



*Weddings
at the Hall*

April 2009 - March 2010



LONGHIRST



Longhirst

picture your perfect day

Nestled in rural Northumberland, Longhirst Hall is a grand Georgian building designed in 1824 by the renowned Newcastle architect John Dobson and is reputed to be one of the best examples of his work in this period. The Hall is set in 75 acres of beautiful woods and landscaped gardens providing the ideal backdrop for your perfect day.

Longhirst

offers you a very warm welcome



Here at Longhirst we can offer you all the expertise, guidance and help that you will need to ensure you have a wedding day that is truly memorable.

Our experienced co-ordinators who are supported by a team of highly professional managers will initially meet with you to advise on availability and discuss your requirements.

Upon booking, a dedicated manager will be selected to assist and advise you in tailoring your wedding to ensure that your day is perfect from start to finish.

For wedding guests who would wish to stay at the Hall to extend the celebrations, we are pleased to offer special rates inclusive of full English breakfast.





Congratulations on your forthcoming wedding

At Longhirst we understand that your wedding is one of the most important days of your life. It is a time for you, your family and friends to celebrate in style.

Our aim is to offer you a unique bespoke service allowing you the freedom to design and tailor your wedding to reflect your personality, tastes and dreams.

Included for your special day:

Wedding co-ordinators to guide you through your initial enquiry and co-ordinate arrangements throughout

A dedicated manager will act as toastmaster on the day

Overnight accommodation including breakfast for bride and bridegroom

Personalised menus and table plan

Use of a cake stand and knife

White table linen

A top table arrangement

Civil Ceremonies

Longhirst Hall has a selection of spectacular rooms which are licensed for civil ceremonies.

To check availability please contact Longhirst on 01670 791 348, then contact the registrar on 01670 513 232 to match their availability.

Once you have booked the registrar, follow normal booking procedures.

Room hire charges

Civil ceremonies and wedding receptions

Drawing Room	£500.00	Capacity 65
Joicey	£475.00	Capacity 50
Old Hall	£650.00	Capacity 60
Lawson	£475.00	Capacity 55

Wedding receptions only

Old Hall	£500.00	Capacity day time: 30 min, 60 max. Evening: 60 min, 110 max
Court Suite	£400.00	Capacity day time: 50 min, 120 max. Evening: 120 min, 180 max
Lawson Room	£200.00	Capacity day time: 50 max

For weddings falling below minimum numbers a charge per person will apply.





Canapés

- Tempura king prawn
- Mini mozzarella and tomato tart (v)
- Water melon and strawberry brochette (v)
- Mini minted lamb kebabs
- Smoked salmon roulade
- Chicken liver barquettes

Homemade petits fours

- Vanilla fudge
- Double chocolate pots
- Strawberries dipped in rich chocolate
- Homemade shortbread
- Chocolate and lavender soup pots
- Mini lemon tarts
- Chocolate truffles



3 canapés/petits fours £4.00 per person 4 canapés/petits fours £4.75 per person 5 canapés/petits fours £5.50 per person



Salads and cold starters

Roast chicken tian with pancetta
and parmesan tuille
£6.50

Duck liver parfait with apple relish and oatcakes
£6.00

Smoked salmon with potato and chive salad
£6.00

Smoked mackerel pate with redcurrants
and toasted brioche
£6.50

Galia melon with fresh berries and water ice (v)
£5.00

Leek and Northumberland cheddar tart with
picked leaves and tomato tapenade (v)
£5.50

Organic lamb pressed terrine with pear puree
£7.00



Soups

Smoked bacon and mushroom scented with paprika

Vegetable and leek with chives (v)

Celery and Stilton (v)

Roast fennel and tomato (v)

Broccoli and almond (v)

Butternut squash with toasted pumpkin seeds (v)

Ham and pea with parsley

All soups £5.00 per person

Intermediate course

Selection of locally produced sorbet (v)
£2.00

Pan-fried salmon with spinach and saffron cream
£4.00

Baked fillet of snapper with shellfish broth
£4.00

Smoked North Shields haddock
with wilted greens and mustard cream
£4.25



Main courses

Pan-fried chicken with butterbean, scallion and leek cream
£17.50

Oven-roast chicken breast on baked chorizo with
sweet pepper and tomato coulis
£18.00

Pan-fried chicken with baby onions, smoked pancetta and mushroom jus
£18.00

Chicken wrapped in smoked bacon served with
asparagus and chive cream
£19.00

Pork tenderloin wrapped in smoked bacon
with cider and mustard cream
£18.50

Honey-glazed bacon loin with baby onion and roast vegetables
£18.00

Pan-fried salmon fillet with basil and saffron cream
£17.50

Roast sea bass fillets with tomato and fennel reduction
£18.50

Baked haddock loin with creamed leeks and haricot beans
£18.50

Roast rump of lamb with minted pear and parsnip puree
£19.00

Garlic and rosemary scented leg of lamb
£21.00

Roast sirloin of beef with Yorkshire pudding and red wine jus
£20.00

Pan-fried rump steak with tarragon and tomato reduction
£21.00

Pan-fried fillet of organic beef with thyme roast tomatoes
and watercress puree
£24.00

Slow-roasted vegetable tian served with
goat's cheese and tomato coulis (v)
£17.00

Wild mushroom and spinach ravioli with
parmesan and white wine cream (v)
£17.00

Roast aubergine with tomato coulis, mozzarella
and Mediterranean vegetables (v)
£17.00

Traditional Roasts

Roast beef with Yorkshire Pudding
£20.00

Roast chicken with sage and onion stuffing and kilted sausages
£18.00

Roast Pork with crackling and apple relish
£18.00

Roast lamb with poached apricot compote and redcurrant jus
£20.00

Children's prices are available on request



Desserts

Sticky toffee pudding with caramel sauce

Kiwi, mango and strawberry meringue with fruit coulis

Homemade banana bread and butter pudding with vanilla ice cream

Shortbread with mascarpone cream, mango and fresh berries

Rhubarb and berry crumble with vanilla ice cream

Baked chocolate tart with vanilla and mint cream

Vanilla crème brûlée with homemade shortbread

Baked lemon tart with mint crème fraîche

£6.00

Apple tart with apple sorbet

Pear and almond tart with vanilla cream

£6.50

Coffee and mints

£2.00

Coffee and petits fours

£2.75

Additional petits fours

£1.00



Evening Buffet Selection

Finger Buffet

Set items

Selection of sandwiches

Selection of Chef's salads

Tortilla wraps with various fillings

Items to select

Broccoli quiche (v)

Poached salmon tartlet with crème fraîche

Thai scented chicken skewer with chilli and spring onion dip

Traditional fish and chips with tartar sauce

Hot pork stotties with sage and onion stuffing

Chinese seasoned chicken drumsticks

Warm garlic bread with chives (v)

Stone-baked cheese and tomato pizza (v)

Beef burger with caramelised onions

New season thyme roast potatoes with basil and garlic dip (v)

Lamb kofta with cucumber and yoghurt dip

Pork ribs with hickory glaze

Cucumber and pepper sushi wasabi (v)

Baked coconut prawns

Cherry tomato and mozzarella tart (v)

Spinach and feta bruschettas (v)

Petit meat bakes

6 items (3 set items + 3 choices) £11.00

Additional items £1.50 per item

Evening Buffet Selection continued

Barbecue Menu

During the summer months an evening buffet may be substituted for a barbecue

Set Items

Traditional burgers
Pork sausages
Selection of salads

Items to select

Pork ribs
Jacket potatoes
Lamb koftas
Vegetable kebabs
Mixed bean tacos
Salmon steak
Garlic bread

6 items
(3 set items + 3 choices)
£12.50

Additional items £1.50 per item

Themed Buffet

Stone-baked pizza
Donner kebabs, pitta bread and salad and chilli sauce
Mini cheeseburgers
Hot dogs with caramelised onions
Chicken and vegetable pakora
Fish and chips
4 items £12.50

Midnight Snacks

Bacon rolls
£2.95
Sausage baps
£3.75
Chicken curry and rice
£3.95





Drinks

*We aim to suit your taste and compliment your meal.
Your wedding planner will advise of our extensive selection of wines,
champagnes and spirits.*

Sparkling Wine
from £2.85

Prosecco
£3.35

Sparkling Wine Kir
A glass of sparkling wine with Crème de Cassis
from £2.95

Champagne Kir Royal
A glass of champagne with Crème de Cassis
from £5.95

Bucks Fizz
from £2.85

Pimms
£3.95

An extensive selection of wines
from £4.70 per 250ml glass

ALL PRICES INCLUSIVE OF VAT

Little Extras

Confetti Package

Favour and place card per person
Foil confetti on tables
Three tealights per table
Top table garland
Rolled napkins with ribbon
£4.50 per person
Min 50 guests

Rose Petal Package

Petals on tables
Three tealights per table
Top table garland
Rolled napkins with ribbon
Disposable camera per table
£175.00

Winter Themed Package

Snow for wedding breakfast
Eight hand-crafted floor standing candelabras
Fireplace candles
Hand-crafted candelabra per table
£375.00

*Let your wedding planner add some
finishing touches ~ from simple place cards
to themed decoration packages*

Chair covers
£5.00 per chair including sash
Fitting of customer's own chair covers
£1.00 per chair

Cameras
£5.95 per camera

Place Cards
from £1.50

Favours
from £2.50

Children's favours
from £2.00
Balloons x3 with weight
from £6.00 per set

Snow machine
Price on request

Hand-crafted floor standing candelabras
£25.00 each

Hand-crafted table candelabras
£15.00 each





Winter Weddings

There are lots of reasons why couples choose to marry in winter time. Winter themes can be intimate and cosy with candles and berries or crisp and elegant with white calla lilies and ice sculptures. We offer loads of great options, with comfort food being a very popular one. Greet your guests with mulled wine or shots of frothy hot chocolate, offer warming food and satisfying desserts.

*Visit our website for more information:
www.longhirst.co.uk*



Account details and booking conditions

Contact Longhirst to check availability, a provisional booking will be taken over the telephone.

Upon receipt of a non refundable deposit of £500.00 a copy of our terms and conditions will be sent. It should be noted that your wedding is not confirmed until a signed copy of these terms and conditions are returned.

An invoice will be raised for 50% of the cost of the wedding based on the approximate number of guests expected. This is payable 6 months prior to the wedding taking place. If minimum numbers are not achieved, a charge will be applicable.

• *Please note all guests attending a function must be catered for.*

The balance will be prepared taking into account adjustment for final numbers for payment two weeks prior to the wedding. Once the final balance has been paid should the number of guests reduce up to three days before the wedding, the hotel will refund up to a maximum of five guests. Should the numbers increase then payment would be due on notification of the change.

- *There will be no charge for children under 2 years of age.*
- *Children under 12 may have a half portion at half price.*

Cancellation charges are based on the estimated total account of the event and according to the following scale:

- Cancellation received between 6 - 3 months: 50% (less any deposit paid)
- Cancellation received between 3 - 1 months: 75% (less any deposit paid)
- Cancellation received within 1 month: 100% (less any deposit paid)

We shall always use our best endeavours to re-let the allocated function space or accommodation and in event of successful re-letting a reduction of the cancellation charge may be made.

Weddings booked for dates outside of those on the front of this brochure will not be subject to the prices in this brochure.