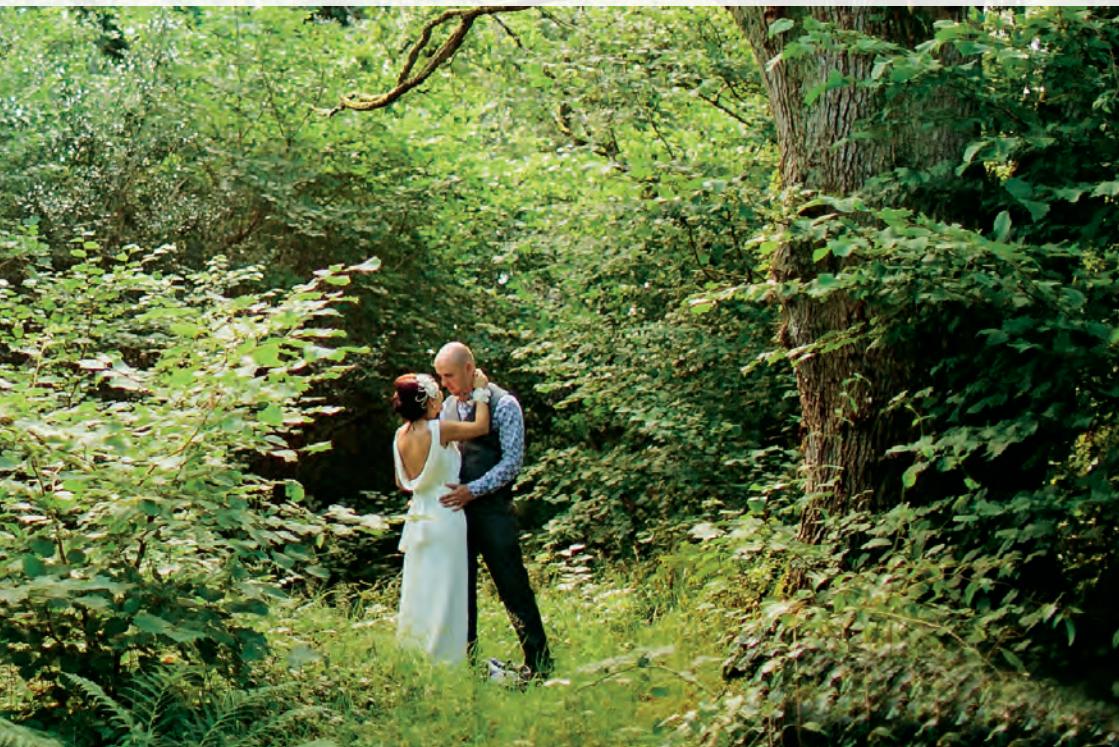


Lusty Beg

AN
ISLAND
APART

A unique venue





*Discover
your perfect
wedding*

Congratulations

Welcome to Lusty Beg Island and congratulations on your engagement! This is an incredibly special and exciting time for you and your partner and we are here to help you discover your perfect wedding day.

Lusty Beg Island is a distinctive and exclusive venue offering you a day that you will remember and cherish for a lifetime. We are very proud winners of the Wedding Journal Reader Award in both 2014 and 2015 for Ireland's most Unique Wedding Venue! Both you and your guests will know how special Lusty Beg is as soon as you step off the Ferry and onto our private island.

Ensuring your wedding day exceeds your wildest expectations is our pleasure. From simple to extravagant, traditional to modern; no requirement is beyond our capability. We pride ourselves on delivering both individually tailored and complete wedding packages. So whether you want to arrive by boat or plane, or hire out the island for your exclusive use, our island is your oyster.

To make things simple, we have created three popular wedding packages from which you can choose. Indeed, all our menu options and configurations can be chosen a-la-carte and, for those who want to indulge their most creative impulses, come talk to us and we'll see what we can do.

As a complete destination for your wedding, The Island Spa, Nail Bar and Hair Studio can cater for all your pre-wedding needs. We also offer on-site civil wedding services inside the Willow Room or on our lake-side verandah.

If you require any further information, please do not hesitate to contact us, either by phone or e-mail, we'd be happy to help.

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“The perfect day in the perfect place”

Civil ceremony

We are experts in offering an alternative venue for your wedding ceremony. We are licensed to hold the ceremony in three different locations on the island, offering you both indoor and outdoor options.

Your private Island ceremony can be performed by a Fermanagh Townhall representative or anyone who has been ordained to carry out a civil service. The cost of holding a civil ceremony on the island is just £250.

If you have any queries regarding civil ceremonies on the Island, please do not hesitate to contact us.



Welcome *reception*

On arrival, you will be greeted by your dedicated wedding co-ordinator who will show you and your guests through to The Rowan Room. Here you and your guests can enjoy complimentary tea/coffee and homemade short bread. You can choose to enhance your arrival with the addition of a drinks reception and canapés.

Wines, sparkling wines & Champagnes

Villa Jolanda Rosé, France | £26.95

Packed full of va va voom charm, so easy drinking, such good fun and so chic in a way only the Italians can be this is marvellous gear.

Borgo Magredo Prosecco, Italy | £28.95

Racy, sparky, funky frolics, from your head down to your toes. Expect savoury lemon sherbet and pear drop fruit and ultra-refreshment!

Mont Marçal Cava Brut Reserva NV, Spain | £29.95

Its aroma reeks of spring, and the citrus/ green apple flavours are fresh & lively.

Duval Leroy Brut N.V., France | £44.95

Only champagne to be in the wine spectator top 100 and listed in 23 three star Michelin restaurants in France.

Bottled beer | From £3.00

Cocktails glass

Buck's Fizz | £4.75

A blend of sparkling wine and freshly squeezed orange juice

Bellini | £4.75

A blend of sparkling wine and peach purée

Dressed Pimms | £4.75

No 1, Pimms laced with Lemonade and freshly diced fruit

Cocktail Reception | £5.50

A sample of cocktail options include: Mojito, Lusty Lady, Cosmopolitan, Martini, Island Iced Tea, Daiquiri. Further options are available upon request

Canapés

Choice of 3 | £5.95 (per person)

Choice of 5 | £7.95 (per person)

Choose from:

Hoi Sin Chicken Tulips

Duck Spring Roll

With plum dipping sauce

Mini Venison Burger

With onion marmalade

Ulster Fry

Potato bread, sausage, bacon & tomato on a cocktail stick

Smoked Salmon Bite

Served on brown bread

Mini Yorkshire Puddings

With roast beef & horseradish sauce

Tomato Crostini

With tomato, basil & balsamic vinegar

Cheese Crostini

With Irish cheddar & ham



The Willow Room

Following the welcome reception, your dedicated Wedding Co-ordinator will show your guests through to The Willow Room, our Charles Rennie Mackintosh inspired Suite.

Chair covers and room linings are available either as part of your package or at an additional cost.

Packages

As standard, all our packages come with complimentary extras:

- Accommodation for the Bride & Groom in the Bridal Suite,
- Prosecco on arrival for the Bride & Groom,
- Tea/Coffee and Handmade shortbread for your guests on arrival,
- Personalised Menus,
- Illustrated table plan printed and displayed,
- Floral decorations on all tables,
- Hire of the Willow Room with a private bar facility.



Lusty Mor Package

2017: £31.50 | 2018: £33.50

Choice of Soup

Cream of Vegetable

Leek and Potato

Traditional Vegetable Broth

Peppery Carrot Soup

Main Course

Pan Fried Supreme of Chicken,

Bacon, shallot & wild mushroom cream

Roast Stuffed Turkey and Honey Baked Gammon

Slow Roasted Rosemary Basted Leg of Lamb

With traditional gravy or rosemary & mint jus

Baked Loin of Cod

With asparagus & buffalo mozzarella with a citrus & basil cream

All main courses are served with

A selection of your choice of vegetables & potatoes

Dessert

Fresh Fruit Pavlova

With seasonal coulis

Apple Crumble

Served with custard

Filled Choux Pastry

With a warm chocolate sauce

Tea & coffee

Lusty Boa Package

2017: £38.50 | 2018: £41.50

Starter

Smoked Salmon and Prawn Terrine

With a chive mayonnaise

Slivers of Melon

With fresh fruit and fruit coulis

Caesar Salad

Little gem lettuce, cherry tomatoes, garlic croutons & warm bacon with a Caesar dressing

Confit Duck

With five spice vineyard sauce, rocket & lamb's lettuce salad

Choice of Soup

Carrot & Coriander | French Onion with Cheese Croutons

Cream of Mushroom | Broccoli & Stilton

Main Course

Roast Ribeye of Beef

Yorkshire pudding served with a rich pan jus

Chicken Stuffed with an Apple, Bacon and Potato Duxelle

Finished with a red wine, shallot and mushroom sauce

Baked Loin of Cod with Asparagus & Buffalo Mozzarella

With a citrus & basil cream

Roast Stuffed Turkey and Honey Baked Gammon

All main courses are served with

A selection of your choice of vegetables & potatoes

Desserts

Mint Chocolate Cheese Cake

Pear & Almond Tart with Crème Anglaise

Banoffee Pie

Tea & coffee with mints

Lusty Beg Package

2017: £48.50 | 2018: £51.50

Starter

Warm Smoked Salmon

Cashel blue & asparagus filo tartlet

Bacon, Fresh Beetroot & Feta Cheese Salad

With croutons, cherry tomatoes & rocket

Terrine of Chicken & Smoked Bacon

Seasonal leaves with a shallot vinaigrette

(Or Choose A Trio of Starters of Your Choice)

Choice of soup

Red Pepper & Vine Ripened Tomato | Cream of Cauliflower & Brie

Courgette & Wild Mushroom | Roasted Pumpkin

Sorbet

Gin & Pink Grapefruit | Elderflower & Champagne | Passion Fruit

Main course

Duo of Pork: Honeyed Loin of Bacon and Pork

With a red currant & port jus apple sauce

Prime Local Roast Sirloin of Beef

Yorkshire pudding served with a brandy & peppercorn sauce

A Seasonal White Fish & A Buerre Blanc

With wilted greens and baby boiled potatoes

Medallions of Beef

Five herb crust with a red wine reduction

All main courses are served with

A selection of your choice of vegetables & potatoes

Desserts

Sticky Toffee Pudding | Brandy & Baileys Cheesecake

Trio of Dessert of your choice

Tea & coffee with petit fours

To compliment your meal

White wine

Lavandera Sauvignon Blanc, Spain | £15.00

Astonishingly vibrant Sauvignon, so typical of the amazing quality of the new wave of Spanish whites. Expect searing minerality with delicious notes of asparagus, gooseberry and the faintest touch of spearmint.

Tavernello Gargenega Pinot Grigio, Italy | £15.00

From the number one brand in Italian restaurants. Ultra smooth with delicious notes of peach and lime cordial.

Isla Grande Chardonnay, Chile | £15.00

Awarded Chilean wine producer of the year recently at the world's most prestigious wine competition - it's like Chablis meets Australia - loads of sun-drenched fruit but backed up with a steely spine of elegance.

Red wine

Lavandera Merlot, Spain | £15.00

This merlot has a beautiful silky mouthfeel, lush plummy fruit and an awesome finish. Nice and light on the old alcohol, too!

Tavernello Sangiovese, Italy | £15.00

The Chianti grape - Sangiovese has been totally tamed to produce an ultra smooth wine showing plum and blackcurrants. Tavernello is the number one brand in Italian restaurants.

Rosé wine

Wildwood Rosé, California | £17.95

Light pink wine with floral and tropical aromas: flavours of strawberry, peach and raspberry with a touch of sweetness.

Fantini Rosé, Italy | £23.95

Traditional cherry-pink rosato, crafted like its red counterpart, from Farnese's premium Montepulciano grapes. This delicate Rosé is both stylish and irresistible!

*Wines are priced by the bottle and are subject to availability.

To compliment your meal

Sparkling wine & champagne

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Borgo Magredo Prosecco, Italy | £28.95

Racy, sparky, funky frolics, from your head down to your toes. Expect savoury lemon sherbet and pear drop fruit and ultra-refreshment!

Mont Marçal Cava Brut Reserva NV, Spain | £29.95

Its aroma reeks of spring, and the citrus/ green apple flavours are fresh and lively. Just the right touch of acidity makes it a great match for almost any type of food.

Duval Leroy Brut N.V., France | £44.95

Unusually for Champagne, Carole Duval-Leroy's family owns all their own vineyards and management is strict, resulting in sensational quality. Only champagne to be in the wine spectator top 100 and listed in 23 three star Michelin restaurants in France.

Evening buffet (Prices per person)

Option 1 | £4.50

Bacon butties, hot dog rolls & chips

Option 2 | £4.95

Freshly cut sandwiches & cocktail sausages, tea or coffee

Option 3 | £5.95

Freshly cut sandwiches, sausage rolls, cocktail sausages, tea or coffee

Option 4 | £7.85

Freshly cut sandwiches, cocktail sausages, sausage rolls, chicken goujons & mini pizza bites, tea or coffee

Option 5 | £9.50

Fish & chips or sausage & chips, served in individual boxes with lemon wedge or ketchup

Fork supper Choice of two | £11.50

Beef Stroganoff, Thai Chicken Curry, Fricassee Chilli Con Carne or

Vegetable Fajita with Flour Tortilla.

All served with Basmati Rice, Chips or Garlic Bread.

Terms and conditions

Minimum numbers

All packages are based on a minimum of 100 people. Weddings with less guests will incur a room hire charge.

Confirmation of booking

A deposit of £1000 is required to confirm your booking.

Extras

Table decorations included in the packages consist of a tall glass vase with a single cream rose and bear grass placed on a circular mirror in the centre of the table. Additional extras are available at an extra cost.

Prices

Please note, quoted prices may be subject to change.

Where to find us

Driving distances

Belfast:

1 hour, 45 minutes
(93 miles)

Dublin:

2 hours, 40 minutes
(120 miles)





Discover your
perfect wedding



Lusty
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ISLAND
APART

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