



*Part of your story*

WEDDINGS

*The perfect setting...*



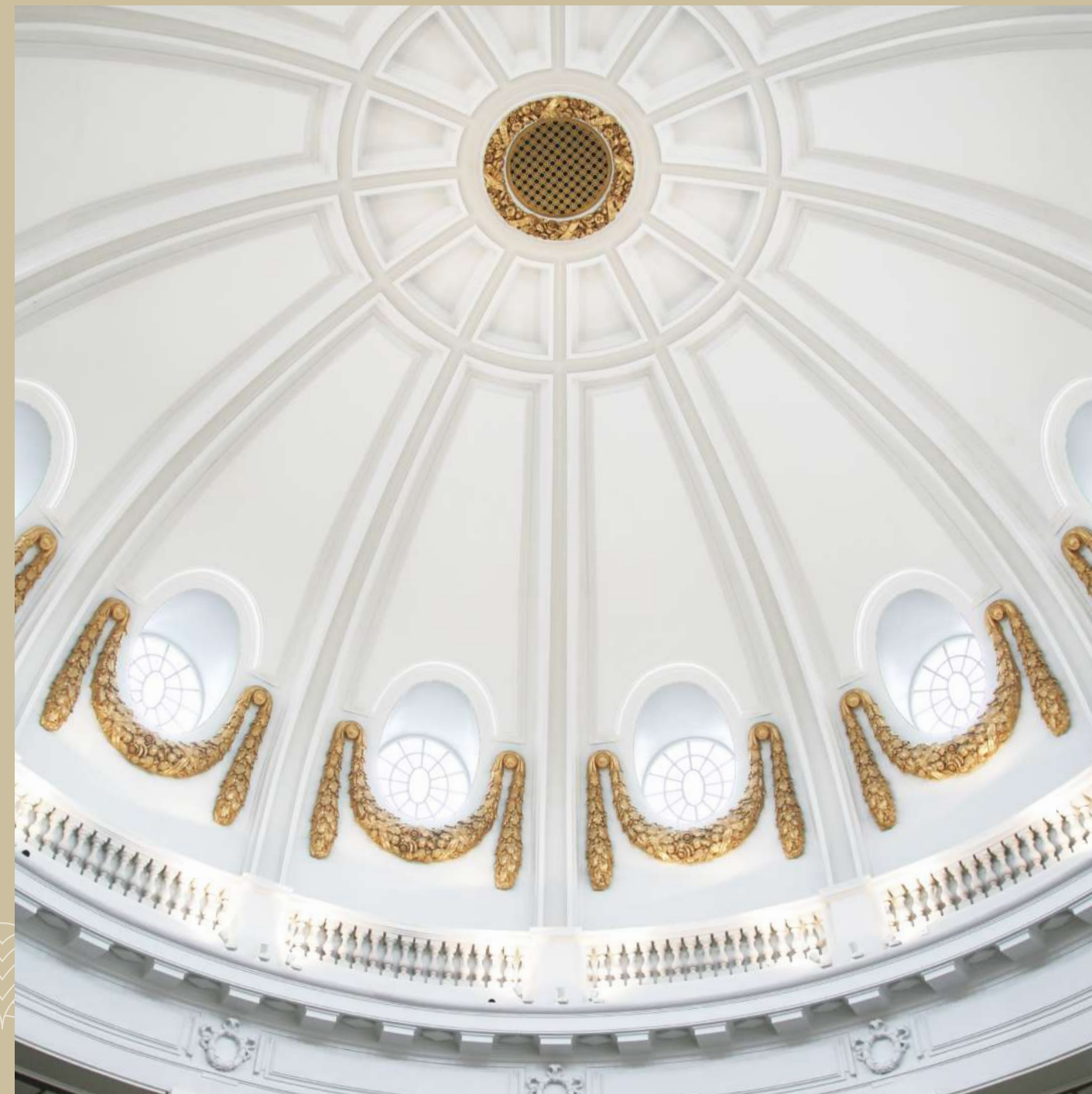




## THE BUILDING

We've been writing stories for over 100 years, but none of them are quite like yours. Spanish City is a unique wedding venue which serves as the perfect backdrop for your big day where you'll create memories to last a lifetime.

Following extensive restoration, this Grade II listed building is an incredible wedding venue offering a dedicated function space, spectacular sea views, exquisite catering options, and a devoted team on hand to take care of your every need.







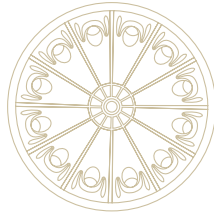
Oh I do like to be...



## THE SETTING

Whether you want some sand in your photos or between your toes, with the impressive Whitley Bay Coastline a stone's throw from the building, you'll have a unique backdrop for your big day.





## THE VENUE

Say your vows and start the next chapter of your love story within the iconic art-deco design of Spanish City. Catering for weddings from 4 to 140 guests, with experienced staff on hand to cater to your every need, you'll remember each last detail of your special day.





## YOUR CEREMONY

Licensed for Civil Ceremonies, our beautiful building and picturesque surroundings are the perfect place to say your vows. With packages to suit all tastes and requirements, we ensure your dream wedding goes exactly as planned.

If you would prefer a religious ceremony, please contact us and we will be happy to pass on details of the local churches within the area.



"Thank you all so much  
for making our day so  
memorable. The whole of  
Spanish City is so magical  
and beautiful."

*Hope & Matthew*







## THE WEDDING BREAKFAST

You've said the vows, exchanged the rings and sealed it with a kiss. Now, there's no better way to celebrate married life than with a meal you'll never forget. With award-winning chefs and meals tailored for all tastes, your wedding breakfast is sure to make a lifelong impression.



*A meal you'll never forget...*



"A once in a lifetime day for us and we created those memorable moments everyone deserves and plans for. Thank you to everyone at Spanish City for making our day magical."

*Lindsey & Paul*

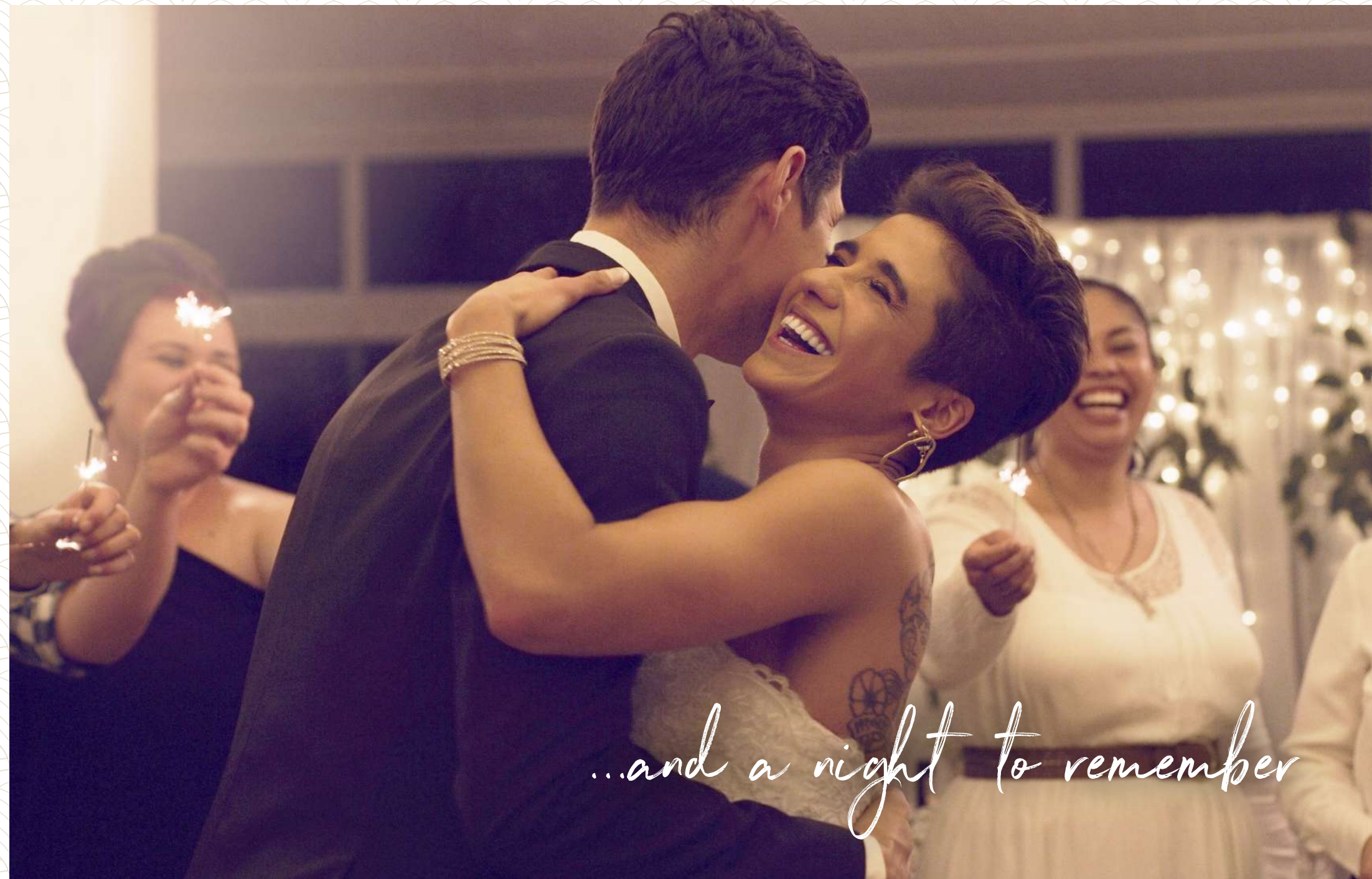






## TIME TO CELEBRATE

After a day you'll never forget,  
make it a night to remember.  
The only limit to your special  
evening is your imagination, so  
we'll work with you to ensure  
your wedding reception is one  
your guests will talk about for  
years to come.



*...and a night to remember*



"Thank you for all your help and hard work, we  
had such a fantastic day and have the most  
brilliant memories that will stay with us forever."

*Georgina & Chris*





## Canapés

Rare Roast Beef & Horseradish Yorkshire Pudding  
 Tempura King Prawn with Sweet Chilli Dipping Sauce  
 Blinis, Oak Smoked Salmon & Avruga Caviar  
 Chicken Liver Parfait, Apple & Chervil  
 Thai Crab Cakes, Sesame & Lime Dipping Sauce  
 Mini Smoked Haddock Fishcakes & Tartare Sauce  
 Tikka Chicken with Mango on a Poppadom  
 Cheese Gougere, Cream Cheese & Red Onion Jam (v)  
 Mini Pizzas (v)  
 Sesame Seed Sticky Sausages  
 Sun-Blushed Tomato & Goats' Cheese Arancini (v)  
 Goats' Cheese & Beetroot Tartlet with Candied Walnuts (v)  
 Spicy Parmesan Straws  
 Parmesan Shortbread

PRICED AT THREE ITEMS FOR **£6.00**

OR FIVE ITEMS FOR **£8.00**

**£2.50** PER ADDITIONAL ITEM

Minimum of three canapes per guest

Allergens: If you require information about any ingredients or allergens in our dishes, please don't hesitate to ask.

## Drinks

A drinks package is required for each guest attending, non-alcoholic alternatives are available.

### PACKAGE ONE

Reception Drink - Glass of Prosecco  
 Table Wine - Glass of Wine  
 Toast Drink - Glass of Prosecco

AT **£20.00** PER PERSON

### PACKAGE TWO

Reception Drink - Glass of Prosecco  
 Table Wine - Half a Bottle of Wine  
 Toast Drink - Glass of Prosecco

AT **£24.00** PER PERSON

### PACKAGE THREE

Reception Drink - Glass of Champagne  
 Table Wine - Half a Bottle of Wine  
 Toast Drink - Glass of Champagne

AT **£35.00** PER PERSON

Bespoke drinks packages also available.



# Wedding Packages

Weddings at Spanish City - 2023, 2024 & 2025

	2023	2024	2025
AFTERNOON TEA	£50.00	£55.00	£60.00
SOUTER	£60.00	£65.00	£70.00
BREAKWATER	£81.00	£86.00	£91.00
LONGSTONE	£96.00	£101.00	£106.00
ST MARY'S	£121.00	£126.00	£131.00
CHILDREN	£16.95	£17.95	£18.95

\*Based on minimum number of 60 adult guests. Surcharge applies to weddings under minimum numbers.  
Additional charges apply for your ceremony and evening reception. Subject to availability.

# Off-Peak Weddings

25%  
OFF

Take 25% off any of our packages for weddings held between  
Sunday - Thursday excluding Bank Holiday weekends.

	2023	2024	2025
AFTERNOON TEA	£37.50	£41.25	£45.00
SOUTER	£45.00	£48.75	£52.50
BREAKWATER	£60.75	£64.50	£68.25
LONGSTONE	£72.00	£75.75	£79.50
ST MARY'S	£90.75	£94.50	£98.25
CHILDREN	£12.71	£13.46	£14.21

\*Based on minimum number of 60 adult guests. Surcharge applies to weddings under minimum numbers.  
Additional charges apply for your ceremony and evening reception. Subject to availability.







## MENU ONE

### STARTERS

Carrot & Coriander Soup *with Herb Crumb* (v, gf, vg)

North Sea Salt Cod Fishcakes *with Buttered Spinach, Fish Cream & Parsley Oil*

Northumbrian Leek & Potato Soup *with Cheese Gougere* (v, gf)

English Pea & Ham Soup *with Ham Hock & Pea Shoots*

Spiced Coconut & Parsnip Soup *with Apple* (v, vg)

### MAINS

Roast Chicken Breast *with Fondant Potato, Roast Heritage Carrot & Tarragon Jus*

Slow-Cooked Pork Belly *with Black Pudding, Braised Cabbage & Cider Sauce*

Roasted Butternut Squash & Spelt Risotto *with Yorkshire Blue Cheese & Sage* (v)

Chicken Breast Wrapped in Bayonne Ham *with Green Peppercorn Sauce & Gratin Potatoes*

Wild Mushroom Gnocchi *with Cep Cream, Pine Nuts & Parsley* (v)

Heritage Beetroot Tart Tatin *with Glazed Northumbrian Cheese & Tomato Chutney* (v)

### DESSERTS

Raspberry & Vanilla Pavlova *with Raspberry Yogurt Cream* (v)

Crème Brûlée *with a Lemon Madeline* (v)

Apple & Almond Tart *with Chantilly Cream*

Allergens: If you require information about any ingredients or allergens in our dishes, please don't hesitate to ask.

## MENU TWO

### STARTERS

Gravlax of Salmon *with Dill Pickled Vegetables, Mustard Dressing & Sourdough*

Lemon Thyme Marinated Chicken Cesar Salad *with Anchovies & Croutons*

Country Pork & Pistachio Pate *with Apple Chutney & Brioche*

Twice Baked Cheddar Cheese Soufflé *with Apple Salad & Walnuts*

Goats' Cheese Pannacotta *with Sun-Blushed Tomato Salad & Tapenade* (v, gf)

### MAINS

Confit Lamb Shoulder *with Sun-Blushed Tomato, Crushed Potatoes, Madeira Jus*

Stonebass Fillet *with Sauté potatoes, Samphire, Brown Shrimp Butter*

Pan Fried Cod Fillet *with Heritage Potatoes, Spinach, Mussel Broth*

Confit Duck Leg *with Lyonnaise Potatoes, Fine Beans, Orange Jus*

### DESSERTS

Strawberry & Vanilla Cheesecake *with Balsamic Roast Strawberries*

Lemon Meringue Pie *with Lemon Curd* (v)

Sticky Toffee Pudding *with Salted Caramel Sauce* (v)

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## MENU THREE

### STARTERS

Pressed Ham Hock & Chicken Terrine *with Apple & Sultana Chutney & Wholemeal Croutons*

Potted Crab *with Shaved Fennel, Pickled Cucumber & Sourdough Croutons*

Confit Duck & Orange Terrine *with Cherry Gel, Chervil & Brioche*

Cold Poached Salmon *with Dressed Asparagus, Hollandaise & Tarragon Oil*

### MAINS

Braised Lamb Shank *with Creamed Potatoes, Provencal Vegetables, Basil Jus*

Eight-Hour Braised Beef Cheek *with Smoked Bacon, Baby Onions, Creamed Potatoes*

Roast Rump of Lamb *with Roasted Root Vegetables, Confit Potato, Mint Jus*

Oven-Roasted Fillet of Beef *with Rosti Potato, Seasonal Vegetables, Red Wine Jus*

### DESSERTS

Chocolate Sponge *with Caramelina Cremeux, Amerena Cherries* (v)

Cheese Selection of Artisan Cheese *with Grapes, Chutneys, Biscuits*

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BUFFET MENUS

MENU ONE

Closed Sandwiches on Mixed Artisan Breads  
Handmade Middle White Pork, Apple & Black Pudding Sausage Rolls  
Goats' Cheese & Wood-Fired Vegetable Quiche (v)  
Smoked Farmhouse Bacon & Leek Quiche  
Garden Mixed Leaf Salad (Mixed Leaves, Cucumber & Tomato) (v)  
Soft Herb Potato Salad (v)

£13.95 PER PERSON

MENU TWO

Smoked Farmhouse Dry-Cured Bacon Ciabatta  
Cumberland Sausage Ciabatta  
Wood-Fired Tuscan Vegetable Bruschetta with Basil Pesto (v)  
Skinny Fries (v)

£13.95 PER PERSON

MENU THREE

Hand-Carved Roast Beef with Caramelised Onions  
Hand-Carved Roast Pork with Sage & Onion Stuffing  
Wood-Fired Tuscan Vegetable Bruschetta with Basil Pesto (v)  
Thyme & Rosemary Roast Potatoes (v)

£15.95 PER PERSON

MENU FOUR

Mezze Platter of Cured Meats, Pickles & Cheese with Artisan Breads & Hummus

OR

North Shields Seafood Board, Hot House Smoked Salmon, Lemon & Dill Poached Salmon, Crab Pots, Kipper Paté, Mussel & Prawns & Sweet Cured Herring

ALL SERVED WITH:

Closed Sandwiches on Mixed Artisan Breads  
Garden Mixed Leaf Salad (v)  
Baby Gem, Sweet Onions, Soft Herbs & Salad Cream  
Truffle & Parmesan Hand-Cut Chips  
Goats' Cheese & Wood-Fired Vegetables Quiche (v)

£32.00 PER PERSON

Allergens: If you require information about any ingredients or allergens in our dishes, please don't hesitate to ask.

FORK BUFFET MENU

MAINS

Chicken Cacciatore  
Thai Green Chicken Curry  
Braised Shin of Beef Bourguignonne  
Greek Lamb Stew, Olives & Tomatoes  
North Shields Fish Pie  
Thai Red Vegetable Curry (v)  
Chicken & Chorizo Stew  
Moroccan Vegetable Tagine (v)  
Classic Lasagna al Forno  
Provencal Vegetable Lasagna (v)

SIDE DISHES

Buttered Seasonal Vegetables (v)  
Hand-Cut Chips (v)  
French Fries (v)  
Caesar Style Salad  
Pesto & Sun-Blushed Tomato Salad (v)  
Mixed Leaf Salad (v)  
Soft Herb Potato Salad (v)  
Braised Jasmine Rice (v)  
Thyme & Garlic Roasted Potatoes (v)  
Buttered Herb New Potatoes (v)  
Garlic Bread (v)  
Greek Salad with Aged Feta (v)  
Maple Glazed Root Vegetables (v)  
Mixed Vegetable Gratin (v)

MENU ONE - CHOOSE 2 OPTIONS FROM EACH SELECTION AT £20.50 PER PERSON

MENU TWO - CHOOSE 3 OPTIONS FROM EACH SELECTION AT £24.50 PER PERSON

All menus based on 2022-2023 prices. You must cater for 100% of your guests.  
Allergens: If you require information about any ingredients or allergens in our dishes, please don't hesitate to ask.

EXTRAS MENU

Fish Bites & Chips at £8.50  
Tea & Coffee at £3.00  
Tea, Coffee & Shortbread at £3.50  
Tea, Coffee & Giant Cookies at £4.50  
Artisan Bread Basket at £2.50  
Selection of 3 Miniature Desserts at £7.50  
Cheese Provisions(if having a cake of cheese) at £4.50  
Cheese Board at £13.50  
Glass of Prosecco at £6.95

In addition to buffet menu only.

CHILDREN'S WEDDING  
BREAKFAST MENU

STARTER

Tomato Soup (v) OR Garlic Bread with Cheese (v)

MAIN

Chicken Goujons with Chips & Beans OR Fish Bites with Chips & Peas

DESSERTS

Fresh Fruit Salad (vg) OR Chocolate Brownie with Cream (v)

HALF PORTION OF ADULT MEAL (PRICE ON REQUEST).

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Spanish City Plaza, Whitley Bay,  
Tyne and Wear, NE26 1BG

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[www.spanishcity.co.uk/weddings](http://www.spanishcity.co.uk/weddings)