



Boutique Weddings...

Tartine Restaurant, Bushmills.

Intimate and chic,

Tartine steers clear of monolithic hotel uniformity, but rather fancies itself as a unique wedding venue. Our tailored service provides individuality with above all a personality.

Tartine excels itself in providing all the essential ingredients for a successful wedding reception. Whether you are planning for 70 guests, or a smaller intimate celebration, we can provide perfect surroundings a multitude of textures and complementary tones, the perfect blend of traditional and contemporary.

The restaurant offers distinguished selection of wines, carefully chosen to suit a variety of palates and during your 'one to one' consultation with Head Chef/Proprietor Gary Stewart your involvement in food and wine preferences will be encouraged. The Bride and Groom will also be invited to a menu tasting of their final choices.



At Tartine every wedding reception's requirements are unique, we do not offer set wedding menus.

If Ireland is your wedding destination we are happy to pass on our contacts for Photographers, Toastmasters and other wedding services. We are able to assist in recommending entertainers, background music, disco or a band and not forgetting an outstanding choice of local accommodation, luxury hotels and B&Bs.

For further details email or telephone;

Info@distillersarms.com / +44 (0)28 2073 1044.

Weddings @ Tartine



Full Restaurant Hire.

We do not charge for restaurant hire however there is a minimum spend requirement, depending on the day of the week and time of year starting at £4,500 excluding service.

The restaurant will only be available for hire from 3pm onwards, (full day bookings will be possible where circumstances allow and does not effect bookings for wedding lunches if so required.)

Numbers...

Tartine fully seated approx 70- 80 people depending on table arrangements.

Smaller Weddings

Up to 30 people can be accommodated in our private dining area.

Format of payments and services...

Introductory wedding consultation...

A preliminary introduction to Tartine's wedding hospitality addressing any initial queries you may have and choices we can provide.

Confirmation of a wedding booking secured by deposit of 25% will be followed by a full wedding consultation with Gary Stewart chef/proprietor to discuss choice of food, wine, table arrangements, timings and how formal or informal you require the mood of the restaurant to be.

8 Weeks prior to wedding date.

Bride and Groom invited to a menu tasting. Free to weddings with full restaurant hire. Next instalment of 50% of reception fees.

6 Weeks prior to wedding date.

Confirmation of final arrangements.

2 Weeks prior to wedding date.

The remaining 25% of reception fees.

Additional extras to be settled on the day.

Gary Stewart takes great pride in making 'one to one' consultations a tailored service.

Please understand that Gary is a practising chef and due to time restraints of food service, will strictly only be available for consultation by prior arrangement.

