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ATTHE BREWERY LOGIC SERVICE S

www.hildenhouse.com





Nestled in the heart of history, Hilden House combines timeless charm with contemporary style, creating the perfect setting for relaxed, intimate gatherings with family and friends. Located on the grounds of the oldest independent brewery in Ireland, Hilden Brewery, this unique venue is steeped in character and legacy. Originally established in 1981 by Ann and Seamus Scullion, the brewery resides within the 19th-century courtyard of Hilden House, a historic home with a remarkable past. Once the residence of Helen Barbour, daughter of Milne Barbour, the house holds a romantic legacy of its own—Helen celebrated her wedding here after marrying Thomas Andrews, the visionary designer of the Titanic. Whether you're drawn to its rich heritage or its relaxed modern vibe, Hilden House offers an unforgettable backdrop for your special day.











SPACEFORTHE WHOLE GANG!

THE STABLES BAR

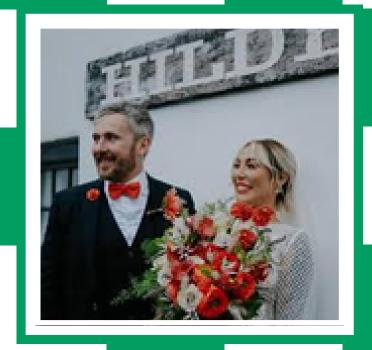
THE MALT STORE

THE GARDEN

THE COURTYARD

Seating up to 120 guests in the Malt Store or 200 in the Gardens, and with the option to host your ceremony on site Hilden has four unique spaces that your guests can enjoy throughout your celebrations.

No day would be complete without your pet pooch and dogs are always welcome!

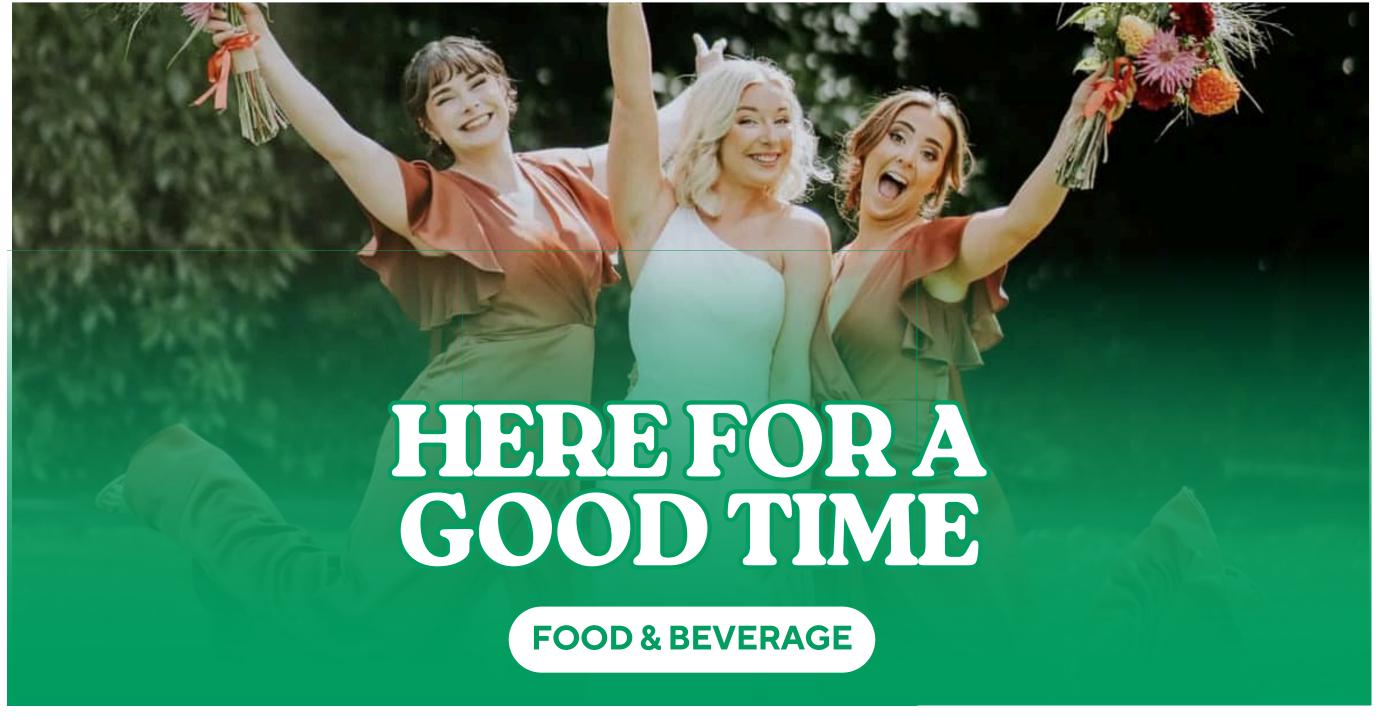












We offer a fully stocked and licensed bar to keep your guests refreshed and entertained.

When it comes to the main event whether you want Pizzas, a BBQ or a 5 course traditional meal. It's your choice!









HIRE

- Four unique areas licensed for ceremonies from 30 to 200 guests
- Malt Store seating up to 120 guests for dinner or garden stretch tentseating up to 200 guests
- Fully staffed, stocked and licensed bar
- Cocktail or Beer drinks reception
- Tables and chairs throughout
- Venue Manager
- PA system for playlists and speeches
- Floral display, archway, table centrepieces and room dressing package
- Full access to the entire grounds







AVAILABILITY & PRICING

2025/2026 WEDDING HIRE PACKAGE

Full day Venue Hire Weekday £1500
Full day Venue Hire Weekend (Friday / Saturday) £2000
this includes full day access to Hilden House Estate, Stables Bar, Malt Store and the Gardens with stretch tent

Optional extras

Ceremony £250

Evening celebration only £500 6pm - 12pm







ALL INCLUSIVE

£125pp min 80 guests max 120. Held in the Malt Store or Garden Stretch Tent

- Welcome cocktail or beer
- 2 canapes per person
- 3 course meal or BBQ
- Evening buffet
- Glass of Prosecco with speeches
- 2 Glasses of wine per person with dinner
- Round Tables, Chairs, Linens & Napkins
- Floral Package
- Garden Stretch Tent for ceremony or cocktail hour
- Exclusive use of the entire estate



SAMPLE LINEN MENU £65PP

Canapes (2pp)

Pea & smoked cheese arancini
Rare roast beef, horseradish cream, mini Yorkshire pudding
Wheaten bread, cured salmon, dill cream cheese
Heritage tomato, bocconcini and basil

Starters (choice of)

Vegetable Soup with fresh baked Sourdough Smoked duck salad, orange gel, rocket and light cucumber salad

Mains (choice of)

Silverside of Beef Bourguignon, slow cooked with bacon and shallot, mushrooms with red wine sauce

Roast chicken, roast potatoes, chefs seasonal vegetables, thyme gravy Roasted squash ravioli, toasted seeds, onion cream

Desserts (choice of)

Sticky toffee, caramel sauce, vanilla bean ice cream Honeycomb cheesecake, strawberry gel, raspberry ripple ice cream Local apple and mixed berry crumble, vanilla custard, whipped cream

SAMPLE BBQ MENU Starters Starters

Charcuterie Cups

Mains (served buffet or sharing style)

STEAK

Locally sourced, 100% Irish tomahawk steak, bathed in garlic butter and thyme, then seared over hot coals.

PORK BELLY

Whole pork belly slab, cooked and compressed, then finished on the Trailblazer BBQ for a crispy outer layer and tender, juicy center.

WHOLE SIDE OF SALMON

Whole side of locally sourced salmon cooked over coals and served with fresh parsley and charred lemons.

GRILLED CORN

Tender corn grilled directly over the coals, then basted in Irish butter for a rich, smoky finish.

HASSLEBACK POTATOES

New potatoes thinly sliced and basted with garlic and herb butter, roasted until golden and crispy on the edges.

4 x HOUSE SALADS

A rotating selection of our chef's choice seasonal salads to complement the BBQ feast

Desserts

Selection of homemade desserts from our Dessert Bar



Homemade sausage rolls
freshly prepared sandwiches
cocktail sausages
chicken goujons
selection of homemade scones and traybakes

E8M2

PIZZA PARTY E8

Selection of thin crust pizzas and toppings dirty fries

SAMPLE FORK BUFFET

pick 2 options from each course



mains

beef stroganoff
lasagne (v option)
chicken curry (v option)
pan fried salmon
chicken goujons
chicken wings

salads

homemade coleslaw

potato salad

pesto penne salad with sundried tomatoes

mixed leaf salad

sides

jasmine rice
chunky chips or fries
roast vegetables
garlic baby potatoes
mac & cheese

sweets

profiteroles
homemade cheesecake
sticky toffee pudding
fresh fruit platter
ice cream & sauces

SAMPLE BRUNCH MENU

PERFECT FOR THE POST CELEBRATION PARTY

£15pp

BRUNCH ON A DELICIOUS SELECTION OF FRESHLY BAKED PASTRIES, FRESH FRUIT JUICES AND HOT DRINKS AND CHOOSE ONE COURSE FROM BELOW

HILDEN FRY

PORK & LEEK SAUSAGE, MAPLE BACON, POTATO BREAD, SODA BREAD, BLACK PUDDING, TOMATO, FRIED EGG

VEGGIE FRY

VEGGIE SAUSAGE X 2, TOMATO, MUSHROOMS, BEANS, SPINACH, POTATO BREAD, SODA BREAD

PANCAKE STACK

3 FLUFFY PANCAKES, STREAKY BACON, MIXED BERRIES, MAPLE SYRUP

SMASHED AVO (GF OPTION)

TOASTED SOURDOUGH, AVOCADO, 2 POACHED EGGS, LIME, CORIANDER

THE MED (GF OPTION)

2 FRIED OR POACHED EGGS, TOASTED SOURDOUGH, MAPLE BACON, FETA OR HALLOUMI,
PICKLED RED ONION

GREEK OMELETTE

3 EGG OMELETTE, CHERRY TOMATOES, FETA, SPINACH, KAMALATA OLIVES

DRINKS LIST

We offer a full bar service throughout your day, fully stocked with draught, bottled beers, wines, prosecco and a selection of spirits from local artisan suppliers in Northern Ireland & beyond.

We are happy to curate your perfect drinks reception and are proud to work in conjunction with Cocktail Keg Company to serve a range of cocktails including; Bramble, French Martini, Espresso Martini, Pornstar Martini, Long Island Ice Tea, Mai Tai.

We offer a selection of wines starting at £18 per bottle.

Our corkage fee is £8pp if you wish to supply your own table wine, with a max of 2 bottles per 8 guests.

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PLEASE CONTACT THE TEAM FOR A PRIVATE TOUR WEDDINGS@HILDENHOUSE.COM

www.hildenhouse.com

