

- Weddings At -

THE SEABOARD CENTRE



Photo Credit: Will & Emily Ross
Photographer: Michael Carver Photography

“

A friendly, happy atmosphere for you and your guests. The perfect venue where you can relax and enjoy your special day.

”

A Warm Welcome

Warmest congratulations to you both on your forthcoming wedding.

We are delighted that you are considering the Seaboard Centre for your Wedding.

Renowned for its friendly, happy atmosphere with an experienced team to provide a professional yet laid-back service, you and your guests will feel welcome at the Seaboard Centre from the moment you arrive.

On the day you can enjoy exclusive use of our spacious venue, hosting your wedding for up to 180 of your nearest and dearest.

We will be more than happy to show you around our venue and have a chat about your requirements over coffee. To arrange a visit please contact Lynda on 01862 832888.



“

Let us help make your dream wedding
a reality.

”

Making Memories

Situated in Balintore, part of the beautiful Seaboard Villages, with spectacular sea views across the Moray Firth, the Centre offers magnificent surroundings for your romantic day.

Our location provides the ideal setting for stunning and unique photographs to capture picture-perfect memories.

Take a stroll on the beach, dip your toes in the sea, and stand on the rocky foreshore for some dramatic and beautiful backdrops.



“

A photograph is a return ticket to a
moment otherwise gone.

”

Our Services

Marquee Lining

You can hire the hall and furnish it with your own choice of decor, or we can provide marquee lining for that extra special touch. The pricing list can be found at the back of this brochure.

Food & Drink

Our experienced team can cater in-house for all your food and drink requirements including wedding breakfast, evening buffet and a fully stocked and staffed bar. This brochure contains example menus, however, we are more than happy to work with you to design a menu that you love.

Advice & Support

We will be on hand during the planning of your wedding day to offer our experienced support and provide you with the assistance you need to make your day as perfect as possible.

Should you need suggestions for other wedding services such as hairdressers, make-up artists, cake makers or florists, we will be happy to give you recommendations of local businesses we know to provide an excellent service.

Creche Facilities

Why not have a creche to keep your youngest guests entertained while adults enjoy the celebrations! This service can be made available for any part of your wedding day, using staff with appropriate qualifications for working with children.



Food & Drink Services

Wedding Breakfast

You have tied the knot and it's time to celebrate the joining of your two families! For your meal, you can choose from our two main types of Wedding Breakfast options: **Plated Sit-down Menu** or **Buffet-style Menu**.

Our three-course **Plated Sit-down Menu** choices are designed for those who want a waiter-served wedding breakfast.

Alternatively, you may wish to opt for our **Buffet-style Menu** which includes a set starter followed by a range of options for your guests to choose from the Chef's superbly presented buffet table. This brings an informal and relaxed atmosphere to your meal.

The options given over the page are examples of the type of menus we can offer. We're more than happy to work with you to design your menu and include any particular dishes you would like.

Wedding Drinks

To accompany your meal we can provide a selection of wines and soft drinks, alongside arrival and toast drinks for your guests to enjoy.

If you wish, you can choose to provide your own arrival drinks and wine for the meal. A corkage charge of £3.00 per opened bottle will be applied. Any wine left over will be removed from the tables and returned to you after the reception.

We provide a well-stocked and reasonably priced bar for the duration of your wedding, at no additional cost to you. We do not permit any drinks to be taken into the venue by guests.



Balintore Menu

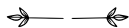
£47 per person

Cream of Leek & Potato Soup

Served with warm crusty bread roll and butter

Traditional Prawn Cocktail

Served with wholemeal bread

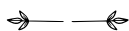


Oven Roasted Chicken Supreme

Served on bed of haggis, mashed potato and whisky sauce

Fillet of Salmon

Served with hollandaise sauce, potatoes and seasonal vegetables



Bramley Apple Crumble

Served with custard

Vanilla Cheesecake

Served with fresh berries

Hilton Menu

£55 per person

Smoked Ham Hock & Barley Soup

With crushed peas and mint. Served with a warm crusty bread roll and butter

Parma Ham, Peach & Parmesan

Refreshing salad of fresh peaches wrapped in Parma ham. Served with rocket and parmesan salad

West Coast Oak Smoked Salmon

With garlic and herb cream cheese served with fresh salad and lemon



Highland Blade of Beef

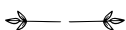
Served with creamed potato, roasted root vegetables and a beef gravy

Fillet of Sole

With a hot smoked salmon mousse served with seasonal vegetables and potatoes, finished with a citrus butter sauce

Roasted Vegetable Tart

Vine tomatoes roasted with garlic, thyme, rocket leaves and melting mozzarella cheese



Individual Pavlova

Served with a passion fruit custard and whipped cream

Poached Pears

Spiced poached pears with vanilla ice cream

Local Dairy Cheeses

Served with Oatcakes

Shandwick Menu

£75 per person

Wild Mushroom & Garlic Soup

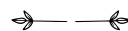
Served with a warm crusty bread roll and butter

Salad of Smoked Duck

Served with an oriental salad and hoisin sauce

Fresh Crab Salad

Bound in crème fraîche and lime served with baby leaf salad and finished with a coriander salsa



Fillet Beef

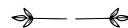
Wrapped in Parma ham and served with black pudding and creamed parsnip, with garlic and thyme roast potato and wild mushroom

Fillet of Sea Bass

Served with spiced ratatouille and sauteed potato, finished with a basil oil and grilled king prawns

Warm Salad of Spiced Figs

Served with soft goats cheese with honey, pecan and crème fraîche



Sticky Toffee Pudding

Served with butterscotch sauce and honeycomb ice cream

Chocolate & Orange Mousse

Served in a chocolate cup with orange sorbet

Raspberry Cranachan

Raspberries bound in whisky and honey cream with oatmeal

Plated
Sit-down
Menus

*Prices are provisional and will be confirmed on application.

Set Starter - Choose One

Soup

Served with warm crusty bread roll and butter

Melon Cocktail

Served with a fruit coulis

Chicken Liver Pate

Served with oatcakes and a red onion marmalade

Buffet Table - Main Course & Dessert

Roast Rib of Scottish Beef

Baked Highland Ham

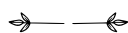
Roast Chicken

Dressed Whole Salmon

Vegan Option

A selection of mixed and seasonal salads

Buttered new potatoes or jacket potatoes



Cheesecake

Fudge Cake

Tea/Coffee served with your Wedding Cake

You and your guests will enjoy a set starter, then table by table, choose from the Buffet Table.

The above menu options are all suggestions and can be adapted to suit your requirements.

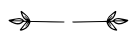
We will be happy to confirm prices on application.

Buffet Option 1

£4.50 per person

Hot Dog in a Bun (1 per guest)

Served with tomato sauce and mustard

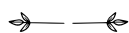


Buffet Option 2

£5.00 per person

Bacon Rolls (1 per guest)

Served with tomato sauce and brown sauce



Buffet Option 3

£15.00 per person

Selection of sandwiches

Cocktail sausages in honey and mustard

Pork satay

BBQ chicken wings

Mini vegetable spring rolls

Mini pork pies

An evening buffet for your guests will help them to refuel for celebrating and dancing through the evening. This can be as simple as a hot dog or bacon roll, or we can serve a selection of sandwiches and finger food.

Of course, if you have any specific ideas in mind we are happy to help you plan this and prices can then be confirmed.

Testimonial

"Our wedding reception at the Seaboard Centre was perfect!

The staff were super helpful throughout, and I loved how they set up the hall for the wedding meal and dance. I really didn't have much to worry about or have to do myself!

It really exceeded my expectations with how beautiful it was. Our guests loved the local venue and being able to get photos outside by the sea was fantastic. Just a perfect day!" - *Emily Ross*



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“Exceeded my expectations! The perfect day!”

Price List

Friday Hall Hire	£995
Saturday Hall Hire	£895
Marquee Lining	£950
Provision of Bar	Free of Charge
Corkage	£3.50 per bottle
Plated Meal (from)	£41.50 per person
Buffet Meal	Price on application
Evening Buffet (from)	£4.50 per person
Creche	Price on application - depends on the number of children and the length of time required.



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