



THE PARLOUR
— AT —
BLAGDON

April 2025 to March 2026
Wedding Brochure

Tailored for you by us



Welcome to The Parlour at Blagdon

The Parlour at Blagdon is a unique, idyllic and exclusive wedding venue. This secluded oasis is located on the Blagdon Estate, in Northumberland, just a 10-minute drive north of Newcastle.

Tie the knot in our stunning converted Smithy ceremony room, then enjoy your reception in our tranquil landscaped gardens and beautiful Willow room. Our highly professional events team has a wealth of knowledge and hands-on experience to help you plan and organise your perfect wedding day.

With a rustic, romantic setting; superb food; the highest levels of service; and a charming shabby-chic appeal, this countrified location is the perfect venue for an intimate celebration.

Tailored for you, by us



If you are looking for a Wedding Package designed for ease of booking creating a stress free planning process, with everything included, we've created a truly All Inclusive Wedding experience. This provides you and your guests with a Wedding Breakfast, Evening Buffet and Drinks. Inclusive of Ceremony Room Hire, Venue Hire and an array of Finishing Touches.

Available on selected dates until 31st March 2026

Saturdays available for a £500 surcharge

Minimum of 40 guests on Sunday - Fridays

Minimum of 50 guests on Saturdays

What's Included



Exclusive use of The Parlour at Blagdon
for the whole day until midnight

Choose from either our Landscaped Gardens or Smithy
for your Civil Ceremony

Complimentary Suite on the night of your wedding
including Full English Breakfast on check-out

Our award-winning wedding and events team to help
you plan your special day

Crisp linen, napkins, rustic wedding furniture and
cake stand & knife

Chilled Bottle of Prosecco in your bedroom

A Master of Ceremonies to guide you seamlessly
through your wedding day

Use of The Parlour's sound system

Fully licensed for live entertainment, with bars available
for beers, wines & cocktails until midnight

The Parlour's Resident DJ discounted price for your
evening entertainment

Bedroom Pricing

Your experience at The Parlour at Blagdon extends beyond the wedding celebrations. Discover the comfort and luxury of our 5 exquisite rooms, each offering a blend of historic charm and modern amenities, ensuring your guests rest in style.

Room	Amount	Pricing
The Master Suite		Included on the evening of your wedding
Deluxe Double	x1	£175
Standard Double	x2	£150
Standard Double or Twin	x1	£125

We've designed the perfect package for you to build your own special day. Whether you opt for our delicious 3 Course Meal option with choice menu, Hog Roast or our locally sourced BBQ, all choices create a laid back atmosphere for you and your guests.

Inclusive of



Drink Options

Bubbly & Brewed
Peroni & Prosecco Drinks Reception
Prosecco Toasting Drink
Glass of House Wine



Food Options

Choice of Wedding Breakfast
A 3-course meal from The Ridley Menu,
Hog Roast or BBQ Platters
Evening Stotties served from The Shack



Finishing Touches

Postbox
Wooden Welcome Sign
Table Plan

April to Oct 2025

All Day Guests £80pp
Evening Guests £12pp

Nov 2025 to Jan 2026

All Day Guests £70pp
Evening Guests £12pp

Feb to March 2026

All Day Guests £80pp
Evening Guests £12pp

Package prices starting from £2,800

£500 surcharge for Saturday Weddings

Dining

Experience award winning cuisine at The Parlour at Blagdon.

Our chefs artfully blend local, seasonal ingredients to create sophisticated, comforting dishes. From canapés to sumptuous mains, our wedding menu offers a range of options to suit every taste and can be tailored to your individual needs.



CANAPÉS

The perfect accompaniment to your reception drinks, canapés are served to your guests as you enjoy photos in the stunning gardens & grounds.

THREE CHOICES FOR £9.00 PER PERSON

Churros filled with Manchego Cheese (V)

Goat's Cheese & Beetroot Bonbons (V)

Bruschetta with Tomato & Mozzarella (V)

Panko King Prawn, Sweet Chilli Dip
(£1.00 supplement)

Mini Fish, Chip & Mushy Peas
(£1.00 supplement)

Spicy Fishcakes, Sweet Chilli Dip

Belly Pork Lollipops, Teriyaki & Sesame Seeds (GF)
(£1.00 supplement)

Lamb Koftas, Mint Yoghurt Dip

Mini Cottage Pies

Chicken Satay with Sweet Chilli Dipping Sauce

Wedding Breakfast

Your Wedding Breakfast is the first meal of your married lives together and we have designed the perfect menu for you to choose from.

The Ridley Wedding Breakfast included in your package

Add Tea & Coffee for £2.50 per person

Simply select 3 options per course and let your guests choose how to indulge themselves!

Starter

Roast Vine Tomato, Basil Oil Soup (V) (GF)

Curried Sweet Potato Soup, Parsnip Crisps, Micro Coriander (V) (GF)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche

Italian Antipasti, Mozzarella Pearls, Sunblushed Tomatoes, Rosemary Focaccia
(£2 supplement)

Ham Hock Terrine, Pease Pudding, Pickled Carrots, Brioche

Chicken Satay, Asian Noodle Salad, Sesame Dressing

Simple Smoked Salmon, Shallots, Capers, Lemon, Brown Bread
(£2 supplement)

Goat's Cheese Panna Cotta, Beetroot Textures, Chive Oil (V) (GF)

Brie & Spinach Tart, Pear & Endive Salad, Raisin & Honey Dressing (V)

Chicken Caesar Salad, Gem Lettuce, Anchovies, Parmesan Shavings, Herb Croutes & Caesar Dressing

Greenland Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread

Panko Coated Fishcake, Crisp Leaves, Lemon Herb Mayonnaise

Dessert

Sticky Toffee Pudding, Toffee Sauce, Ginger Caramel Ice Cream (V)

Passionfruit Cheesecake, Mango & Mint Salsa, Lime Syrup (V)

Lemon Meringue Pie, Lemon Puree, Raspberry Sorrel Sorbet, Dehydrated Raspberry (V)

Strawberry Delice, Strawberry Jelly, Poppy Seed Tuile (V)

Apple & Pear Crumble, Vanilla Custard (V)

Milk Chocolate Pavé, Caramel Cream, White Chocolate Anglaise (V)

Brioche Bread & Butter Pudding, Creamy Vanilla Custard (V)

A Selection of Local & International Cheeses, Celery, Grapes, Chutney & Cheese Biscuits (V)
(£3 supplement)

Platter of Chocolate - Dark Chocolate & Hazelnut Terrine, White Chocolate Panna Cotta,
Milk Chocolate & Caramel Dome, Chocolate & Sea Salt Ice Cream (V)
(£3 supplement)



Sharing Wedding Breakfast

Barbecue Menu

Dry Aged Steak Burger, Monterey Jack
& Brioche Bun

Local Pork Sausages

Cajun Chicken Thighs

Corn on the Cob

Purple Slaw

Potato & Chive Salad

Hog Roast

(Minimum numbers of 60)

12 Hour Slow Roasted Northumbrian Hog

Seasoned Potato Wedges

Stuffing

Selection of Bread Buns

Purple Slaw

Mixed Leaf Salad

Apple Sauce

Sides

£3 each

Onion Rings

French Fries

Seasoned Potato Wedges

Halloumi Fries

Children's Menu

£20 per child

Starters

Melon & Fruit Coulis

Potato Skins

Tomato Soup

Mains

Half Portion of selected Adults Main Course

Sausage & Mash with Gravy

Chicken Goujons with Fries

Fish Fingers with Fries

Desserts

Chocolate Brownie with Vanilla Ice Cream

Selection of Ice Cream

Fresh Fruit Salad

Evening Food

Round off your special day and treat your guests to one of our food options served from The Shack, our new Alfresco Dining area.

Hot Stotties

Included

Local Pork Sausage, Caramelised Onion Baps

Dry Cured Bacon Baps

Halloumi, Courgette & Coriander Cake Sliders (v)

Burgers

£2 per person supplement

Dry-Aged Local Beef Burger with Monterey Jack Cheese

Moroccan Lamb Burger with Mint Raita

Vegetable Burger with Pickles & Relish (v)

The Whole Hog

(Minimum numbers of 60)

£4 per person supplement

12 Hour Slow Roasted Northumbrian Hog

Seasoned Potato Wedges

Stuffing

Selection of Bread Buns

Purple Slaw

Mixed Leaf Salad

Apple Sauce

Sides

£3 each

Onion Rings

French Fries

Seasoned Potato Wedges

Halloumi Fries





Street Food

£4 per person supplement

Choose 2 options

Dirty Fries, BBQ Pulled Brisket, Cheese Sauce, Spring Onion
Dirty Fries, Cheese Sauce, Spring Onions (V)

Bao Bun, Korean BBQ Pulled Pork, Kimchi, Coriander
Bao Bun, Korean BBQ Jackfruit Kimchi, Coriander (V)

Szechuan Noodles with Satay Chicken
Szechuan Noodles with Satay Tofu (V)

Proper Dog, Brioche Bun, Crispy Onions, American Mustard
or Guacamole, Cheese, Jalapeno, Sour Cream
(V option available)

Nachos, Cheese Sauce, Sour Cream, Salsa,
Guacamole, Coriander (V)

Belgian Waffles Banoffee - Banana, Toffee Pieces,
Whipped Cream & Toffee Sauce
Belgian Waffles Strawberry -Whipped Cream, Strawberry Pieces,
Chocolate Sauce & White Chocolate Curls

Authentic Woodfired Pizzas

£4 per person supplement

Choose 3 options

Three pizzas for your guests to choose from served as slices from our
brand new Alfresco Dining Area: The Shack.
Unlimited slices for 90 minutes.



Woodfired Pizza Menu

All of our Pizzas are made using our locally sauced Sourdough with a Tangy San Marzano Tomato Sauce, Italian Mozzarella and fired on our wood burning stove.

Margherita

San Marzano Tomato Sauce, Italian Mozzarella, Cherry Tomatoes, Fresh Basil

Northumberland Chicken Kiev

San Marzano Tomato Sauce, Italian Mozzarella, Roasted Northumberland Chicken Breast, Sautéed Garlic Button Mushrooms, Garlic Oil

Hawaiian

San Marzano Tomato Sauce, Italian Mozzarella, Smokey Pancetta Lardons, Caramelized Pineapple

Pepperoni

San Marzano Tomato Sauce, Italian Mozzarella, Sliced Pepperoni

Veggie

San Marzano Tomato Sauce, Italian Mozzarella, Roasted Red Peppers, Cherry Tomatoes, Sweetcorn, Roasted Courgette, Pesto

Chicken Fajita

San Marzano Tomato Sauce, Italian Mozzarella, Fajita Spiced Northumberland Chicken, Roasted Red Peppers, Red Onion, Sour Cream, Coriander

Rocket & Goats Cheese

San Marzano Tomato Sauce, Italian Mozzarella, Crumbled Goats Cheese, Red Onion Marmalade, Rocket

BBQ Pulled Pork

San Marzano Tomato Sauce, Italian Mozzarella, 24 hour cooked BBQ Pulled Pork, Red Onions, with or without Jalapenos, BBQ Sauce

N'duja

San Marzano Tomato Sauce, Italian Mozzarella, Spicy N'duja, Red Onion

Drinks

We have tailored the following drinks packages to compliment our delicious food menus

Bubbly & Brewed

Included in your package

Peroni Nastro Azzurro & Prosecco DOC

Prosecco DOC

Glass of House Wine

Choose from our Parlour Collection

Fizzy & Flavourful

£5 per person supplement

Choose 2:

Peroni Nastro Azzurro, Prosecco DOC, Corona, Bottled Cider,
Beavertown Neck Oil IPA

Prosecco DOC

Half a Bottle of Wine - Choose from our Parlour Collection

Cool & Custom

£10 per person supplement

Choose 2:

Any options from Fizzy & Flavourful along with a choice of
Gin & Tonic or Cocktails

Prosecco DOC

Half a Bottle of Wine

Choose from our Sommelier Collection

Fresh & Fruity

Included as an alternative to Bubbly & Brewed

Mocktail Reception

Elderflower Fizz

Mocktail Wedding Breakfast

Wine Collection

Parlour Collection

White

Chardonnay, Chile

or

Sauvignon Blanc, Chile

Rose

Cabernet Sauvignon Merlot,
Chile

Red

Merlot, Chile

or

Malbec, Chile

Sommelier Collection

White

Pinot Grigio, Italy

or

Albarino, Spain

Rose

Pinot Grigio Blush, Italy

or

Zinfandel Rose, USA

Red

Shiraz, Australia

or

Negroamaro, Italy

Upgrade from Bubbly & Brewed £1pp
Upgrade from Fizzy & Flavourful for £2pp

Connoisseur Collection

White

Gavi, Italy

or

Sauvignon Blanc,
New Zealand

Rose

Provence, France

Red

Primitivo, Italy

or

Rioja Reserva, Spain

Upgrade from Bubbly & Brewed £2pp
Upgrade from Fizzy & Flavourful £4pp
Upgrade from Cool & Custom £2pp

All wines are subject to change due to availability.

Drinks Upgrades

Drinks reception	Supplement per person
Pimp your Prosecco	£2.50
Cocktail Reception	£2.50
Unlimited Prosecco & Peroni (Up to 90 minutes)	£20.00

Toasting Drinks	Supplement per person
Prosecco Brut Rose, Italy	£2.00
House Champagne, France	£5.00
Laurent-Perrier Brut	£6.00
Laurent-Perrier Cuvee Rose	£9.00

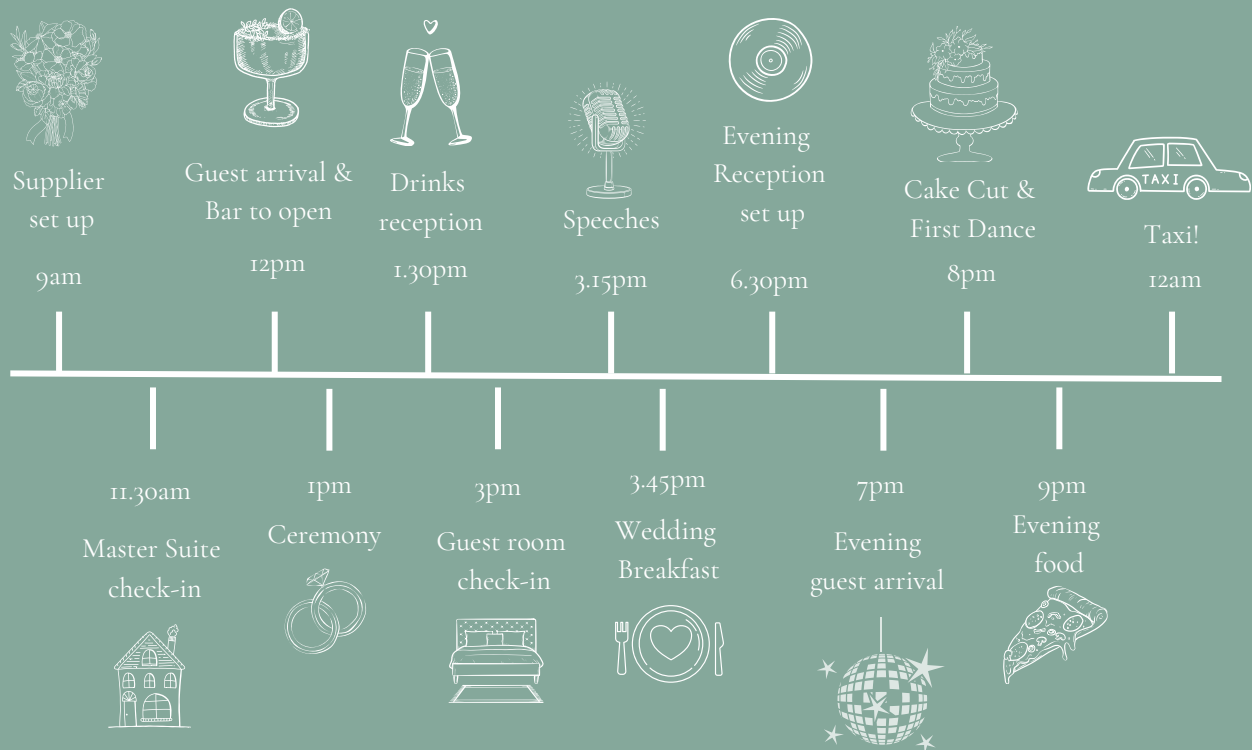


Order of the day

Below we have put together an example of timings for your wedding day.

Please note that is just an example and timings may vary depending on your ceremony time, guest numbers and what you choose to have on your special day!

Drawing from our wealth of experience, the following example represents a seamless timeline to help guide you:

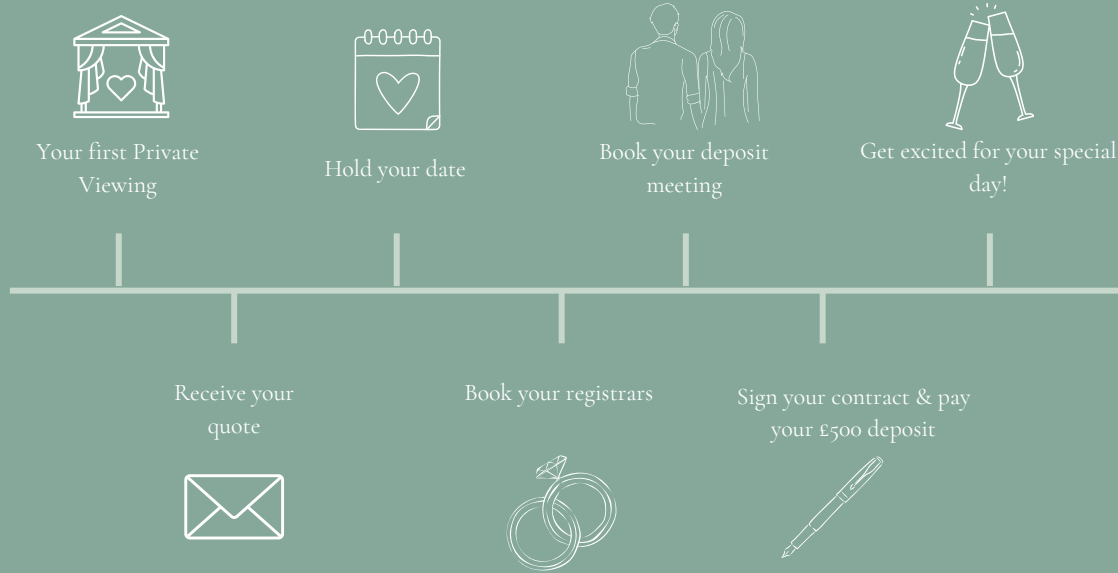


CAPACITIES AND THE BOOKING PROCESS

CAPACITIES

MAXIMUM OF 90 DAYTIME GUESTS

MAXIMUM OF 175 EVENING GUESTS



To secure your date we require an initial non-refundable payment of £500. Your second non-refundable payment will be due within 2 months of securing your wedding date, this will be 25% of your quotation minus your initial £500 payment, this 25% payment is classed as your deposit. Followed by the 50% midway payment and the final 25% which is due no later than two weeks before the big day.

If you are thinking of having a civil ceremony, we are covered by Alnwick Registry Office (01665 602870).

Before you pay your deposit, please confirm that both your date with us and the Registrar are available to avoid disappointment.

Ceremonies available from 1.30pm.

Numbers, and circumstances change. Sometimes people who initially say they're coming can't make it, and other times you end up inviting more friends! Don't worry, we will agree the final details, as well as food and drinks options in the final meeting. Once your deposit has been paid, the total cost of your wedding cannot be dropped below 10% of the agreed amount.

If you have any questions, would like a show round or quote please do not hesitate to contact us:

Email: weddings@theparlouratblagdon.co.uk

Phone: 01670 789935

All packages, prices and menus are subject to change.