



SEAFIELD

GOLF & SPA HOTEL

An Eloquent Wedding at Seafield Golf & Spa Hotel Aine, Pavilion & Tara Suites

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. At Seafield Hotel, you will find the near obsessional attention to detail, personal service and world class facilities to make your wedding the 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 Golf and Spa Hotel offer a tranquil setting for your Wedding with luxurious facilities, beautiful golf course, award winning Oceo Spa and countryside views.

Our Aine Suite can cater for up to 320 guests (min 120 guests) & our Pavilion up to 150 guests (min 120 guests) both suites are adorned with natural daylight, individual bars and views over the Golf Course.

The Eloquent Stylish package includes:

- Overnight suite accommodation for the Bride & Groom with full Irish breakfast
- Red Carpet on arrival
- Arrival piano music
- Arrival refreshments to include Tea/Coffee
- Tea lights candles on all tables
- Personalised menus
- Personalised table plan
- Cake stand & Knife
- Wedding Meal (sample menu attached)
- Special wedding guest accommodation rates available
- Available year round depending on availability.

Starters

Choose 1 Starter from below

Fresh Wexford Vegetable Soup, Herb Croutons & Toasted Almonds

Sauté Chicken & Mushroom in a Tarragon Veloute & all Butter Bouchee

SHOULD YOU REQUIRE A CHOICE OF STARTERS A SUPPLEMENT OF 5.00 PER PERSON APPLIES

Mains

Choose 1 Main from below

Pan Roasted Salmon, Creamed Cabbage & Carrots, Dill & Diced Tomato Cream Sauce

Traditional Turkey & Ham, Thyme & Honey Roasted Carrots, Rosemary Gravy

SHOULD YOU REQUIRE A CHOICE OF MAINS A SUPPLEMENT OF 5.00 PER PERSON APPLIES

Desserts

Choose 1 Dessert from below

Chocolate & Hazelnut Tart, Raspberry Sorbet

Strawberry Cheesecake, Lemon Curd

SHOULD YOU REQUIRE A CHOICE OF DESSERT A SUPPLEMENT OF 5.00 PER PERSON APPLIES

TEA & FILTERED COFFEE INCLUSIVE

All the above from only €35 per person

Starters

Choose 1 Starter from below

Duck Pate en Croute, Country Relish & Mixed Leaves

Wild Mushroom & Fennel Soup, Herb Croutons with Tarragon Cream

Smoked Kilmore Quay Fish Cake, Lemon & Herb Mayonnaise, Dressed Leaves

SHOULD YOU REQUIRE A CHOICE OF STARTERS A SUPPLEMENT OF 5.00 PER PERSON APPLIES

Mains

Choose 1 Main from below

Marinated Breast of Chicken, Rustic Ratatouille of Vegetables, Roast Garlic Sauce

Oven Baked Cod, Roasted Cherry Tomatoes & Endive, Black Olive & Red Onion Dressing

Roast Loin of Pork with an Apricot & Pistachio Nut Stuffing, Spiced Parsnips with Baby Onions, Cider Sauce

SHOULD YOU REQUIRE A CHOICE OF MAINS A SUPPLEMENT OF 5.00 PER PERSON APPLIES

Desserts

Choose 1 Dessert from below

Vanilla Panacotta, Mint & Berry Compote

Classic Lemon Tart, Fresh Raspberry & Mint Anglaise

Apple & Oat Crumble, Vanilla Bean Ice Cream

SHOULD YOU REQUIRE A CHOICE OF DESSERT A SUPPLEMENT OF 5.00 PER PERSON APPLIES

TEA & FILTERED COFFEE INCLUSIVE

All the above from only €39.95 per person