



THE BOWES
MUSEUM

Weddings



Weddings and Civil Ceremonies

Originally built as a French style château and set in magnificent grounds, The Bowes Museum is a beautiful and unique venue for your special day. Our stunning location boasts an exquisite suite for your ceremony and reception and is complemented by a personalised service to manage and deliver the celebration you imagine.

Choose from delicious menus for first class dining – and we are fully licensed for that champagne toast to the happy couple.

The services of our experienced wedding co-ordinator are included in all of our packages, so for further information or to book an initial consultation, please call us on **01833 694614** or email us at weddings@thebowesmuseum.org.uk

www.thebowesmuseum.org.uk





Wedding Suite

The Bowes Museum wedding suite is comprised of two elegant rooms which provide an intimate and private space for your ceremony and/or reception.

These are complemented by the delightful East Picture Gallery, available for larger parties.

When making your choice of room(s) please be aware of the following maximum capacities:

	Ceremony i.e. Theatre style seating	Reception i.e. Dining seating
Jubilee Room	100	64
Music Room	80	N/A
East Picture Gallery	240	150

N.B. – To comply with Health and Safety regulations the final head count should include any musicians and registrars.

Hire of the suite includes white linen tablecloths, napkins and up to 100 chair covers with a sash of your choice. Also included are 3 beautiful silk floral arrangements on pedestals. If you would prefer to organise your own flowers, please see the guidelines in our terms and conditions.

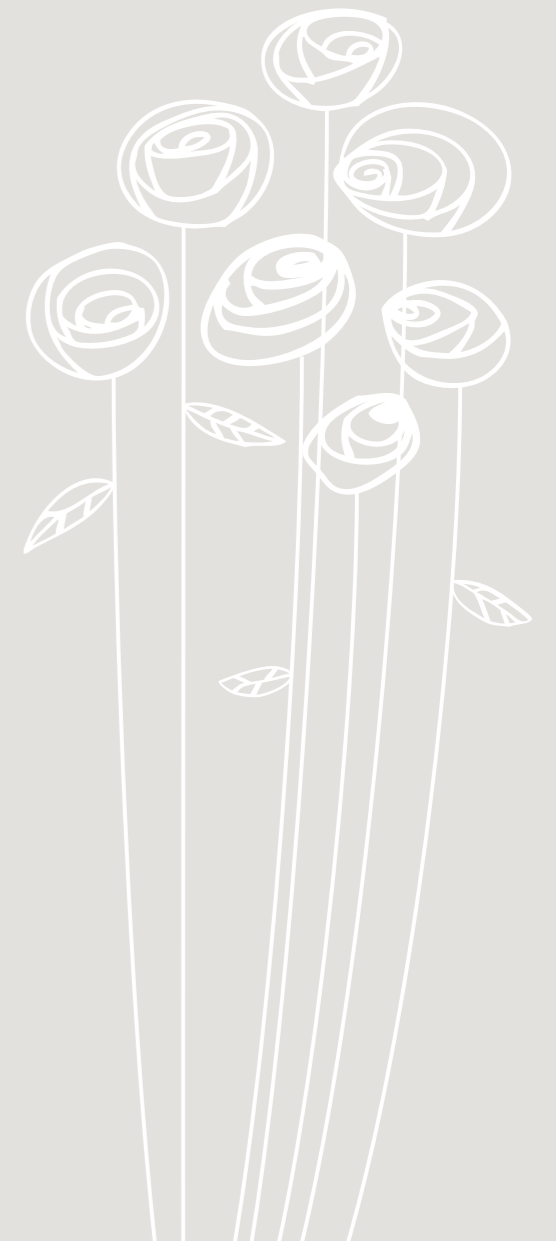


Photo Album

The Bowes Museum is the perfect venue for breathtaking wedding photographs.

Its palatial exterior and manicured grounds are a foretaste of the treasures inside.





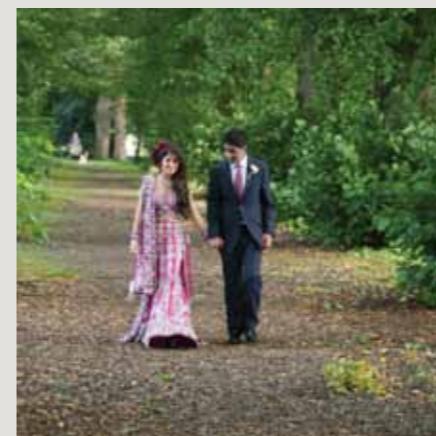
Marquee Celebrations

The grounds of The Bowes Museum provide a wonderful setting to host your reception or celebration for parties larger than 100.

The magnificent lawn is approximately 40m², within easy access of the suite and can accommodate 600 guests – depending on your specifications.

We can provide a list of contacts for marquee hire and outside catering to match your exact requirements.

For further information please call our wedding co-ordinator on **01833 694614** or email us at **weddings@thebowesmuseum.org.uk**



Menus



Canapés

Three choices – £6.00

Four choices – £7.50

Five choices – £8.75

Yorkshire Pudding

with Rare Roast Rib of Teesdale Beef
& Horseradish Mayonnaise

Bleiker's Smoked Salmon

Crème Fraîche & Avruga Caviar Blinis

Mr Woodall's Cumbrian Air Dried Ham

with Celery & Toasted Pine Nut Purée

Marinated Olive, Local Goat's Cheese & Basil Pesto Tartlets

Our own Spiced Potted Shrimps

Bloody Mary & Native Oyster Shooters

Mini Ratatouille & Goat's Cheese Bruschetta

Smoked Eel with Celery & Apple

Parmesan Shortbread

with Sun Blushed Tomato & Mozzarella



Menu A

2 Courses Starter and Main or Main and Dessert – £30.00

Starters

Freshly Prepared Seasonal Soup of your choice
with Crusty Roll

Roasted Vegetable Couscous
with Glazed Goat's Cheese, Rocket & Tomato Chutney

Chicken Liver Parfait
with Rich Cumberland Sauce & Lamb's Lettuce

Local Ham Knuckle Terrine
with its own Pease Pudding & Marinated Beetroot

Main

Baked Field Mushrooms
with Ratatouille & Cotherstone Cheese Gratin

Pan Fried Free Range Chicken Supreme
Roast Garlic Mash, Marinated Cherry Tomatoes & Basil Pesto

Wild Mushroom Risotto with Chives
White Truffle & Crispy Wensleydale Cheese Wafer

Roast Sirloin of Barnard Castle Beef, Yorkshire Pudding
Château Potato & Roast Root Vegetables

Slow Roast Tomato Tart
with Glazed Local Goat's Cheese, Rocket & Basil Pesto

Dessert

Cranachan Crème Brûlée
with Fresh Raspberries, Scotch Whisky & Oat Biscuit

Glazed Lemon Tart
with Lemon Curd Ice Cream & Raspberry Sauce

Sticky Toffee Pudding
with Black Treacle Cream & Toasted Pecan Nuts

Redcurrant & Hazelnut Brownie
with Thick Organic Chantilly Cream

Vanilla Panna Cotta
with Passion Fruit & Macerated Strawberries

Tipsy Bread & Butter Pudding
with Homemade Marmalade & Cointreau

Amalfi Lemon Posset
with Poached Rhubarb & Almond Biscotti

Mad Hatter Tea & Fairtrade Coffee – £2.00

Homemade Treats – £2.00

Menu B

3 Courses Starter, Main and Dessert – £40.00

Starters

Freshly Prepared Seasonal Soup of your Choice
with Crusty Roll

Chicken Liver Parfait
with Rich Cumberland Sauce & Lamb's Lettuce

Roasted Vegetable Couscous
with Glazed Goat's Cheese, Rocket & Tomato Chutney

Local Ham Knuckle Terrine
with its own Pease Pudding & Marinated Beetroot

Chicken Caesar Salad, Baby Gems, Parmesan & Anchovy

Main

Baked Field Mushrooms
with Ratatouille & Cotherstone Cheese Gratin

Pan Fried Free Range Chicken Supreme
Roast Garlic Mash, Marinated Cherry Tomatoes & Basil Pesto

Wild Mushroom Risotto with Chives
White Truffle & Crispy Wensleydale Cheese Wafer

Roast Sirloin of Barnard Castle Beef, Yorkshire Pudding
Château Potato & Roast Root Vegetables

Slow Roast Tomato Tart
with Glazed Local Goat's Cheese, Rocket & Basil Pesto

Rump of Teesdale Fell Lamb
Champ, Oven Roasted Tomato & Thyme Jus

Crisp Confit Pork Belly
Joe Simpson's Black Pudding Mash & Local Scrumpy Jus

Baked Fillets of Line Caught Sea Bass
Olive Crushed Potatoes, Fennel & Sweet Pepper Broth

Pan Seared Breast of Gressingham Duck
Thyme Dauphinoise, Seasonal Chutney

Dessert

Cranachan Crème Brûlée
with Fresh Raspberries, Scotch Whisky & Oat Biscuit

Glazed Lemon Tart
with Lemon Curd Ice Cream & Raspberry Sauce

Sticky Toffee Pudding
with Black Treacle Cream & Toasted Pecan Nuts

Redcurrant & Hazelnut Brownie
with Thick Organic Chantilly Cream

Vanilla Panna Cotta
with Passion Fruit & Macerated Strawberries

Tipsy Bread & Butter Pudding
with Homemade Marmalade & Cointreau

Amalfi Lemon Posset
with Poached Rhubarb & Almond Biscotti

Mad Hatter Tea & Fairtrade Coffee – £2.00

Homemade Treats – £2.00

Menu C

5 Courses 3 Canapés, Starter, Main, Dessert and Cheese Board with Tea and Coffee – £52.00

Canapés

Yorkshire Pudding with Rare Roast Rib of Teesdale Beef
& Horseradish Mayonnaise

Bleiker's Smoked Salmon
Crème Fraîche & Avruga Caviar Blinis

Mr Woodall's Cumbrian Air Dried Ham
with Celery & Toasted Pine Nut Purée

Marinated Olives, Local Goat's Cheese
& Basil Pesto Tartlets

Our own Spiced Potted Shrimps

Bloody Mary & Native Oyster Shooters

Mini Ratatouille & Goat's Cheese Bruschetta

Smoked Eel with Celery & Apple

Parmesan Shortbread
with Sun Blushed Tomato & Mozzarella

Starters

Freshly Prepared Seasonal Soup of your Choice
with Crusty Roll

Sweet Galia Melon & Rocket Salad
with Air Dried Duck & Earl Grey Syrup

Roasted Vegetable Couscous
with Glazed Goat's Cheese, Rocket & Tomato Chutney

Mr Woodall's Cumbrian Air Dried Ham
with Celeriac Remoulade & Watercress

Chicken Liver Parfait
with Rich Cumberland Sauce & Lamb's Lettuce

Home Cured Salmon
with New Potato Salad,
Mild Horseradish & Beetroot Vinaigrette

Local Ham Knuckle Terrine
with its own Pease Pudding & Marinated Beetroot

Chicken Caesar Salad, Baby Gems, Parmesan & Anchovy

Main

Pan Fried Free Range Chicken Supreme
Roast Garlic Mash, Marinated Cherry Tomatoes & Basil Pesto

Roast Sirloin of Barnard Castle Beef, Yorkshire Pudding
Château Potato & Roast Root Vegetables

Rump of Teesdale Fell Lamb
Champ, Oven Roasted Tomato & Thyme Jus

Crisp Confit Pork Belly
Joe Simpson's Black Pudding Mash & Local Scrumpy Jus

Baked Fillets of Line Caught Sea Bass
Olive Crushed Potatoes, Fennel & Sweet Pepper Broth

Whole Fillet of Beef Wellington
Cumbrian Air Dried Ham, Wild Mushroom Duxelle & Port Jus

Oven Roast Fillet of Barnard Castle Beef
Horseradish Dauphinoise & Gratin of Wild Mushrooms

Roast Fillet of Halibut
with a Soft Herb Crust, Saffron Potatoes,
Crayfish & Tomato Vinaigrette

Pan Seared Breast of Gressingham Duck
Thyme Dauphinoise, Seasonal Chutney

Wild Mushroom Risotto with Chives
White Truffle & Crispy Wensleydale Cheese Wafer

Slow Roast Tomato Tart
with Glazed Local Goat's Cheese, Rocket & Basil Pesto

Baked Field Mushrooms
with Ratatouille & Cotherstone Cheese Gratin

Dessert

Cranachan Crème Brûlée
with Fresh Raspberries, Scotch Whisky & Oat Biscuit

Glazed Lemon Tart
with Lemon Curd Ice Cream & Raspberry Sauce

Sticky Toffee Pudding
with Black Treacle Cream & Toasted Pecan Nuts

Redcurrant & Hazelnut Brownie
with Thick Organic Chantilly Cream

Vanilla Panna Cotta
with Passion Fruit & Macerated Strawberries

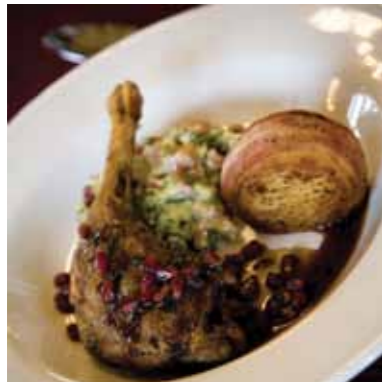
Tipsy Bread & Butter Pudding
with Homemade Marmalade & Cointreau

Amalfi Lemon Posset
with Poached Rhubarb & Almond Biscotti

Trio of Bowes' Desserts
(choose from three of the above
or we can tailor to your needs)

Cheese Board

Selection of Fine Local Cheeses with Biscuits,
Celery, Grapes & Red Onion Chutney served with
Mad Hatter Tea, Fairtrade Coffee & Homemade Treats



Prices, Terms and Conditions

Fees

Wedding Suite	£850
Picture Gallery	£850
Suite and Gallery	£1,000
North Lawn Site.....	£1,500

To secure your desired wedding date, please provide a £200 non-refundable deposit (dates subject to availability). The final payment for hire of the space is due in full, 30 days in advance of the celebration date.

All payments are accepted by cash, credit or debit card, or cheque made payable to 'The Bowes Museum Enterprises Ltd'.

Your guests are welcome to look around the Museum free of charge on the day of the celebration (although donations to The Bowes Museum charity are gratefully received).

Availability

Please check your dates with our wedding co-ordinator before booking the registrar to make sure that there is no conflict.

The Bowes Museum is open to the public 7 days a week from 10.00am until 5.00pm. Guests should vacate the building by this time.

Parking

The bridal party may drive up to the main doors on arrival. Guests should use the free car parking spaces on the drive or in the car park at the rear of the building.

Smoking

Smoking is not permitted anywhere in the building.

Catering

The final menu and dining numbers should be submitted 30 days before the wedding date.

Prior to the event, an invoice excluding drinks will be drawn up, 25% of which should be paid one month in advance.

Shortly after the celebration, a totalled invoice will be sent to you setting out the outstanding amount, including drinks, which is due within 30 days of receipt.

All menus and prices shown are per head and correct at time of going to print.

Confetti

Confetti is not permitted in the building and we ask that only biodegradable confetti is used in the grounds.

Some Useful Contacts

Affleck and Moffat Grooms Wear

enquiries@affleckmoffat.co.uk

01325 380168

Calming Radiance

calmingradiance@btconnect.com

01833 690808

Party On Balloons and Event Hire

lucy@partyondirect.co.uk

07725 144791

Poppy Bridal

info@poppybridal.co.uk

01325 487372

Quills Millinery

quillsmillinery@hotmail.com

01388 779299

Saks Hair and Beauty

01833 690925

Scents of Occasion – Special Event Floristry

sarahmeeson0704@btinternet.com

07570 853573

Stephen Cooper Wedding Photographer

info@scooperphotography.co.uk

07971 579661

Whilst these organisations work with us regularly, The Bowes Museum will not be liable should they fail in any way to supply the services you have requested.



The Bowes Museum
Barnard Castle
County Durham
DL12 8NP

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