



🕲 01983 612711 🖂 reception@seaviewhotel.co.uk www.seaviewhotel.co.uk f seaviewhotelandrestaurant 🎯 seaviewhoteliow



# A Unique Venue

The Seaview Hotel is the perfect venue for a boutique wedding on the Isle of Wight. Fall in love with the romance of Seaview, discover beautiful beaches, stunning sunsets and, together, make memories to last a lifetime. Situated only a stone's throw from the sea, the incredible Seagrove and Priory Bay are right on our doorstep.

Our endearing little village has a somewhat nostalgic feel. During the summer the Solent teems with a wonderful variety of charming and delightful boats, out of season there's an appealing, unspoiled charm to Seaview, making it the perfect wedding destination any time of the year with a perfect backdrop to capture your special day.









# The Ceremony

Here at the Seaview Hotel, we can offer a whole host of locations in which you can plan and perform your ceremony. Our goal is to ensure your day is beautiful, unforgettable, and completely stress-free. From dawn to dusk you'll be in the safest of hands.

With every detail carefully considered and catered for, our dedicated and passionate team will ensure you and your guests are relaxed and happy, and have everything you need throughout your big day.

We'll be on hand to keep things running smoothly so you can focus on what's most important. We have a license to hold marriages and civil ceremonies. We can comfortably seat up to 50 guests to your ceremony.

# Wedding Breakfast and Evening Reception

Our bespoke menu features an array of foods from local suppliers with a style based on Modern British cuisine with a regional Isle of Wight twist.

We know that a truly luxurious wedding is created by a team of experienced professionals, all working in harmony to ensure that your day is stress-free and extra special.

Our team uses their unique combination of experience and creativity to provide delicious food for which we have been awarded six consecutive two AA rosettes. Our Head Chef and his professional team can help you plan the perfect wedding breakfast for you and your guests.









# Accommodation

All 24 rooms in the hotel are designed to ensure you have an enjoyable and comfortable stay. Our rooms are individually designed with inspiration taken from our location close to the sea.

All our rooms include as standard: an ensuite bathroom with amenities enriched with active mineral principles, heated towel rail, fluffy white towels, tea and coffee making facilities, complimentary mineral water, Freeview TV and Free Wi-fi. Blackout blinds and/or curtains ensure your nights sleep is not disturbed.

The Seaview Hotel has been awarded 3 Silver Stars for the superior level of quality, high standards of hospitality, service and cleanliness.



# Personal Tailored Packages

At the Seaview Hotel we understand that each wedding is unique, and your personal event coordinator will work with you to ensure that your wedding is the perfect fit for you.

We offer a flexible service and our warm approach will reassure you that you are in the capable hands of people who really care. At every step of the way we are able to offer assistance and invaluable guidance backed by years of expert training and specific industry experience, to ensure your dream wedding becomes reality.





# SAMPLE WEDDING MENU



## STARTER

Smoked Fish Croquette, Tartare Sauce, House Salad, Lemon Dressing
Duck Liver Parfait, Spiced Tomato Chutney, Ciabatta Croutons, Herb Salad
Roasted Tomato Soup, Minestrone Garnish, Basil Pesto

#### ENTREE

Roast Chicken Supreme, Fondant Potato, Buttered Green Beans, Braised Carrot,
Bourguignon Sauce

Pan Fried Sea Bream, Parsley Arancini, Charred Fennel, Green Beans, Hollandaise Sauce

Garden Herb Risotto Cake, Fricassee of Wild Mushroom, Rocket, Peas, and Broad
Bean Salad

## DESSERT

Dark Chocolate Brownie, White Chocolate Cremeaux, Chocolate Soil Glazed Lemon Tart, Clotted Cream, Fresh Raspberry Elderflower Jelly and Fresh Fruit Terrine, Chantilly Cream, Almond Praline



# SAMPLE WEDDING MENU



# STARTER

Beetroot Gravlax, Horseradish Cream, Cucumber, Dill, Lemon Coconut Chicken, Thai Curry Rice Cake, Satay Dressing Isle of Wight Tomato, Whipped Feta, Black Olive Twill, Basil Pesto

#### ENTREE

Parma Ham Pork Fillet, Crushed Potato Cake, Kale, Spinach, Coconut Puree,
Mustard Jus

Pan Fried Stone Bass, Fondant Potato, Tenderstem Broccoli, Caviar Herb Volante Butternut Squash and Summer Vegetable Wellington, Celeriac Puree, Dauphinoise Potato, Tomato Salsa Dressing

## DESSERT

Triple Chocolate Cheesecake, Dark Choc Chip Cookie, White Chocolate
Milkshake, Salted Caramel Popcorn

Strawberries and Cream Vanilla Pannacotta, Strawberry Texture, Shortbread
Biscuit Crumb

Almond and Black Cherry Tart, Clotted Cream, Guillotine Cherry Compote



# SAMPLE WEDDING MENU



## STARTER

Trio of Smoked Salmon, Hot smoked,Roulade Confit Duck Rillette, Smoked Duck, Pickled Onion, Gherkins, Burnt Shallot Puree, Rocket, Brioche Gallybagger Cheese Fritter, Isle of Wight Tomato, Basil Pesto

#### ENTREE

Isle of Wight Beef Fillet, Dauphinoise Potato, Buttered Baby Veg, Sweet Potato
Puree, Port Wine Jus
Pan fried Halibut, Saffron Potato, Shellfish Bouillabaisse Sauce, Charred Fennel,
Herb Salad
Pan Fried Wild Mushrooms, Herb Risotto Cake, Charred Leeks, Buttered Spinach,

Pan Fried Wild Mushrooms, Herb Risotto Cake, Charred Leeks, Buttered Spinach, Crispy Kale

## DESSERT

Valrhona Chocolate Fondant, Milk Chocolate Cremeaux, White Chocolate Crumb,

Burnt Orange

The Cricket Club Peach Melba, Poached Peaches, Chantilly Cream, Clotted
Cream, Raspberries, Almond Praline

Two Piece Isle of Wight Cheese, Spiced Tomato and Apple Chutney, Celery, Grapes, Oatcakes



The High Street | Seaview
Isle of Wight | PO34 5EX
Tel:01983 612711
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www.seaviewhotel.co.uk

