



GALA

BALLS & BANQUETS



Everglades Hotel
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hastingshotels.com

Host your grand
event at the Everglades,
in the North West's
finest Ballroom!

The Everglades offers the perfect venue for Gala Balls and Banquets. Our magnificent Grand Ballroom is the largest function suite in the North West and offers events excellent flexibility, with a private entrance and private bar and reception area.

We offer a range of packages to suit your individual requirements, with all dishes made from the finest local produce and prepared by our talented chefs. At the Everglades we have the expertise and warm welcoming atmosphere to ensure your event is a huge success.

Silver Package £55 per person

- Red Carpet Entrance
- Sparkling Reception/Bottle Beer
- Complimentary Room Hire
- Table decorations including mirrored centres, candelabras & linen tableware
- Four-course Delicious Gourmet Menu
- Master of Ceremonies
- Chair Covers, choice of white or black
- Lectern, PA System, Data Projector & Screen
- Personalised Menu Cards and Table Plan
- Late Bar

Gold Package £60 per person

Includes all the Silver Package elements plus:

- Five-course Delicious Gourmet Menu (includes Sorbet course)
- Glass of Directors Wine with Dinner

Platinum Package

£65 per person

Includes all the Silver Package elements plus:

- Five-course Delicious Gourmet Menu (includes Sorbet course)
- Four bottles of Directors Wine per table
- Company Logo Chocolate Coin with Dessert

Add some special *sparkle* to your night:

Entrance Draping from **£150**
Fairy Light Backdrop **£400**
up to 30ft or **£550** for Full Wall

Prices subject to change for 2024 and beyond

Dinner Menu

Curate your perfect menu from the selection below, choosing one starter, one main and one dessert

Starters

Chicken Caesar Salad

with Dry Cured Bacon, Baby Gem Lettuce, Croûtons, Caesar Dressing & Parmesan Shavings

Sweet Potato & Cumin Soup

with a Homemade Wheaten Scone

Warm Chicken & Mushroom Vol-au-Vent

with Salad Leaves & Vinaigrette Dressing

Main Courses

Short Rib of Irish Beef

slowed cooked in a Red Wine & Herb Jus with a Yorkshire Pudding

Supreme of Chicken

on a bed of Colcannon with a Wild Mushroom & Cream Sauce

Roasted Red Peppers

stuffed with Quinoa and Roasted Vegetables

Served with a Selection of Market Vegetables & Potatoes

Desserts

Raspberry Ripple & White Chocolate Cheesecake

Lemon Posset

Decadent Chocolate Torte

Freshly Brewed Coffee or Thompson's Blend Tea