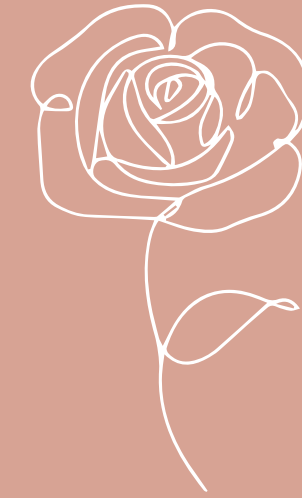


Seagoe Hotel is the perfect venue for your special day. Whether you are dreaming of a small, intimate wedding or perhaps a larger celebration, our award winning team will be on hand to help plan a wedding day that is as special as you are.



**“Our Wedding Day at the Seagoe Hotel was magical.
The staff are wonderful and made our day so special.
Our reception in the Oaks Suite looked absolutely amazing,
with all the beautiful finishing touches and
attention to detail from start to finish.”**
Mr and Mrs Davison

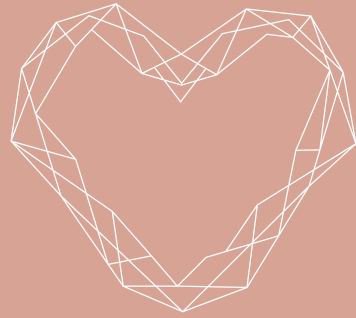


As your trusted wedding partner, The Seagoe Hotel offers an impressive setting for your big day. You and your guests are invited to experience the warmth and comfort of our 4 star property. Our beautiful function suites provide excellent facilities for all weddings large or small, and our private landscaped gardens provide a perfect location for your wedding ceremony and photographs.

Our Executive Head Chef and team take great pride in their banqueting expertise and will ensure that you and your guests enjoy a memorable culinary experience throughout your day.

Based in County Armagh, we are centrally located and only 30 minutes from Belfast with easy access to motorways, local train station and airports.

We look forward to welcoming you to
The Seagoe



SEAGOE WEDDINGS

T H E P A L L A D I U M P A C K A G E

T H E P L A T I N U M P A C K A G E

T H E G O L D P A C K A G E

T H E S I L V E R P A C K A G E

T H E W H I R L W I N D P A C K A G E

T H E I N T I M A T E P A C K A G E

Our Wedding Collection offers a selection of different packages to suit all types and sizes of weddings. Or, if you are looking for something a little bit different, our Wedding Planner can create an exclusive bespoke package especially for you.



ALL PACKAGES IN OUR WEDDING COLLECTION INCLUDE THE FOLLOWING:

-
- Dedicated Wedding Planner
 - Private entrance with red carpet arrival
 - Private Lower Gallery reception area for arrival
 - Outside gardens for photographs
 - Personal seating plan & table menus
 - White linen napkins & tablecloths
 - Cake stand & knife
 - Fairy-tale mood light backdrop
 - Ceiling drapes
 - Mood light chandeliers and lighting colour matching in the Oaks Suite
 - State of the art sound system & audio visual
 - Cherry blossom trees
 - Bar facility in Oaks Suite
 - Wedding night stay in Bridal Suite
 - Preferential room rates for guests



T H E G O L D P A C K A G E

- Pre wedding menu tasting for the Bride & Groom
- Prosecco on arrival for the Bridal Party
- Tea, coffee & homemade shortbread on arrival
- Gourmet 5 course wedding meal
- Glass of red or white wine with meal
- Prosecco to toast
- Complimentary room for Bride & Groom
- Discounted room rates for wedding party



Monday – Thursday

£66.95

per person

60
Guests
Minimum

Friday & Saturday

£76.95

per person

100
Guests
Minimum

T H E S I L V E R P A C K A G E

- Prosecco on arrival for the Bridal Party
- Tea, coffee & homemade shortbread on arrival
- Gourmet 4 course wedding meal from our Wedding à la Carte Menu
- Glass of red or white wine with meal
- Prosecco to toast
- Complimentary room for Bride & Groom
- Discounted room rates for wedding party



Monday – Thursday

£54.95

per person

60
Guests
Minimum

Friday & Saturday

£64.95

per person

100
Guests
Minimum

T H E P L A T I N U M P A C K A G E

Pre wedding menu tasting for the Bride and Groom

On Arrival

- Prosecco for the Bridal Party
- Tea, coffee & homemade shortbread
- Cocktail reception with Canapés
- Oaks Suite banqueting room
- Gourmet 5 Course wedding meal from our Wedding à la Carte

Menu

- 2 glasses of red or white wine with meal
- Evening buffet with 3 options
- Prosecco to toast
- Complimentary room for Bride & Groom
- Discounted room rates for wedding party
- Mimosa Breakfast for residential wedding guests



Monday – Thursday

£87.95

per person

60

Guests
Minimum

Friday & Saturday

£97.95

per person

100

Guests
Minimum

T H E P A L L A D I U M P A C K A G E

The ultimate wedding package for your special day

Pre wedding menu tasting for the Bride and Groom

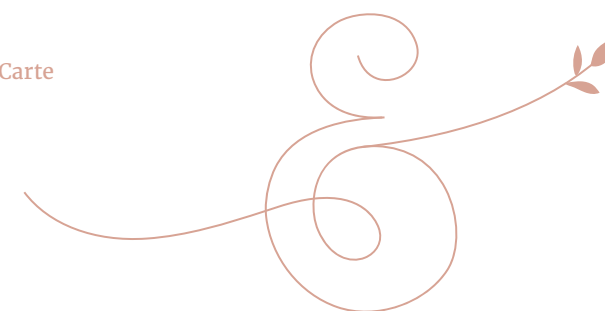
The happy couple can travel in style on your special day in our Bentley Mulsanne with Prosecco en route

On Arrival

- Acoustic music on arrival in our Lower Gallery
- Prosecco for the Bridal Party
- Tea, coffee & homemade shortbread
- Cocktail & bottled beer reception with canapés
- Oaks Suite banqueting room
- Gourmet 5 Course wedding meal from our Wedding à la Carte

Menu

- 2 glasses of red or white wine with meal
- Gourmet evening buffet with 3 options
- Prosecco to toast
- Complimentary room for Bride & Groom
- Discounted room rates for wedding party
- Choice of table centrepieces
- Mimosa Breakfast for residential wedding guests



Monday – Thursday

£98.95

per person

60

Guests
Minimum

Friday & Saturday

£109.95

per person

100

Guests
Minimum

I N T I M A T E W E D D I N G P A C K A G E

The Gallery with its outdoor terrace is the setting for our Intimate Wedding Package for up to 60 guests

- Tea, coffee and homemade shortbread on arrival
- 4 Course wedding meal from our Wedding à la Carte Menu
- White linen napkins and tablecloths
- Table centrepieces
- Table plan
- Cake stand & knife
- State of the art sound system
- Overnight stay in Bridal Suite



Monday – Thursday

£49.50

per person

40
Guests Minimum
60
Guests Maximum

Friday & Saturday

£55.00

per person

40
Guests Minimum
60
Guests Maximum

Drinks Package Upgrade: Prosecco on arrival, Prosecco to toast & 1 glass of red or white wine with the meal £15pp



W H I R L W I N D W E D D I N G P A C K A G E

- Prosecco on arrival
- Tea, coffee & homemade shortbread on arrival
- Gourmet 4 course meal
- 1 glass of red, white or rose wine with your meal
- Prosecco to toast
- Complimentary room for the Bride and Groom
- Preferential room rates for guests
- Cake stand & knife
- Table plan



Monday – Thursday

£65.95

per person

Deposit must be paid 6 months prior to Wedding Day

Friday & Saturday

£72.95

per person

W E D D I N G C E R E M O N I E S

Seagoe Hotel is fully licensed to hold Religious and Non-Religious Marriage Ceremonies



Oaks Suite

£500.00

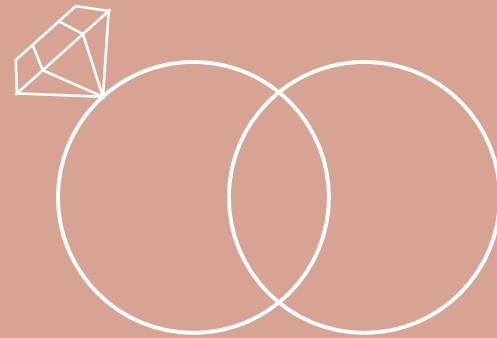
250 Guests Maximum

The Gallery

£300.00

60 Guests Maximum

EVENING RECEPTIONS



ALTERNATIVE OPTIONS FOR YOUR WEDDING CELEBRATION

Perhaps you have gone away to get married and now you want that special celebration to share your happiness with family and friends, or maybe you prefer the idea of a wedding party rather than the more traditional wedding day.

Whatever your reason, our Evening Receptions provide that alternative option while maintaining the highest of standards to ensure your perfect day.

Our Wedding Planner will be delighted to work with you to create a bespoke package if you require something a little bit different.



ALL EVENING RECEPTIONS INCLUDE:

- Dedicated Wedding Planner
- State of the art sound systems
- Roving mics & AV equipment
- Fairy-tale mood light backdrop
- Ceiling drapes
- Mood light chandeliers
- Cherry blossom trees
- Private Lounge Reception Area for arrival
- Private entrance with red carpet arrival
- Oaks Suite banqueting room
- Preferential room rates for guests
- Cake stand & knife
- White linen napkins and tablecloths
- Beautiful outside gardens for photographs
- Overnight stay in Bridal Suite

C L A S S I C E V E N I N G P A C K A G E

- Prosecco on arrival for Bridal Party
- Sparkling wine reception for all guests
- Choose 4 options from our Finger Buffet Menu

D E L U X E E V E N I N G P A C K A G E

- Prosecco on arrival for Bridal Party
- Sparkling wine reception
- Choose from our extensive Fork Buffet Menu
- Main Course – choice of 2
- Side Dishes – choice of 2
- Dessert – choice of 1



Sunday - Thursday

£1,895.00

Based on 100 guests

Friday - Saturday

£1,995.00

Based on 100 guests

Additional Guests

£19.50

Per Person

Additional Guests

£20.50

Per Person



Sunday - Thursday

£2,895.00

Based on 100 guests

Friday - Saturday

£2,995.00

Based on 100 guests

Additional Guests

£29.50

Per Person

Additional Guests

£30.50

Per Person

A C C O M M O D A T I O N

The Seagoe's 34 bedrooms have all been cleverly designed to ensure that our guests have a comfortable stay, whatever the purpose of their visit. We offer fast and free Wi-Fi, room service, luxury bedding for the perfect night's sleep, a fantastic shower and thoughtful extras to enhance your stay.

- Luxury bathroom toiletries
- Accessible bedrooms & facilities with lifts to all floors
- Early check-in & late check-out can be arranged
- Free & unlimited Wi-Fi
- Family friendly & family services; Cots & changing facilities
- 24 hour Front Desk services
- Business services; Printing & photocopying
- Complimentary secure, on-site car park
- 30 minutes from Belfast City Centre
- 35 minutes from George Best Belfast City Airport



P O S T W E D D I N G E X P E R I E N C E S

SEAGOE BARBECUE

Sparkling Rose Reception
Choice of 3 BBQ items from our BBQ Menu
Included Side Options, Sauces & Accompaniments
Private indoor & outdoor areas for guests
Price **£29.95** Per Person
Minimum of 30 Guests
Location will depend on availability

PIZZA & PROSECCO

Choice of Stonebaked Pizza and 2 glasses of Prosecco per person
Included side options, sauces & accompaniments
Private indoor & outdoor areas for guests
Price **£24.95** Per Person
Minimum of 50 Guests
Location will depend on availability

SEAGOE GOURMET BUFFET

Choice of 5 items from our Gourmet Finger Buffet Menu
Sparkling Rose Reception
Choice of location
(Depending on numbers & availability)
Private bar
Private indoor & outdoor areas for guests
£23.95 Per Person
Min 20 Guests

PRE OR POST WEDDING COCKTAIL MASTERCLASS

Learn from our Master Mixologist how to make 4 cocktails from our menu
Private area in our Balcony Bar
Live entertainment (Saturdays Only)
£30.00 Per Person

BALCONY BAR CHAMPAGNE BREAKFAST

Breakfast buffet served in Balcony Bar
Included Continental Options
Indoor & outdoor balcony area for guests
Price **£20.00** Per Person
(Non-Residents)
Price **£10.00** Per Person
(Residents)
Min 15 Guests
Served from 10am

W E D D I N G À L A C A R T E M E N U

STARTERS

Duck Bon Bon, Hoi Sin and Ketchup Manis Dressing on a Bed of Seasonal Leaves

Chicken/Duck Liver Parfait, Sticky Date Chutney, Toasted Brioche Croutons

Goats Cheese Panna Cotta, Smooth Onion Marmalade, Baby Pickled Vegetables, Walnut Brittle

Smoked Cod and Irish Cheddar Cake, Sweet Curry Aioli, Leaves and Tomato Vinaigrette

Seagoe Smoked Chicken Caesar, Soft Boiled Egg, Pancetta, Sourdough Croutons, Marinated Tomatoes and Olives (available without Chicken)

SOUPS

Celeriac, Wild Mushroom and Truffle Cream

Smoked Tomato and Roast Red Pepper

Comber Potato and Leek

Vegetable Broth

Cream of Vegetable

Carrot Lentil and Bacon

MAIN COURSES

Herb Roasted Turkey and Honey Glazed Ham with a Herb and Sage Stuffing

Slow Roast Treacle Glazed Daube of Beef

Slow Roast Topside of Irish Beef

Rolled Pork Loin with Apricot Stuffing

Supreme of Chicken Fillet with a Chive Veloute

Grilled Fillet of Salmon with Mussel and Saffron Cream.

All main courses served with mash, potato gratin, Chef's selection of seasonal vegetables and roast gravy

VEGAN AND VEGETARIAN STARTERS

Carrot, Apple and Ginger Soup with Crispy Kale and Sage

Spicy Squash Soup with Coconut and Coriander

Superfood Salad

Cauliflower and Sumac Salad, Candied Lemon, Red Pepper, Pomegranate Seeds and Romesco Dressing

VEGAN AND VEGETARIAN MAINS

Roasted Vegetables and Giant Cous Cous Wellington, Tomato Fondue and Organic Leaves

Baked Field Mushrooms, Fine Ratatouille, Smoked Gubeen and Peppery Watercress

Courgette and Tomato Linguine, Chilli and Lemon

Beetroot Risotto, Goats Cheese, Walnuts and Baby Leaves

SWEETS

Chocolate and Salted Caramel Tart, Vanilla Clotted Cream

Classic Chocolate Fondant, Vanilla Bean Ice Cream

Cheesecake of your Choice

Armagh Apple Crumble, Hazelnuts, Caramel Custard, Vanilla Bean Ice Cream

Profiteroles with Chocolate and Salted Caramel Sauce

Zesty Lemon and Raspberry Meringue Tart

Trio of Desserts. Choose any three:

- Mini Meringue Nest with Chantilly Cream and Fresh Strawberry
- Profiteroles with Chocolate and Salted Caramel Sauce
- Mini Chocolate Torte
- Mini Armagh Apple Crumble
- Mini Eton Mess
- Mini Cheesecake
- Mini Brownie Bites

F O R K B U F F E T M E N U

BEEF OPTIONS

Beef Goulash

Beef Lasagne

Beef Stroganoff

Classic Beef Bourguignon

Cottage Pie

Authentic Crispy Salt and Chilli Beef

Authentic Indian Beef Curry

CHICKEN OPTIONS

Irish Chicken Fillet, Braised Leeks, Mushroom, Pancetta and White Wine Cream

Panko Breaded Chicken Fillets with Garlic Butter

Thai Green Chicken Curry

Authentic Indian Chicken Curry

Chicken, Smoked Bacon and Mushroom Carbonara

Sweet and Sour Chicken

PORK OPTIONS

Maple Glazed Pork Loin, Caramelised Apples and Grain Mustard Cream Sauce

Medallions of Pork Fillet, Wild Mushroom and Truffle Cream

FISH OPTIONS

Native Seafood Pie, Topped with Irish Cheddar Mash

Herb Crusted Irish Salmon Fillet, Buttered Local Greens, White Wine, Lemon and Herb Cream

VEGETARIAN OPTIONS

Roasted Mediterranean Vegetable Lasagne

Salt and Chilli Tofu, Asian Stir Fry Vegetables with Sesame, Maple and Soy Dressing

Roasted Vegetable Curry

Vegetable Carbonara

SALADS

Gem Lettuce, Parmesan, Croutons, Creamy Caesar Dressing

Dressed Leaves

Tomato and Red Onion

Beetroot and Balsamic

Orzo Pasta Salad

SIDES

Triple Cooked Chips

Skinny Fries

Baby Boiled Potatoes with Minted Butter

Jacket Potato Wedges

Buttery Mash

Roast Root Vegetables

Braised Rice

Sautéed Garlic Comber Potatoes

Cajun Roasted Wedges with Sour Cream and Sweet Chilli

French Beans with Bacon and Roasted Red Pepper

DESSERTS

Profiteroles with Chocolate and Salted Caramel Sauce

Selection of Individual Ice Creams

Individual Lemon Meringue Tartlet

Strawberry and Cream Meringue Nest

Baked Chocolate Brownie Bites



FINGER BUFFET MENU

SAVOURY OPTIONS

Cocktail Sausages
Sausage Rolls
Chicken Goujons
Cones of Fish Goujons
Selection of freshly made Sandwiches
Selection of freshly made Wraps
Steak and Guinness Puff Pastry Pie and Mash
Chorizo and Red Pepper Soda Bread Pizza
Beef Burger Slider, Irish Cheddar and Ballymaloe Relish
Crispy Pork Belly, Bao Bun, Peanut Slaw, Sriracha Sauce
Crispy Salt and Chilli Squid, Napa Slaw, Citrus Mayo
Cones of Portavogie Scampi

VEGETARIAN OPTIONS

Mini Goats Cheese Quiche
Marinated Tomato and Black Olive Bruschetta
Mushroom and Truffle Soda Bread Pizza
Breaded Mushroom with Garlic Mayo
Vegetable Spring Rolls

SWEET OPTIONS

Profiteroles with Chocolate and Salted Caramel Sauce
Mini Lemon Meringue Pie
Baby Strawberry Pavlova
Chocolate Brownie Bites

Choice of 3 **£15.95** / Choice of 5 **£17.95** Per Person

UPGRADE OPTIONS

UPGRADES – FOOD

Trio of Starters £3.95pp
Trio of Desserts £2.95pp
Tea Coffee and Short Bread £2.50pp
Canapés (Choice of 3) £5.95pp
Soup Shots and Guinness Bread £3.95pp
Traybakes £3.95pp
Candy or Popcorn Cart from £200.00
Gourmet Wraps and Baps £6.95pp
Truffles £1.50pp
Branded Chocolate Disc £1.50pp
Scotch Eggs £2.95pp
Mince Pies £1.95pp
Hot Chocolate and Marshmallows £3.25pp
Milk and Cookie Bar £2.95pp
Cake Pops £3.95pp

UPGRADES – DRINKS

Sparkling Wine Reception £3.95pp
Prosecco Reception £4.95pp
Champagne Reception £9.95pp
Pimp My Prosecco Reception £7.50pp
Cocktail Reception £7.50pp
Cocktail Cart 50 Guests £350.00
Cocktail Cart 100 Guests £600.00
(Based on Seasonal Cocktails)
Buckets of Beer £15.00 for 5
Shloer £2.50pp
Bucks Fizz £4.25pp
Mulled Wine £3.95pp
Fruit Punch £3.95pp

DRINKS PACKAGES

Sparkling Wine Reception, Wine Pour and Buckets of Beer on Arrival £11.95pp
Cocktail Reception, Wine Pour and Sparkling Wine Toast Drink £16.45pp
Cocktail Cart, Sparkling Wine Toast Drink, Wine Pour £15.95pp
Candy Dream – Fully Stocked Candy Cart and Cocktail Cart £750.00 Total



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