

WEDDINGS @ RIVERDALE HALL HOTEL

Thank you for your enquiry. Riverdale Hall sits overlooking the North Tyne River with Dunterley Fell as its backdrop and lends itself as a superb venue for wedding receptions. Detailed are just some of the many facilities we are able to offer, we will be happy to fulfil any special requests and add any personal touches to make this a day for you to remember.

At Riverdale Hall Hotel we have a package which covers your whole wedding day so you can clearly see the cost of your big day. Unlike many establishments we offer a choice of courses for your wedding breakfast in our award winning restaurant. We also include the bridal suite with our compliments!



Our package is as follows: -

Champagne on arrival Half bottle of House wine per guest

A selection of canapés on arrival Champagne for the toasts

4 course wedding breakfast Evening Buffet
All this for only £94.00 per person!



The above package can be upgraded if you would prefer a wine from our wine list or if you would prefer a slightly different menu. Equally if you want to remove anything we will reduce the cost.

We have space in our restaurant for up to 80 people

Evening entertainment can be booked through the hotel and we can recommend singers and discos. Please don't hesitate to contact one of our wedding co-ordinators* to discuss any aspect of your big day. We understand the importance of your special day!



CIVIL MARRIAGE CEREMONIES

Civil Marriage ceremonies can now be held at Riverdale Hall with our beautiful countryside making the ideal backdrop for your wedding. Our Conservatory is licensed for marriages and can accommodate a ceremony for up to 40 guests.

The bride may arrive early with her bridesmaids and prepare herself in the bridal suite.

It is important to remember that a civil ceremony cannot be religious in any way. However, non religious readings and music are allowed but must be approved by the registrar. We are able to play C.D.s of your choice for the ceremony. During the ceremony at least 2 witnesses must be present.

Please note that the throwing of confetti, etc. is only permitted outside the hotel. Drinking, smoking and eating are not permitted in the ceremony room.









Tel: 01434 220254 Fax 01434 700002

Sample Wedding Breakfast Menu Selector

(Choose 2 from each course) Many other dishes available

Smoked salmon and prawn tartare (this can also be done with crab meat if preferred)

Smooth blended mushroom pâté with blue cheese and fresh tarragon served on a syrup and toast

Chargrilled chicken on a light, fresh Veronique salad of grapes and celery in a light crème fraiche dressing

Chicken liver pâté flavoured with sage and onion served with redcurrant sauce and crisp toast

An assiette of seasonal melon with fruit coulis and locally produced sorbet

Roasted red pepper, basil pesto and goat's cheese tartlet on salad with balsamic syrup

Crab meat and chive cheesecake with lemon dressing

Spicy Thai beef salad on oriental coleslaw with sweet chilli dressing

Soups: Mushroom, lemon and saffron;
Green pea and mint with a yoghurt drizzle;
Fresh green leek and cream;
Grated carrot, dill and stock,
or winter soups
Champagne or lemon sorbet

Slow roasted leg of Northumberland lamb served with a red wine and redcurrant sauce

Oven roasted chicken breast with a lemon and tarragon stuffing wrapped in prosciutto served on a pool of white wine sauce

Medallions of pork fillet topped with red onion chutney and smoked cheese rarebit served on a pool of Madeira wine sauce

Pan fried fillet of sea bass served on sautéed potatoes with grilled asparagus and tarragon hollandaise

Grilled fillet of salmon with chive crushed new potatoes and a creamy fennel sauce

Mushroom, parmesan and truffle oil risotto with chargrilled asparagus glazed with goat's cheese

Sample Wedding Breakfast Menu Selector

(Choose 2 from each course) Many other dishes available

Ginger cheesecake on a gingernut biscuit base with watermelon salsa.

Sticky toffee pudding - warm sticky date sponge topped with butterscotch sauce

Gooey and rich rum and raisin tart served warm with ice cream

Vanilla panna cotta served with mocha sauce and peanut butter fudge

Homemade fluffy meringues filled with cream and strawberries

Chocolate and black cherry trifle topped with custard and whipped cream

Tangy and creamy lemon tart with a jug of pouring cream

Coffee with chocolates

All our food is made "in house" so we can tailor it to suit your requirements



We also offer discounted rates on Bed and Breakfast stays for all of your guests! Ask for more details