Aday for You Made by Us



Linden Hall Hotel

Golf & Spa



AND SO YOUR ADVENTURE

Begins

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

Linden Hall Hotel, Golf & Spa 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 Linden Hall Hotel, Golf & Spa.

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.

WHERE TO Say "/do"

Our Georgian Manor house is the perfect back drop for weddings of all sizes, budgets and timelines. Our elegant rooms will compliment your décor and 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.

THE ADAMSON

Converted from an original stable block, the Adamson has original beams adorned with sparkling lights. The Adamson can also host 70 guests for your wedding breakfast.

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 or wedding breakfast.

INNER HALL

In the heart of the hotel with an ornate fireplace, make an entrance to your wedding ceremony by coming down our grand staircase. Suitable for ceremonies for up to 75 guests.

THE ROSE GARDEN

Say I do in our beautiful, landscaped gardens with up to 200 guests.

THE BIGGE

Our elegant ballroom with original architecture and views of the gardens creates the perfect romantic venue in the heart of the North East countryside. Suitable for your wedding breakfast and evening reception with its own private bar and entrance. The Bigge can seat up to 200 guests for a wedding breakfast and 240 for an evening reception.





YOUR FIRST MEAL AS

Newlyweds

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

Our Head Chef and 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.

The food. The food was fantastic. Really well done to the chef, we had so many comments on the food, we were really pleased.

Mr & Mrs Adams.

FINISHING

THE LINDEN TREE

Set within the private grounds of Linden Hall, The Linden Tree is a relaxed and genuine countryside pub. Beautifully in tune with its surroundings and firmly focused on delivering fabulous food, we offer warm hospitality to every guest. Extend your celebrations and get together with friends and family the night before your wedding and relax in The Linden Tree.

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 wedding couple on your wedding night.

In addition to your complimentary night's stay on the night of your wedding, we offer a fixed discounted rate on 5 x rooms for 2 nights stay and 5 x rooms for a 1 night stay on the night of the wedding. You will receive a document from your coordinator to fill in with names for anyone

who would like to take advantage of these reduced room rates. All guests must call to confirm their card details no later than 3 months before the wedding and any rooms not booked will be released to the public 6 weeks before.

Please get in touch with your coordinator if you require more rooms on your allocated block booking, additional room upgrade charges will apply. Any other guests wishing to stay can book online or direct with our reception team on 01670 500 000 then option 4, option 4. Room types are subject to availability.

Check in is 3pm and check out is 11am. Please note that while we try our best to accommodate, we cannot guarantee early check in. You are more than welcome to ask at reception on your day of arrival and if your room is ready, you will be able to gain early access.



LITTLE



SPA

Why not treat yourself to a relaxing pamper session in the run up to the wedding or unwind with your partner as a pre-wedding weekend retreat at our spa. For any couple that have booked their wedding at Linden Hall Hotel, Golf & Spa, we are delighted to offer a 10% discount on any spa treatments in the run up to your wedding.

GOLF

Built into acres of the stunning countryside, Linden Hall is one of Northumberland's premier golf resorts. Offering golfers of all abilities a stern test, the 18-hole course boasts rolling fairways, strategically placed bunkers, and subtly undulating greens.

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

In the run up to your wedding, we can also accommodate engagement photoshoots on our grounds and can offer golf buggies on your wedding day for photos if required.

ANNIVERSARY TREAT

Visit Linden Hall Hotel, Golf & Spa for your anniversary and bask in the memories of your special day! Plus you'll receive 20% off bedroom rates on your first anniversary if booked with the wedding coordinators.



Linden Hall Hotel

Golf & Spa

Medding Package

For those who just can't wait! Hold your classic wedding at Linden Hall

- · Red carpet on arrival
- · White chair covers included
- Reception drink served on arrival at Linden Hall or served after your civil ceremony
- Three course wedding breakfast menu, coffee, tea and sweet treats
- Glass of sparkling wine to toast
- 1 glass of house red or white wine per person served during the wedding breakfast
- Wedding Coordinator guidance to help plan your day
- Master of Ceremonies guidance during your wedding day
- White linen table cloths and napkins

- Use of the silver cake stand and knife
- Extensive landscaped grounds for photographs
- Bacon or sausage sandwiches with potato wedges for your evening reception
- Resident DJ for your evening reception
- Room hire for your wedding breakfast and evening reception (Ceremony room hire is an additional charge)
- Complimentary feature suite with breakfast for the wedding couple
- Exclusive accommodation rates for all your guests
- Complimentary menu tasting for the wedding couple
- VAT at the current rate

	Saturday & Bank Holidays	Friday	Sunday - Thursday	Additional guests	Children's three-course meal
Summer (Jun - Aug)	£85 per person	£80 per person	£75 per person	From £105	£25 per child
Spring (Mar - May) & Autumn (Sep - Nov)	£80 per person	£75 per person	£70 per person	(day) and £18 (evening) - please ask for further details	£25 per child
Winter (Dec - Feb)	£75 per person	£70 per person	£65 per person		£25 per child

Classic Wedding Package available to those booking with 6 months of wedding date

The wedding couple are responsible for booking the services of Northumberland Registrars to perform the marriage ceremony. Minimum of 40 all day guests. Ceremony room hire not included. Terms and conditions apply.

All details are correct at time of going to print, however may be subject to change.



REGENCY

Wedding Package

Say I do in the heart of Northumberland countryside with our perfect wedding package, available throughout the year.

- · Red carpet on arrival
- · White chair covers included
- Reception drink served on arrival at Linden Hall or served after your civil ceremony
- Three-course wedding breakfast menu, coffee, tea and sweet treats
- · Glass of Prosecco to toast
- 2 glasses of house red or white wine served during the wedding breakfast
- Our wedding coordination team's guidance up until your wedding day
- Our expert Master of Ceremonies to deliver your special day
- White linen table cloths and napkins
- Use of the silver cake stand and knife

- Extensive landscaped grounds for photographs
- Bacon or sausage sandwiches with potato wedges for your evening reception
- Resident DJ for your evening reception
- Room hire for your wedding breakfast and evening reception (Ceremony room hire is an additional charge)
- Complimentary feature suite, including bed and breakfast, for the wedding couple
- Exclusive accommodation rates for all your guests
- Complimentary menu tasting for the wedding couple
- VAT at the current rate

	Saturday & Bank Holidays	Friday	Sunday – Thursday	Additional guests	Children's three-course meal
Summer (Jun - Aug)	£122 per person	£112 per person	£102 per person	From £120 (day)	£25 per child
Spring (Mar - May) & Autumn (Sep - Nov)	£115 per person	£105 per person	£95 per person	and £22 (evening) – please ask for further details	£25 per child
Winter (Dec - Feb)	£108 per person	£98 per person	£88 per person		£25 per child

The wedding couple are responsible for booking the services of Northumberland Registrars to perform the marriage ceremony. Minimum of 40 all day guests. Ceremony room hire not included. Terms and conditions apply.

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GEORGIAN



Our Georgian Wedding Package is perfect for those looking to create special memories with their loved ones.

- Wedding Coordinator guidance to help plan your day
- Master of Ceremonies during your wedding day
- Red carpet on arrival
- · White chair covers included
- Prosecco served on arrival at Linden Hall or served after your civil ceremony
- Selection of 3 canapés per person
- Three course wedding breakfast, coffee, tea and sweet treats
- Glass of champagne to toast
- Half a bottle of house red or white wine per person served during the wedding breakfast
- Extensive landscaped grounds for photographs

- Use of the silver cake stand and knife
- Room hire for your wedding breakfast and evening reception (ceremony room hire is an additional charge)
- White linen table cloths and napkins
- Resident DJ for your evening reception
- Traditional buffet or hot fork buffet
- Complimentary feature suite, including bed and breakfast, for the wedding couple
- Exclusive accommodation rates for all your guests
- Complimentary menu tasting for the wedding couple
- VAT at the current rate

	Saturday & Bank Holidays	Friday	Sunday - Thursday	Additional guests	Children's three-course meal
Summer (Jun - Aug)	£128 per person	£118 per person	£108 per person	From £150 (day)	£25 per child
Spring (Mar - May) & Autumn (Sep - Nov)	£121 per person	£111 per person	£101 per person	and £25 (evening) – please ask for further details	£25 per child
Winter (Dec - Feb)	£114 per person	£104 per person	£94 per person		£25 per child

The wedding couple are responsible for booking the services of Northumberland Registrars to perform the marriage ceremony. Minimum of 40 all day guests. Ceremony room hire not included. Terms and conditions apply.

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Wedding Package

Hold your small intimate wedding for up to 30 guests in our beautiful grounds.

- Dedicated Wedding Coordinator throughout planning
- Master of Ceremonies to deliver your day
- Red carpet welcome
- Glass of prosecco, bottled beers or soft drinks on arrival or after your ceremony onsite
- Two complimentary Chef's choice canapés per person
- Three course wedding breakfast with coffee and petit fours
- Glass of house red, white or rose wine with the meal
- Jugs of iced water for the tables

- White linen table covers and napkins
- · Cake stand and knife
- Glass of prosecco or bottled beer or soft drink for the toast
- Complimentary room hire for your wedding breakfast
- Hot buffet for your evening reception
- Complimentary honeymoon night stay
- Full access to leisure and reduced price pre-booked spa treatments for all resident guests
- Exclusive bedroom price for wedding guests

	Saturday & Bank Holidays	Friday	Sunday – Thursday	Children's three-course meal
Summer (Jun -	£170 per	£160 per	£150 per	£25
Aug)	person	person	person	per child
Spring (Mar - May) & Autumn (Sep - Nov)	£160 per person	£150 per person	£140 per person	£25 per child
Winter (Dec - Feb)	£150	£140 per	£130 per	£25
	per person	person	person	per child

Minimum of 20 all day guests. Ceremony room hire not included. Terms and conditions apply.

All details are correct at time of going to print, however may be subject to change.

Terms and conditions apply, contact wedding team for full details.



JUST US Wedding Package

FROM £1,149 IN 2024

Celebrate your big day with an intimate wedding for two.

- Wedding planner to help you plan your stay
- A bottle of prosecco in your room on arrival
- Three nights' accommodation with full breakfast and dinner on two nights
- Complimentary access to leisure and spa throughout your stay
- Two witnesses for your wedding ceremony
- Champagne afternoon tea following the ceremony

- · Personalised menus
- Bottle of red, white or rose wine served with your meal
- Wedding ceremony arranged by us or you to take place either indoors or outdoors
- Delicious four-course meal followed by tea, coffee and petit fours on the night of the wedding in a private location in our restaurant with dedicated waiter

	Pricing	Saturday
		(additional charges)
2024	From £1,149	£600
2025	£1,349	

Terms and conditions apply, subject to availability.

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MULTI CULTURAL

Wedding Package

Macdonald Linden Hall Hotel invite you to hold your celebration in our Bigge Suite which accommodates up to 200 guests (without dance floor). With room hire starting from £2500, including a dedicated wedding coordinator and private kitchen facilities, we can ensure you will have a day to truly remember!

Our team have been organising weddings for years and bring a huge amount of experience. Want to bring in your external caterers? No problem, we will work with you to deliver great service and tailor-made packages and all the space you need - you really can have it all.

- Crockery, cutlery and napkins
- Table linen
- 1 member of staff
- · Chairs and white covers
- Your own caterers use of our banqueting kitchen for heating and serving purposes
- Complimentary feature suite, including bed and breakfast, for the wedding couple
- Complimentary prayer room with white linens if required
- Exclusive accommodation rates for your guests

	Pricing
Monday - Thursday	£2,500
Friday and Sunday	£3,500
Sunday and Bank Holiday weekends	£4,500

Terms and Conditions apply, contact the wedding team for further details.

*We cannot guarantee exclusive use of these spaces due to being public areas of the hotel. Our maximum capacity for ceremony indoors is 120 guests. Our maximum capacity for wedding breakfast, with stage or straight top table is 180 guests and without stage with round top table is 200 guests. Terms and conditions apply, subject to availability. All details are correct at time of going to print, however may be subject to change.



CHILDRENS WEDDING BREAKFAST

Menn

STARTER

Garlic bread (V)

Cheese sticks cherry tomatoes, cucumber, carrot and a cheesy dip (V)

Chef's soup of the day

Seasonal melon and berries (V)

MAINS

Mini burger made from Scottish beef with chips

Free-range homemade chicken strips with a crunchy coating

Mac and cheese (V)

Penne pasta and tomato sauce with seasonal greens (V)

Fresh fish in crisp batter with seasonal greens and chips

Red Tractor pork sausage and mash with seasonal greens and gravy

DESSERT

Two scoops of ice cream chocolate or strawberry (V)

Fresh fruit salad (V)

Chocolate brownie with vanilla ice cream and chocolate sauce (V)

Sticky toffee pudding with vanilla ice cream and toffee sauce (V)

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Linden Hall Hotel

WEDDING BREAKFAST



STARTER

Grilled and marinated vegetables with baby leaves,
marinated bocconcini and basil
pesto (V, GF)

Blackstick's blue cheese pear and walnut salad with watercress (V, GF)

Goat's cheese sun-blushed tomato and red onion salad (V)

Smoked Scottish salmon presse with horseradish and dill (GF)

Pressed ham hock terrine with homemade piccalilli and ciabatta croutes

Pressed game terrine with apple and ale chutney and sourdough shards

Mediterranean vegetable terrine with red pepper coulis and sourdough shards (VG)

King prawns sautéed in garlic chilli and lime, Asian style mango and vegetable salad (GF) £5 supplement per person

Roasted plum tomato and basil pesto soup (VG, GF) $\,$

Butternut squash and red pepper soup (VG, (GF)

Spiced carrot and coriander soup (VG)

Yellow split pea and ham hock soup (GF)

Cullen skink Smoked haddock and potato chowder

SORBET INTERMEDIATES

Supplement of £3.95 per person

Champagne and elderflower syrup

Raspberry

Lemon and crushed Scottish raspberries

Main

Timbale of Provençale vegetables with mozzarella, roasted tomato, and basil sauce (V, GF, VG alternative available)

Wild mushroom and spinach pithivier with butternut purée (V)

Roasted butternut squash and sage risotto with vegetarian hard cheese (V, GF, VG alternative available)

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

Roasted sirloin of Scottish beef Yorkshire pudding, roast potatoes, roasted carrots and parsnips, seasonal vegetables and pan juice gravy £5 supplement per person

Slow-cooked feather blade of beef with horseradish mash, roasted carrot and bourguignon jus

Slow-roasted shoulder of lamb with confit garlic mash, fine beans, roasted shallots, Madeira and rosemary jus 21-day aged fillet of Scottish beef with dauphinoise potatoes, fine beans, wild mushrooms, and a red wine jus £10 supplement per person

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

Pave of cod with a butter bean, tomato, and chorizo stew

DESSERT

Lemon posset with raspberry sorbet, crushed raspberry sauce, and tuille biscuits (V)

Dark chocolate and truffle torte with dark chocolate sauce and a passion fruit sorbet (V, GF)

Individual pavlova meringue with Chantilly cream and forest fruits (V, GF)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V)

Vegan sticky toffee pudding with pears and walnuts, and vanilla glace (VG)

Vanilla and raspberry cheesecake with macerated strawberries and strawberry ice cream

Selection of Northumbrian cheeses, chutney, savoury biscuits, celery, and grapes £5 supplement per person

Teas and coffee served with a selection of sweet treats to finish your meal

V = Vegetarian, VG = Vegan, GF = Gluten Free

All details are correct at time of going to print, however may be subject to change from time to time. Please contact your wedding coordinator if you have any questions regarding our ingredients or if you have a food allergy or intolerance.



EVENING BUFFET



MENU 1

£10 per person

Farmhouse sausage or bacon rolls

Free range egg or vegetarian sausages available as a vegetarian alternative Served with spiced or plain potato wedges

MENU 2

£15 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 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

MENU 4

Hot Fork Buffet £20 per person

Choose 2 x hot dishes and 3 x salad/vegetable dishes

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

SALAD/VEGETABLE DISHES

Parsley potatoes

Fresh seasonal vegetables

Beetroot salad

Caesar salad

Coleslaw

French bean salad

Mixed salad

Pasta salad

Potato and chive salad

Tomato and red onion salad

Waldorf salad



CANAPÉS



£9.95 per person for three canapés each.

SAVOURY

Chicken satay skewers with peanut dipping sauce

Mini crab, chilli, ginger, and spring onion tartlet

Goat's cheese mousse sun-blushed tomato, and basil tart

Mini farmhouse cheddar scones filled with cream cheese and Bavarian ham

Thai style fishcakes with sweet chilli dipping sauce

Cherry tomato and boccaccini kebab with fresh basil

Pâté de champagne (pork and chicken liver, coarse)

Grape and balsamic chutney

Haggis bon bons with swede and black pepper dip

Mini duck and hoisin spring roll with sweet chilli sauce

Mini vegetable spring roll with sweet chilli sauce

Mini cheeseburgers with tomato relish and dill pickle

SWEET

Sweet macarons mixed flavours

Strawberries dipped in chocolate

LUXURY

£13.95 per person or £5 per person supplement

Rare roast beef with mini Yorkshire pudding and horseradish cream

Tempura king prawns with sweet soy dipping sauce

Mini Northumbrian ale battered fish and chip skewers with crushed peas

