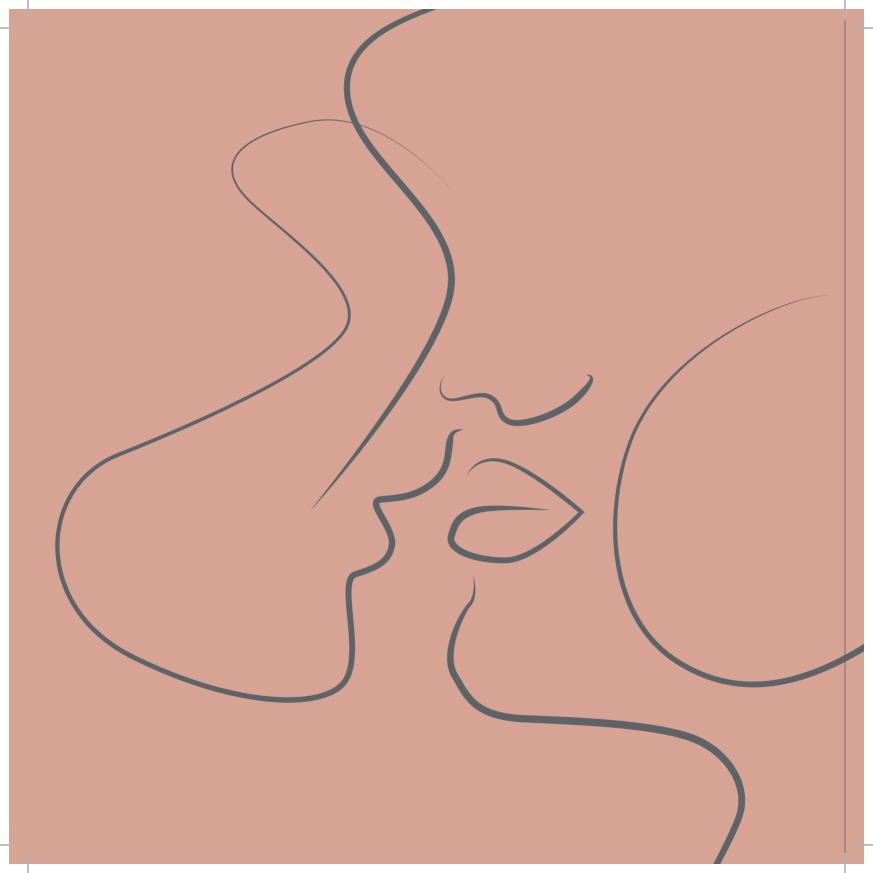




WEDDINGS 2026-2027



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 **Seagoe Hotel**



SEAGOE WEDDINGS

THE PLATINUM PACKAGE

THE GOLD PACKAGE

THE SILVER PACKAGE

THE WHIRLWIND PACKAGE

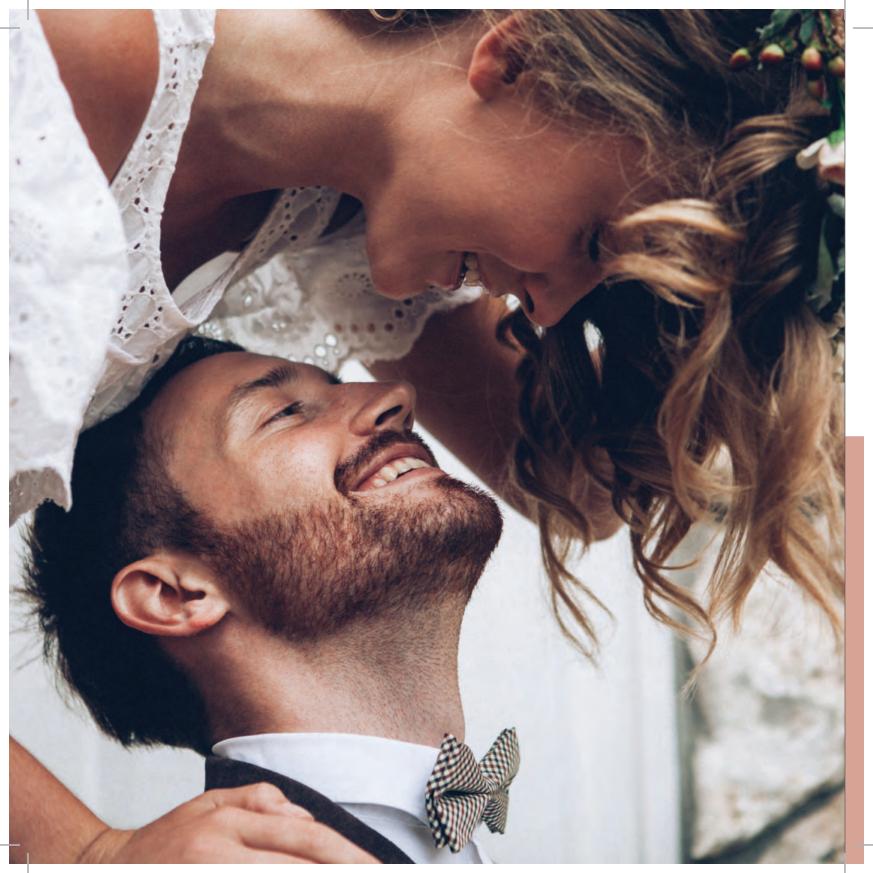
Our Wedding Collection offers a selection of different packages to suit all types and sizes of weddings Or, if you are looking for something a little bit different, our Wedding Planner can create an exclusive bespoke package especially for you.



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 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

£64.95

per person

60 Guests Minimum Friday & Saturday

£74.95

oer person

100 Guests Minimum

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

£76.95

per person

60 Guests Minimum Fridav & Saturdav

£86.95

per person

100 Guests Minimum

THE PLATINUM PACKAGE

Pre wedding menu tasting for the Bride and Groom

On Arriva

- 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

£92.95

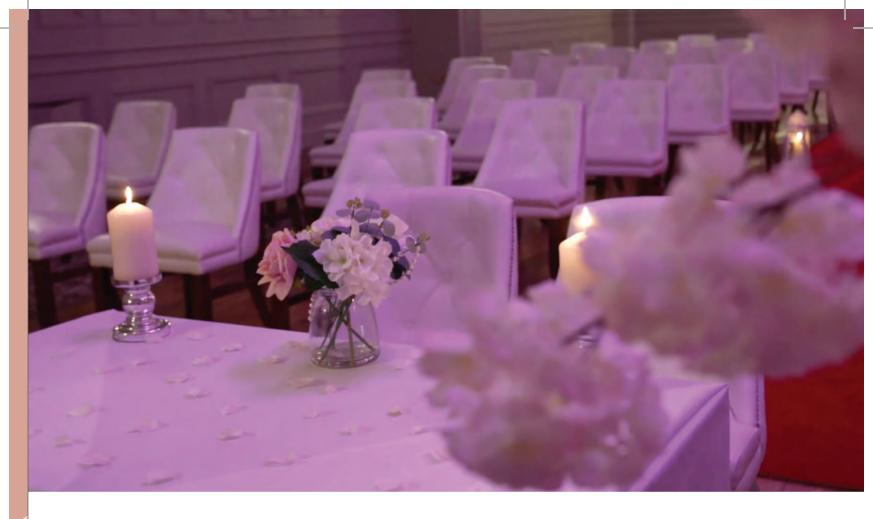
per person

60 Guests Minimum Friday & Saturday

£97.95

per person

100 Guests Minimum



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

£600.00

250 Guests Maximum

The Gallery

£350.00



INTIMATE WEDDING PACKAGE

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

£59.50

per person

40
Guests Minimum
60

Guests Maximum

Friday & Saturday

£65.00

per person

40Guests Minimum

60

Guests Maximum

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

WHIRLWIND WEDDING PACKAGE

- Prosecco on arrival
- Teal coffee & homemade shorthread on arrival
- Gourmet / 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

£75.95

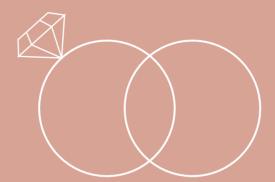
per persor

Deposit must be paid 6 months prior to Wedding Day

Fridav & Saturdav

£82.95

per persor



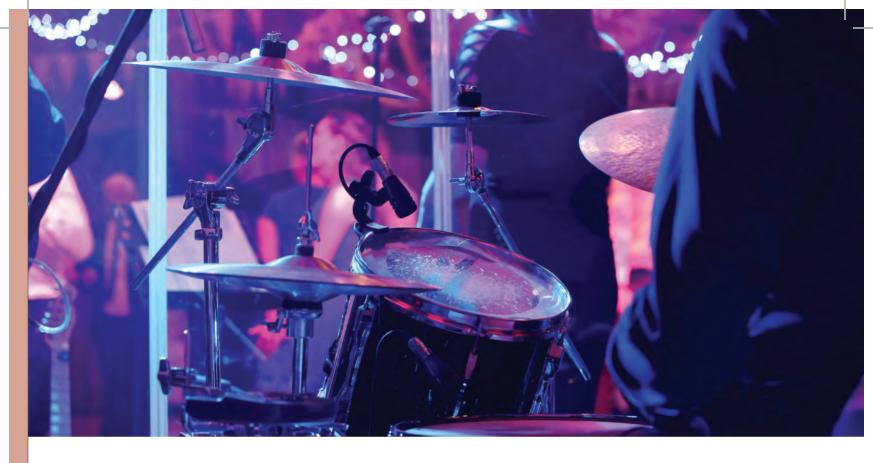
ALTERNATIVE OPTIONS FOR YOUR WEDDING CELEBRATION

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.

Starting time of 5pm



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



£2,895.00

Based on 100 guests

Additional Guests

£24.95

Per Person

DELUXE EVENING PACKAGE

- 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



£3,895.00

Based on 100 guests

Additional Guests

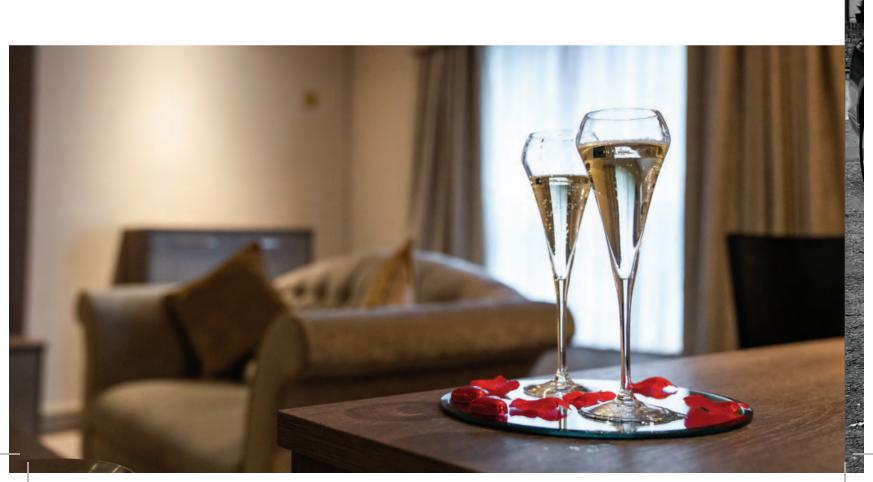
£34.95

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





W E D D I N G À L A C A R T E M E N U

STARTERS

Pressed Duck Leg Confit, Pistachio, Beetroot & Cherry Ketchup

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

Pearls of Melon, Berry Compote, Green Apple Sorbet Chicken Caesar Salad, Crispy Bacon, Baby Gem Lettuce, Parmesan & Caesar Dressing (available without chicken) Superfood Salad

Bang Bang Chicken or Cauliflower, Rich Satay Sauce, Crispy Peanuts, Asian Slaw

SOUPS

Roasted Sweet Potato, Red Pepper & Butternut Squash Potato & Leek Vegetable Broth Cream of Vegetable Sundried Tomato, Bell Pepper & Basil Carrot, Lentil & Bacon

MAIN COURSES

Herb Roasted Turkey and Honey Glazed Ham with a Herb and Sage Stuffing
Slow Roast Treacle Glazed Daube of Beef
Sirloin (supplement of £3 per person)
Rolled Pork Loin with Apricot Stuffing
Supreme of Chicken Fillet with Cep Cream
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 Wild Mushroom Nut Roast with Crushed Comber Potatoes, Root Veg Mash, Maple Glazed Greens & Vegan Gravy Roasted Aubergine Parmigiana

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

FORK BUFFET MENU

BEEF OPTIONS

Beef Lasagne Beef Stroganoff

CHICKEN OPTIONS

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

VEGETARIAN OPTIONS

Roasted Mediterranean Vegetable Lasagne Vegetable Carbonara Authentic Indian Vegetable Curry

SALADS

Gem Lettuce, Parmesan, Croutons & Creamy Caesar Dressing Dressed Leaves Salad Tomato & Red Onion Beetroot & Balsamic Potato Salad

SIDES

Triple Cooked Chips
Skinny Fries
Baby Boiled Potatoes with Minted Butter
Sautéed Garlic Comber Potatoes
Cajun Roasted Wedges with Sour Cream &
Sweet Chilli
Buttery Mash
Roast Root Vegetables
French Beans with Bacon & Roasted Red Pepper
Braised Rice

DESSERTS

Chef's Trio Of Desserts



FINGER BUFFET MENU

SAVOURY OPTIONS

Cocktail Sausages
Sausage Rolls
Chicken Goujons
Fish Goujons
Selection of freshly made Sandwiches
Selection of freshly made Wraps
Selection of Bite Sized Sourdough Pizza
Beef Burger Slider, Irish Cheddar and Ballymaloe Relish

VEGETARIAN OPTIONS

Mini Goats Cheese Quiche Selection of Bite Sized Sourdough Pizza Vegetable Spring Rolls Vegetarian Wraps & Filled Rolls Vegan Burger Sliders

SWEET OPTIONS

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

Choice of 3 £19.95 / Choice of 5 £24.95 Per Person







U P G R A D E O P T I O N S

0

0 **UPGRADES – FOOD** Tea Coffee and Short Bread £4.95pp Canapés (Choice of 3) £10.95pp Traybakes £3.95pp Candy or Popcorn Cart from £200.00 Gourmet Wraps and Baps £6.95pp Mince Pies £2.50pp **UPGRADES – DRINKS** Sparkling Wine Reception £4.95pp Prosecco Reception £6.95pp Champagne Reception £11.95pp House Wine Pour £7.50pp Premium Wine Pour £9.50pp Cocktail Reception £10.95pp Cocktail Cart 50 Guests £500.00 Cocktail Cart 100 Guests £1000.00 (Based on Seasonal Cocktails) Buckets of Beer £25.00 for 5 Shloer £2.50pp Mulled Wine £4.95pp X X 0 0

22 Upper Church Lane Portadown Craigavon BT63 5JE

events@seagoe.com 028 3833 3076 seagoe.com

