



SEAFIELD

HOTEL & SPA RESORT

Wedding Package

2023 - 2024



Kat 7/5

CONGRATULATIONS!

Luxury with a welcome. Style with substance. A hotel with a heart.

Let Seafield make your special day unforgettable.

There is a simple way to leave nothing to chance, leave it to us. You will find near obsessional attention to detail, and the personal service that will make your wedding a once in a lifetime celebration.

Choosing a venue for your wedding is one of the most important decisions that you will make. We at Seafield Hotel & Spa Resort offer a tranquil setting for your wedding with luxurious facilities, beautifully manicured grounds, award winning Oceo Spa and countryside views.

Thank you for considering Seafield Hotel & Spa Resort, we look forward to meeting you in person, to introduce you to our venue and all that it has to offer for your special day. We welcome the opportunity to discuss your unique requirements, ideas and indeed, how we can deliver them with memorable luxury.

Whatever your decision, may we wish you an enjoyable day and health and happiness in the coming years.

Yours sincerely,
Patrick, Emma & Sharon
Wedding Team

T: 053 942 4000 | D: 053 948 5106 | E: events@seafieldhotel.com



EVERYTHING IS POSSIBLE

Our Áine Suite caters for up to 260 guests. It is adorned with natural daylight, private bar and views over our grounds.

Áine Suite



Our Tara Suite can cater for up to 75 guests, or exclusive Deck for up to 60 guests, and are both adorned with natural daylight, own private bar and offer you and your guests a more intimate setting for your day.

Tara Suite



The Deck



THE VOWS

We have a number of wedding ceremony options, each provides the perfect backdrop to ensure a unique start to your Special Day at Seafield.

Dailinn Suite

Located on the first floor with gorgeous views of our lush parklands. Our Dailinn Suite may host small ceremonies of 10 up to 70 guests

Tara Suite

Located on the ground floor, this double height space and may host a ceremony of up to 140 guests

DECORATIVE - €550.00

Room and decoration included:
Chiavari chairs, cream aisle carpet, lanterns

BESPOKE - €850.00

Room, decoration and draping.
Chiavari chairs, cream aisle carpet, lanterns

+

Full draping of the room

Ask our team about our outdoor ceremony location



FROM US, WITH LOVE

All wedding packages include the following complimentary touches:

- Dedicated wedding co-ordinator to provide our personal attention at all times
- Exclusive access to moposa: The award-winning online wedding planning service
- Seafield hosts one wedding per day
- Red carpet on arrival with chilled bubbles for the wedding couple
- Complimentary tea / coffee & homemade cookies served during drinks reception
- Personalised table plan displayed during drinks reception
- Use of our grounds and private access to beach for photos
- Lit silver candelabra for each table
- Mirror base & tea lights on all tables
- Contemporary chiavari chairs
- Personalised menus printed on Seafield paper
- Cake stand & knife
- Use of microphone & PA system for speeches (Áine Suite)
- Evening refreshments of tea, coffee & platters of finger sandwiches
- Complimentary full menu tasting for the wedding couple
- 10% Discount on treatments in Oceo Spa - 6 months prior to the wedding (extended to the wedding couple)
- Complimentary accommodation in a luxury suite on the night of the wedding with honeymoon breakfast
- Special wedding guest accommodation rate for 10 rooms
- First anniversary dinner in our award-winning Greenroom restaurant with special reduced overnight room rate

A SEAFIELD LOVE STORY

€95.00 per guest

Welcome Reception of tea, coffee, cookies & canapés (choice of 3)

4 Course Dinner Menu

(1 starter) – (1 soup/sorbet) - (2 of two main courses) – (1 dessert)

½ Bottle house wine per person

Evening refreshments of tea, coffee & finger sandwiches

CANAPÉS (select three)

Hot

Asian Chicken Skewer
Fish 'N' Chip
Beef and Guinness Pie
Brie and Caramelised Onion Tart
Crisp Tempura Prawns, Lime Soy Dip
Tempura Vegetables, Sweet Chilli (Vegan)
Potato Brava (Vegan)
Vegetable Spring Roll (Vegan)

Cold

Confit Duck, Gherkin, Brioche
Chicken Liver Mousse, Crostini
Smoked Salmon, Cream Cheese, Fennel
Mozzarella, Cherry Tomato, Basil
Melon And Parma Ham
Tomato Basil Bruschetta (Vegan)

STARTERS (select one)

Sauté Chicken & Mushroom

Tarragon infused veloute, buttered bouchee

Classic Caesar Salad

Baby gem, garlic croutons, parmesan shavings, caesar dressing salad

Kilmore Smoked Salmon & Baby Caper Fishcake

Crab mayonnaise, lemon gel

Goats Cheese Mousse

Bloody mary jelly, granny smith and watercress salad

Prosciutto Ham

Roast watermelon, cream cheese bon bon, melon pearls

SOUPS / SORBETS (select one)

(The following are subject to seasonality and a supplement of €8.00 per guest applies)

Chorizo and Bean Broth**Wild Mushroom Soup**

Tarragon cream, truffle oil

Seasonal Vegetable Soup

Herb croutons and toasted almonds

Roasted Tomato Soup

Basil pesto

Raspberry and Gin Sorbet**Mango and Passionfruit Sorbet****Wexford Beef Fillet Medallions**

Horseradish gratin, baby vegetable, shallot and thyme jus

Pan Seared North Atlantic Salmon

Shaved fennel salad, cherry tomato and caper dressing

Rack of Slaney Valley Lamb

Mascarpone and basil polenta cake, ratatouille, mint infused gravy

Monkfish Wrapped in Pancetta

Scalloped potato, pakchoi, chilli coriander soy dressing

MAIN COURSES (select two)**Traditional Turkey and Ham**

Apricot stuffing, thyme gravy

Lemon & Herb Roasted Supreme of Chicken

Creamy gratin potato, oven roasted vegetables, light pan jus

Pan Seared Fillet of Hake

Mushroom and baby onion ragout, confit celeriac, white wine cream

Slow Cooked Irish Beef Short Rib

Sticky red cabbage, fine beans, smoked bacon gratin, port jus

Roast Loin of Pork, Glazed Belly

Black pudding boulangere, creamed cabbage, artichoke and lemon jus

Pan Seared Fillet of Cod

Ratatouille, olive, marinara sauce

DESSERTS (select one)**Strawberry Cheesecake**

Lemon curd

Sticky Toffee Pudding

Butterscotch sauce, vanilla cream

Meringue

Berry compote, crème chantilly

Red Velvet

White chocolate mousse, tropical fruit sorbet

Study of Strawberries

Cheesecake, gel, sorbet, compote (seasonal only)

Spicy Cheesecake

Rum n raisin icecream, lime & chilli syrup

Salted Chocolate Mousse

Peach jelly, caramelised hazelnut, vanilla icecream

Freshly Brewed Tea or Coffee

ENHANCEMENTS

Make your package unique by choosing any one of the below additions to your special day

DRINKS RECEPTION

Bottled Beers (served in ice buckets)
€5.80 per bottle

Signature Cocktails
Cocktails priced individually, please speak with our team

Non-alcoholic Cocktails
€7.00 per cocktail

Summer Punch or Mulled Wine
€8.00 per person

Fresh Fruit Scones w/ Jam & Cream
€5.00 per scone

Selection of Sandwiches
€7.50 per person

CHILDREN

Three Course Menu
€17.50 per child

Teens
€42.50 per teenager (12 - 18 years)

EVENING FOOD

Fresh Pizza
Margherita, pepperoni, piri piri chicken, vegetarian.
€16.00 per pizza (8 slices)

Hot Food
Cocktail sausages, chicken goujons, wedges, vegetable spring rolls.
€10.00 per person (choice of 3 items)



CHEERS!

PROSECCO

€30.00 per bottle

Beato Bartolomeo Breganze Prosecco

A delicious prosecco with a racy, crisp clean fruit finish.
Light and beautifully balanced.

WHITE WINES

Villa Belvedere Pinot Grigio (Italy)

Clean, quite light. Melons, red apple fruits with very good intensity and a snappy, crisp finish. Light pinot grigio with a touch of class.

Santa Luz Sauvignon Blanc (Chile)

Fresh, crisp and deliciously dry with white peach and grapefruit flavours, there's a touch of tropical fruit too.

Santa Luz Chardonnay (Chile)

A cracking chardonnay from chile's cool climate central valley, loaded with wonderfully ripe peach and pineapple flavours.

RED WINES

Santa Luz Cabernet Sauvignon (Chile)

Full bodied with layers of cassis and black cherry fruit, together with a delicious hint of coffee and dark chocolate.

Santa Luz Merlot (Chile)

Displays delicious hints of black cherry and plum on the nose, all integrating perfectly with the dark fruit flavours.

Twin Rivers Shiraz (Australia)

Full bodied, with notes of vibrant berry and plum. Robust and spicy with a sweet velvety finish.

Full hotel wine list available upon request.



PARTY ON...

We are delighted to offer a number of options for you to extend your celebration with us across the afternoon or the evening after your big day

BBQ

Minimum 40 guests (Tara Suite)

Minimum 50 guests (The Deck)

€35.00 per person

Choice of 2 Salads / 2 mains

€37.50 per person

Choice of 3 Salads / 2 mains

Salads

Fresh Plum Tomato and Spring

Onion Salad

Baby Potato Salad with Grain

Mustard Dressing

Mixed Leaf Salad with House

Dressing

Rich Chunky Wexford Coleslaw

Mains

Loin of Irish Pork with Lemon and Herb

Grilled 6oz Prime Irish Sirloin Steak (€4 supplement)

Lemon and Thyme Chicken

Drumsticks

Hereford 4oz Steak Burger

Honey and Mustard Roasted Cod

Prawn and Sweet Chilli Kebab

(€5 supplement)

Desserts

Priced on request – please speak with our team

FINGER FOOD

Selection of assorted platters

€80.00 per platter – caters 8 guests

Choice of 4 items from the below

Assortment of Mini Quiches

Spiced Wedges & Sour Cream

Cocktail Sausages

Chicken Goujons with Sweet Chilli Sauce

Vegetable Spring Rolls

Sticky Chicken Wings

Cajun Chicken Skewers with Crème Fraiche

Slider Burgers

Vegetable Kebabs

Stuffed Potato Skins

Selection of Sandwiches

PRIVATE

Next day celebrations can be held in our Tara Suite or The Deck.

Subject to availability and minimum numbers, room hire charges apply

ASK THE TEAM

Talk to our team to discuss your requirements as we can tailor packages to your specific needs

T'S & C'S

NAME: _____

WEDDING DATE: _____

Booking procedure:

A provisional booking will only be held for 2 weeks, at which time it is at the hotel's discretion to release the date unless it is confirmed by a deposit.

A deposit of €2,000.00 is required to secure your booking which is non – refundable. This deposit may be paid by cash, bank draft, bank transfer or personal cheque. We cannot accept any credit cards as a form of deposit payment.

A proforma invoice will be issued no later than 4 months prior to the function and 50% of the total anticipated final bill is payable within 1 month of this notice. The final balance is payable 5 working days prior to your wedding reception. Payment may be made by bank draft, bank transfer or cash only.

Minimum guest numbers apply to the following:
July and August and Bank Holiday weekends
200 Minimum guest numbers for New Years Eve.

Saturdays in July & August & New Years Eve are minimum of €95 package or above

Final numbers policy:

You are required to provide your table plan and initial list of wedding guests no later than 2 weeks in advance of your date via moposa. Final guest numbers are required 5 working days prior to your reception and they will be the minimum numbers charged for. Should your numbers decrease on the day of your function, the original confirmed numbers stand. Any increase in your numbers attending will be charged accordingly.

Price variations:

In the event of circumstances beyond the hotel's control (eg, increase in the standard rate of V.A.T. Or unforeseen circumstances). The hotel reserves the right to vary prices to reflect such circumstances.

All prices quoted include V.A.T. All prices are quoted in € Euro and are subject to review.

Seafield Hotel & Spa Resort reserves the right to accommodate two or more functions on the same day. However, Seafield has a policy of one wedding per day.

Food & beverage:

Full menu details are required six weeks prior to your wedding day. Additional charges will apply for choices on all courses unless included in your package. Please note that a maximum choice of 2 options per course applies.

No food or beverages of any kind will be permitted to be brought on to the premises by the patrons or any of the patrons' guests or invitees, with the exception of a wedding cake or sweet table. Food not prepared on the premises cannot be brought in to the hotel for consumption, to include but

not limited to ice cream, mini alcoholic beverages & tayto/crisp packs/sandwiches.

Please note that any specific dietary requirements can be catered for here at Seafield. It is the duty of the wedding couple to inform us in advance of any guest food allergies within one month of the wedding date. As it is a working kitchen, every step is taken to prevent cross contamination, however, it is the responsibility of each guest, especially those with severe allergies to be fully aware of their own requirements on the day and to inform our team of same.

Corkage fee: Wine €12.50 per bottle & Prosecco €15.00 Per bottle

A late bar facility is included in our standard packages. Last orders are strictly 1.30am.

Accommodation:

Complimentary accommodation is offered to the wedding couple on the night of the wedding.

Executive Suites can be booked by the Couple for additional nights at a reduced rate of €150.00 per person sharing per night or €155.00 per single occupancy. This rate also applies to couples looking to get ready in a Suite on the morning of the wedding.

A maximum of 10 standard hotel bedrooms are reserved, subject to availability, at a reduced rate for wedding guests.

Advance purchase

All bookings availing of the wedding rate must be paid in full unless otherwise guaranteed by the wedding couple. This advance purchase payment will be taken at initial room booking stage in order to secure the discounted rate. A reduced rate room is not deemed confirmed until payment is received in full and may be resold. Guests are covered under the standard cancellation policy of 48hrs and will be refunded in full should they cancel before this time.

Guests who call the hotel directly will be quoted our best available rates.

Rooms outside of the agreed allocation of 10 are subject to availability and we advise guests to book early to avoid disappointment. Guests will pay the best available accommodation rate, are covered under the standard cancellation policy of 48hrs and no advance purchase is required.

Room upgrades are subject to availability and carry an additional cost.

Should the hotel be full on the night of the wedding we will provide you with a list of alternative accommodation options upon request.

Any unnamed hotel rooms will be automatically be released for resale 6 weeks prior to the wedding date.

T'S & C'S

Please note that our courtyard suite apartments are sold on a minimum night basis dependant on time of year. Apartments are available to be booked for one night, however they will be charged at the minimum night rate. We can hold courtyard suites upon request but this is strictly subject to availability and any unnamed apartments will be released 6 months prior to the wedding date.

For any room queries please contact our events team.

Entertainment

All entertainment must be approved by the hotel management and must be finished by 1.30am in main hotel or by 12.30am in The Deck. Entertainers must provide their own equipment and accept full responsibility for same. The hotel will not accept any responsibility for any entertainment booked. Advertising is not permitted. All entertainment must supply public liability insurance to hotel before event/wedding.

Please note that musicians/bands may be asked to turn volume down by our management team should they be deemed to exceed acceptable levels of noise, which may be disruptive to other guests of the hotel.

If in doubt, please notify management

Cancellations:

A cancellation must be made in writing. Cancellation charges in addition to the forfeit of the original deposit will be charged if the wedding is cancelled on or prior to 12 weeks of the wedding date.

Cancellation charges will apply to all items booked. The hotel reserves the right to cancel a booking or refund deposits in circumstances where a booking is made through a third party or under false pretences. Prospective clients must always meet a member of our wedding team by appointment prior to acceptance of the first deposit. Deposits must be paid in person to the hotel; otherwise, the hotel reserves the right to cancel the booking.

The 50% of the proforma paid to confirm the booking, is only refundable should Seafield be successful in re-letting the facilities booked.

Personal property/damages:

The hotel accepts no responsibility for the damage of any item of equipment, furnishing or other property on the premises by the customer or persons authorised by the customer.

The wedding couple shall be responsible for any damage to fittings, furnishings, fire equipment, safety equipment, walls, floors, or carpets caused during their function.

The hotel will not be liable for any failure or delay in providing facilities, services, food or beverages as a result of events outside its control

Additional room decoration

The hotel accepts no responsibility for the damage of any item or decoration brought in to the hotel while on the premises. Additional room decoration is permitted (favours, lanterns, table centrepieces, seating plans, guestbooks etc.) Seafield reserves the right to charge an additional fee for members of staff who may be required to assist with decoration deemed to be of an excessive level at the discretion of the management.

The function space is available to be accessed from 10am on the day of the wedding. Should there be a requirement for access before this time a charge may apply.

All wedding items must be collected and removed from the premises strictly on the day of departure. Any items not collected at this time may be stored for a maximum of one week and then disposed of, however due to space limitations we strongly advise items to be removed on day of departure to avoid disappointment.

Please note that confetti, confetti guns, smoke machines, confetti balloons or sparklers are strictly not permitted on the grounds of seafield.

General data protection guidelines

Seafield is fully compliant with gdpr guidelines and any personal information provided is securely stored, we do not store card details.

By agreeing to provide us with your contact details you give permission for our team to make contact with you directly by phone or email - using these details at any stage throughout the planning process and up until payment of final bill.

Agreement

We have read and fully understand the terms & conditions as listed above and understand that this document is a binding service level agreement with Seafield Hotel & Spa Resort

Signature 1

Signature 2

Date

Signed on behalf of Seafield Hotel

Date
