



2026

WEDDING BROCHURE

SEAFIELD HOTEL & SPA RESORT



SEAFIELD
HOTEL & SPA RESORT

Congratulations on your Engagement!

From your 'I Do's' to the unforgettable celebrations, we blend our beautiful event spaces and breathtaking scenery with a little personal touch and attention to detail to create a day thats uniquely yours.

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 how we can deliver them with a memorable touch!

Yours Sincerely,
Patrick, Sharon & Brian
The Wedding Team

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

Áine Suite

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



The Deck

Overlooking the glorious shores of Ballymoney to the Irish Sea, The Deck is the perfect location for an intimate wedding reception (70 guests), pre-dinner drinks or next-day celebration.



Tara Suite

Our Tara Suite caters for up to 60 guests and is adorned with natural daylight, own private bar and offers you and your guests a more intimate setting for your day.



Spaces

We have a number of wedding ceremony options. Each provides the perfect backdrop to ensure a unique start to your special day at Seafeld

Tara Suite

Located on the ground floor; this double height space is perfect for a ceremony of up to 140 guests.

Dailinn Suite

Located on the first floor with gorgeous views of our lush park-lands. Our Dailinn Suite may host smallceremonies of 10 up to 70 guests..



The Vows

Ask our team about our outdoor ceremony location.

The Decor



Ceremony

Decorative
€675.00

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

Bespoke
€1150.00

Room decoration and draping.
Chiavari chairs, oatmeal aisle,
lanterns
+

Full draping of the room

From Us, With Love

All wedding packages
include the following
complimentary touches:



From Us, With Love

Complimentary accommodation in a luxury suite on the night of your wedding with honeymoon breakfast.

Two complimentary rooms for weddings over 100 guests on the night of the wedding (excluding July and August).

Special wedding guest accommodation rate for 15 rooms.

Complimentary drinks reception venue for on-site ceremonies.

Complimentary glass of Prosecco per person at the drinks reception.

10% Discount on treatments in Oceo Spa - 6 months prior to the wedding (extended to the wedding couple).

Complimentary full menu tasting for the wedding couple.

First anniversary dinner in our award-winning Greenroom Restaurant with special reduced overnight room rate.

Personalised menus printed on Seafield paper.

Evening refreshments of tea, coffee & a hot food platter (choice of two hot foods).

Dedicated wedding co-ordinator to provide our personal attention at all times.

Exclusive access to Moposa: The award-winning online wedding planning service.

Seafield Hotel & Spa Resort hosts only one wedding per day.

Red carpet on arrival with chilled Prosecco 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.

Cake stand & knife.

Use of microphone & PA system for

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

4 Course Dinner Menu

1 starter | 1 soup/sorbet |
choice of 2 main courses | 1 dessert

1/2 bottle of house wine per person

Evening refreshments of tea, coffee
& finger sandwiches or a choice of 2
hot foods

All of the above included for
€99.00 per guest



A Seafeld Love Story



Canapés (Select Three)

Hot

- Asian Chicken Skewer
- Fish 'n Chips
- Beef & Guinness Pie
- Brie & Caramelised Onion Tart
- Crisp Tempura Prawns, Lime Soy
- Tempura Vegetables, Sweet Chilli Dip (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 & Parma Ham
- Tomato & Basil Bruschetta

Starters (Select One)

Sauté Chicken & Mushroom

Tarragon Infused Velouté,
Buttered Bouchée

Classic Caesar Salad

Baby Gem, Garlic Croutons,
Parmesan Shavings, Caesar Salad
Dressing

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)

Chorizo & Bean Broth

Wild Mushroom Soup

Tarragon Cream, Truffle Oil

Seasonal Vegetable Soup

Herb Croutons and Toasted
Almonds

Raspberry Sorbet

Mango & Passionfruit Sorbet

ME NU

Main Courses (Select Two)

Traditional Turkey & 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 & Baby Onion
Ragout, Confit Celeriac, White
Wine Cream

Slow Cooked Irish Beef Short Rib

Sticky Red Cabbage, Fine Beans,
Smoked Potato Gratin, Port Jus

Roast Loin of Pork, Glazed Belly

Black Pudding Boulangère,
Creamed Cabbage, Artichoke,
Lemon Jus

Roast Loin of Pork, Glazed Belly

Black Pudding Boulangère,
Creamed Cabbage, Artichoke,
Lemon Jus

Pan Seared Fillet of Cod

Ratatouille, Olive, Marinara Sauce

Pan Seared North Atlantic Salmon

Shaved Fennel Salad, Cherry
Tomato & Caper Dressing

Wexford Beef Fillet Medallions

(€8.00 Supplement per guest applies.

Subject to seasonality)

Horseradish Gratin, Baby
Vegetables, Shallot, Thyme Jus

Rack of Slaney Valley Lamb

(€8.00 Supplement per guest applies.

Subject to seasonality)

Marscarpone & Basil Polenta
Cake, Ratatouille, Mint
Infused Gravy

Monkfish Wrapped in Pancetta

(€5.00 Supplement per guest applies.

Subject to seasonality)

Scalloped Potato, Pakchoi, Chilli
Coriander Soy Dressing

ME NU

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
Vanilla Ice-Cream, Lime & Chilli
Syrup

Salted Chocolate Mousse
Peach Jelly, Caramelised Hazelnut,
Vanilla Ice-Cream

Freshly brewed
tea or coffee

ME NU

Love

Is friendship set to music



Enhance ments



Drinks Reception

Bottled Beers

Priced on request - please speak with our team.

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 Mini Scones with Jam & Cream

€5.00 per scone

Selection of Sandwiches

€7.50 per person

Evening Food

Fresh Pizza

Margherita, Pepperoni, Vegetarian

€19.00 per pizza (8 slices)

Children

Two Course Menu

€17.50 per child

Three Course Menu

€19.50 per child

Teens

€57.50 per teenager
(12-18 years old)

Cheers!



Prosecco
€30.00 per bottle

Bosco - Prosecco Frizzante

A refreshing and delicate Prosecco Frizzante with a gentle mousse and aromatic notes of citrus fruit, crisp green apple and floral hints through to a light and fresh finish.

Full hotel wine list available upon request.

White Wines

Estivalia - Sauvignon Blanc - Chile

A crisp, refreshing white wine with aromas of citrus and a hint of grass.

Bosco - Pinot Grigio - Chile

Pleasing mix of ripe apricot, pickled ginger, apple blossom and Thai basil notes. Dry flavor and pleasingly bitter aftertaste.

Red Wines

Estivalia - Merlot - Chile

Deep purple in colour. Ripe plums and subtle spiciness on the nose. Smooth, fruity and full bodied.

Estivalia - Cabernet Sauvignon - Chile

Intense aromas of crushed blackberry fruit and subtle spices on the nose. Powerful and rich with ripe fruit flavours for a smooth finish.

PARTY ON...

Finger Food

Selection of assorted platters
€85.00 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 Fraîche
- 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 & 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.

BBQ

Minimum 40 guests (Tara Suite)
Minimum 50 guests (The Deck)

€37.50 per person

Choice of 2 Salads / 2 Mains

€40.00 per person

Choice of 3 Salads / 2 Mains

Salads

- Fresh Plum Tomato & 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 & Herb
- Grilled 6oz Prime Irish Sirloin Steak (€4.00 supplement)
- Lemon & Thyme Chicken Drumsticks
- Hereford 4oz Steak Burger
- Honey & Mustard Roasted Cod
- Prawn & Sweet Chilli Kebab (€5.00 supplement)

Desserts

Priced on request - please speak with our team.

T's & C's

NAME _____

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 Year's Eve.

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 Euros 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 6 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 beverage of any kind will be permitted to be brought onto 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 into the hotel for consumption, to include but not limited to ice-cream, mini alcoholic beverages and Tayto crisps/ packs / sandwiches.

WEDDING DATE _____

Please note that any specific dietary requirements can be catered for here at Seafield Hotel & Spa Resort. It is the duty of the wedding couple to inform us in advance of any guest food allergies within 1 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 €15.00 per bottle.

Prosecco €17.50 per bottle.

A late bar facility is included in our standard package. Last orders in our À la Carte Suite strictly at 1:30am. Last orders in the Tara Suite and The Deck strictly at 12:30am.

Accommodation

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

Executive Suites may be booked by the Couple for additional nights at a reduced rate of €175.00 per person sharing, per night, subject to availability. This rate also applies to couples looking to get ready in a Suite on the morning of the wedding.

A maximum of 15 standard hotel bedrooms are reserved, subject to availability, at a reduced rate for wedding guests.

Advanced Purchase

All bookings availing of the wedding rate must be paid in full unless otherwise guaranteed by the wedding couple. This advanced purchase payment will be taken at the 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 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 dependent 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 weeks 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 the Áine Suite or 12:30am in The Deck and Tara Suite. 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 the hotel before the 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 initial 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 into 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 management.

The function space is available to be accessed from 10:00am 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 1 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 Hotel & Spa Resort.

General Data Protection Guidelines

Seafield is fully compliant with GDPR guidelines and any personal information provided is securely stored. We do not store your 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 the final bill.

Agreement

We have read and fully understand the terms and 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 & SPA RESORT

DATE



2025

WEDDING BROCHURE

SEAFIELD HOTEL & SPA RESORT
