



BRADDA GLEN RESTAURANT
& EVENT CENTRE

YOUR PREFERRED VENUE

Wedding Brochure

BRADDA GLEN – YOUR PERFECT WEDDING PARTNER

Romance meets stunning views and sophistication meets service excellence at our 4-star Restaurant and Event Centre. On arrival, your picture-perfect view across the water to the Calf of Man will make your heart soar and joyfully skip a beat.

Set in peaceful grounds overlooking Port Erin bay and only 15minutes from Ronaldsway airport, Bradda provides all you would desire and expect for your wedding ceremony and reception.

Bright airy décor and sumptuous dining combine to captivate your guests with impeccable style.

The most important day of your life should be flawless in every detail; we are committed to making it that way. Place yourself in the experienced hands of our dedicated team of detail-focused professionals who meticulously shape over 40 Weddings and Receptions every year...yet no two are ever the same. With the addition of our outdoor patio area (weather permitting), we'll do all we can to ensure your special day is the day you've always dreamt about.



There are two bars to ensure prompt and professional service. Our main bar is in the Restaurant. We also have a portable bar with draught beers and cider on tap. Plus, the choice of using it as a cocktail bar for that extra wow factor. This is located on the outside decking in the Summer and inside The Function Room in the Winter.

Our Tea Room comfortably seats 80 people for dinner with plenty of room to dance. The Function Room seats up to 110 and our outside Decking Area can accommodate up to 100 people, subject to weather. With floor to ceiling panoramic windows, you can look over the fairy lights adorning our patio or across the water towards the Sound and the Calf of Man, which makes a magnificent backdrop in sunlight or starlight.

For greater numbers, you can hire a Marquee from one of the Event Companies and have it erected on the lower car park. We have hosted several functions of 250/300 people this way. It also must be subject to permission from the Commissioners and Licensing Board.



Bradda offers adjacent parking for 80 vehicles.

Coaches can park at the end of the short picturesque pathway from the road to the Event Centre.

Outside Fairy lights and patio lights turn the already magical venue into a true fairy-tale dream.

From our gardens looking over the seascape, you can see the Island's Calf of Man and the Emerald Isle on the horizon affording amazing photographic opportunities.

Well-known local Chef Rob Creasey will work with you to create the menu best suited to your needs including special dietary needs for you or your guests. Whether you choose Table Service or full hot and cold Buffet including a fabulous seafood arrangement are designed to cater to the most discerning taste.

We also provide four Wedding Packages to cater for every taste and price range.

- The Snaefell Package, which is a 3 Course Carvery
- The Tynwald Package, which is a 3 Course Deluxe Carvery
- The Milner Package, which is a 3 Course sit down Wedding Breakfast
- The Manannan Package, which is our Luxury sit down Wedding Breakfast

The menus are detailed on pages 12 – 16 of this brochure



Wedding Reception Packages

All of our Wedding Packages include the following: -

- Sparkling Wine and Canapes Reception
- Three Course sit down meal or carvery
- Sparkling Wine for the Toast
- Evening Buffet
- Room Hire
- Wedding Planning Service
- Linens and Napkins

The Wedding Reception Package Price Lists

Snaefell Package – Minimum number of Guests 60	2017	£65.00 per person
	2018	£68.00 per person
	2019	£72.00 per person
Tynwald Package – Minimum number of Guests 80	2017	£76.00 per person
	2018	£80.00 per person
	2019	£85.00 per person
Milner Package – Minimum Number of Guests 80	2017	£80.00 per person
	2018	£83.00 per person
	2019	£87.00 per person
Manannan Package – Minimum Number of Guests 80	2017	£88.00 per person
	2018	£92.00 per person
	2019	£97.00 per person

MID WEEK WEDDING SPECIALS

Monday to Thursday mid-March to mid-October (excluding Bank Holidays)
15% off the above prices

WINTER WEDDING SPECIALS

Mid October to end November and January to mid-March
20% off the above prices

To confirm the date of your choice, we require a non-refundable deposit of £500.00

Prices correct as at 30 March 2017 but maybe subject to change

All prices include VAT

Adding Your Personal Touches

Maybe you'd love to arrive at the front entrance on a pathway of rose petals or in a classic luxury motorcar; be accompanied by a violinist or hear the soothing melody of a piano ensemble.

Bradda can source so many imaginative enhancements to your wedding. We'd be delighted to discuss your hopes, dreams and aspirations for your perfect day.

So, whether you are planning a small and intimate gathering or a larger event, our friendly and experienced staff will ensure that your wedding day memories are ones that you will treasure forever.

At Bradda Glen we can provide bespoke items such as

Throne Chairs
Chair Covers
Love Seats
Post Box

Vintage Sweet Shop
Paella Pan Supper for 100
Hog Roasts
BBQ's

Cheese Tower
Ice Cream Machine

We can also help you source the following services:

Photographers
Photo booths
Table dressers

DJ's
Florists
Vintage Vehicles

Wedding Cakes
Wedding Cars
Chivarro Chairs

At Bradda Glen, we are an approved place for wedding ceremonies. We are licensed for the ceremony to be held in The Tea Room, The Function Room or out on the decking – weather permitting! We set up the room for you and then the Bride can walk through her guests to meet her Groom at the front. The charge for this is £350 and there is a further charge made by the Registry themselves.

Below is a typical order of service showing the timings for church or approved place ceremony at Bradda Glen.

ORDER OF SERVICE

1:00 PM – Ceremony (CHURCH)

2:30 PM – Ceremony at Bradda Glen (*)

3:00 PM – Drinks and canapes arrival reception

3:30 PM – (Photographs Bradda grounds, possibly Port Erin Beach)

5:10 PM – Guests to take their seats

5:15 PM – A Guest or one of the Bradda Team will formally announce Bride and Groom

5:15 PM – Wedding breakfast is served (Carvery 2-2 1/2 hours for 3 courses)
(Function 1 1/2 - 2 hours for 3 courses)

7:15 PM – Speeches (allow 30 minutes) Standing Staff Surcharge of £100 if speeches run over time

7:45 PM – Cutting of the cake

8 PM – Evening entertainment to commence

8:15 PM – First dance

9 PM – Evening Buffet

11:45 PM – Licensing orders apply, last orders at bar (10.45 Sunday to Thursday)

12 Midnight – Guest carriages (11pm Sunday to Thursday)

*Applies to Ceremony at Bradda Glen

THE SNAEFELL 3 COURSE CARVERY MENU

CANAPES

Mini Cheese and Tomato Pizzas
Mini Sausages rolled in Honey and Sesame Seeds
Selection of Nuts and Crisps

STARTER BUFFET

Homemade Soup served with locally baked Artisan Breads
Fish Flat – with a selection of locally sourced seafoods
Fruit Flat filled with a selection of seasonal fruits
Bowls of assorted salads
Sauces

MAIN COURSE

Please choose two of the following meats

Topside of Beef
Roast Crown of Turkey
Honey Roasted Ham
Roast Pork

Vegetarian Option – Goats Cheese and Beetroot Tart

All served with 4 vegetables
2 types of potatoes
Yorkshire Puddings
Homemade Gravy
Traditional Sauces

DESSERTS

A chilled selection of Desserts

EVENING BUFFET

Sausage Baps with Chips

THE TYNWALD 3 COUSE LUXURY CARVERY MENU

CANAPES

Mini Fish and Chips – mini rosti topped with mushy peas and battered fish
Stuffed Mushrooms with Brie and Red Onion (v)
Prawns wrapped in Filo Pastry
Mini Sausages rolled in Honey and Sesame Seeds

STARTER BUFFET

Homemade Soup served with locally baked Artisan Breads
Fish Flat – Selection of locally sourced Seafood
Selection of Italian Meats
Fruit Flat filled with a selection of seasonal fruits
Cheese Board, biscuits, nuts and grapes
Bowls of assorted salads
Sauces

MAIN COURSE

Please choose two of the following meats

Topside of Beef or Roast Rump
Roast Crown of Turkey
Honey Roasted Ham
Roast Pork
Roasted Lamb

VEGETARIAN OPTION

Please choose ONE of the following vegetarian dishes

Butternut Squash served with Mediterranean vegetables
Beef Tomato stuffed with Savoury Rice
Goats Cheese and Beetroot Tart

FISH OPTION

Baked Cod served with a Creamy Prawn Sauce

All served with 6 vegetables
2 types of potatoes
Yorkshire Puddings
Homemade Gravy
Traditional Sauces

DESSERT BUFFET

A chilled selection of Desserts

TEA and COFFEE

EVENING BUFFET

Sausage and Bacon Baps with Chips OR
Pulled Pork Baps with Apple and Barbeque sauce

THE MILNER 3 COURSE WEDDING BREAKFAST

CANAPES

Mini Cheese and Tomato Pizzas (v)
Mini Sausages rolled in Honey and Sesame Seeds
Prawns wrapped in Filo Pastry
Selection of Nuts and Crisps (v)

MENU OPTIONS – PLEASE SELECT 2 OPTIONS FROM EACH COURSE

STARTERS

Prawn Cocktail with Salad
Melon with a Berry Coulis (v)
Smoked Salmon served on a bed of Leaves
Homemade Soup served with locally baked Artisan Breads
Mozzarella and Tomato Stack with a Balsamic Glaze
Pate served with Melba Toast

MAIN COURSE

Baked Cod with a Creamy Prawn sauce served with new potatoes and seasonal vegetables
Roast Pork Loin served with Duchess Potatoes, apple sauce and seasonal vegetables
Breast of Chicken stuffed with Asparagus, set on an Asparagus Sauce with Sautéed Potatoes and seasonal vegetables
Medallions of Beef with a Peppercorn Sauce, potatoes and baby vegetables
Butternut Squash served with Mediterranean Vegetables (v)
Goats Cheese and Beetroot Tart (v)

DESSERTS

Chocolate Mousse
Sherry Trifle
Cheesecake
Apple Pie served with Cooil's Cream

TEA and COFFEE

EVENING BUFFET

Sausage and Bacon Baps with Chips OR
Pulled Pork Baps with Apple and Barbeque sauce

THE MANANNAN 3 COURSE LUXURY WEDDING BREAKFAST

CANAPES

Mini Fish and Chips – mini rosti topped with mushy peas and battered fish
Stuffed Mushrooms with Brie and Red Onion (v)
Prawns wrapped in Filo Pastry
Mini Sausages rolled in Honey and Sesame Seeds

MENU OPTIONS – PLEASE SELECT 3 OPTIONS FROM EACH COURSE

STARTERS

Half a Lobster served with Garlic Mayonnaise
Queenies cooked with Bacon and Garlic Butter
Selection of Italian Meats, Olives, Stuffed Bell Peppers, breads and dipping
olive oil/ balsamic vinegar
Mini Indian Platter, Onion Bhajis, Samosas, Spring Rolls, Poppadum's and
mango chutney
Asparagus and Hollandaise Sauce
Beef Tomato stuffed with Savoury Rice

MAIN COURSE

Beef Wellington with a Port and Red Wine Sauce served with sauté potatoes and
seasonal vegetables
Pan Fried Turbot with a lemon and caper butter, served with buttered new potatoes
and baby vegetables
Rack of Lamb served with Dauphinoise potatoes and seasonal vegetables
Guinea Fowl set in a red wine sauce on mashed potatoes and served with green
beans and baby carrots
Queenies in a Garlic and Cream Sauce served with rice and seasonal vegetables.

DESSERTS

Strawberries Romanoff
Poached Pear in Red Wine and served with Cooil Brothers Cream
Black Forest Gateau
Dark Chocolate and Raspberry Mousse
White Chocolate Roulade

Tea, Coffee and Mints

EVENING BUFFET

Hot Pot served with Crusty Bread
Chicken Curry served with Rice

For Your Perfect Day
To discover more about wedding packages tailored to the finest detail, call 01624 837713
or email weddings@braddaglen.im
Bradda Glen Restaurant & Event Centre, Bradda Lane, Port Erin, Isle of Man IM9 6LF
www.braddaglen.im