



WEDDING BREAKFAST MENU SELECTOR

please choose one menu for your guests

Starters

Tomato and Basil Soup with herb flutes

Melon Rose with exotic fruits
served with mint syrup

King Prawns with mango
Salad and citrus dressing

Parma Ham and roasted peppers served
with olive oil and herb dressing

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Mains

New York Cut of Prime Scottish Beef cut thick, served with red wine sauce,
Yorkshire pudding and roast potatoes

Chicken Breast, served with asparagus, white wine sauce and new potatoes

Carved Roast Rump of Lamb with rosemary, redcurrant and Madiera sauce and herbed potatoes

Fresh Haddock fillet with herb crust, served with lemon sauce and new potatoes

Desserts

Chocolate Mousse
with a ribbon of pistachio anglaise custard

Vanilla Cream Profiteroles
topped with hot chocolate sauce

Poached Pear with vanilla ice cream
and butterscotch sauce

Fresh fruit salad with champagne sorbet

All served with fresh seasonal vegetables

Finished with Freshly Brewed Coffee and Chocolates

£36.00 per person

**Some high chairs are available, no charge for children under 2 years,
children under 12 half price, childrens menus available on request**

Please select one from each section for your party, special dietary requirements can be catered for separately, vegetarian options are available. If you require anything different please let us know and we can discuss this with our chef.

A fish course may be added at a supplement from £6.95 per person, and cheese courses are available from £5.95 per person.

All prices include VAT at 20% and are correct at the time of printing but may be subject to change



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WEDDING DRINKS PACKAGES

These are just a selection of drinks packages you may like to accompany your wedding breakfast

Classic Selection

Pimms on Arrival

½ Bottle Cave de Massé Colombard-Ugni Blanc or Cave de Massé Carignan-Merlot Red

A glass of Codorniu Cuvee Raventos for the toast

£15.95 per person

Premier Selection

Bucks Fizz on Arrival

½ Bottle Pinot Grigio del Veneto or Monte Verde Merlot, Central Valley

A glass of Veuve Duval Leroy for the toast

£19.95 per person

Executive Selection

Kir Royal on Arrival

½ Bottle Chablis Gloire de Chablis or Marquise des Tours Saint-Émilion, Dulong

A glass of Veuve Clicquot for the toast

£29.50 per person

Other Drinks you may wish to consider to accompany your Wedding Breakfast may include:

Cockburns Port (50ml) £4.95 per glass

1 litre jugs of juice of Non Alcoholic Fruit Punch £7.50 each

Citrus Punch, Grape Punch, Bridge House Punch (orange, cranberry and ginger ale)

1 litre jugs of Alcoholic Punch

Wedding Punch (with bourbon, lemon & soda) £17.95

Champagne Punch (with champagne, orange, cranberry, lime and pineapple juice) £27.95

Texas Punch (with Ruby Port, grapefruit, pineapple, lemonade) £11.95

If you have any other favourite drinks or wines that are special to you please let us know and we will do our best to arrange these for you

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EVENING BUFFET SELECTION

Only available after a Wedding Breakfast has been held
You do not need to cater for all of your guests but we reserve the right
to make a room hire charge for the evening if you cater for less than 60%
please discuss this with our Wedding Co-ordinator

Savoury selection

1. Selection of Sandwiches
2. Garlic Breaded Mushrooms
3. Cocktail Sausage Rolls
4. Vegetable Spring Rolls
5. Mini Cheese and Tomato Pizzas
6. Homemade Onion Rings
7. Potato Skins with sour cream and chives
8. Breaded cod and herb Fish Cake
9. Breaded Chicken Nuggets
10. Cheese and Garlic Dough Balls
11. Breaded King Prawns
12. Cheese and onion Quiche
13. Selection of Vegetable Crudities

All served with a selection of dips and salad garnish

Sweet selection

1. Fresh Fruit Tart
2. Lemon tart
3. Chocolate tart
4. Profiteroles with chocolate sauce

Seven savoury items £13.95 per person

Ten items can include savoury and sweet selection £18.95 per person

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WEDDING BREAKFAST BUFFET MENU

Seasonal Fresh Fruits with melon balls
Prawn Cocktail Dressed with Traditional Marie – Rose Sauce
Cold Poached Scottish Salmon Fillets
Roast Sirloin of Scottish Beef
Pork Lion stuffed with mushrooms and thyme
Smoked Gammon Ham
Goats Cheese and Roast Cherry Tomato Tart

Green Salad
Caesar Salad
Coleslaw
Tomato and Onion Salad
Oriental Rice
Fusilli Pasta Salad with cherry tomatoes, spring onion & garlic mushrooms
Minted New Potatoes

Profiteroles with Hot Chocolate Sauce
Individual Fruit Tartlets with Chantilly Cream

Freshly Brewed Coffee and Mint Chocolates

£ 36.00 per person

Of course if you would like us to tailor your buffet to include your own favourite dishes this can be discussed with our chef.

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ROYAL WEDDING PACKAGE

*** not available on Fridays or Saturdays in December**

£4,999.00

We are delighted to announce our all inclusive wedding package for up to 60 daytime guests, and 100 evening guests, with everything you could possibly need for a total price of £4999.00.

You will have a dedicated Manager on Duty, who will act as your Master of Ceremony

Civil Ceremony

Long and low seasonal flower arrangement for registrar table, colour to suit your theme

Rose petals for the aisle

2 pedestal seasonal flower arrangements, colour to suit your theme

Music system to play music of your choice

White chair covers and colour co-ordinated bows

Please note you must arrange your registrar at an additional cost direct to them

Arrival Drinks

60 glasses of Bucks Fizz, orange juice for children

A selection of 60 canapes

Decorative folly as background for your photographs

Wedding Breakfast

Crisp white tablecloths and napkins

Long and low seasonal flower arrangement for top table

Organza swag for top table

Round mirrors on all wedding breakfast tables (up to six tables in addition to the top table)

Your choice of either fish bowl vases with gerberas, or tall glass vases with lilies

T light candles on all tables

Place cards, menu cards and table plan

Use of square or round cake stand and knife

Three course meal with coffee

20 bottles of house wine

Glass of sparkling wine per person for the toast

Evening Reception

DJ for the evening party up to midnight

Chefs selection Finger buffet for 100 guests

Accommodation

Special room for the Bride and Groom's wedding night

2 standard double rooms for you family

Breakfast included with complementary rooms.

Any additional guests will be charged at:

£63.00 per person for daytime and evening

£13.95 per person for the evening only

Of course we can arrange to add any additional items to your day, just let us know.



GALA WEDDING PACKAGE

*** not available on Fridays and Saturdays in December**

Hotel & Restaurant

£2,500.00

We are delighted to announce our Gala Wedding Package for up to 50 daytime guests, and 80 evening guests.

You will have a dedicated Manager on Duty, who will act as your Master of Ceremony

Arrival Drinks

50 glasses of Bucks Fizz (orange juice for children)

Wedding Breakfast

Crisp white tablecloths and napkins
White chair covers and colour co-ordinated bows
Place cards, menu cards and table plan
Use of square or round cake stand and knife
2 course Hot Platted Buffet with coffee and mints
1/3 bottle of house wine per person
Glass of sparkling wine per person for the toast

Evening Reception

DJ for the evening party (until midnight)
Chef's selection of Finger Buffet for 80 guests

Accommodation

Special room for the Bride and Groom's wedding night

Any additional guests will be charged at:

£35.95 per person for daytime

£13.95 per person for the evening only

Of course we can arrange to add any additional items to your day, just let us know.



GRAND WEDDING PACKAGE

***not available on Saturdays or through December**

Hotel & Restaurant

£1,000.00

We are delighted to announce our grand wedding package for up to 50 daytime guests

You will have a dedicated Manager on Duty, who will act as your Master of Ceremony

Our Grand Wedding Package includes:

***** 3 course meal with coffee & mints, please choose one menu for your guests**

Starter:

Tomato and Basil Soup With herb flutes

or

Band of Melon with exotic fruits served with mint syrup & duet of fruit purees

Main course:

Chicken with white wine sauce, served with asparagus garnish and new potatoes

or

Fresh Haddock fillet with herb crust, served with lemon sauce and new potatoes

Dessert:

Vanilla Cream Profiteroles topped with hot chocolate sauce

or

Crème Brulee

*****125ml glass of House Wine per person plus a glass of Cava for toast, squash for children included**

Chefs selection Evening finger buffet for 50 people is included in this package

We can organise a DJ for your evening for you £360.00 until midnight

Of course we can arrange to add any additional items to your day, just let us know.