

ORANGE TREE HOUSE

Private Wedding & Conference Venue

Tel: 028 427 88103. Email: weddings@orangetreehouse.com

1 Portaferry Road, Greyabbey, BT22 2RU

Award winning Orange Tree House is a beautiful, private venue nestled on the shores of Strangford Lough in the pretty, historical village of Greyabbey.

Created from a church dating back to the 1820’s, the stone barn style main room, with its original exposed beams, is the perfect setting for a romantic wedding ceremony. After the formalities you and your guests can relax on the terrace overlooking the lough towards the Mourne Mountains or enjoy a cocktail in the gothic style orangery with the welcome crackle of the open fire.

Our beautiful new guest lounge provides a stylish area in which to relax and enjoy a drink from our well stocked bar. From here you will be able to enjoy the spectacular views whatever the weather. Even if the waves are rolling in you will be able to enjoy the comfort and warmth snuggled into a comfy seat beside the fire.

We believe in "Your day, your way". Whether you opt for a traditional, elegant wedding or take a more alternative approach, we will endeavor to accommodate your plans. Unlike most other private venues, we also provide all of your catering and bar needs so all you need to do is choose your date, menu and drinks then relax and enjoy your day.

The function room can comfortably accommodate up to 132 guests for dinner with room for extra evening guests up to a total of around 160. There are many wonderful areas for photographs within the venue and on the adjacent beach.

As the evening draws in the glorious sunsets over the lough are a regular sight and a perfect backdrop for dramatic photographs. As darkness falls revelers can dance the night away under the twinkling lights of the banqueting hall.

A little background to the team.........

The venue was created by Jan Hollinger and Simon Shaw who head up the teams front of house and in the kitchens.

For over 30 years Simon has been delighting the taste buds of discerning diners both here and further afield. Having trained in some of the finest hotels and restaurants across Northern Ireland, London, Switzerland and France, he then owned his own restaurant, Sullivans of Holywood, for 15 years where he gathered a very loyal band of foodie fans. He now works along with his great kitchen team delivering restaurant quality food of your choice for your wedding banquet.

Jan has been involved in the hospitality and tourism industries for many years and has built up a great network within the wedding industry. She and her talented team of staff will be on hand to help throughout the planning stages and during your wedding day ensuring everything runs smoothly.

Our experienced events co-ordinators would love to meet you and show you all that we have to offer and work along-side you to ensure you have the wedding day of your dreams.

***VENUE HIRE PRICES 2020/2021/2022***

|  |  |  |  |
| --- | --- | --- | --- |
|   | **2020** | **2021** | **2022** |
| ***January & February***  |  |  |  |
| Monday to Thursday (minimum numbers 40) | £1,495 | £1,495 | £1,495 |
| Friday & Saturday (minimum numbers 50) | £1,995 | £1,995 | £1,995 |
| ***March to December*** |  |  |  |
| Monday to Thursday (minimum numbers 50) | £2,750 | £2,750 | £2,750 |
| Friday & Saturday (minimum numbers 70) | £3,250 | £3,250 | £3,250 |
| Public Holidays (minimum numbers 70) | £3,250 | £3,250 | £3,250 |
| Sunday, Christmas Eve, Christmas Day, Boxing Day, New Year's Eve, New Year's Day | Closed | Closed | Closed |

If you have a ceremony and reception with numbers which require a full reset of the function room, there is an additional £500 charge. Venue hire includes exclusive use of the venue on the day for you and your guests, tables, chairs, white linen tablecloths and napkins, all crockery, cutlery, glassware etc. It also includes all staff required for your day.

**ORANGE TREE HOUSE MENU SUGGESTIONS**

Our talented in-house chefs will create a bespoke, sumptuous wedding banquet to please the most discerning of diners. The team have catered for thousands of guests including royals, film and television stars, celebrities, Lords and Ladies

We can provide a menu tailored to your exact requirements and we have included a few suggestions to whet your appetite. Menus start from £50 per person and we also specialise in luxury BBQ's should you want to go for a more relaxed approach between May and September.

We have compiled some suggested menus for you below. These are examples with prices and you can combine elements of them all if you wish then we can revise the price for your particular selection. If there is something in particular that you would like but you don’t see it here please just let us know and we can work to your specific requirements. You just choose one starter, one main course and one dessert. If you would like to offer your guests a choice of two starters and two main courses we are more than happy to do this although it does add an extra £5 per person to your costs.

We will invite you along to a tasting session a few months before your wedding when you can discuss your menu in detail. These are current prices for 2020 and may increase due to changing food costs. (v) = vegetarian / (v.o.a.) = vegetarian option available

**CLASSIC MENU £50**

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

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Traditional vegetable broth & home-made wheaten bread (v.o.a.)

Smooth chicken liver pate with toasted brioche

Smoked chicken caesar salad, crispy croutons & aged parmesan

Melon, fruit sorbet & coulis

Smoked salmon, cream cheese & homemade wheaten bread

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Traditional turkey, ham & stuffing, chipolata sausages

Roast Irish sirloin of beef, Yorkshire pudding, red wine jus

Stuffed chicken breast, peppercorn sauce

Served with a selection of seasonal vegetables & potatoes

Thai green chickpea & vegetable curry with jasmine rice and noodle pot (v)

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Individual pavlova

Raspberry & white chocolate cheesecake/mango cheesecake (v.o.a.)

Apple crumble tartlet with creme anglais

Trio of mini desserts of your choice £2.00 supplement

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Freshly brewed coffee or tea & after dinner chocolates

**SPRING MENU £55**

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

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Mini fish cakes with trio of dressings

Fivemiletown goats’ cheese tartlet dressed with red onion marmalade & balsamic syrup (v)

Smoked duck breast & melon salad drizzled with beetroot syrup

Traditional prawn cocktail with homemade marie rose sauce and wheaten bread

Light seafood and saffron broth

Courgette and basil soup (v)

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Rack of Irish lamb with a red wine and rosemary jus (£2.50 supplement)

Free range chicken breast served with black pudding, sautéed potatoes & crispy bacon

Salmon fillet served on a bed of vegetable ribbons and sauce vierge

Served with a selection of seasonal vegetables & potatoes

Risotto of spring green vegetables topped with vegan style parmesan (v)

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Warm chocolate and walnut tartlet served with luxury toffee ice cream (v)

Lemon posset with a homemade shortbread biscuit

Trio of mini desserts of your choice (v)

\*\*\*\*\*

Freshly brewed coffee or tea & after dinner chocolates

**SUMMER MENU £55**

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

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Asparagus hollandaise served with a puff pastry fleuron (v)

Organic smoked salmon and salmon mousseline served with avocado mayonnaise and micro salad

Parma ham and quail’s egg served with asparagus, sun dried tomato and olive salsa

Gazpacho served with herb croutons (v)

Chilled cucumber and mint soup (v)

Summer herb and potato soup (v)

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Free range chicken breast with a chorizo stuffing with tomato and basil jus

Sea bass fillet served on a bed of crushed potatoes, olives and sun dried tomatoes (£2.00 supplement)

Crispy duck confit with a 5 spice jus and bok choi

Served with a selection of seasonal vegetables & potatoes

Stuffed aubergine, roast mediterranean style vegetables in a tomato and basil dressing (v)

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Individual banoffee tartlet served with Chantilly cream

Glazed individual lemon tartlet (v)

Rhubarb and ginger crème brulee (v)

Trio of mini desserts of your choice (v)

\*\*\*\*\*

Freshly brewed coffee or tea & after dinner chocolates

**AUTUMN MENU £55**

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

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Terrine of duck confit served with chicken, smoked bacon and a pear and apple compote

Smoked game salad, autumn leaves, walnut, grape and sherry vinaigrette

Beetroot cured salmon, potato bread and horseradish cream

Wild mushroom crostini with warm goats’ cheese on toasted brioche dressed with cranberry syrup

Corn veloute served with pancetta croutons (v)

Irish seafood chowder

Roast tomato & basil soup (v)

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Corn fed chicken served with a leek and smoked bacon cream sauce

5 hour slow cooked daube of beef served with an olive oil mash and rich red wine jus

Pork fillet with prune and Armagnac sauce served with fondant potatoes

Served with a selection of seasonal vegetables & potatoes

Wild mushroom, tortiglioni pasta, baby spinach cream sauce & vegan style parmesan (v)

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Sticky toffee pudding with luxury vanilla ice cream (v)

Apple and ginger crème brulee (v)

Pear and almond tartlet served with raspberry ruffle ice cream (v)

Trio of mini desserts of your choice (v.o.a.)

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Freshly brewed coffee or tea & after dinner chocolate

**WINTER MENU £55**

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

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County Down pheasant terrine served with Bramley apple chutney

Wild mushroom pate served on toasted brioche with a winter compote (v)

Seafood gratin, brioche & herb crust served in a scallop shell

Wild mushroom soup with chive foam (v)

Baked white onion soup served with mature cheddar toasts (v)

Roast garlic and thyme soup (v)

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Lightly spiced crispy pork belly served with braised red cabbage (can also be served as a starter)

Braised lamb shank served with a roast winter vegetable medley

5 hour braised daube of beef served with creamy gratin potatoes

Duck breast served with a wild mushroom crouton and a balsamic jus dressing (£2.00 sup)

Served with a selection of seasonal vegetables & potatoes

Butternut squash, lentil and pepper curry with rice and naan bread (v)

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Chocolate lava pudding with smooth chocolate sauce and chocolate ice cream (v)

Spiced winter fruit jelly served with a rosemary syrup

Individual apple and cinnamon crumble served with luxury vanilla ice cream (v)

Trio of mini desserts of your choice (v.o.a.)

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Freshly brewed coffee or tea & after dinner chocolates

**LUXURY BARBECUE SUGGESTIONS £60**

(Available between May and September inclusive only)

Tea, coffee, home-made cloudy lemonade and shortbread on arrival

**Starter**

Charcuterie, breads and tapenade platters placed on tables for guests to share during the speeches

If you prefer you can have a starter of your choice served to each guest

**Main course**

Luxury barbecue comprising of the following -

Lightly spiced free range chicken breast fillets

Peppered steak

Prawn skewers,

Artisan butcher sausages

Accompanying salads etc. - spicy warm potatoes, tomato and mozzarella, homemade coleslaw,

 fruity cous cous, mixed bean salad, summer leaves, watermelon and feta cheese.

*Your guests can choose whichever they prefer and they can have a bit of everything if they wish.*

**Dessert**

Trio of fruit sorbets, home-made limoncello (v)

Eton mess with raspberries & shaved white chocolate (v)

Pina colada assiette with passion fruit & coconut ice cream (v)

Trio of mini desserts of your choice (v.o.a.)

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Freshly brewed coffee or tea & after dinner chocolates

**EVENING FOOD**

 We can provide whichever type of evening food you would like and the most popular choices at the moment are

 Bamboo cones filled with chips - £2.50p/p

Floury Baps with smoked bacon served with bamboo cone of chips

 Scampi & chips

Chicken goujons & chips

Pulled pork baps with home-made bbq sauce

Chilli noodle bowl

Hot dog bbq & relish

Mini beef burger & home-made relish

Pea & mint risotto bowl

Assorted pizza slices

Each £5.00p/p

If you have something else in mind, we will happily provide a cost per head.

**Suggested Canapé selection at Orange Tree House**

We can provide a selection of canapes to be served along with your drinks reception if you wish. We would recommend serving between 3 and 5 canapes per person from the selection below, £1 per canapé

Smoked salmon cream cheese and dill blinis

Cocktail sausages in Hoisin and sesame marinade

Melon and smoked duck skewers

Goats’ cheese and sun dried tomato tart

Guinness shots

Mini Ulster Fry (potato bread, crispy bacon & quails egg)

Feta, olive and sundried tomato skewers

Cherry tomato and cheese pizza bread slices

Pastry shells filled with any of the following: beetroot humous, prawn and avocado, prawn cocktail, feta

 Olive and sun dried tomato, blue cheese salsa

Duck and chicken terrine

**Alternative suggestions for drinks reception nibbles**

Mini burgers with homemade relish - £4 per person

Mini bacon baps - £3.50 per person

Homemade buttermilk scones with jam and cream - £2.50 per person

Hot dogs with sautéed onions - £4 per person

Sandwich platter - £3.50 per person

WINE AND DRINKS PACKAGES

We can provide you with wine and bubbly for your drinks reception and to compliment your meal. All of our wines can be purchased by the bottle or as part of a drinks package. All wines may be subject to change with an equal or better wine. Prices correct for 2020 and are subject to change.

**DRINKS PACKAGES**

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| --- | --- | --- |
| **Package A** | 1 reception glass Pimms/Prosecco/bottled beer etc. per person after ceremony | £13 per person |
|  | 1 glass of wine per person with dinner (choose from Orange Tree Favourites)  |  |
|  | 1 glass Prosecco with speeches  |  |
|  |  |  |
| **Package B** | 1 reception glass Pimms/Prosecco/bottled beer etc. per person after ceremony | £16 per person |
|  | 2 glasses of wine per person with dinner (Choose from Orange Tree Favourites)  |  |
|  | 1 glass Prosecco with speeches  |  |
|  |  |  |
| **Package C** | 1 reception glass Pimms/Prosecco/bottled beer etc. per person after ceremony  | £25 per person |
|  | 2 glasses of wine per person with dinner (Choose any wine from our list)  |  |
|  | 1 glass champagne per person with speeches  |  |

 **ORANGE TREE FAVOURITES**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **House Wines** | **Name** | **Country/ Region** | **Tasting notes** | **Price** |
| **White** | Cipres Sauvignon Blanc | Chile | Pale yellow in colour this wine packs a lot of crisp, green fruit flavours | £16 |
|  | Acacia Tree Chenin Blanc | Western Cape, South Africa | This easy drinking wine has fresh citrus and peach flavours with a refreshing finish | £16 |
|  | Paddock Chardonnay | SE Australia | Juicy, sun-packed Australian wine with peach and tropical fruit flavours and a fresh finish | £17 |
| **Red** | Cipres Cabernet Sauvignon | Chile | Lots of fresh red berry and plum flavours | £16 |
|  | Acacia Tree Pinotage | Western Cape, South Africa | Soft, easy drinking red wine with flavours of blackcurrants, cherries and plums | £16 |
|  | Paddock Merlot | SE Australia | Subtle violet bouquet with vanilla oak adding to the complexity. The palette is rich, rounded with a firm tannin finish  | £17 |

The wines above are included in the packages if you would like the wines below these can be offered at a price per bottle.

**ADDITIONAL WINE CHOICES**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Name** | **Country/ Region** | **Tasting Notes** | **Price** |
| **White** | La Maglia Pinot Grigio | Lombardy, Italy | Well rounded wine with flavours of white fruits and delicate floral notes, dry and crisp | £17 |
|  | Domaine La Salette | Gascony, France | A perfumed, fresh, light-bodied white displaying hints of lemongrass, grapefruit and assorted citrus  | £18 |
|  | Tokomaru Bay Sauvignon Blanc | Marlborough, New Zealand | Fresh white wine with aromas and flavours of fresh cut grass, ripe peaches, tropical fruit and gooseberries | £20 |
| **Rose** | Petite Croix Rose D’Anjou | Loire, France | Fruity with aromas of strawberries and redcurrants, round and smooth  | £17 |
| **Red** | The Pastor’s Blend Cabernet Merlot | Stellenbosch, South Africa | Notes of summer herbs and ripe, dark fruits. Sweet spice and smooth tannins | £18 |
|  | Cuvee Mathilde  | Rhone Valley, France | A ruby purple colour with notes of blackberry jam and grenadine | £18 |
|  | Finca Besaya Rioja | Rioja, Spain | Bright purple colour with aromas of fresh red and black fruit, liquorice and vanilla | £19 |
|  | Don Alparo Malbec | Mendoza, Argentina | Colourful and lightly perfumed with blackberry flavours and overtones of plum | £20 |
|  | Little Eden Pinot Noir | SE Australia | Aromas of cherries, strawberries & cocoa. Rich, complex, medium bodied with an elegant finish  | £20 |
| **Sparkling** | Orange Tree House Prosecco | Venice, Italy | A superb quality prosecco specially bottled and imported from Venice exclusively for our guests. Perfect on its own or with food.  | £20 |
|  | Bosco Moscato | Italy | Elegant aperitif, slightly sweet with a hint of peach bellini. Perfect for your drinks reception | £21 |
|  | Bollinger Special Cuvee | Champagne, France | A golden colour with beautiful aromatic complexity and bubbles like velvet. Hints of ripe fruit, roasted apples, pears and peaches – the perfect celebration champagne | £50 |

**Soft Drinks**

*Jugs of water and cordial - Free of charge during dinner*

*Carafes of elderflower cordial, cloudy lemonade - £3*

*Nosecco – non-alcoholic prosecco, perfect for toasts £7.50*

**Orange Tree House Recommended Suppliers List**

The following list of suppliers come recommended by us however you do not have to use this list if you have other suppliers you would like to use.

**FLORISTS**

**Anita’s Fabulous Flowers** –07733 317976 neatsfab@icloud.com

**Marie Cafolla Flowers** – Newtownards 07989 948423 028 91814999

**The Rosehip and Berry Floral Studio** – Hollie 07885782164

**Floral Earth** - [www.floralearth.co.uk](http://www.floralearth.co.uk) 028 9066 6690

**Country Bumpkins** - 028 9146 0060

**By Arrangement** - Moira Robinson, 07599102023. byarrangement@aol.co.uk

**Floral Designs NI –** Heather / Hazel 028 95 072321

**Flowers by Mee** – gillian@flowersbymee.com 07753 123669

**PHOTOGRAPHERS**

**You, them, us** - www.youthemus.com 07595225315

**One Fine Day** – Rich Calver www.onefinedayphoto.co.uk

**Simple Tapestry** - [www.simpletapestry.com](http://www.simpletapestry.com)

**Paula Gillespie Photography** – [www.paulagillespie.com](http://www.paulagillespie.com/)

**Jake Samuels Photography** www.jakesamuels.co.uk

**Kat Mervyn Photography** www.katmervyn.com

**Shoot for the Moon** - [Www.shootforthemoonmedia.com](http://Www.shootforthemoonmedia.com)

**Stuart MaCrory Photography** – stuart@stuartmacroryphotography.co.uk

**Fraser Stewart** – www.fraserstewartphotography.co.uk

**Francis Meaney Photography**– [www.francismeaney.co.uk](http://www.francismeaney.co.uk)

**The Picture Bus** – Amy Titmus 07877 053199 www.thepicturebus.com

**MK Barnes** – [www.mkbarnesphotography.com](http://www.mkbarnesphotography.com)

**Michael Love -** 07719 080008 [www.michaellove.co](http://www.michaellove.co)

**Chris Semple -** [www.chrissemplephotography.co.uk](http://www.chrissemplephotography.co.uk/?fbclid=IwAR0ZA-DRzyMl0ODVo8noF0uIPycV8wxIw0ayeGykFw0TAb6qlRt1Ac7aOEc) 07753746944

**VIDEOGRAPHERS**

**Soul and Rise** - [www.soulandrise.com](http://www.soulandrise.com)

**PigMint Film** - [www.pigmintfilm.com](http://www.pigmintfilm.com)

**Rewind The Film Wedding Videography -** rewindthefilmweddingvideo@gmail.com

**Ryan Horner -** ryan\_horner@hotmail.co.uk 07840543903

**ARDS REGISTRY OFFICE-** 028 9182 4003

**MINISTERS**

**Rev David Cooper** - 028 9047 2788 07962 947283

**Rev Colin Anderson** – 07482 426384

**Rev Dr Gary Haire** – 07740 505589

**WEDDING CELEBRANTS**

**North Down Ceremonies** – [www.northdownceremonies.co.uk](http://www.northdownceremonies.co.uk) 07702 107120

**Julie Kinsella**. [www.celebrant-services-ni.co.uk/](http://www.celebrant-services-ni.co.uk/) 07877 267180

**Spiritual Ceremonies** – [www.spiritualceremonies.ie](http://www.spiritualceremonies.ie)

**Stewart Holden Celebrant** – 07971 634098 humanist.org.uk/stewartholden

**MUSIC**

Please choose your music providers carefully as the venue does not suit large bands. DJ’s work perfectly here and take up less dance floor area and are quicker for set up but smaller 2 or 3 piece bands, or those who can adapt their set up to suit are best. We have compiled a list of DJ’s and Bands below and suggest you consider them first as they have all played here previously and created a great atmosphere. If you are booking a band it is always best to ask if they can also provide a DJ set when the live music has finished – this minimizes turn around time between your band and a separate DJ which can make the evening a bit disjointed. You are welcome to play your own playlist from an iphone, ipad etc. through our PA system for the last part of the evening if your band cannot provide a DJ set.

Unfortunately we are not permitted to have any music outside so if you choose to have music during the drinks reception this must be acoustic and played inside the venue.

**DJ’s**

**Our Resident DJ Gareth Ingram** – fantastic DJ set-up including a video of your first dance, a mini photobooth and balloon modelling for the children – perfect for our venue and special rates – [www.gaz-entertainment.com](http://www.gaz-entertainment.com) Tel: 028 42757691

**Bespoke Music Solutions** - DJ's - 07800576220 [www.bespokemusicsolutions.co.uk](http://www.bespokemusicsolutions.co.uk)

**DJ Trevor Perry** – 07933 217598 djtrevor@hotmail.co.uk

**Dance ‘Til Tomorrow** – [www.dancetiltomorrow.com](http://www.dancetiltomorrow.com)

**Emma-Rose McGrady** – 07786 090529 ermcgrady@yahoo.com

**Back Alley Beats** [www.backalleybeats.com](http://www.backalleybeats.com) **Tel:07982260890**

**Essential Djs – Scott – 07814 660213** [www.essentialdjsni.com](http://www.essentialdjsni.com)

**DJ Kurty D** – Kurtis - 07544338143

**The Wedding DJ –** [www.theweddingdjni.co.uk](http://www.theweddingdjni.co.uk) **Tel: 07710425367**

**Stephen Green – facebook DJ Greener – 07927049669**

**Paul McKenna – Tel: 07776497486** info@djpaulmckenna.com

**Kyle Graham –** kylengraham90@gmail.com **07738 774207**

**Jim Burnside – 07887 708 755**

**Down Discos – 07882 114363** info@downdiscos.com

**Back Alley Beats – 07982 260890** Backalleybeats@outlook.com

**DJNI – 07849082858** info@djni.co.uk

**BANDS**

**Impact –** Gary 07740677885

**The Knights** – Ceremony Acoustic, daytime & evening band Michael 07894 453700

**The Jukebox Jurors** – 07707 493831 www.thejukeboxjurors.com

**Dance ‘til tomorrow** – bands and DJ’s – [www.dancetiltomorrow.com](http://www.dancetiltomorrow.com) 07798 791276

**The Retrobates** – contact@theretrobates.co.uk

**El Dude Brothers –** Tel Matt 07833 209626 or Eamon 07756 587062

**The Front –** 07707286277 info@thefrontlive.com [www.thefrontlive.com](http://www.thefrontlive.com)

**Dave Martin & The Casino Cats –** [www.swingsingerdavemartin.com](http://www.swingsingerdavemartin.com) 07751 230405

The Ingram Brothers – ingrambrothers@mail.com

**Rare Aul Stuff –** 07817 610719 info@therareaulstuff.com

**Just Adam Band –** 07801 383144 [www.thejustadamband.com](http://www.thejustadamband.com)

**The Hootin Annies –** Mick 07704 933581 [www.facebook.com/Thehootinannies](http://www.facebook.com/Thehootinannies) thehootinannies@gmail.com – can provide music for all parts of your wedding day

**Exclusive Band NI** – exclusivebandni@gmail.com [www.theexclusiveband.com](http://www.theexclusiveband.com) – can provide music for all parts of your wedding day.

**Brazil Two –** [www.braziltwo.com](http://www.braziltwo.com)

**Dumb and Drummer –** contact Gordon McAllister 07734 114781

**Chris Keys –** chriskeysmusic@gmail.com07968 634080

**Motel Jack –** dodridge01@gmail.comElliott 07717 783641 Jonathan 07834 723087

**Fiddler Adam** 07752 792106

**The 77’s –** Andrew 07798 791276

**The Broadcast** – [www.thebroadcastband.net](http://www.thebroadcastband.net) Tel: 07793 954859

**This Way Up, Mother’s Little Helpers & The Untouchables –** CT Entertainment [www.ctentertainment.co.uk](http://www.ctentertainment.co.uk) Tel: 028 9042 8800

**Starling Entertainments** – info@starlingentertainments.com 07802 341134

**The Mike Donaghy Trio** – 07731 574721

**Three’s A Crowd** – [www.threesacrowdentertainment.com](http://www.threesacrowdentertainment.com) 07500 875845

**The Cazettes –** 0877822288 book@thecazettes.com

**The Professionals –** 07759838904 info@professionalmusic.co.uk

**The Regulars –** 07595306486 theregularsbelfast@gmail.com

**Green Means Go -**  <http://www.greenmeansgoband.com/>

**The Real Shindig –** 07967660386 conorblaney@gmail.xom

**Fifth Avenue Band -**  07517461058 fifthavenueni@gmail.com

**CEILIDH BANDS**

**The Outlaws** – theoutlawsni.co.uk facebook.com/theoutlawsband

**Haste to the Wedding** – hastetothewedding.com **07784 301194**

**Stonewall –**  kentamaqua@mac.com

**Eternity Socials** – chris@eternitysocials.com 07849 082858 [www.eternitysocials.com](http://www.eternitysocials.com)

**Embrace Socials** – bookings@embracesocials.co.uk 07511121379

**DRINKS RECEPTION/CEREMONY MUSIC**

**Emily-Rose Conlon** – 07825 146145 [www.facebook.com/EmRoCoMusic](http://www.facebook.com/EmRoCoMusic) (10% discount for all Orange Tree House couples)

**Paradiso Jazz Trio** Tel: 07769 923891 facebook.com/paradisoguitarduo

**Piper -** **Grahame Harris** - [www.harrispiping.com](http://www.harrispiping.com) 07889 869691

**Rosemount Trio** - Violin, Double Bass and Viola. 07445897731 rosemounttrio@rosemountmusic.co.uk

**Ruth Corry Harpist**. Mobile - 07757 252 182 Website - www.ruthcorryharpist.co.uk

**Ionian String Quarter** - 07968 114260 www.ionianquartet.co.uk

**Erin McBride** – Pianist/Vocalist – Tel: 07802 341134 info@starlingentertainments.com

**Gillian Wilson** – Pianist, singer and harpist 07969 345387

**Arco String Quartet** – 07715 975385 clare@arcoquartet.co.uk

**Jackie Rainey -** 07815 729597 [www.jackierainey.com](http://www.jackierainey.com)

**Stephen Anderson** – Classical Guitarist – stephen@puresologuitar.com – 07812205838

**The Undercovers** – theundercovers@live.com Cat 07815 734820

**Alice Millar** – 07851 284241 Guitar and vocals

**The Martello Jazz Band** – [www.themartellojazzband.com](http://www.themartellojazzband.com) 07780 608393

**Darren Baird Pianist** – Tel: 07712 209163 Darrensbaird@gmail.com

**Paul Beattie –** Tel: 07962056409 paulbeattie13768@hotmail.com

**Rachel Toman –** Tel: 07934555007 [www.racheltoman.co.uk](http://www.racheltoman.co.uk)

**Katie - Ann McGown -**  Pianist & Violinist Tel: 07702060775

**TRANSPORT**

**TAXIS**

**Ards Cabs** - 02891811111

**Kare Kabs** – 02891818001

**Purple** – based in Greyabbey – 07922 582419

**Value Cabs** – 028 9080 9080

**Castlebawn Taxis** - 02891827222

**Coastal Cabs** - 02891888899

**Devoys Taxi** - 07950 131947

**Abbeydale** – 07836 361948

**DC Cabs** – 028 9145 9666

**Stefan (8 seater) –** 07753257614

**CPR Taxi (8 seater & wheelchair accessible) -** 07473709407

**COACHES/MINIBUS**

**McAvoy's Coach Hire** - Can provide various sizes of coaches 028 4278 8589

**Brown's Coach Hire** - for smaller coaches 028 9182 2333 07711 036600 info@brownscoachhire.com

**Belfast Bus Company** - 028 90742444

**Vintage Buses – Allen’s Tours** [www.allenstours.co](http://www.allenstours.co).uk 028 90915613

**Compass Coach Travel** – small coach, uniformed chauffeur, very smart – 0775 111 9394

service@compasscoachtravel.com

**Translink** – 028 9066 6630

**WEDDING CARS**

**Limelight limousines** - 07810520092

**Star Car Hire**-028 28583500

**Legend Weddings** - 07759327146

**Klass Cars** - 028 91478921 www.klasscars.biz

**Logybear** classic VW Beetle and Camper [www.logybearcampervanhire.com/weddings](http://www.logybearcampervanhire.com/weddings)

**David Andrews** – info@davidandrewsweddingcars.com 028 90693131

**Craic ´N’ Campers** - (can also be turned into a campervan photo booth) www.craicncampers.co.uk 07568458426

**MAKEUP**

**Helen McClurg Makeup –** 07841434940 helenmcclurgmakeupartst@gmail.com

**HORSE AND CARRIAGE**

**Joanne Orr Carriages** – [www.joanneorrcarriages.com](http://www.joanneorrcarriages.com) Tel: 028 406 50436

**Kanes Carriages** – Kanescarriages@gmail.com 07837 940788

**VENUE DECORATION**

**Mandalay Weddings** - Victoria tel: 02891460717 [www.mandalayweddings.com](http://www.mandalayweddings.com) – supplier of our light curtain (book through us) and lots of other lovely things

**I Do Wedding** – 028 9145 5478 www.i-dowedding.com

**Electric Alphabet** - Christine McKendry 07512 895132. [www.electric-alphabet.com](http://www.electric-alphabet.com)

**Letterbox** – Tel:07794 272589 www.facebook.com/letterboxni

**Mood Events** - 028 90704608 melanie@moodeventdecoration.co.uk

**SPECIAL ORANGE TREE HOUSE WEDDING PACKAGE OFFER**

**Mr Photo Booth NI –** Marty / Ruth: 07596488845 info@mrphotoboothni.co.uk

Options include candy cart, light up letters, post box, DJ set, photobooth / selfie mirror

**WEDDING STATIONERY**

**Paper Bark** - 07955 869337 [www.paper-bark.com](http://www.paper-bark.com) Daniel Parsons

**The White Letter** – hello@thewhiteletter.com

**Creative Wedding Company** – [www.creativeweddingcompany.com](http://www.creativeweddingcompany.com) Tel: 07871 510790

**Two Little Words -** 07813 159623

**WEDDING CAKES**

**Our resident cake supplier, Sugar Lane Artisan Cakes –** 07708843289 info@sugarlaneni.com

**Jenny’s Cakes** – 028 9145 2366 [www.jennyscakes.co.uk](http://www.jennyscakes.co.uk) 64 Gransha Road, Bangor

**Cakeworks** - 12 Abbey Street, Bangor - 028 9127 4768

**Candytuft Cakes** - 07890 698619 [www.candytuftcakes.com](http://www.candytuftcakes.com)

**Relax Cakes -**  Lee Watton 02891827593

**French Village Bakery –** (also supplier of donut wall) 02890 297999

**Lily Pink Bakery –** 07540890285 claire@lilypinkbakery.com

**PET SERVICES**

**Misa’s Pals Pet Service –** 0753934681 misapals@gmail.com

**ACCOMMODATION**

Although we don’t have accommodation on site we have approximately 100 bed spaces within a 5 minute radius, many within walking distance in the village. Here is a selection ranging from charming self-catering cottages and local country house B&B’s to hotels etc.

**Self Catering**

For any self-catering accommodation booked in the area Angus butchers of Greyabbey can have breakfast packs made up and ready for collection. Tel: 028 4484 1537

**Rose Cottage, Lilac Cottage and Foxglove Cottage** – 3 beautiful little self catering cottages beside the Abbey in the village and within walking distance of Orange Tree House, antiques shops, coffee shops, restaurants etc. Contact Janet – roomswithaview@rocketmail.com Tel: 07980 690250 www.homeaway.co.uk/1130644 Favourites with our guests.

**Loughview Brae –** 3 kingsize bedroom private house within walking distance of Orange Tree House. Uninterrupted views of Strangford Lough. Contact Carole – 07548632734 or barnes728@btinternet.com

**Barnwell Farm Cottages** www.barnwellfarmcottages.co.uk 028 4278 8488

7 cottages of different sizes, on site games room, very pretty location, five minutes’ drive from venue.

**Cunningburn Cottages** www.cunningburncottages.com 028 9181 2828

Three two bedroom farm cottages, very pretty location, ten minutes’ drive from venue.

**38 Main Street Greyabbey** – 2 bedroom cottage [www.38MainStreet.com](http://www.38MainStreet.com)

**Saltpans Self Catering**, Portaferry – [www.saltpansselfcatering.com](http://www.saltpansselfcatering.com) 07530 453736

**Bar Hall Barns -** [www.holidaycottagesportaferry.co.uk](http://www.holidaycottagesportaferry.co.uk) 07834 16 3687

**B&Bs:**

**Edenvale House** www.edenvalehouse.com 028 9181 4881

**Ballycastle House** [www.ballycastlehouse.com](http://www.ballycastlehouse.com) 028 4278 8357

**Shoreline at Mount Stewart** – 07858 480823 www.shorelinemountstewart.com

**Fiddler’s Green** – Traditional Irish Pub in picturesque Portaferry (15 minute drive) with 8 double B&B rooms (transport to and from Orange Tree on the wedding day may be arranged with Fiddlers in advance) 028 4272 8393www.fiddlersgreenportaferry.com

**Ardbrae House** [www.ardbrae.co.uk](http://www.ardbrae.co.uk) **07548632734**

**Ballyrusley B&B** [www.ballyrusleybandb.com](http://www.ballyrusleybandb.com) 028 4272 9057

**Airbnb**

The following local properties are marketed through Airbnb

<https://www.airbnb.co.uk/rooms/3513695>

<https://www.airbnb.co.uk/rooms/3513695?s=1Km_>

<https://www.airbnb.co.uk/rooms/6197139?s=x_7j>

**Hotels:**

**The Old Inn, Crawfordsburn** 028 9185 3255

**Strangford Arms Hotel**, Newtownards 028 91814141 [www.strangfordhotel.com](http://www.strangfordhotel.com)

**Clandeboye Lodge Hotel**, Bangor 028 91852500 email - reception@clandeboyelodge.co.uk

**Marine Court Hotel**, Bangor 028 91451100 email – info@marinecourthotel.net

**Ards Tourist Information Centre** - 028 9182 6846. Very helpful if you are wanting to book accommodation in the area

**Photographic Locations Close to Orange Tree House**

**Mount Stewart House and Gardens** – Tel 028 42788387 A National Trust owned Georgian country house with lake and extensive gardens