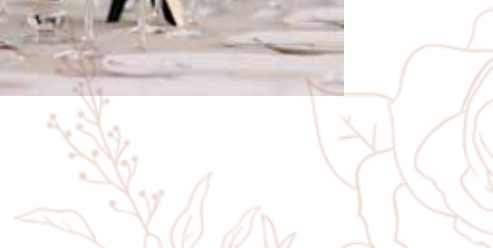




# Packages

All the following packages are inclusive of:

- Pre-wedding consultation with our experienced events team
- Complimentary ceremony room hire with red carpet
- Choice of rosé, red, or white wine or bottled beer during photographs
- Choice of canapés served with your first drink
- Three course meal with three main choice selection
- Glass of rosé, red or white wine with your meal
- Glass of prosecco to toast the Bride & Groom
- Chair covers and sash colour of choice
- White linen napkins
- Floral decorations on all wedding breakfast tables
- Evening buffet from our selection
- Use of silver cake stand and knife
- Printed menus
- Master of Ceremonies
- Deluxe overnight accommodation for the happy couple



# Package Prices

## 2019 April – September

70 day guests and 50 evening, Sunday – Friday £5095

100 day guests and 50 evening, Saturday £6845

*Extra day guest £67 and £9 for evening guest (per person)*

## 2019 October – March

70 day guests and 50 evening, Sunday – Friday £4325

100 day guests and 50 evening, Saturday £5850

*Extra day guest £58 and £8 for evening guest (per person)*

## 2020 April – September

70 day guests and 50 evening, Sunday – Friday £5300

100 day guests and 50 evening, Saturday £7050

*Extra day guest £68 and £9.50 for evening guest (per person)*

## 2020 October – March

70 day guests and 50 evening, Sunday – Friday £4500

100 day guests and 50 evening, Saturday £6000

*Extra day guest £60 and £8.50 for evening guest (per person)*

## 2021 April – September

70 day guests and 50 evening, Sunday – Friday £5500

100 day guests and 50 evening, Saturday £7250

*Extra day guest £69 and £10 for evening guest (per person)*

## 2021 October – March

70 day guests and 50 evening, Sunday – Friday £4650

100 day guests and 50 evening, Saturday £6200

*Extra day guest £61 and £9 for evening guest (per person)*

CALL US NOW FOR FURTHER DETAILS

Tel. 01382 669231

*Terms & conditions apply – ask for details.*



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# Wedding Selector Menu

## Arrival Canapés

Please choose 2 of the following:

- Cocktail Sandwiches
- Coronation Chicken Vol-au-vent
- Crostini (Pulled Ham, Candied Pineapple and Brie, Vine Tomato, Pesto and Mozzarella)
- Smoked Salmon Bon-Bons
- Haggis Bon-Bons

## Main Courses

Please choose 1 of the following:

- Bacon Wrapped Chicken Stuffed with Sausage, Sage and Onion served with Roast Gravy
- Crispy Skinned Chicken Stuffed with Haggis and served with Whiskied Cream Sauce
- Crispy Skinned Chicken Stuffed with Skirlie and served with Cracked Black Pepper Velouté
- Tender Steak Casserole under Flaky Pastry
- Slow Cooked Braised Steak with Root Vegetables and Red Wine Gravy
- Tender Steak Casserole Braised with Red Wine, Button Mushrooms, Baby Onions and Thyme
- Prime Roast Sirloin, Homemade Yorkshire Pudding with a Red Wine and Thyme Jus (supplement charged at market price)
- Roast Leg of Lamb, Homemade Yorkshire Pudding with a Redcurrant and Rosemary Jus (supplement charged at market price)

All main courses are served with seasonal vegetables and potatoes

## Evening Buffet

Please choose Corned Beef Stovies with Crusty Bread OR 2 of the following:

- |                       |                        |                               |
|-----------------------|------------------------|-------------------------------|
| - Cocktail Sandwiches | - Steak and Gravy Pies | - Bacon Rolls                 |
| - Warm Sausage Rolls  | - Curried Chicken Pies | (£1.95 per person supplement) |
| - Margherita Pizza    | - Macaroni Cheese Pies |                               |

## To Begin

Please choose 1 of the following:

- Lentil and Carrot Soup
- Potato and Smoked Ham Soup
- Vegetable and Barley Broth Soup
- Tomato, Basil and Sweet Chilli Soup
- Creamed Leek and Potato Soup
- Sweet Potato, Lemongrass and Coconut Soup

## Vegetarian Options

Please choose 1 of the following:

- Potato, Spring Onion and Smoked Cheddar Frittata with Tomato and Crème Fraîche Sauce
- Vegetable Biryani, Sweet Potato and Coconut Cream with an Onion Bhaji
- Mushroom and Herb Mezaluna, Rockette and Parmesan Salad
- Garlic and Rosemary Crusted Brie with Cranberry and Apple Salsa

## Cold Platters

Please choose 1 of the following:

- Caesar Salad, Blackened Cajun Chicken and Crispy Bacon
- Flaked Poached Salmon, Avocado, Boiled Egg and Salad Cream
- Smoked Ham, Fruity Slaw, Candied Pineapple and Honey Mustard Mayonnaise
- Roast Beef, Classic Potato Salad and Horseradish Mayonnaise

- Two Melons, Gowrie Strawberries and Sparkling Prosecco
- Caesar Style Salad, Blackened Cajun Chicken and Crispy Bacon
- Smoked Salmon, Cocktail Prawns with Malted Sourdough (£1.95 per person supplement)
- Classic Prawn Cocktail with Buttered Brown Bread (£1.95 per person supplement)

## Sweet Options

Please choose 1 of the following:

- Sticky Toffee Pudding, Vanilla Ice Cream and Toffee Sauce
- Warm Apple Crumble Tart, Crème Anglaise and Vanilla Ice Cream
- Dark Chocolate and Caramel Box, White Chocolate Ice Cream
- Vanilla Cheesecake, Cranachan Crumble and Raspberry Ripple Ice Cream
- Classic Double Chocolate Gâteau with Jammie Dodger Ice Cream

To Finish:

- Coffee with your choice of Chocolate Mints or Tablet

Please speak to your Wedding Co-ordinator regarding any allergy or food intolerance queries you may have.