

Seaham Hall Wedding Package

At Seaham Hall you will have your personal Wedding Coordinator to help plan your day

With all of our weddings we include:

Master of Ceremonies

Silver Cake Stand & Knife

White Linen & Napkins

White Crockery, Glasses & Cutlery

White Place Cards

Table Numbers

Menus

Table Plan

The Use of our Private Grounds & Terrace for your Photography

Ample free Car Parking

Highchairs on request

At Seaham Hall we are delighted to guarantee that your Wedding will be the only one taking place

Room Hire Charges

*Our peak times are Saturday all year round
Friday, Saturday and Sunday from May – September & December*

	<i>The Ballroom</i>		<i>The Byron Room</i>		<i>The Augusta Room</i>		<i>The Annabella Room</i>	
	<i>Peak</i>	<i>Off Peak</i>	<i>Peak</i>	<i>Off Peak</i>	<i>Peak</i>	<i>Off Peak</i>	<i>Peak</i>	<i>Off Peak</i>
<i>Civil Ceremony, Wedding Breakfast & Evening Reception</i>	<i>£1500.00</i>	<i>£1000</i>	<i>£750</i>	<i>£550</i>	<i>£350</i>	<i>£200</i>	<i>£250</i>	<i>£175</i>
<i>Wedding Breakfast</i>	<i>£1000</i>	<i>£500</i>	<i>£500</i>	<i>£250</i>	<i>£250</i>	<i>£175</i>	<i>£175</i>	<i>£150</i>
<i>Evening only Reception</i>	<i>N/A – no evening only</i>	<i>£500</i>	<i>£200</i>	<i>£150</i>	<i>£175</i>	<i>£150</i>	<i>£150</i>	<i>£100</i>

Room Capacities

<i>Max Capacity</i>	<i>The Ballroom</i>	<i>The Byron Room</i>	<i>The Augusta Room</i>	<i>The Annabella Room</i>
<i>Civil Ceremony</i>	<i>100</i>	<i>42</i>	<i>20</i>	<i>15</i>
<i>Wedding Breakfast</i>	<i>100</i>	<i>35</i>	<i>20</i>	<i>15</i>
<i>Evening Reception</i>	<i>150</i>	<i>35</i>	<i>20</i>	<i>15</i>

Wedding Menus

Create your own three course menu from the Starters, Main courses and desserts, from £39.00 per person

Starters

Roast Red Pepper & Plum Tomato Soup – Basil Crème Fraiche
Roast Butternut Squash & Sweet Potato Soup – Crystallised Ginger Yoghurt
Ham Hock, Baby Onion & Chive Terrine, Pease Pudding – Garlic Stottie Crostini
Confit Salmon, Dill Crème Fraiche, Ruby Grapefruit, Sour Dough, Caviar, Peashoots
Chicken Liver & Foie Gras Parfait – Red Onion Marmalade – Toasted Brioche (Supp £3.00)
Home Cured Gravavlax, Pickled Courgettes, Fennel, Orange, Brown Bread Tuile, Soured Cream
Galantine of Smoked Chicken – Sultanas & Tarragon – Mango Puree – Smoked Bacon – Pine Nuts & Pea Shoots (Supp £2.50)

Main Courses

Local Chicken Breast – Fondant Potato – Leek – Cabbage & Bacon – Chicken & Tarragon Jus
Roast Loin of Pork – Sage & Onion Seasoning – Salardaise Potato – Wild Mushrooms – Green Vegetable Fricasee
Rump of Northumbrian Lamb – Bubble & Squeak – Roasted Celeriac – Honey Roasted Carrots – Minted Jus
Roast Gressingham Duck Breast – Champ – Mange Tout & Glazed Carrots – Babycorn & Raspberry Jus
*Riding Reserve Sirloin of Beef – Roast Potato – Roasted Root Vegetables – Red Wine Sauce
(Supp £5.00)*
Seabass – Baby Fennel – Spring Onions – Saffron Pearl Potatoes – Ginger Cream
*Roast Fillet of Riding Reserve Beef – Dauphinoise Potatoes – Roast Shallots – Sautée Leeks & Wild Mushrooms – Roast Garlic & Thyme
Jus (Supp £20.00)*

Desserts

Baileys Infused Crème Brulee – Chocolate Chip Cookies
Coconut & Malibu Pannacotta – Pineapple Compote – Ginger Biscuit
Caramelised Lemon Tart – Strawberries – Cinnamon & Star Anise – Strawberry & Black Pepper Ice Cream
Sticky Toffee Pudding – Butterscotch Sauce – Cinnamon Ice Cream

Dark Chocolate Pave – Basil Jelly – Vodka, Mango & Chilli Sorbet

Tea, Coffee & Treats

Vegetarian Menu

Starters

St Maure Goats Cheese – Sun Blush Tomatoes – Confit Tomatoes – Pesto – Smoked Tomato Jelly – Thai Basil

Stilton & Pear Tartlet – Pear Puree – Mizuna Leaves – Pickled Walnuts

Roast Courgette – Aubergine – Spinach & Sweet Pepper Tian – Pepper Coulis & Pine Nuts

Main Course

Red Pepper Risotto – Red Onions & Cherry Tomatoes – Parmesan – Micro Leaf & a Hint of Chilli

Sautéed Potato Gnocchi – Tomato – Leek & Shallot Fondue – Micro Rocket

Feuillette of Wild Mushrooms – Garlic – Thyme & Cream

Sweet Pepper – Red Onion & Rosemary Gratin – Tossed Salad

Open Lasagna of Mediterranean Vegetables – Basil Foam

Children's Menu

Starter

Garlic & Herb Bread

Fan of Melon – Seasonal Fruits – Soft Fruit Coulis

Homemade Chicken Breast Goujons, Lemon Mayonnaise

Main

*Cumberland Sausage, Mashed Potato & Gravy
Battered Cod & Chunky Chips
Swedish Meatballs, Pasta, Tomato Sauce*

Dessert

*Banana Fritters, Caramel Sauce, Vanilla Ice Cream
Strawberry Jelly, Vanilla Ice Cream
Warm Jam Doughnut, Chocolate Sauce, Vanilla Ice Cream*

£13.50 per Child

Inclusive Drinks Packages

Bronze Package

Reception Drinks – Glass of Marquis De La Tour Brut N.V. or Kir Royale

oOo

To Accompany the Meal – Two Glasses of Alto Bajo Sauvignon Blanc & Alto Bajo Merlot

oOo

To Toast the Happy Couple – Glass of Jeio Prosecco Brut N.V.

£24.00 per person

Silver Package

Reception Drinks – Glass of Jeio Prosecco Brut N.V.

oOo

To Accompany the Meal – Two Glasses of Alto Bajo Sauvignon Blanc & Alto Bajo Merlot

oOo

To Toast the Happy Couple – Glass of Laurent Perrier Brut N.V.

£26.00 per person

Gold Package

Reception Drinks – Glass of Laurent Perrier Brut N.V or Peach Bellini

oOo

To Accompany the Meal – Two Glasses of Ca' Marengo Pinot Grigio, Delle Venezie & Monte Clavijo Tempranillo, Rioja

oOo

To Toast the Happy Couple – Glass Laurent Perrier Brut N.V or Veuve Cliquot Brut N.V.

£31.00 per person

Platinum Package

Reception Drinks – Glass of Veuve Cliquot Brut N.V. or Peach Bellini

oOo

To Accompany the Meal – Two Glasses of Vivanco, Rioja Viura-Malvasia or Madfish Unwooded Chardonnay & Castillo D Clavijo, Rioja Crianza or St Hallett, Shiraz/Grenache

oOo

To Toast the Happy Couple – Glass of Veuve Cliquot Brut N.V.

£36.00 per person

Our full wine list is available upon request

Finishing Touches

Selection of Canapés

Salmon & Tuna Sushi, Pickled Ginger, Wasabi & Soy

Ham Hock & Corn Fed Chicken Terrine, Toasted Croute, Fig Chutney

Red Onion & Goats Cheese Tartlet & Baby Rocket (v)

Yorkshire Pudding, Garlic Mushroom, Thyme & Cheddar Cheese (v)

Asparagus wrapped in Parma Ham, Chilli Oil

Mini Cheese & Spring Onion Quiche

Chicken & Chorizo Kebabs

Mozzarella & Roast Cherry Tomato Skewers (V)

Smoked Salmon, Wholemeal Bread, House Chutney, Lemon

Lemon & Raspberry Shot (V)

Chocolate Dipped Strawberries (Dark or White)(V)

£7.50 per person for 3 Selected Canapés

Amuse Bouche

Pea Veloute, Mint Crème Fraiche (V)

Carrot & Orange Veloute, Coriander Foam (V)

Wild Mushroom & Thyme Cappuccino (v)

Gazpacho, Chilli Oil (V)

£2.95 per person

Intermediate Sorbets

Lemon & Coriander Sorbet

Strawberry & Black Pepper Sorbet

Kir Royal Sorbet

Apple & Mint Sorbet

Coconut & Lemon Grass Sorbet

£2.95 per person

Extra Vegetables

Roasted Root Vegetables

Potatoes (Boiled, Roast or Mashed)

Chunky Chips

Seasonal Vegetables

£7.50 per Terrine

Cheese Course

A selection of French & British Cheeses

£7.50 per person

Petit Fours

Three freshly prepared Chef's Choice Petit Fours per guest

£3.00 per person

Evening Buffet Food

Buffet 1

Ham, Cheese & Savoury, Smoked Salmon & Cucumber, Egg Sandwiches

Selection of Quiche

Sausage Rolls

Mini Pizzas

Vegetable Spring Rolls

Spicy Chicken Wings

Red Onion & Goats Cheese Croustade

Baby Baked Potatoes, Sweet Chilli & Sour Cream Dips

Tossed Salad

Coleslaw

£18.00 per person

Menu 2

Ham, Cheese & Savoury, Smoked Salmon & Cucumber, Egg Sandwiches

Tomato, Red Onion & Goat's Cheese Bruschetta

Filo Wrapped King Prawns

BBQ Chicken Legs

Salmon & Tiger Prawn Skewers

Potato Wedges with Sweet Chilli & Sour Cream

Sweet & Sour Chicken Spring Rolls

Mini Pizzas

Mini Sausages, Honey & Garlic

Mediterranean Vegetable Brochettes

Tossed Salad

Coleslaw

£24.00 per person

Bowl Food

Cumberland Sausages, Colcannon Potato & Crispy Onion Rings

Thai Green Chicken Curry & Jasmine Rice (V)

Battered Cod Goujons & Chunky Chips, Mushy Peas

Sweet & Sour Chicken & Egg Fried Rice

Chilli Con Carne, Spicy Potato Wedges

Squash & Sweet Potato Curry & Jasmine Rice (V)

Caesar Salad, Artichoke Hearts, Garlic Croutons & Shaved Parmesan

Lancashire Hotpot

£21.00 per person – choose three items

Hot Sandwiches

Northumberland Bacon

Cumberland Sausage

Cajun Chicken & Sour Cream

Roast Sirloin of Beef Caramelised Onion & Horseradish Crème Fraiche

Goats Cheese & Mediterranean Vegetable Bruschetta

Cheese and Tomato Pizzas

All served in ciabatta bread with chunky chips.

£16.00 per person (two served per person)

Desserts

Vanilla Crème Brulee & Strawberry Compote

Lemon Cheesecake

Chocolate Brownie

£5.00 per person

Wedding Time Line

<i>Action</i>	<i>By When</i>	<i>Done</i>
<i>Provisionally book date</i>		
<i>Once date confirmed copy of Contract & Costing will be issued</i>	<i>Day after Wedding Coordinator has received confirmation of your date</i>	
<i>Return signed Contract and Deposit</i>	<i>14 days after receiving Contract</i>	
<i>50% of final balance of wedding due</i>	<i>Six months prior to wedding</i>	
<i>Hotel will contact you to check all of your details</i>	<i>3 months prior to Wedding</i>	
<i>75 % of final balance due</i>	<i>3 months prior to wedding</i>	
<i>Final guest numbers to be given to Wedding Coordinator</i>	<i>4 weeks prior to Wedding</i>	
<i>Final details meeting with Wedding Coordinator</i>	<i>4 weeks prior to Wedding</i>	
<i>Final Balance to be paid to Seaham Hall Limited</i>	<i>1 month prior to Wedding date</i>	
<i>Delivery of Cake, Favors & any Wedding Items</i>	<i>Day before Wedding</i>	

Seaham Hall Accommodation

Listed below are room types that can accommodate extra beds and cots.

Room number	Category	Z Beds & Cots
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1	Deluxe	1 Cot
2	Deluxe	1 Cot
3	Junior Suite	1 Z Bed & 1 Cot
4	Junior Suite	1 Z Bed & 1 Cot
5	Deluxe	1 Cot
6	Suite	2 Cots or 2 Z Beds
7	Classic (Twin)	1 Cot
8	Suite	2 Cots or 2 Z Beds
9	Suite	2 Cots or 2 Z Beds
10	Deluxe	1 Cot
11	Deluxe	1 Cot
12	Junior Suite	2 Cots or 2 Z Beds
14	Junior Suite	2 Cots or 2 Z Beds
15	Junior Suite	1 Cot
16	Junior Suite	1 Cot
17	Classic (Twin)	1 Cot
18	Junior Suite	1 Cot
19	Deluxe (Twin)	1 Cot or 1 Z Bed
20	Penthouse	2 Cots & 2 Beds
21	Suite	2 Z Beds

Check in on day of arrival is from 3.00pm. However you are welcome to arrive earlier to make full use of the spa facilities, we do recommend packing your spa and gym kit in your hand luggage.
If you are travelling by car you are welcome to leave your keys at reception upon your arrival and your luggage will be taken to your suite.
We request that you vacate your suite by 11.00am on the day of departure. However you are welcome to continue relaxing in the spa after this time.

Z beds are priced at £30 per night inclusive of Breakfast.
No charge for Cots.

Children's times in the Serenity Spa

Monday - Sunday 8.00am-10.00am (Excluding Saturdays)

Monday-Sunday 5.00-6.30pm (Excluding Saturday)

The Serenity Spa Wedding Party Packages

The Serenity Spa is the luxury extra you have included in your wedding when you and your guests stay at Seaham Hall Hotel.

We can tailor make wedding, hen and Stag spa packages to your requirements.

Enjoy the wonderful facilities and treatments for you and a friend to come and prepare before your big day.

Example

Hen Party for 6 or more people - £130 each - Monday- Thursday

Includes

Three course lunch in The Ozone restaurant

Full use of the spa facilities

Welcome Drink

Gift for the hen

Choose from two of the below – one from A and one from B or choose one from C

A

Manicure

Pedicure

Eye Package

Elemis Lime & Ginger Salt Glow

B

Skin Specific Facial

Serenity Well Being Massage

Indian Head Massage

C

Elemis Advance Facials

Elemis Aroma Stones

Maximum party sizes apply please ask for details

£20.00 per person premium payable for Saturday