

# Exclusively Yours

We want your day to be all about you. With our Exclusive Use Experience, Seaham Hall is all yours, giving your family and friends a luxuriously private experience. Relax and soak in the day, knowing our staff are on hand to cater to your every need and ensure that you have a fantastically chic Wedding Day.

*Our Exclusive Use Wedding Experience includes:*

Exclusive Use of the Hall from 12:00 noon the day of your wedding until 12:00 noon the following day

Use of the Main House, The Dining Room, The Lounge, The Sports Lounge,  
The Ballroom, The Courtyard and our other stunning private rooms

21 individually designed suites including the Ada Lovelace Suite for the Newlyweds

The services of our specialised Wedding Co-ordinator to take care of you and your guests

Master of Ceremonies to guide you through the day

Red carpet arrival

Arrival drink of your choice for your guests following the Ceremony

Selection of canapés during your Drinks Reception

A private menu tasting to sample your wedding menu

Three course wedding breakfast followed by coffee and treats

Half a bottle of wine for each guest with their meal

A glass of Taittinger Champagne for your Toast

Evening buffet

White chair covers or Chiavari chairs with a sash of your choice

Our silver cake stand with cake knife

Our finest white linen and napkins

Crystal glassware and fine china

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All residential guests receive breakfast on the morning of departure

Full use of the Serenity Spa for all residential guests until 12 noon on departure

# The Lovelace Experience

From traditional to contemporary, we take great pride in attention to the finest details of your day. Our Ballroom is a stunning space to bring to life your wedding vision, creating a day that reflects your style and personality. Your Wedding Day is the most important day for you and your partner, and we'll ensure it is perfect.

Our Lovelace Wedding Experience includes:

- Use of the Ballroom and Ballroom Bar
- Our newly renovated Ada Lovelace Suite for the Newlyweds
- 5 individually designed suites for your guests
- The services of our specialised Wedding Co-ordinator to take care of you and your guests
- Master of Ceremonies to guide you through the day
- Red carpet arrival
- Arrival drink of your choice for your guests following the Ceremony
- A private menu tasting to sample your wedding menu
- Three course wedding breakfast followed by coffee and treats
- Half a bottle of wine for each guest with their meal
- A glass of Taittinger Champagne for your Toast
- Evening buffet
- White chair covers or Chiavari chairs with a sash of your choice
- Our silver cake stand with cake knife
- Our finest white linen and napkins
- Crystal glassware and fine china

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- All residential guests receive breakfast on the morning of departure
- Full use of the Serenity Spa for all residential guests until 12 noon on departure

# Pricing Guide

## Exclusively Yours

2020

Sunday – Thursday

Friday

Saturday

£125 per person plus exclusive use supplement of £6,500

£135 per person plus exclusive use supplement of £9,500

£145 per person plus exclusive use supplement of £11,500

2021/2022

Sunday – Thursday

Friday

Saturday

£125 per person plus exclusive use supplement of £6,500

£135 per person plus exclusive use supplement of £9,500

£145 per person plus exclusive use supplement of £11,500

## The Lovelace Experience

2020

Sunday – Thursday

Friday

Saturday

£125 per person plus bedroom supplement of £1,230

£135 per person plus bedroom supplement of £1,410

£145 per person plus bedroom supplement of £1,860

2021/2022

Sunday – Thursday

Friday

Saturday

£125 per person plus bedroom supplement of £1,260

£135 per person plus bedroom supplement of £1,440

£145 per person plus bedroom supplement of £1,890

\*Minimum spend applies. Ceremony surcharge applies.

# Winter Pricing Guide

## Exclusively Yours

2020

Sunday – Thursday

Friday

Saturday

£125 per person plus exclusive use supplement of £6,500

£130 per person plus exclusive use supplement of £9,000

£135 per person plus exclusive use supplement of £11,000

2021/2022

Sunday – Thursday

Friday

Saturday

£125 per person plus exclusive use supplement of £6,500

£130 per person plus exclusive use supplement of £9,000

£135 per person plus exclusive use supplement of £11,000

## The Lovelace Experience

2020

Sunday – Thursday

Friday

Saturday

£105 per person plus bedroom supplement of £1,110

£110 per person plus bedroom supplement of £1,410

£115 per person plus bedroom supplement of £1,860

2021/2022

Sunday – Thursday

Friday

Saturday

£105 per person plus bedroom supplement of £1,140

£110 per person plus bedroom supplement of £1,440

£115 per person plus bedroom supplement of £1,890

\*Minimum spend applies. Ceremony surcharge applies. Prosecco will be served for arrival and toast drinks. Valid October – April

# List of Beverages

Please choose from the list below for your Arrival Drink:

Glass of Taittinger Champagne per guest

Bottle of Beer or Cider per guest

Glass of Prosecco per guest

Glass of Bucks Fizz per guest

A Cocktail per guest

Glass of Pimms per guest

Glass of Mulled Wine or Hot apple cider per guest

Please choose from the list below for your Wedding Breakfast Drink:

## White Wine

Pinot Grigio, Tre Fili, Veneto

Chenin Blanc, Kleine Zalza

Sauvignon Blanc, New Zealand

## Red Wine

Shiraz, Benchmark

Merlot, 1870 Errazuriz

Malbec, Festivio

\*Please ask for cocktail menu to help with your selection.

# Wedding Menus

Welcome to Seaham Hall. Our focus is to celebrate British ingredients and its producers who dive, harvest, hunt, nurture and gather them. Our menu reflects the seasons in Britain and the dishes emphasise the quality of what our Island can offer.

We ask that you please choose 1 option per course for your wedding.

Please contact your Wedding Co-ordinator with all dietary requirements and allergies so they can assist you in your selection.

The menus included are our current menus but are subject to change due to seasonality.

GF- Gluten Free

NF- Nut Free

V –Vegetarian

# Canapes

## Cold Options

Smoked salmon mousse, avruga caviar  
Parmesan sable, aged parmesan cream  
Anchovy, onion, and olive tart  
Creamed goat's cheese, baked beetroot, walnuts  
Confit duck, caramelised apple  
Roasted onion and Northumberlandia cheese tart  
Chicken liver parfait, pickled vegetable's  
Ham hock, pease pudding

## Hot options

Corn fed chicken marinated in Thai peanut sauce  
Wild mushroom arancini  
Stornaway black pudding beignet, mustard mayonnaise  
Crispy salt cod, garlic aioli  
St John's rarebit tarts  
Creamed leek and smoked haddock tart

\*Canapes are included in the Exclusively yours package please chose 2 hot options & 2 cold options. If you wish to upgrade in the Lovelace package please the prices are choice of 3 is £10per person, choice of 4 is £13per person & choice of 5 is £15per person

## Starter Courses

Poached salmon, marinated heritage potato, caviar dressing | NF, GF  
Salt baked beetroot, whipped Innes goat's cheese, walnut dressing | V, GF  
Cured salmon, pickled cucumber, horseradish, dill | GF, NF  
Marinated mackerel with saffron, carrots, crispy capers | GF, NF  
Pressed ham hock and parsley terrine, pease pudding, sweet mustard | NF  
Confit Goosnargh duck terrine, smoked duck, apple chutney | NF, GF  
Celeriac soup, truffle oil | GF, NF, V  
Wild mushroom soup, chervil cream | GF, NF, V  
Roasted tomato soup, basil pesto | GF, V  
Sweet white onion & garlic soup, Mrs Kirkham's toast | V, NF

## Main Courses

Roasted rump of lamb Provencale, herb sauce | GF  
Rack of pork, black pudding, glazed apples, cider sauce | NF  
Corn fed chicken, green beans, wild mushrooms, tarragon sauce | GF NF  
Goosnargh duck breast roasted with spices, chicory, orange | GF NF  
Roasted sirloin of dry aged beef, spinach, wild mushrooms, red wine sauce | GF, NF  
Salmon fillet, sauce of mussels, orange, tarragon | GF, NF  
Baked cod fillet, Brandade potato, young fennel, herb dressing | NF  
Potato dumplings, Tunworth, baked roots, sage pangrattato | V, NF  
Sweet and sour chicory, risotto of sunflower seeds, herb sauce | GF, V, NF

## Dessert Courses

Treacle tart, clotted cream, lemon | V  
Chocolate brownie, salted caramel, clotted cream | GF  
Lemon curd tart, glazed meringue, fennel pollen | NF  
Chocolate tart, stout ice cream, burnt orange sauce | NF  
Prune and Armagnac parfait, Earl grey tea ice cream  
Panna cotta, citrus fruits, lime syrup | GF, NF  
Pavlova, lemon cream, mango, passion fruits, lime syrup | GF, NF  
Platter of British cheese, store-cupboard chutney & oatcakes | £60 per table supplement



# For The Little Ones

## Starters

Tomato soup  
Sliced seasonal fruit  
Garlic bread with cheese

## Mains

Chicken breast  
Chicken goujons  
Free range pork sausage  
Grilled market fish  
Pasta with tomato sauce

All served with fresh vegetables, new potatoes or chips

## Desserts

Jelly and ice cream  
Chocolate brownie  
Knickerbocker glory  
Cookies and vanilla ice cream

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Children are aged 12 and under

# Evening Buffet

## Inclusive

Grilled back bacon bap  
Fried Lintz farm egg bap  
Spiced potato wedges

## Upgrade to our Deluxe menu for £5

Grilled back bacon bap  
Fried Lintz farm egg bap  
Spiced potato wedges  
Mozzarella, tomato and basil focaccia pizza slices  
Hot dogs in soft buns

## Upgrade to our Bespoke menu for £10

Please choose 3 items from the below  
Vegetable spring rolls, sweet chilli dip  
Duck spring rolls, hoisin sauce  
Grilled chicken satay skewers, peanut sauce  
Grilled lamb skewers, cucumber and yoghurt dip  
Chicken and vegetable kebabs, garlic mayonnaise  
Mozzarella, tomato and basil focaccia pizza slices

Please choose 2 items from the below

Chicken Thai red curry  
Yellow vegetable and tofu curry  
Vale of York pork belly slowly braised in mustard and cider  
Mushroom and red pepper stroganoff  
Roasted chicken breast "Sweet and sour"  
(All served with braised rice)  
Chocolate brownie  
Hazelnut and raisin flapjacks

\*All upgrade prices are per person

# Frequently Asked Questions

Q: How many weddings do you hold at Seaham Hall per day?

We'll never hold more than one wedding per day.

Q: How long can you provisionally hold a date and how much is the deposit?

We will provisionally hold your date for 2 weeks, after which we will ask for a £1,500 deposit to confirm your wedding.

Q: How do I book my Civil Ceremony?

You will need to contact the Durham County Registrar to book your Ceremony. Their contact number is 03000 266000.

Q: How many bedrooms are included for my wedding guests?

If you have booked our Exclusively Yours package, you will receive all 21 of our suites. If you have booked The Lovelace Experience, you will receive 5 suites and the Ada Lovelace Suite for the Newlyweds. We are unable to guarantee the availability and pricing of any suites further than those included in your package.

Q: Do you allow fireworks?

Yes, you are welcome to provide fireworks for your big day. Please ask your Wedding Co-ordinator for more details.

Q: Do I have to book certain suppliers?

Apart from chair covers which we provide for you in your package, you can hire any supplier you wish. Please ensure they have the proper licensing and public liability insurance prior to booking them and ask us about our recommended suppliers.

Q: When do I meet with my Wedding Co-ordinator and when do I need to make payments?

1 year before your wedding, we will require a 25% payment. 6 months prior to your wedding, we will host your menu tasting and a 50% payment is due. 1 month before your final payment is due.

Please feel free get in touch with any further queries you may have.