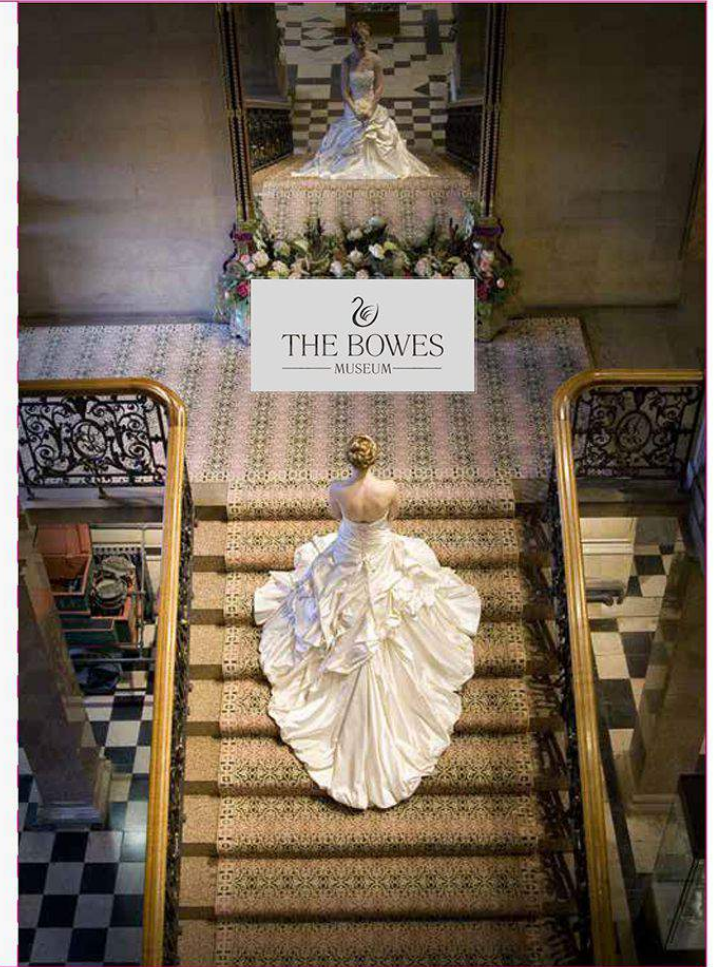




The Bowes Museum, Barnard Castle, DL12 8NP
thebowesmuseum.org.uk/Visit-Us/Weddings - 01833 890 606

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YOUR VERY SPECIAL DAY AT THE BOWES MUSEUM

The magnificent Bowes Museum is a stunning building set in beautiful grounds, always ready to accommodate your special day at the museum.

Our wedding day is all about you. We will offer you flexibility of use in your choice from our award-winning, elegant & beautiful picture gallery or elegant reception room for your ceremony, wedding breakfast or evening reception.

Both our venues will first class food & drinks prepared to your taste. Our staff will ensure your day is exceptional and stress-free.

Please contact our Events Team to arrange a site visit and to discuss your individual requirements.

We look forward to welcoming you.



Classic Wedding Menu

£62.50 per person

Buffet Style Wedding Menu

Cold Carved Buffet - £40.00 per person

Room Hire Charges

Plus Terms and Conditions

Drinks Package

Drinks Package at £25.00 per person

Canapés

Choose any 4 canapés at £8.00 per person



YOUR VERY SPECIAL DAY AT THE BOWES MUSEUM

The magnificent Bowes Museum is a stunning building set in beautiful grounds, offering a timeless celebration of art and a unique setting for your special day.

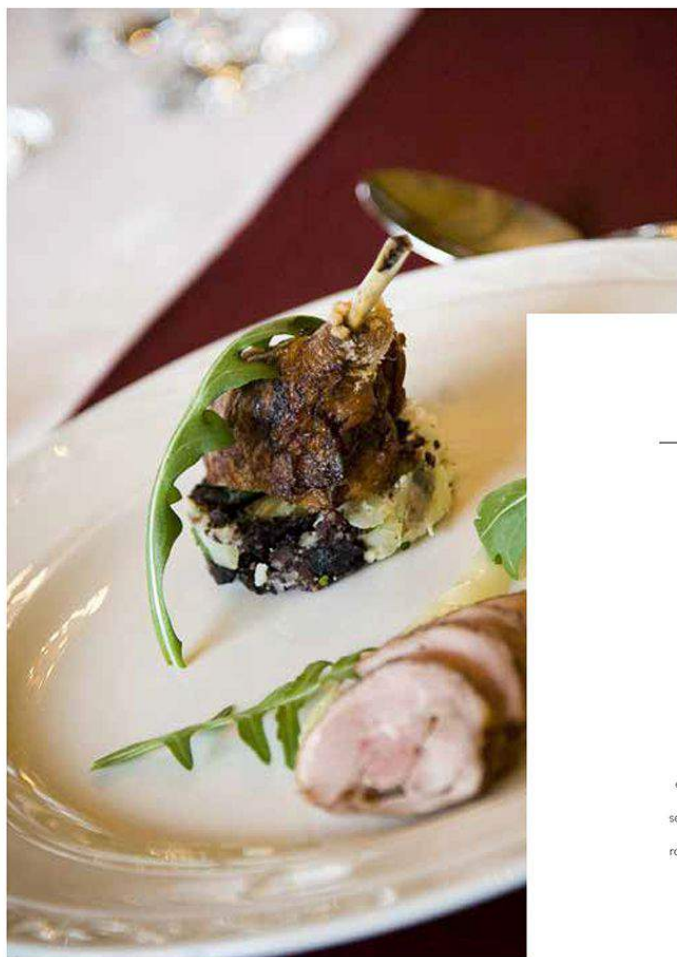
Your wedding day is all about you. We offer you exclusivity of use and your choice of exquisite rooms, whether a beautiful picture gallery or elegant reception room for the ceremony, wedding breakfast or evening reception.

Spoil yourselves with first class food exclusively prepared by our Head Chef and team, accompanied by professional and attentive service.

Please contact our Events Team to arrange a private tour of this very special venue and to talk with them about your day.

We look forward to welcoming you.





Classic Wedding Menu

£42.50 per person

All guests are served the same starter, main course and pudding

Starters

Homemade soup served with a bread roll
Tomato, red pepper and basil
Broccoli and Stilton
Leek, potato and onion
 Scottish smoked salmon,
 rocket leaves, sour cream and chives, cracked pepper
 Crayfish cocktail,
 Marie Rose sauce, crisp lettuce, baby tomatoes, granary loaf
 Terrine of chicken livers,
 onion marmalade, granary toast
 Pressed ham hock, parsley and walnut terrine,
 onion marmalade, crusty bread
 Warm goat's cheese and spring onion tart,
 baby leaf salad, balsamic dressing
 Warm butternut squash, roasted chestnut and beetroot salad, garden herbs

Main Courses

Baked sea bass fillet,
 chive creamed potatoes, roasted courgettes and peppers, lemon butter sauce
 Baked fillet of salmon,
 sea salt, crushed new potatoes, cherry vine tomatoes, sugar snaps, rocket pesto
 Roasted topside of Teesdale beef,
 roasted potatoes, glazed carrots, stick beans, Yorkshire pudding, red wine gravy
 Sautéed breast of chicken, fondant potato, cabbage and smoked bacon,
 Provençale tomato, tarragon cream
 Slow roasted shoulder of lamb,
 baby rosemary potatoes, braised red cabbage, sugar glazed parsnips,
 rich redcurrant gravy
 Grilled goat's cheese crostini, fennel salad, beetroot couscous
 Risotto of wild mushrooms,
 poached hen's egg, crispy leeks

Puddings

Hot chocolate brownie, black cherry ice cream, white chocolate sauce
 Hot sticky date pudding, butterscotch sauce, Jersey ice cream
 Lemon tart, macerated strawberries, champagne sorbet
 Raspberry cheesecake, lemon yoghurt
 Rich chocolate terrine, hazelnut shortbread, orange cream
 Vanilla crème brûlée, cantuccini biscuit
 Eton Mess
 Cotherstone, Teesdale blue, smoked Wensleydale cheeses
 (£8.50 supplementary charge)

Tea/coffee and mints



Buffet Style Wedding Menu

Cold Carved Buffet - £40.00 per person

All guests will be served the same starter at the tables and then will select from a choice of main courses and puddings from the buffet

Starters

Scottish smoked salmon, rocket leaves, lemon mayonnaise, cracked pepper
 Pressed ham hock, parsley and walnut terrine, onion marmalade, crusty bread
 Warm goat's cheese and spring onion tart, baby leaf salad, balsamic dressing

Main Courses

Poached salmon mayonnaise
 Honey baked ham
 Roasted Teesdale beef
 Leek, wild mushroom and blue cheese tart

New potatoes

Mixed leaf salad

Plum tomato, red onion and basil salad
 Fine bean, soy sauce and sesame seed salad
 Mediterranean vegetable couscous

Puddings

Hot chocolate brownie, macerated strawberries
 Individual Victoria sponge cakes
 Raspberry panna cotta
 Macaroons
 Cotherstone, Teesdale blue, smoked Wensleydale cheeses

Evening Light Snack Menu

£9.95 per person

One choice of sandwich for all guests and inclusive of potato wedges and coleslaw

Hot Sandwiches

Treacle cured bacon butties, tomato chutney
 Cumberland pork sausage bun, apple sauce
 Roast pork stottie, sage and onion stuffing
 Roast beef roll, horseradish sauce
 Vegetarian option - Roasted vegetable & hummus tortilla



Room Hire Charges Plus Terms and Conditions

At The Bowes Museum we offer you exclusivity for your wedding
- we do not hold more than one wedding per day.

Room Hire Charges	April to September		October to March	
	Midweek	Weekend	Midweek	Weekend
Civil Ceremony Only (up to 100)	£1,000	£1,200	£850	£1,000
Civil Ceremony Only (up to 200)	£1,200	£1,500	£1,000	£1,200
Wedding Breakfast (up to 64)	£1,000	£1,200	£850	£1,000
Wedding Breakfast (65-100)	£1,200	£1,500	£1,000	£1,200
Evening Reception (up to 100)	£1,000	£1,200	£800	£1,000
Hire of Museum grounds for a marquee reception £1,500 (all year)				

Terms and Conditions

Civil ceremonies for 64 guests or fewer are held in the Music Room.

Civil ceremonies for 65 to 100 guests are held in the Jubilee Room.

Civil ceremonies for 101 to 200 guests are held in the Nineteenth Century Picture Gallery.

Wedding Breakfasts for 64 guests or fewer are held in the Jubilee Room.

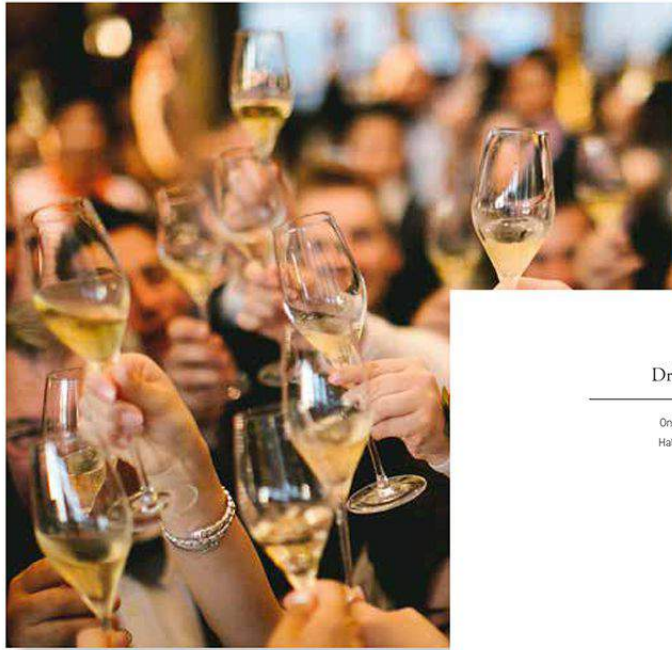
Wedding Breakfasts for 65 to 100 guests are held in the Nineteenth Century Picture Gallery.

Evening receptions with dancing take place in the Entrance Hall and Café Bowes.

If you wish to have a civil ceremony before your wedding breakfast, no additional room hire fee will be charged, however please note that this does not include the registrar's fee. Guests holding a civil ceremony are welcome to offer a drinks and canapés reception following their ceremony.

A non refundable deposit of £1000 is payable on booking, along with signed terms and conditions. The balance of the main account (room hire, food and drinks) is payable one calendar month before the date of the wedding.

Please note that minimum numbers may apply depending on the season.



Drinks Package

Drinks Package at £25.00 per person

One glass and top up of Prosecco or Pimms on arrival
Half a bottle of house wine with the wedding breakfast
One glass of Prosecco for the toast

Supplementary Charges

One glass and top up of Champagne on arrival
at £4.50 per person
One glass of champagne for toast
at £3.00 per person
Pimms by the jug (4 glasses)
at £12.00 per jug
Glass of port (to accompany cheese course)
at £3.75 per person



Canapés

Choose any 4 canapés at £8.00 per person

Hot canapés

- Mini toad in the hole
- Duck and red onion tartlet
- Goat's cheese and walnut tartlet
- Ratatouille crostini, crispy leeks

Cold canapés

- Baby Mozzarella and sun blushed tomato crostini
- Smoked mackerel mousse, fresh lime
- Smoked salmon blinis, beetroot and horseradish cream
- Hummus and red pepper tartlet



We had the most wonderful wedding day and everything was just how we had pictured it!

Annie and James, 3 September 2016



Thank you so much for making our wedding day so perfect!

Caroline and Winston, 16 July 2016



We had a great time and we know that all of our guests did too!

Richard and Zena, 5 December, 2015



The staff were amazing, every time we visited we were made to feel so welcome.

Emma and David, 24 September 2016