



SEAGOE  
HOTEL ★ ★ ★ ★

WEDDINGS

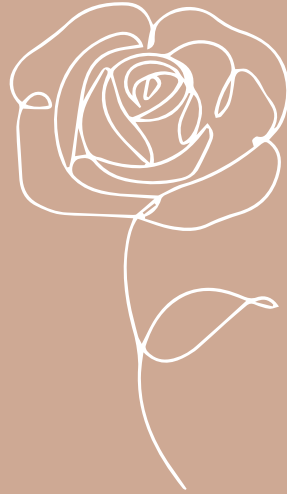


Seagoe Hotel is the perfect venue for your special day. Whether you are dreaming of a small, intimate wedding or perhaps a larger celebration, our award winning team will be on hand to help plan a wedding day that is as special as you are.



**“Our Wedding Day at the Seagoe Hotel was magical.  
Adam is wonderful at his job & he made our day so special.  
Our reception in the Oxford 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, The Oxford Rooms, provide excellent facilities for all weddings large or small, and our private landscaped gardens provide a perfect location for your wedding photographs.

Our Executive Head Chef and his 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 airport.

We look forward to welcoming you to  
**The Seagoe**





**ALL PACKAGES IN OUR WEDDING COLLECTION INCLUDE THE FOLLOWING:**

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





# A F A I R Y T A L E R O M A N C E

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- 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
- Evening buffet with 3 options
- Anniversary stay



Sunday – Thursday

**£49.95**

per person

**80**  
Guests Minimum

Friday & Saturday

**£59.95**

per person

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# O N E P E R F E C T D A Y

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- Pre wedding menu tasting for the Bride & Groom
- Prosecco on arrival for the Bridal Party
- Tea, coffee & homemade shortbread on arrival
- Oxford Suite banqueting room
- Gourmet 5 Course wedding meal
- Glass of red or white wine with meal
- Evening buffet with 3 options
- 9 complimentary rooms for guests
- Anniversary stay



Sunday – Thursday

**£59.95**

per person

**80**  
Guests Minimum

Friday & Saturday

**£69.95**

per person

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# T H E H A P P Y E V E R A F T E R

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Pre wedding menu tasting for the Bride and Groom  
Travel in style to your menu tasting with collection in our Bentley Mulsanne

## On Arrival

- Prosecco for the Bridal Party
- Tea, coffee & homemade shortbread
- Cocktail reception with Canapés
- Oxford 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
- Candy Cart
- 2 complimentary rooms for guests
- Anniversary stay



Monday – Sunday

**£79.95**  
per person

**100**  
Guests Minimum

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# E N D L E S S L O V E

The ultimate wedding package for your special day

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Pre wedding menu tasting for the Bride and Groom

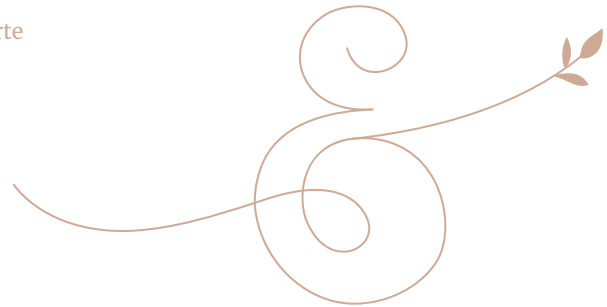
Travel in style to your menu tasting with collection in our Bentley Mulsanne, and Prosecco en route!

## On Arrival

- Prosecco for the Bridal Party
- Tea, coffee & homemade shortbread
- Cocktail & bottled beer reception with Canapés
  
- Oxford 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
- Candy Cart
  
- Wedding band & DJ
  
- 2 complimentary rooms for guests
- Anniversary stay
  
- Deluxe Prosecco buffet or barbeque next day for up to 30 guests



Monday – Sunday

**£89.95**

per person

**100**  
Guests Minimum

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

Oxford on One with its outdoor terrace is the setting for our Intimate Wedding Package for up to 60 guests

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



Sunday - Thursday

**£40.00**

per person

**60**  
Guests Maximum

Friday & Saturday

**£45.00**

per person





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

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

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Oxford Suite

**£200.00**

250 Guests Maximum

Oxford on One

**£150.00**

60 Guests Maximum

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**ALL EVENING RECEPTIONS INCLUDE:**

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- Dedicated Wedding Planner
- White leather chairs
- State of the art sound systems
- Roving mics & AV equipment
- Fairy-tale mood light backdrop
- Ceiling drapes
- Mood light chandeliers
- Cherry blossom trees
- Choice of table centre pieces
- Private Oxford Lounge reception area for arrival
- Private entrance with red carpet arrival
- Oxford 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
- Candy Cart
- Choose 4 options from our Finger Buffet Menu



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



# 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
- Candy Cart
- Choose from our extensive Fork Buffet Menu
- Main Course - choice of 2
- Side Dishes - choice of 2
- Dessert - choice of 1



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 & robes
- Accessible bedrooms & facilities with lifts to all floors
- Early check-in & late check-out can be arranged
- Free & unlimited Wifi
- Family friendly & family services; Cots & changing facilities
- 24 hour Front Desk services
- Business services; Printing & photocopying
- Complimentary secure, on-site carpark
- 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 BARBEQUE

Sparkling Rose Reception  
Choice of 3 BBQ items from our BBQ Menu  
Included Side Options, Sauces & Accompaniments  
Private indoor & outdoor areas for guests  
Price **£25.00** Per Person  
Minimum of 30 Guests  
Location will depend on availability

### SEAGOE SPIT ROAST HOG

Spit Roast Hog served on Outdoor Terrace  
Included Side Options, Sauces & Accompaniments  
Private indoor & outdoor areas for guests  
Price **£29.50** 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  
**£20.00** 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**

Pressed duck leg confit, pistachio, beetroot, cherry ketchup  
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  
Signature coq a leekie soup  
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  
Slow roast topside of Irish beef  
Slow cooked pork belly with cumin cream  
Supreme of chicken fillet with a chicken sauce  
Grilled fillet of salmon with mussel and saffron cream.  
Main courses accompanied with mash and gratin of potatoes, a panache of 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  
Roast spiced pumpkin salad, pearl barley, pomegranate, seeds, locally grown radishes and molasses  
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  
Veggie tacos, charred vegetables, black beans and smokey salsa  
Courgette and tomato linguine, chilli and lemon  
Beetroot risotto, goats cheese, walnuts and baby leaves

## **SWEETS**

Chocolate and salted caramel tart, vanilla clotted cream, chocolate soil and popping candy  
Classic chocolate fondant, vanilla bean ice cream  
Strawberry cheesecake, strawberry gel, basil and lime macaroon  
Armagh apple crumble, hazelnuts, caramel custard, vanilla bean ice cream  
Coconut and mango panna cotta, passion fruit, sable biscuit  
Zesty lemon and raspberry meringue tart

# 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  
Crispy Korean BBQ Beef  
Beef with Black Bean Sauce

## CHICKEN OPTIONS

Irish Chicken Fillet, Braised Leeks, Mushroom, Pancetta & White Wine Cream  
Breaded Chicken Fillets with Cumin & Sweet Pepper Coconut Cream  
Thai Green Chicken Curry  
Aromatic Creamy Chicken Balti  
Hot Chicken Madras  
Sweet & Sour Chicken

## PORK OPTIONS

Maple Glazed Pork Loin, Stewed Apples, Grain Mustard Sauce  
Slow Cooked Pork Shoulder, Wild Mushroom & Truffle Cream

## FISH OPTIONS

Native Seafood Pie, Topped with Irish Cheddar Mash  
Grilled Salmon Fillet, Chorizo, Spinach, Red Pepper, Shellfish Bisque

## LAMB OPTIONS

Traditional Irish Stew  
Seagoe Shepherd's Pie  
Moroccan Lamb Tagine

## VEGETARIAN OPTIONS

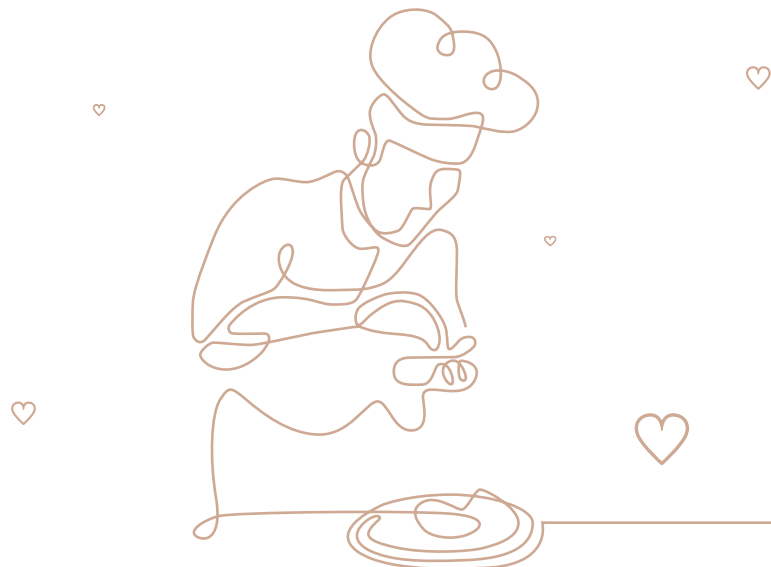
Roasted Mediterranean Vegetable Lasagne  
Asian BBQ Tofu  
Roasted Vegetable Curry

## SIDES

Gem Lettuce, Parmesan, Croutons, Creamy Caesar Dressing  
Dressed Leaves  
Spiced Cous Cous  
Tomato & Red Onion  
Beetroot & Balsamic  
Orzo Pasta Salad  
Oriental Salad  
Triple Cooked Chips  
Skinny Fries  
Baby Boiled Potatoes with Minted Butter  
Baby Jacket Potatoes  
Jacket Potato Wedges  
Buttery Mash  
Roast Root Vegetables  
Garden Peas & Greens with Herb Butter  
Braised Rice

## DESSERTS

Profiteroles with Chocolate and Salted Caramel Sauce  
Selection of Individual Ice Creams  
Individual Lemon Meringue Tartlet  
Strawberry & Cream Meringue Nest



# 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 & Red Pepper Soda Bread Pizza  
Beef Burger Slider, Irish Cheddar & Ballymaloe Relish  
Crispy Pork Belly, Bao Bun, Peanut Slaw, Sriracha Sauce  
Crispy Salt & Chilli Squid, Napa Slaw, Citrus Mayo  
Cones of Portavogie Scampi

## VEGETARIAN OPTIONS

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

## SWEET OPTIONS

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



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

## UPGRADES – FOOD

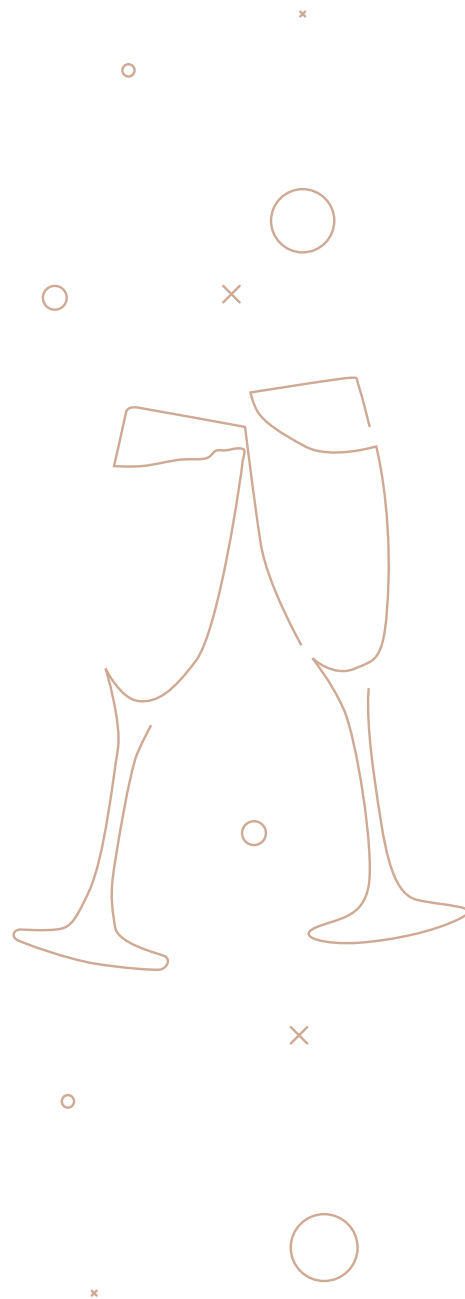
Trio of Starters	£3.95pp
Trio of Desserts	£2.95pp
Tea Coffee & Short Bread	£2.50pp
Canapés (Choice of 3)	£5.95pp
Cocktail Scones	£3.95pp
Soup Shots & Guinness Bread	£3.95pp
Traybakes	£3.95pp
Candy or Popcorn Cart	from £200.00
Gourmet Wraps & Baps	£6.95pp
Truffles	£1.50pp
Branded Chocolate Disc	£1.50pp
Scotch Eggs	£2.95pp
Mince Pies	£1.95pp
Hot Chocolate & Marshmallows	£3.25pp
Milk & 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	£5.00pp
Bucks Fizz	£4.25pp
Mulled Wine	£3.95pp
Fruit Punch	£3.95pp

## DRINKS PACKAGES

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



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