

Congratulations on your engagement!

You've found your someone special and now it's time to find your somewhere special. We are delighted that you are considering Doxford Hall & Spa for your forthcoming Wedding Celebrations.

Why Doxford?

Some things never go out of fashion. Doxford Hall has been hosting stylish celebrations for over 200 years. On top of stunning looks and period elegance, Doxford Hall has been awarded four AA red stars*, and is the only venue in Northumberland which boasts this accolade.

Built in 1818, the much-loved Hall was designed by famous local architect, John Dobson, most well-known for his vision for Newcastle Grand Railway Station. The resulting house was the epitome of late Georgian splendour, its grand design and detailing typical of the period and the venue is often likened to settings from romantic novels of bygone eras. Crafted from mellow stone, with its formal gardens and manicured lawns, featuring Europe's largest yew tree maze, Doxford Hall is a dreamy, romantic and photogenic venue, and one of Dobson's finest houses in the area. In more modern times Doxford Hall plays its part in numerous love stories by providing an unforgettable setting for couples' special days. Licensed for civil ceremonies and partnerships, the Hall's classical interiors offer couples a choice of spectacular options depending on the style, size and seasonality of their wedding. Country house style runs throughout, with each area having its own individual character, featuring light-filled spaces, high ceilings and sumptuous interiors, with some original artwork and antiques adding to the elegance of this wonderful venue.

* 'Red star' status is granted only to the very best properties in British Isles delivering excellence throughout and an outstanding level of hospitality within each of the star categories.

A sweeping driveway leads you up to the Hall through the ten acres of grounds. To the front are formal gardens beyond a stone terrace, with classical stone features and wrought iron gateways giving rise to enchanting photo opportunities. Beyond, discover pathways with wild flower planting and ancient trees, leading to the yew tree maze and a secret walled garden, with espaliered trees.

Here at Doxford Hall, we are dedicated to creating a day that's tailored to your exact requirements, including all the little details that ensure your special day is as unique as you are. Whether you'd like an intimate gathering with just a few of your nearest and dearest or a grand celebration, we have a range of packages to reflect your style and your budget. Our experienced team will take care of every detail, no matter how weird or wonderful, to create the day of your dreams so you can relax and enjoy every minute of your big day.

Event Space Room Hire

Civil Ceremony Room Hire

The following areas are licensed to hold Civil Ceremonies and Partnerships.

EVENT SPACE	MAXIMUM NUMBER OF GUESTS	2019 RATE	2020 RATE	2021 RATE
THE FLOWER ROOM	20	£300	£325	£350
THE NORTHUMBERLAND ROOM	50	£500	£550	£600
THE LIBRARY	40	£500	£550	£600
THE GEORGE RUNCIMAN SUITE	120	£600	£650	£700
THE KENNEDY SUITE	200	£750	£800	£900

Wedding Reception Room Hire

EVENT SPACE	MAXIMUM NUMBER OF GUESTS	2019 RATE	2020 RATE	2021 RATE
THE FRANK HENRY MASON ROOM	20	£300	£400	£500
THE NORTHUMBERLAND ROOM	50	£300	£400	£500
THE LIBRARY	40	£300	£400	£500
THE GEORGE RUNCIMAN SUITE	120	£600	£700	£800
THE KENNEDY SUITE	200	£1000	£1100	£1200

Evening Reception Room Hire

EVENT SPACE	MAXIMUM NUMBER OF GUESTS	2019 RATE	2020 RATE	2021 RATE
THE FRANK HENRY MASON ROOM	50	£300	£400	£500
THE NORTHUMBERLAND ROOM	40	£300	£400	£500
THE LIBRARY	120	£300	£400	£500
THE KENNEDY SUITE	200	£1000	£1100	£1200

All guests attending your reception must be catered for in full

Frank Henry Mason Wedding Package

2019 Rates

Sunday

£60 per adult

Monday to Saturday

£75 per adult

2020 Rates

Sunday

£63 per adult

Monday to Saturday

£78.75 per adult

2021 Rates

Sunday

£66.00 per adult

Monday to Saturday

£82.50 per adult

Packages are available to all weddings of 30 guests or more and are inclusive of:

- › One glass of Prosecco on arrival
- › Three course Wedding Breakfast served with coffee
- › One glass of Doxford Hall house wine served with the Wedding Breakfast
- › Jugs of iced water on Wedding Breakfast tables
- › One glass of Prosecco for bride and groom toast
- › Place name cards, menu cards and table plan
- › White table linen and white linen napkins
- › Use of cake stand and ornate knife

What else comes as standard

- › Complimentary upgraded bedroom for bride and groom with English breakfast
- › Dedicated and experienced wedding planner
- › Wedding day manager
- › Discounted bedroom rates for your guests
- › Use of Doxford Hall's magnificent estate grounds and formal gardens

Frank Henry Mason Package Menu Selector 2019

Starters

Roasted Vine Tomato, Basil Pesto Soup (v) (vegan)
Leek & Potato Soup (v) (vegan)
Farmhouse Pork & Apple Terrine,
Sourdough Bread, Fruit Chutney (gf)
Aged Parma Ham, Seasonal Melon, Black Pepper,
Balsamic Strawberries (gf)
Old Fashioned Ham Hock Terrine,
Piccalilli Vegetables, Ciabatta Croutes
Smoked Haddock & Spring Onion Fishcakes, Lemon Caper Mayonnaise
Classic Prawn Cocktail, Buttered Brown Bread

Main Courses

Slow Cooked Feather Blade of Beef,
Horseradish Mash, Seasonal Vegetables Bourguignon Jus
Slow Cooked Pork Belly, Sage & Onion Crushed Potatoes,
Roasted Carrots, Cider & Cardamom Sauce
Oven Baked Chicken Supreme, Fondant Potato,
Roasted Carrots, Tarragon Velouté
Oven Baked Cod, Potato Cake, Shellfish Chowder
Salmon Supreme, Crushed New Potatoes, Asparagus, White Wine Sauce
Wild Mushroom and Spinach Risotto, Aged Parmesan, Baby Leaf Salad (v)

Desserts

Classic Lemon Tart, Crushed Raspberry Sauce, Raspberry Sorbet
Vanilla Crème Brûlée, Raspberry Compote, Shortbread Biscuits
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce
Apple and Blackberry Crumble, Custard

Coffee & Tea

George Runciman Wedding Package

2019 Rates

Sunday

£70 per adult

Monday to Saturday

£85 per adult

2020 Rates

Sunday

£73.50 per adult

Monday to Saturday

£89.50 per adult

2021 Rates

Sunday

£77 per adult

Monday to Saturday

£94 per adult

Packages are available to all weddings of 30 guests or more and are inclusive of:

- › One glass of Prosecco on arrival
- › Canape Reception – three standard canapes per person
- › Three course Wedding Breakfast served with coffee and chocolates
- › Two glasses of Doxford Hall house wine served with the Wedding Breakfast
- › Two glasses of mineral water served with the Wedding Breakfast
- › One glass of Prosecco for bride and groom toast
- › Place name cards, menu cards and table plan
- › White chair cover with coordinating sash
- › White table linen and white linen napkins
- › Use of cake stand and ornate knife

What else comes as standard

- › Complimentary upgraded bedroom for bride and groom with English breakfast
- › Dedicated and experienced wedding planner
- › Wedding day manager
- › Discounted bedroom rates for your guests
- › Use of Doxford Hall's magnificent estate grounds and formal gardens

George Runciman Package Menu Selector 2019

Starters

Cream of Mushroom Soup, White Truffle Oil (v)
Celeriac & Apple Velouté (v)
Vegetable, Lentil & Smoked Bacon Broth
Northumbrian Ham & Split Pea Broth
Coronation Chicken Terrine, Mango Salsa, Poppadum Crisps
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche
Haggis, Neeps and Tatties
Smoked Mackerel and Saffron Potato Terrine, Fennel and Orange Salad
Warm Goats Cheese and Sun Blushed Tomato Filo Tart, Rocket Salad, Basil Oil (v)

Main Courses

Shoulder of Lamb with Lemon and Garlic, Confit Garlic Mash,
Roasted Roots, Rosemary Jus
Chicken Supreme, stuffed with Haggis, Clapshot,
Roasted Vegetables, Whisky Infused Cream Sauce
Roast Loin of Pork, Roasted Potatoes,
Seasonal Vegetables, Apple & Sage Gravy
Roast Sirloin of Aged Beef, Yorkshire Pudding,
Roasted Vegetables, Pan Juice Gravy (Supplement of **£3.50 per person**)
Herb Gnocchi, Young Vegetables, Parmesan Crisps, Herb Oil (v)
Spiced Potato Cakes, Aubergine, Chick Pea & Apricot Ragu (v)
Pan Fried Fillet of Plaice, herb Gnocchi, Samphire, Lemon Butter Sauce

Desserts

Dark Chocolate and Espresso Tart, Espresso Chantilly Cream, Pistachio Ice Cream
Warm Treacle Tart, Gingerbread Ice Cream
Baileys Crème Brûlée, White Chocolate Cookies
Chocolate and Orange Bread & Butter Pudding, Chocolate & Orange Ice Cream

Coffee, Tea & Chocolates

John Dobson Wedding Package

2019 Rates

Sunday

£90 per adult

Monday to Saturday

£105 per adult

2020 Rates

Sunday

£94.50 per adult

Monday to Saturday

£110 per adult

2021 Rates

Sunday

£99.50 per adult

Monday to Saturday

£115.50 per adult

Packages are available to all weddings of 30 guests or more and are inclusive of:

- › Glass of House Champagne
- › Canape Reception – three premium canapes per person
- › Three course Wedding Breakfast served with coffee and truffles
- › Two Glasses of Doxford Hall House Wines served with the Wedding Breakfast
- › Two Glasses of Mineral Water served with the Wedding Breakfast
- › Glass of House Champagne for bride and groom toast
- › Place name cards, menu cards and table plan
- › Fresh Flowers for the Tables in a colour of your choice (based on 8-10 adults per table)
- › White Chair Cover with Coordinating Sash or Chivari Chair Sash
- › White table linen and white linen napkins
- › Use of a Cake Base Stand and Ornate Cake Knife

What else comes as standard

- › Complimentary upgraded bedroom for bride and groom with English breakfast
- › Dedicated and experienced wedding planner
- › Wedding day manager
- › Discounted bedroom rates for your guests
- › Use of Doxford Hall's magnificent estate grounds and formal gardens

John Dobson Package Menu Selector 2019

Starters

Lobster Bisque, Sweetcorn Cream Shellfish Chowder
Jerusalem Artichoke Velouté, White Truffle Oil (v)
French Onion Soup, Aged Gruyere Crouton (v)
Smoked Salmon and Prawn Roulade, Brown Bread Wafers, Baby Leaf Salad,
Lemon Oil
Prawn, Crab & Avocado Cocktail, Focaccia Croutes
(supplement of **£3.25 per person**)
Provençale Vegetable and Mozzarella Terrine, Basil Pesto (v)
Smoked Chicken and Apple Salad, Raspberry Vinaigrette
Pancetta and Mozzarella Arancini, Napoli Dipping Sauce

Main Courses

Roasted Rump of Lamb, Lemon & Thyme Dauphinoise,
Ratatouille Vegetables, Caper & Mint Jus
Herb Crusted Rack of Lamb, Dauphinoise Potatoes,
Spring Vegetable Medley, Madeira Sauce
Fillet of Aged Northumbrian Beef, Boulangère Potatoes,
Guinness Glazed Baby Onions, Creamed Spinach, Red Wine Jus
Oven Baked Seabass Fillet, Fondant Potato,
Crushed Peas, Crumbled Feta, Salsa Verdi
Root Vegetable Pithivier, Chestnut Puree, Crispy Kale (v)

Desserts

Dark Chocolate and Passionfruit Tart, Mango Sorbet, Bitter Chocolate Sauce
Orange Blossom Panna Cotta, Mandarin Gel, Blood Orange Sorbet
Caramelised Banana Tart Tatin, Rum & Raisin Ice Cream
Caramel and Apple Crumble Top Pie, Salted Caramel Ice Cream
Selection of Cheeses, Crackers, Chutney, Celery, Grapes

Coffee, Tea & Truffles

Menu Alternatives Sharers / Platters / Add-ons

Family Service Starters

One platter placed in centre of each table:

Anti Pasti - Cured & Sliced Meats, Marinated Vegetables, Olives,
Warm Breads & Salads - supplement - **£5.50 per person**

Fruit de Mere - Selection of Shellfish, Oysters,
Smoked & Cured Fish, Breads, sauces, Salads - **Market Price**

Ploughman's - Homemade Scotch Eggs, Sausage Roll,
Honey Baked Ham Served with Matured Local Cheeses, Apple & Baby Gem
Salad, Warm Bread & House Pickles - supplement - **£5.75 per person**

Meze - Toasted Flatbreads Served with a Selection of Flavoured Humous,
Tzatziki, Tapenade, Deep Fried Haloumi, Mixed Olives and Greek Salad -
supplement - **£4.75 per person**

Refreshing Homemade Sorbet Course

Champagne / Lemon & Lime / Blackcurrant / Blood Orange / Raspberry -
supplement - **£2.50 per person**

Celebration Desserts

A trio of Mini Desserts and a frozen element
celebrating your favourite flavour:

Chocolate / Strawberries & Cream / Rhubarb & Custard / Hazelnut / Lemon

Or our talented pastry chefs will create a bespoke trio for you centred around
your favourite flavours - supplement - **£3.50 per person**

Cheese

Selection of Standard Cheeses, Crackers, Chutney, Celery, Grapes

Individual Cheese Plate - **£4.25 per person**

Sharer Platters for the Table - **£27.00 per table of 8**

Selection of Luxury Local and Continental Cheeses, Crackers, Chutney,
Celery, Grapes, Spiced Walnuts,

Fruit Cake and Quince Paste

Individual Cheese Plate - **£5.75 per person**

Sharer Platters for the Table - **£32.00 per table of 8**

Wedding Package Canapes Selection

Frank Henry Mason Package

There are no canapes included in this package, however you are welcome to add to your package from the selection below. There is a minimum of three canapes per person.

George Runciman Package

Standard Canapes included chose 3 per person

John Dobson Package

Premium Canapes included chose 3 per person

Standard Canapes

£2.25 PER CANAPE

PER PERSON

HOT

Northumbrian Cheese Rarebit on Toast (v)
Mini Toad in the Hole
Haggis Bon Bons
Vegetable Spring Rolls (v)
Crispy Brie with Cumberland Jelly
Beef Bitterballen
Caramelised Onion and Blue Cheese Arancini (v)

COLD

Mini Tomato and Basil Bruschetta (v)
Ham Hock Ballantine, Pease Pudding
Lemon and Coriander Humous with Grissini (v)
Mixed Spiced or Salted Nuts (v)
Goats Cheese and Sun Blushed Tomato Tartlet (v)
Babaganoush with Sun Dried Tomato Straws (v)
Chicken Liver Parfait Choux Buns, Salt & Pepper Caramel

SWEET

Chocolate Dipped Strawberries
Mini Lemon Meringue Tartlets
Mini Strawberry Cheesecake
Strawberries and Cream
Eton Mess

Wedding Package Canapes Selection

Premium Canapes

£2.75 PER CANAPE
PER PERSON

HOT

Duck Spring Rolls
White Truffle Arancini (v)
Mini Yorkshire Puddings with Roast Beef and Horseradish Cream
Queen Scallop and Pancetta Lollipops
Thai Style Crab Cakes with Sweet Chilli
Mini Cheeseburger Sliders
Tempura King Prawns with Honeyed Soy Dip

COLD

Smoked Salmon Blini, Dill Crème
Crab Tartlet, Lime and Chilli Mayo
Duck and Cherry Ballantine
Soy and Sesame Glazed Tuna served on Mooli
Beetroot and Horseradish Macaroons (v)
Smoked Halibut Blini with Pink Grapefruit 'Caviar'

SWEET

Pistachio and Chocolate Macaroons
Double Chocolate Brownie
Mini Fruit Pavlova

Evening Reception Buffet Menus

Simply Filling -

£10.95 PER PERSON

Choice of Hot Bacon, Farmhouse Sausages or Egg Rolls
Potato Wedges OR
Haggis, Neeps and Tatties with Whisky Sauce OR
Fish Goujons, French Fries, Tartare Sauce

Doxford Hog Roast -

£14.95 PER PERSON

Slow Cooked Marinated Shoulder of Pork
Slow Cooked Shoulder of Lamb with Mint, Lemon & Garlic
Moroccan Style Falafel (v)
Salt Roasted New Potatoes (v)
Traditional Homemade Coleslaw (v)
Boston Style Baked Beans
Mixed Leaves (v)
Soft Floured Baps

Finger Buffet -

£18.95 PER PERSON

Choose 5 items
from the following -
to be catered for
all guests

Selection of Sandwiches with a Variety of Standard Fillings
Selection of Wraps with a Variety of Standard Fillings
Mini Dim Sum Selection with Sweet Chilli Dip
Mini Fish & Chips
Mini Indian Selection with Mango Chutney
Selection of Pizzas (including vegetarian)
Lamb Kofte Kebabs with Minted Yoghurt
Farmhouse Sausage Rolls
Sweet Potato Falafel with Humous (v)
Assorted Mini Quiches
Cheese and Beer Croquettes (v)
Mini Cheesecake Bites
Mini Chocolate Brownies

Taste of the Mediterranean -

£23.95 PER PERSON

Mezze Platters
Homemade Beef Lasagne / Moussaka
Homemade Vegetarian Lasagne / Moussaka
Garlic Bread (v)
Charcuterie Boards with Continental Meats, Marinated Vegetables and Olives
Greek Salad (v)
Falafel and Humous (v)
Rocket & Parmesan salad (v)
Caprese Salad (v)
Lemon Cheesecake or Chocolate Fudge Cake

Evening Reception Buffet Menus

Taste of the East -

£23.95 PER PERSON

Choice of Thai Green, Creamy Korma or Spicy Balti Chicken Curry
King Prawn and Vegetable Sweet Chilli Noodles
Sweet Potato and Chick Pea Curry (v)
Selection of Dim Sum
Indian Snack Selection
Thai Style Vegetable and Peanut Slaw (v)
Spicy Beef and Glass Noodle Salad
Chilled Coconut Rice Pudding, Caramelised Pineapple

Home Comforts -

£23.95 PER PERSON

Northumbrian Beef and Alnwick Ale Pie
Locally Sourced Fish Pie
Vegetable Hot Pot
Pan - Haggerty Potatoes
'Carrolls' Heritage Potato Salad (v)
Mixed Leaf Salad (v)
Garden Vegetable and Goats Cheese Salad (v)
Tomato and Red Onion Salad (v)
Bread & Butter Pudding with Custard

Texan BBQ -

£23.95 PER PERSON

Beef Burgers with Sesame Buns
Classic Hot Dogs with Roasted Onions
Buttered Corn on the Cob (v)
Boston Style Baked Beans
Sweet Potato Fries (v)
Traditional Coleslaw (v)
Caesar Salad
New York Style Cheesecake

Bespoke themed buffet requests can be created and priced on request

Make it Your Own

Want to create your own unique wedding package? Not a problem.

Following our guiding principle of 'your day, your way' you'll have the freedom and space to host the wedding that you want when you book Doxford Hall. From the eve of your special day to the morning-after breakfast we invite you to inject your own personality into the celebrations by adding the special touches that reflect you as a couple.

If you'd like to take your nuptials outside, why not consider having a barbecue or a picnic on the lawn? Want your four-legged friend as a ring-bearer? We can make it happen.

Fancy a special Taste of Northumbria Tasting Menu? Our chefs would be only too happy to oblige.

If you bring your ideas, we'll do our very best to accommodate them. Give us a call and we'll get creative together.

The Day After

Wedding Guest Private Breakfast

It can be hard seeing your wedding night come to an end so why not host a casual buffet-style breakfast the morning after to keep your celebrations going a little longer?

Make the most of having all the people you love in one room and surround yourself by those closest to you with a private breakfast in a private function suite. With no extra travel or cost involved it's the perfect opportunity for you to thank your guests and relive memories of your wedding day before you say your farewells.

Ask us for more details.

The Next Steps

Stunning looks and period elegance, impeccable attention to detail and the freedom to make your own choices. We believe Doxford Hall is the complete package and we hope that you'll also think it's 'the one'. Whether you already have a clear idea of how you'd like your day to be, or would like our experienced weddings team to offer a bit of guidance, we'll be on hand to ensure your day is just that: yours to do whatever your heart desires.

From a classic summer's garden ceremony to a romantic winter wedding, we're ready to make it happen.

Simply get in touch via email weddings&events@doxfordhall.com or give us a call on 01665 589700 and make a date to come and see us so that we can start building your dream day with you, your way.



Jon Allan
Wedding & Events Manager