

All inclusive wedding package for 2019

50 Guest for the wedding breakfast and 80 for the Evening Reception
£2019



The all inclusive wedding package includes:

- **The Red Carpet Welcome**
for the Bride and Groom
- **Drinks Reception**
Chilled glass of Bucks Fizz for you and your guests after your wedding ceremony
- **Wedding Meal**
A fabulous three course wedding meal for up to 50 guests
- **Wine with the Wedding Meal**
A glass of red or white wine for all wedding guests to complement the wedding meal
- **Toast Drink**
A glass of sparkling wine for all wedding meal guests so that they can toast the Bride and Groom
- **Evening Reception**
An evening buffet of traditional stovies with oatcakes and the service of the wedding cake
- **Also Included**
Overnight Accommodation in the Bridal room with Full Scottish Breakfast for the Bride and Groom and discounted room rates for wedding guests subject to availability
- White Table linen
- White Chair covers with silver bow
- Use of the hotel cake knife
- Personalised table menus and table plan
- Table Numbers or Names
- Wedding coordinator to help you with your wedding arrangements
- Toast Master to oversee and manage your very Special Day.
- Piper (Subject to availability)
- Limited Free Car Parking

Extra Wedding Guests can be catered for the wedding meal or the evening reception and we will be happy to discuss your requirements with you, please call or email us today.

MENU

Choice of one dishes per course from the list over the page

Starters

Fan of Honeydew Melon with a berry coulis
Chicken Liver Parfait served with oatcakes and red onion marmalade
Atlantic prawns coated with a rich marie rose sauce
Choice of soup, Scotch Broth, Plum Tomato, French Onion,

Mains

Traditional baked homemade Steak Pie
Supreme of Chicken stuffed with Haggis and served with a whisky cream sauce
Roast Scotch Beef served with Yorkshire Pudding and a Red Wine Jus (supplement £4.50)
Pan seared Scottish salmon with a crayfish and dill sauce

Served with a selection of seasonal local vegetables and potatoes

Desserts

Chocolate Fudge Cake with a warm toffee sauce
Bailey Irish cream cheesecake with a chantilly cream
Apple Crumble served with crème Anglaise
Profiteroles with Hot Chocolate Sauce

Freshly brewed tea or coffee and mints