



Your
Perfect day
.....is closer than you think!

The
Ballroom

19 - 20 North Railway Street, Seaham, Co.Durham, SR7 7DA

Starters

Country Vegetable Broth (v) £4.00*

Sautéed Mushrooms in peppercorn sauce on Toasted Crostini (v) £4.50*

Chicken Liver Pate, Red Onion Marmalade, Melba Toast £4.95

Salmon Fish Cakes with Sweet Chilli Sauce £5.25

Lobster Bisque Soup with Dill Croutons £4.95

Duck Breast and Walnut, Watercress Salad with Mango Dressing £5.45

Baby Prawn Tian with Marie-Rose and Crisp Leaf Salad £5.95

Buffalo Mozzarella and Mixed Tomato Salad with Basil and Pesto Dressing (v) £5.95

Shallot and Crab Risotto with Parmesan Crisp £6.45

Crown of Galia Melon served with Raspberry Coulis and Fruit Sorbet (v) £6.95

Queen Scallops with a Bacon and Leek Cream Sauce. £6.95

Main Course

Roast Dinner with a choice of Roast Beef, Turkey, Pork or Gammon served with turned vegetables £12.95

Fillet of Pork Stroganoff with Smoked Paprika Wild Rice £10.45*

Chicken Supreme with Roast Vegetables and a Pancetta and Leek Cream Sauce £10.95*

Baked Cod Fillet with White Wine Sauce, Hand Cut Chips and a Pea Puree £11.45

Grilled Goats Cheese Tartlet with a Pesto Dressed Rocket Salad with warmed Herb Potatoes (v) £10.45*

Oven Roasted Seabass Fillet on Parmesan Mash with a Cherry Tomato and Baby Onion Concasse £14.45

Roast Barbary Duck Breast with Creamed Chive Potato served with a Grand Marnier Sauce £17.95

Roasted Sirloin of Beef with Shallot and Red Wine Jus £16.95

Rack of Lamb with a Roasted Garlic Potato and Rosemary Pea Puree £16.95

Porcini Mushroom, White Onion and Champagne Risotto finished with Truffle Oil (v) £15.45

Salmon Fillet Sat on Roast Asparagus, topped with a Shellfish Broth £16.25

Desserts

Caramelized Fruit Crumble with Custard £4.95

Rich Chocolate Brownie with a Vanilla Ice Cream drenched in Chocolate Sauce £4.95

Banoffee Pie with Chantilly Cream and Chocolate Shavings £4.95*

Chocolate Fudge Cake with Pouring Cream £4.95*

Dutch Apple Pie with Clotted Cream £5.50

Baileys and White Chocolate Crème Brulee £5.95

Cheesecake (various flavours) £5.50*

Cream Filled Profiteroles drenched in Belgian Chocolate £5.50

Mint Chocolate Parfait £5.50

Black Forest and Kirsch Trifle £6.25

Sticky Toffee Pudding, with Butterscotch Sauce & Vanilla Ice Cream £6.25

Menu Extras

<p style="text-align: center;">Children's Meals*</p> <p>We are pleased to be able to offer half portions of adult meals for children at half the price of the adult version.</p> <p>(*Children's meals available to under 16s only)</p> <p style="text-align: center;">Also available:</p> <p style="text-align: center;">Fish Fingers, French fries and Ketchup</p> <p style="text-align: center;">Sausages, mash and gravy</p> <p style="text-align: center;">Spaghetti Bolognese</p> <p style="text-align: center;">Penne Napoli (v)</p> <p style="text-align: center;">Cheese & tomato pizza</p> <p style="text-align: center;">All at £4.95</p>	<p style="text-align: center;">Canapés £2.50 per person.</p> <p>Perfect with your arrival drinks, canapés can provide a touch of class to your wedding day, and a warm welcome for your hungry guests.</p> <p style="text-align: center;">Sorbet Course £2.00 per person.</p> <p>Served between the starter and main course, a sorbet course provides a fashionable addition to your wedding breakfast</p> <p style="text-align: center;">Seafood Course from £6.00 per person.</p> <p>Becoming more and more popular is a fish course. Served between the starter and main course, you can turn your wedding breakfast into a wedding banquet!</p>	<p style="text-align: center;">After Dinner</p> <p>Cheese Board (up to 8 people) £24.00</p> <p>Tea & Coffee served with Mints £1.95 per person</p> <p>Tea & Coffee served with Shortbread £2.50 per person</p> <p>Tea & Coffee served with Cupcakes £3.95 per person</p>
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Drinks Menu

Arrival Drinks	Wine by the Bottle	Sparkling Wines
<p>Sparkling Wine Choice of Cava or Prosecco £4.50 per glass</p> <p>Pimms Summer Fruit Cocktail £4.50 per glass</p> <p>Bucks Fizz Blend of orange juice and sparkling wine £4.80 per glass</p> <p>Wine Glass of House Wine Red/White £3.00 per glass</p> <p>Toast Drinks £4.50 - £5.50 per flute</p>	<p>White Tierra Sauvignon Blanc (Chile) £12.95</p> <p>Mill Cellars Chardonnay (South East Australia) £14.85</p> <p>Bonavita Pinot Grigio (Australia) £13.95</p> <p>Red Tierra Merlot (Chile) £12.95 Mill Cellars Shiraz (Australia) £13.50</p> <p>Rose Tierra Carmenere Rose (Chile) £12.95</p>	<p>Cava (Spain) £17.00</p> <p>Prosecco (Italy) £18.00</p> <p>Piper-Heidsieck Brut Champagne £40.00</p> <p>Veuve Clicquot Champagne £45.00</p> <p>Soft Drinks</p> <p>Children's Fruit Drinks £1.50</p> <p>Fresh Orange Juice £2.50 per glass</p> <p>Mixed Fruit Juice £2.50 per glass</p> <p>Mineral Water £1.45 per bottle</p> <p>Fizzy Drinks (pepsi, lemonade) £1.50 per Glass</p>

Full Wine list available on request

Evening Buffet Menus

Bronze Buffet - £5.95 Per Person	Silver Buffet - £6.95 Per Person	Gold Buffet - £7.95 Per Person
<p>Selection of closed sandwiches on white & brown bread to include the following:</p> <ul style="list-style-type: none"> • Ham salad • Tuna Mayonnaise • Cheese Savoury • Egg Mayonnaise <p>Assorted Quiche Slices Sausage Rolls Onion Bhajis Mini Spring Rolls with Sweet Chilli dip Cocktail Sausages Assorted Nachos</p>	<p>Selection of closed sandwiches on white & brown bread to include the following:</p> <ul style="list-style-type: none"> • Beef, red onion and mustard mayonnaise • Tuna savoury • Cheddar cheese and Branson pickle • Ham and peas pudding • A single choice from Bronze fillings <p>Assorted Quiche Slices Sausage Rolls Mini Spring Rolls with Sweet Chilli dip Mini Vegetable Samosas Chicken satay skewers Onion Bhajis Cocktail Sausages Assorted Nachos</p>	<p>Selection of closed sandwiches on white & brown bread to include the following:</p> <ul style="list-style-type: none"> • Sweet chilli chicken • Prawn and Marie rose sauce • Salmon and cucumber • Beef and creamed horseradish • A single choice from Bronze or Silver fillings <p>Assorted Quiche Slices Sausage Rolls Mini Spring Rolls with Sweet Chilli dip Mini Vegetable Samosas Chicken satay skewers with Asian dip Cocktail Sausages Mini Scotch Eggs Assorted pizza slices Homemade Creamy Coleslaw Assorted Nachos with sauces</p>

<p>Platinum Buffet- £8.95 Per Person</p> <p>A selection of brown & white open & closed sandwiches with a choice of 6 fillings from Bronze, Silver or Gold Menu.</p> <p>Assorted Quiche Slices with mixed salad Premium Sausage Rolls with salad garnish Mini Spring Rolls with Sweet Chilli dip Mini Vegetable Samosas with Mango dip Chicken satay skewers peanut dip Pork & Beef Sausages with BBQ sauce Mini Scotch Eggs with salad garnish Assorted luxury pizza slices Homemade Creamy Coleslaw Assorted Nachos with sauces and dips</p>	<p>Hot Trays</p> <p>(Serves 20 – 25)</p> <p>Chicken Curry £60.00</p> <p>Chilli con carne £50.00</p> <p>Steamed Rice £20.00</p> <p>Penne Carbonara / Bolognese / Vegetable and tomato £49.00</p> <p>Chips/fries/wedges £26.00</p> <p>Pizza Trays from £24.00</p> <p>Individual Pizza from £4.95 each</p>	<p>Hot Bap Buffet Menu</p> <p>£7.95 per head Served with Chips or Fries Select from the following options:</p> <p>Pork, stuffing, apple sauce</p> <p>Beef, onion, gravy, mustard</p> <p>Gammon, peas pudding, gravy</p> <p>Sausage or Bacon</p> <p>Fish Finger, mushy peas, tartar</p> <p>Chicken, stuffing, gravy</p>
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All Inclusive Packages

With our fantastic value all-inclusive package you can get married on a budget, without scrimping on quality!

Gold All-inclusive Package £3,400

Your £3,400 Complete Wedding Package includes all of the following:

Full day exclusive hire of the Ballroom.

60 welcome drinks (Bucks Fizz or Fruit Juice)

Red carpet greeting

Three course restaurant quality Wedding Breakfast for 60 guests.

Red or white wine for table during the meal (one glass per guest)

Sparkling wine for the speeches and toasts (60 glasses)

Bottle of premium champagne for the Bride & Groom

White linen table cloths.

Personalised wedding playlist during your wedding breakfast.

Exclusive use of the Ballroom until midnight on your wedding day.

A Dedicated Master of Ceremonies to oversee the smooth running of the day.

Silver cake stand and knife.

Evening buffet for 100 guests.

DJ and disco until midnight.

Full bar facilities, bar and waiting staff.

Your own dedicated Personal Wedding Manager to help you plan your big day.

Additional Guests can be added to the basic package at £20 each or £24 for Deluxe

Platinum All-inclusive Package £3,900

Your £3,900 Complete Wedding Package includes all of the following:

Full day exclusive hire of the Ballroom.

60 welcome drinks (Bucks Fizz, Cava, Pimm's or Fruit Juice)

Assorted canapés for arriving guests.

Red carpet greeting

Three course restaurant quality Wedding Breakfast for 60 guests.

Red or white wine for table during the meal (half bottle per guest)

Sparkling wine for the speeches and toasts (60 glasses)

Bottle of premium champagne for the Bride & Groom

White linen table cloths.

Table runner and centrepiece (choice of colour)

Chair covers with sashes (choice of colour)

Dramatic starlit backdrop for top table.

Personalised wedding playlist during your wedding breakfast.

Exclusive use of the Ballroom until midnight on your wedding day.

A Dedicated Master of Ceremonies to oversee the smooth running of the day.

Silver cake stand and knife.

Evening buffet for 100 guests.

DJ and disco until midnight.

Full bar facilities, bar and waiting staff.

Your own dedicated Personal Wedding Manager to help you plan your big day.

Additional Guests can be added to the basic package at £20 each or £24 for Deluxe

All-inclusive wedding breakfast menu

First Course

Country Vegetable Broth (v)

Sautéed Mushrooms in peppercorn sauce on Toasted Crostini (v)

Baby Prawns with Marie Rose sauce

Chicken Liver Pate, Cranberry sauce, Toast

Main Course

Roast Dinner with a choice of Roast Beef, Chicken or Pork served with seasonal vegetables

Fillet of Pork Stroganoff with Smoked Paprika Rice and vegetables

Chicken Supreme with Roast Vegetables and a Pancetta and Leek Cream Sauce

Poached salmon fillet with Lobster bisque and seasonal vegetables

(Vegetarian Option - Grilled Goats Cheese Tartlet with a Pesto Rocket Salad and Herb Potatoes)

Dessert

Chocolate Fudge Cake with Pouring Cream

Dutch Apple Pie with Custard

White Chocolate Crème Brulee

Cheesecake and cream (various flavours – GF options available)

What to do now?

Check with our management to see if the date you have in mind is available and make a provisional booking.

Your provisional booking will be held for 14 days. After this time, the date will be released back unless you have confirmed your booking.

To confirm your booking, you should return the contract, signed; along with a non-refundable deposit of £200.

6 Months before your Wedding you should meet with your coordinator to discuss your wedding day and go through the following

- a) Provisional guest numbers
- b) Provisional timings
- c) Menu Choices
- d) General run through of the day

Based on the information provided, we can then provide you with an estimate of the final cost.

Six weeks before the big day, you should meet with your coordinator to confirm final guest numbers and menu choices and confirm final arrangements.

Your final invoice will then be created, and should be checked and paid no later than 7 days after the date of the invoice.

Two weeks before your wedding you should provide us with a copy of your table plan with details of children, vegetarians etc, as well as contact details for any external suppliers (e.g. cakes, flowers etc).

Contract & Booking Form

Date of Wedding_____

Bride's Name_____ Groom's Name_____

Contact Address_____

Telephone Number_____ Mobile Number_____

Email Address_____

We wish to confirm the above booking for our wedding reception / function / event (delete as appropriate) at the Ballroom.

We agree to the Terms and Conditions and enclose the £200 non-refundable deposit.

(Payment methods accepted include, Visa, Mastercard, Cheque and Cash)

Bride's Signature_____ Date_____

Groom's Signature_____ Date_____

The Ballroom's Representative Signature_____ Date_____

<p>1. DEFINITIONS</p> <p>Client the person(s) named on the Contract;</p> <p>Venue The Ballroom, Martino's, North Railway Street. Seaham, SR7 7DA. Shore leisure ltd. Registered Address Shore Leisure, Dykelands Road, Seaburn, SR6 8DD.</p> <p>Conditions the terms and conditions set out below which form part of and are deemed incorporated into the Contract;</p> <p>Event the wedding, banquet or other function for which the booking has been made by the Client;</p> <p>Contract the signed Contract entered into for the provision of the Facilities which incorporates these Conditions;</p> <p>Facilities the provision of function room hire, suites and/or supply of food and beverages and other Facilities or services provided by the Hotel for the Client;</p> <p>Venue The Ballroom at which the Event is to take place.</p> <p>2. CONTRACT</p> <p>2.1 The Contract shall govern the Contractual relationship between the Hotel and the Client in relation to the Client's booking of the Hotels Facilities for the purposes of the Event.</p> <p>2.2 In the case of any inconsistency with any order, letter, or form or Contract sent by the Client to the venue or any other communication between the Client and the venue, the provisions of these conditions shall prevail unless expressly varied in writing by the venue.</p> <p>3 BOOKINGS</p> <p>3.1 A provisional booking can be made and will be held for a maximum of 14 days.</p> <p>3.2 The booking shall be considered as provisional and shall not be binding on either party until the Client has signed and returned the Contract together with a non-refundable deposit of £250.00 to the venue.</p> <p>3.3 If the required Contract and deposit is not received within the designated time, the venue reserves the right to release the booking and re-let the Facilities.</p> <p>4. PAYMENT</p> <p>4.1 The Client will be liable to pay all the charges incurred by or on behalf of, or at the request of the Client, their agents or employees for any Facilities provided by the venue.</p> <p>4.2 Not less than 5 weeks before the date of the Event the Client will meet with a representative or employee of the venue to discuss final details as to timing of the Event, menus, dietary requirements and (if appropriate) the number of staff required.</p> <p>4.3 Following receipt by the venue of the details set out in Clause 4.2 the venue will calculate the final cost and will issue the Client an invoice final Contract price.</p> <p>4.4 Not less than 4 weeks prior to the Event the balance of the Contract price should be paid by the Client.</p>	<p>The venue will at its discretion consider accepting an increase to the number of persons attending the Event no later than 1 week before the Event. Any further costs shall be invoiced and paid by the Client at the time of adjustment.</p> <p>4.6 All charges payable by the Client shall be due within 7 days after receipt of the venues invoice.</p> <p>4.7 Without prejudice to any other rights, the venue reserves the right to charge interest on overdue account (both before and after judgment) at 4% per annum above the base rate of HSBC Plc from time to time.</p> <p>4.8 The venue reserves the right to increase its rates to take account of any increases in inflation, labour, wages, materials or other costs incurred by the venue. Any increases after the date of booking will be notified to the Client in writing and will be payable by the Client in substitution for the amounts originally notified to the Client by the venue and the Client agrees that this will constitute a variation of the terms of the Contract accordingly.</p> <p>4.9 All deposits are non refundable and non transferable.</p> <p>4.10 All prices quoted are inclusive of VAT unless otherwise stated.</p> <p>4.11 Estimates only, can be given for an Event booked for more than 12 months in advance</p> <p>4.12 All accounts are payable in sterling. Payment can be made by credit card, cash or cheque payable to: Shore Leisure Ltd</p> <p>5. OBLIGATIONS OF THE CLIENT</p> <p>5.1 The Client and persons attending the Event shall:</p> <p>5.1.1 Comply with all licensing, health and safety and all other laws and regulations relating to the venue.</p> <p>5.1.2 Not carry out any electrical or other work at the Hotel, including amplification and lighting, without the venues prior written consent. The venue reserves the right to refuse connection of water, electricity or gas to the Clients equipment if such equipment is considered unsafe or a hazard.</p> <p>5.1.3 Not bring dangerous or hazardous items into the venue or its grounds and remove such items promptly when requested to do so by a member of the Hotel or any other authorised person.</p> <p>5.1.4 not bring into the Venue or consume any food, wines, spirits or beers at the Venue not supplied by the venue or its authorised caterers, without the venue's prior written consent. Any alcoholic beverages not purchased at the Venue will incur a corkage charge.</p> <p>5.1.5 not act in an improper or disorderly manner, leave promptly at the appropriate time and comply with any requests by the venue or its employees.</p> <p>5.2 Any person in breach of these conditions may be refused admission to, or removed from the Venue.</p> <p>5.3 For any services reserved or requested by the Client and not cancelled prior to the date of the Event, the client will be liable to pay a cancellation charge equivalent to half the value of the item or service</p> <p>6 CANCELLATION BY THE CLIENT</p> <p>6.1 If the Client cancels the booking or is in breach of the Clause 7.1.4 the venue reserves the right to impose the following cancellation charges which are accepted by the Client as a genuine pre-estimate of loss:</p>
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<p>Cancellation Fee: Over 6 months prior to the Event The initial Deposit paid of £200.00 Between 6 months and 2 months prior to the Event 50% of Contractual amount. Between 2 months and 1 month prior to the Event 60% of Contractual amount Within 1 month of the Event 100% of Contractual amount</p> <p>6.2 The Client is advised to consider insuring against the potential cost of cancellation of the booking.</p> <p>6.3 All cancellations must be made in writing to the venue and will be effective on the date the notification is received by the Venue.</p> <p>6.4 The Venue may, at its absolute discretion, endeavour to mitigate any losses which it may incur as a result of the Clients cancellation of the booking by, amongst other things advertising the availability of the Facilities on the scheduled date(s) for which the booking had been made. Part or all of the profit (if any) which the venue has been able to make through other Clients use of the Facilities on the scheduled date(s) on which the booking had been made may, at the absolute discretion of the venue, be applied to reduce or to eliminate any cancellation charges paid and/or payable by the Client under the Contract.</p> <p>6.5 The venue will send the Client the invoice for the cancelled booking once it has ascertained how much of the Facilities it has been able to resell or re-let and payment of such cancellation charges shall be made within 7 days of receipt of such invoice.</p> <p>6.6 In addition to paying the cancellation charges the Client shall indemnify the venue for any costs or expenses incurred to third parties by reason of any arrangements made with such third parties in respect of the Event.</p> <p>6.7 If the Event is postponed by the Client the venue will endeavour to make alternative arrangements with the Client for the Event at the Venue on an alternative date (Alternative Event) provided always that the Alternative Event shall be subject to availability of the Venue and shall take place within 6 months of the date of the Event.</p> <p>6.8 Where no Alternative Event is arranged within 6 months of the date of the original Event, the venue reserves the right to treat the Event as cancelled.</p> <p>7. CANCELLATION BY THE VENUE</p> <p>7.1 The Hotel reserves the right, without prejudice, to any other right or remedy available, to terminate or suspend any Contract forthwith or at its discretion offer alternative Facilities without any further responsibility on its part in the Event if:</p> <p>7.1.1 any part of the Hotel is closed due to fire or water damage or due to alterations or redecoration or any occurrence beyond the venues control which shall prevent it from performing its obligations in connection with the Event;</p> <p>7.1.2 a failure to supply the venue with any essential services such as gas, electricity or water;</p> <p>7.1.3 if the booking might, in the venue's opinion prejudice its reputation;</p>	<p>7.1.4 if the Client is more than 21 days in arrears of payment to the venue;</p> <p>7.1.5 if the Client becomes bankrupt or makes any voluntary arrangement with its creditors or becomes subject to an administration order or an encumbrancer takes possession of, or a receiver is appointed to any of the Clients property or assets.</p> <p>7.1.6 In the Event of termination or suspension the price for any Facilities that the venue has provided to the Client shall become immediately due.</p> <p>CHANGES IN FACILITIES The venue reserves the right to change the assigned room(s) for one(s) of equal suitability without affecting the Contract price.</p> <p>9. CLIENT'S LIABILITY FOR DAMAGE</p> <p>9.1 The Client shall be liable for any damage or loss (and costs or expenses arising thereby) suffered by The venue as a result of the Event and shall pay to the venue on demand the amount required to make good or remedy such damages including compensation for loss of business whilst such damage is being repaired.</p> <p>9.2 The Client shall indemnify the venue against all loss of damage suffered by any person arising from the equipment, plant, machinery or other items brought on or into the Venue by the Client or a sub-Contractor working on the Client's behalf and/or any attendees at the Event.</p> <p>10. THE VENUE'S LIABILITY</p> <p>10.1 The Venue makes no representations and gives no warranties, statutory, implied or other as to the Facilities or as to their suitability for any particular or general purpose.</p> <p>10.2 Subject to Clause 10.3 the venue shall not be liable for</p> <p>10.2.1 any loss of profit or other financial loss or any indirect, special or consequential loss, damage, liability, costs or claims (whether arising out of negligence of the Hotel or its employees, servants or agents) suffered, incurred or made by the Client in connection with the Event (including, without limitation, arising by reason of any delay or interruption in the provision of thee Facilities); and</p> <p>10.2.2 any loss or damage to any property of the Client's, their guests, Contractors or agents, or any of their employees occurring at the Venue.</p> <p>10.3 Other than for death or personal injury cause by the negligence of the Hotel, without limiting the effect of the pro visions of this Clause 10 the venue's aggregate liability to the Client for loss and damage under or in connection with the Contract price paid and/or payable by the Clint to the venue in respect of the Event.</p> <p>10.4 Nothing in this Contract is intended to affect any statutory rights which the Client may have (whether in their capacity as a consumer for the purposes of the Unfair Contract Terms Act 1977 or otherwise) which may not lawfully be excluded by the and, in the Event that any of the provisions of the Contract are adjudged to be unlawful and/or to be void as going beyond what is reasonable in all circumstance for the protection of the interests of the venue, such unlawful and/or void provision(s) shall be deemed deleted and the remaining provisions of the Contract shall continue to apply.</p>
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