



WEDDINGS AT MACDONALD LINDEN HALL GOLF & COUNTRY CLUB



MACDONALD
LINDEN HALL
GOLF & COUNTRY CLUB



AND SO YOUR ADVENTURE BEGINS...

On behalf of everyone at Macdonald Linden Hall Hotel, Golf & Country Club may I take this opportunity to extend our congratulations for your forthcoming wedding and wish you both every happiness for the future.

Macdonald Linden Hall Hotel, Golf & Country Club is a traditional country house hotel set within 450 acres of park and woodland in the heart of Northumberland. The Georgian Grade II listed mansion radiates charm and sophistication along with its fantastic gardens and grounds.

From the moment you and your guests arrive you are in the capable hands of our team who will guide you effortlessly through your day ensuring everything goes to plan leaving you to relax and enjoy the company of your guests.

Make your dream day a reality at Macdonald Linden Hall, Golf & Country Club.

“We had such a lovely relaxed and informal day, exactly as we had wanted it to be. Nothing was too much trouble for you, and our every request was met.”

- Mr & Mrs Cowan, May

THE WEDDING THE HEART OF YOUR DAY

Whatever you're looking for we will provide a totally unique wedding perfect for you. An elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast. With wedding packages to suit all seasons, budgets and timelines, we guarantee we will have thought of everything.

From the very first visit to the moment you walk down the aisle on your special day, our wedding team are here to deliver every part of your experience so that when the time comes, you can simply relax and enjoy the magic of your special day.

THE BIGGE SUITE

Our elegant ballroom with original architecture and views of the gardens creates the perfect romantic venue in the heart of the North East countryside. Ideally suited for 60 plus guests, the suite can seat up to 200 day guests and 240 for an evening reception. It also boasts its own private bar.

THE ADAMSON SUITE

Converted from an original stable block, the Adamson Suite has original beams and is licenced for up to 120 guests for a civil ceremony.

THE DRAWING ROOM

Overlooking the garden and exuding country house glamour, the 18th Century Drawing Room is the perfect choice for an intimate wedding ceremony. It can accommodate up to 40 guests for a civil ceremony.

THE CONSERVATORY

Dating from 1895, the conservatory overlooks the stunning rose gardens. It can accommodate a civil ceremony for up to 20 guests.





THE WEDDING BREAKFAST

YOUR FIRST MEAL AS HUSBAND AND WIFE

Be inspired by our chef's passion for food, our menus are written with flair that will impress each and every one of your guests.

Traditional Scottish cuisine seasoned with modern cooking methods & techniques, resulting in delectable courses. A choice of menus, canapés & buffet packages are available to add the finishing touches to your special day.

Our Head Chef and award winning team are passionate about the food they serve and know, when it comes to quality, it is the little details that make all the difference. That is why they use only the finest seasonal ingredients and source only the best produce available.

“Myself and my new wife had our breath taken away by Macdonald Linden Hall. Our wedding day couldn't have been more perfect the service from staff was excellent who consistently when above and beyond the call of duty. The food was perfect and the turnaround of room was incredible. I can only thank Linden for making my wedding day unforgettable.”

- Mr & Mrs Foalle, February

THE LITTLE EXTRAS

ACCOMMODATION

The hotel offers 50 well-appointed bedrooms, many overlooking our 18-hole golf course and extensive grounds. All our wedding packages include complimentary accommodation for the Bride & Groom on their wedding night.

THE VITAL SPA

For any Bride & Groom that have booked their wedding at Macdonald Linden Hall Golf & Country Club, we are delighted to offer a 10% discount on any spa treatments in the run up to your wedding.

GOLF

We are delighted to offer a 10% discount on any golf tee times booked in the run up to your big day.

LINDEN TREE PUB

Extend your celebrations; join friends and family the night before your wedding and relax in the lounge bar with a drink.

“We had the most amazing day! The food was brilliant, the staff very attentive, we couldn't have asked for more. Our wedding co-ordinator was brilliant, calm and helpful right through the planning process and it was a lovely touch to have her there on the day.”

- Mr & Mrs Cowan, May



DOBSON WEDDING EXPERIENCE

Based on 60 day guests and 120 evening guests

Room hire for your wedding breakfast and evening reception
(Ceremony room hire is an additional charge)

Glass of Prosecco served on arrival or after your civil ceremony

Three course wedding breakfast with coffee, tea and chocolates

Two glasses of house wine served during the wedding breakfast

Glass of Prosecco to toast the speeches

Bacon & sausage baps and potato wedges on the evening

Wedding co-ordinator and Master of Ceremonies throughout

Use of our silver cake stands and cutting knife

White linen tablecloths and napkins

Resident DJ

Use of our sweet cart and white chair covers, if desired

Complimentary feature suite for the newlyweds with breakfast

Exclusive accommodation rates for your guests

Complimentary menu tasting experience with wine tasting

2020 – Sunday – Friday £5,200.00

Additional guests Day £95.00 – Evening £14.00

2021 – Sunday – Friday £5,600.00

Additional guests Day £100.00 – Evening £16.00

2022 & 2023 – Sunday – Friday £5,800.00

Additional guests Day £105.00 – Evening £18.00

Children's three course meal £25.00 each

Children's unlimited draught soda £15.00 per child

(Children classed as 13 years and under)

Saturdays – £600.00 Supplement

Bank Holiday Friday & Sunday – £600.00 Supplement

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If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your wedding coordinator. For full terms and conditions, please visit our website.

LINDEN WEDDING EXPERIENCE

Room hire for your wedding breakfast and evening reception
(Ceremony room hire is an additional charge)

Champagne served on arrival or after your civil ceremony

Selection of three canapés per person

Three course wedding breakfast with coffee, tea and chocolates

Half a bottle of house wine served during the wedding breakfast

Glass of Champagne to toast the speeches

Traditional buffet or hot fork buffet

Wedding co-ordinator and Master of Ceremonies throughout

Use of our silver cake stands and cutting knife

White linen tablecloths and napkins

Resident DJ

Use of our sweet cart and white chair covers if desired

Complimentary feature suite for the newlyweds with breakfast

Exclusive accommodation rates for all your guests

Complimentary menu tasting experience with wine tasting

Available from £110.00 per adult

(Saturday & Bank Holidays, minimum numbers of 50 daytime adults apply)

Children's three course meal £25.00 each

Children's unlimited draught soda £15.00 per child

(Children classed as 13 years and under)

Additional evening guests charged at £22.00 per person

2020 – £110.00 per adult

2021 – £115.00 per adult

2022 & 2023 – £120.00 per adult

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CANAPÉS

Canapé Selector

Inclusive canapés (three per person) with The Linden Package
or £4.95 per person

Chicken satay skewers

Smoked salmon rillettes, mini blini, watercress

Mini crab, chilli, ginger and spring onion tartlet

Goats cheese, sun-blushed tomato and basil tart (v)

Mini farmhouse cheddar scones, filled with cream cheese and Bavarian ham

Thai style fishcakes, sweet chilli dipping sauce (gf)

Cherry tomato and bocconcini kebab, fresh basil (v) (gf)

Pate de Champagne (Pork and chicken liver, coarse), grape and balsamic chutney

Haggis bon bons, swede and black pepper dip

Mini duck and hoi sin spring roll

Mini vegetable spring roll (v)

Mini cheeseburgers, tomato relish and dill pickle

Sweet Canapés

Macaroons

(Available in a huge range of flavours, below are just some of our suggestions)

Peach melba (peach, raspberry, vanilla) | Strawberries & cream | Lemon | Raspberry & rose

Strawberries dipped in chocolate

Mini fruit tartlets

Luxury Canapés

£6.95 per person or £2 per person supplement for The Linden Package

Rare roast beef, mini Yorkshire pudding, horseradish cream

Tempura king prawns, sweet soy dipping sauce

Choux buns filled with duck liver parfait and topped with salt and pepper caramel

Mini fish and chip skewers, crushed peas, Northumbrian ale batter

Gateaux of John Ross Jr smoked Scottish salmon, crème fraiche, avruga caviar (gf*)

Beetroot macaroons, horseradish cream cheese (v) (gf)

Carrot and coriander macaroons, carrot mousseline (v) (gf)

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WEDDING MENUS

At Macdonald Linden Hall Golf & Country Club we know how much thought and planning goes into every aspect of your wedding. We have put together a menu of popular dishes to choose from or to give your ideas but our team of chefs would be happy to create bespoke menus for you, incorporating any of your personal favourites. We can arrange a meeting with our chef to discuss your food and any dietary requirements that you may be catering for.

Please choose one choice per course for the menu below

Salads and Cold Starters

Grilled and marinated vegetables, baby leaves, marinated bocconcini, basil pesto

Blacksticks blue cheese, pear and walnut salad, watercress

Goats cheese, sun-blushed tomato and red onion salad

Caprese salad (Buffalo mozzarella, plum tomato, torn basil, extra virgin olive oil)

Duo of seasonal melon, aged Parma ham, strawberries with black pepper and white balsamic

Hot tea smoked Scottish salmon, avocado, radish, watercress

Terrines

Pressed ham hock terrine, Pease pudding, ciabatta croutes

Marbled game terrine, autumn fruit chutney, caraway croutes

Pressed corn fed chicken terrine, fresh mango, coriander, poppadum crisps

Confit duck roulade, toasted brioche, honey roasted fig £2.00 supplement

Mediterranean vegetable and mozzarella terrine, red onion chutney, tomato and basil coulis, focaccia

Warm Starters

Goats cheese and caramelised onion tart, rocket, balsamic

King prawns sautéed in garlic, chilli and lime, Asian style mango and vegetable salad
£3 Supplement

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Soups

Roasted plum tomato and basil pesto (v) (gf)

Butternut squash and red pepper (v) (gf)

Carrot and coriander (v)

Split pea and ham hock (gf)

Tuscan style bean, tomato and pancetta (gf)

Thai style sweet potato, chicken and coconut (gf)

Irish stew (Lamb, vegetables, pearl barley) served with mini herb dumplings

Cullen skink (Smoked haddock and potato chowder)

Sorbets (Intermediates)

Supplement of £2.95 per person

Champagne, elderflower syrup

Raspberry

Lemon, crushed Scottish raspberries

Mango, fresh passionfruit syrup (with seeds)

Blood orange

Main Courses

Roasted breast of corn fed chicken, fondant potato, braised carrots,
creamed savoy cabbage with bacon, red wine sauce

Mozzarella stuffed chicken supreme, wrapped in Parma ham,
confit potatoes, ratatouille vegetables, red wine sauce

Roasted sirloin of Scottish beef, Yorkshire pudding, roast potatoes,
roasted carrots and parsnips, seasonal vegetables, pan juice gravy (£5 Supplement)

Roasted loin of free range pork, apple sauce, roast potatoes, roast carrots
and parsnips, seasonal vegetables, pan juice gravy

Slow cooked feather blade of beef, horseradish mash, roasted carrot,
broccoli, bourguignon jus

Roasted shoulder of lamb, confit garlic mash, fine beans, roasted shallots,
Madeira and rosemary jus

Roasted shoulder of lamb, confit garlic mash, fine beans, roasted shallots,
Madeira and rosemary jus

21 day aged fillet of Scottish beef, boulangère potatoes, fine beans, swede purée,
wild mushrooms, red wine jus (£10 supplement)

Roasted rack of lamb, sweet potato dauphinoise, asparagus cherry tomatoes,
salsa verdi (£5 supplement)

Fish Main Courses

Pan roasted salmon supreme, herb crushed new potatoes, asparagus,
lemon, dill and caper butter sauce

Pave of cod, butter bean, tomato and chorizo stew

Fillet of plaice, herb gnocchi, samphire, white wine sauce

Fish pie including smoked haddock, salmon, king prawns and garden peas,
served with buttered peas and carrots or crisp garden salad

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Vegetarian Main Courses

Spiced potato and chick pea cakes, tapioca crust, aubergine,
cauliflower, mango chutney

Timbale of provençale vegetables, mozzarella, roasted tomato and basil sauce

Aubergine stuffed with cous cous, apricots, pistachios and roasted peppers

Wild mushroom and spinach risotto, mascarpone, aged Parmesan

Chicory tarte tatin, creamed kale, orange butter sauce

Desserts

Lemon posset, raspberry sorbet, crushed raspberry sauce,
tulle biscuits

Dark chocolate and passionfruit tart, dark chocolate sauce,
passionfruit sorbet

Individual pavlova, meringue, Chantilly cream, forest fruits

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

New York style baked vanilla cheesecake macerated strawberries,
strawberry ice cream

Dark chocolate and espresso tart, chocolate ice cream,
coffee crumb

Selection of cheese, chutney, savoury biscuits, celery and grapes
(£3 Supplement)

Fresh fruit platters, ginger and lemongrass syrup

Teas and Coffee

Selection of sweet treats are included with tea and coffee

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EVENING BUFFET OPTIONS

Menu 1 - £10.00 per person

Farmhouse sausage or bacon rolls
Free range egg or vegetarian sausages available as a vegetarian alternative

Spiced or plain potato wedges

Menu 2 - £15.00 per person

Pulled pork or slow cooked lamb baps, served with coleslaw, apple,
mint and BBQ sauce.

Roast beef or pork sandwiches served with apple or horseradish sauce

Menu 3 - 5 items £17.00 per person

Selection of sandwiches

Selection of wraps

Selection of open sandwiches

Assorted mini quiche tartlets

Marinated chicken drumsticks
(Chilli, lime and coriander, BBQ, Peri-Peri)

Freshly baked pizzas

Minted lamb kofta kebabs with yoghurt dip

Potato wedges, spiced or plain

French fries

Sausage rolls

Selection of filled vol au vents

Sticky spare ribs

Vegetable spring rolls with hoisin dipping sauce

Mini assorted fruit tarts

Chocolate delice

Lemon tart

Mini chocolate eclairs

Strawberry and vanilla cheesecake

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EVENING BUFFET OPTIONS

Menu Three - Hot Fork Buffet

£20 per person

Please select two hot dishes and three salads or vegetable options for your party.

Hot Dishes

Chicken curry with rice and poppadoms

Chilli con carne with rice

Grilled salmon, spinach, cherry tomato and caper salsa

Lasagne with garlic bread

Supreme of chicken chasseur

Sweet and sour pork with rice

Mushroom stroganoff

Vegetables & Salad Dishes

Parsley potatoes

Fresh seasonal vegetables

Beetroot salad

Caesar salad

Coleslaw

French bean salad

Mixed salad

Parsley potatoes

Pasta salad

Potato and chive salad

Tomato and red onion salad

Waldorf salad

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All the little extras to enhance your big day

Upgrade to Champagne for £5.00 per glass

Upgrade to Pimm's for £2.00 per glass

Upgrade to Linden Kir for £1.50 per glass

A jug or orange juice for £8.00

Mocktail jug – orange, pineapple and grenadine for £10.00

Large bottle of sparkling water £5.00 per bottle

Wine upgrades – If you would like to upgrade the house wine included within your package contact your wedding co-ordinator.

Add white Lycra chair covers for £2.00 per chair

White sash for £1.00 per chair

Hire Linden Hall's sweet cart for £50.00 (Cart only)

Cheese platter – A selection of cheeses, chutney, biscuits, celery & grapes
One platter serves up to 10 people - £30.00 per platter

Additional potato item – £1.50 per person

Yorkshire pudding - £1.00 per person

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CEREMONIES

The Adamson Suite at Linden Hall offers the perfect backdrop for your wedding ceremony for up to 120 guests, in addition the parkland setting of the grounds offers an ideal location for an outdoor ceremony. Our Special Events Team will happily discuss your individual requirements.

Suite	The Adamson	The Drawing Room	The Conservatory	Outdoor Ceremony
Capacity	120	40	20	200
Room Hire	£500	£500	£200	£600

For those wishing to marry at Macdonald Linden Hall Hotel & Country Club, please contact the Northumberland Registration Office on **01665 602870**.
Please note registrar fees are not included in the room hire charges.

EVENING RECEPTIONS

With a capacity of 250 guests, the Bigge Suite and the Stamfordham Bar are available for your evening reception.

Suite	The Adamson	The Bigge Suite
Capacity	80	250
Room Hire	£300	£700

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WEDDING BOOKING PROCEDURE

Initially we suggest that you book an appointment with a member of the Special Events Team, they will show you around the hotel and discuss your wedding plans.

Once you have decided on a date, the number of guests that you wish to invite, please call a member of the wedding team to check availability. At this stage we will hold this date for a period of 10 working days with no obligation. To secure the date we will then require a non-refundable deposit of £1,000 and a signed copy of the contract.

The Special Events Team will then contact you to arrange a meeting approximately 4 months prior to the wedding day to discuss your final details, from this appointment we will arrange the menu tasting for you.

50% payment will be required 90 days prior to the wedding date, with a further 80% payable 60 days prior to the wedding date. The final balance will be due 14 days before the wedding.

ACCOMMODATION

As well as the complimentary feature suite for the newlyweds for the night of the wedding, we are delighted to reserve eight Classic and two Executive Rooms at agreed rates dependent on the time of year of your wedding.

Additional accommodation can be reserved with our Reservations team on 0344 879 9000 by guests attending the wedding; these guests will receive a 15% discount off the best flexible rate at the time of booking. Full prepayment will be required at the time of booking, this is non-refundable and non-transferable.

Any rooms not reserved 3 months prior to the wedding day will be released for general sale. All rates quoted will be based on 2 guests sharing a Classic twin or double room bed and breakfast, supplements will apply for Executive and Feature rooms.

To hear more about our packages or talk us through your ideas, contact our wedding coordinator on:

Macdonald Linden Hall Hotel Golf & Country Club
Longhorsley, Nr Morpeth, Northumberland, NE65 8XF
0344 879 9084

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www.macdonaldhotels.co.uk/lindenhall



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