



THE *Elegance* PACKAGE

SMOOTH ★ REFINED ★ TASTEFUL



- Choice of arrival drink - sparkling wine, bottled beer or whisky
- 3 course meal including tea & coffee and petit fours
- A glass of house red, white or rose with the meal
- Sparkling wine for toast
- Cake stand and knife
- Red or ivory carpet
- P.A. System
- Mood lighting
- Honeymoon suite
- Table centrepiece candelabra
- Master of ceremonies
- Wedding planning service
- Ceremony room hire included
- 10% discount off guest accommodation on published tariff
- Memoir gift for bride and groom
- His & Hers menus
- Wedding coordinator on day of wedding
- Table plan & placecards



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BASED ON 75 GUESTS

2019	ADDITIONAL GUEST	2020	ADDITIONAL GUEST	2021	ADDITIONAL GUEST
APRIL - SEPTEMBER (including Hogmanay)					
£7,750	£90	£8,200	£95	£8,500	£100
OCTOBER & MARCH					
£7,000	£80	£7,400	£85	£7,700	£90
NOVEMBER - FEBRUARY					
£6,200	£70	£6,500	£75	£6,800	£80
CHILDREN'S MENU	£25		£27		£30



EVENING BUFFET SELECTOR

4 items included in the Opulence package.
Minimum for evening buffet is 4 items per person.
All items are charged at £2.75

- Mini Lorne sausage and bacon baps
- Mini filled rolls selection to include cheese savoury, chicken mayo, ham and mustard and tuna and red onion
- Rolled Cajun chicken tortilla with a sweet chilli dip
- Chicken teriyaki kebabs
- Chicken goujons with Cajun spice and coated sesame seed
- Mini steak pies in puff pastry
- Slow cooked beef stovies with sliced beetroot and oatcakes
- Mini Beef burgers served with homemade relish
- Satay chicken skewers
- Selection of mini quiches
- Deep fried fish goujons with a tartare sauce
- Vegetarian Cajun skewers

SOUP SELECTION

Please choose from our following soups which are all freshly prepared in our kitchens and are included in both the opulence and elegance packages

- Leek and potato with white truffle oil
- Cream of celeriac
- Roasted red pepper, tomato and basil
- Carrot and coriander
- Beef Consommé
- Cream of butternut squash with roasted scallops
- Cream of broccoli and goats cheese
- Minestrone
- Cream of seafood and tomato

CANAPES

5 items Included in Opulence package.
Each of the following are charged at £2.75

- Avocado cream and confit cherry tomato on toasted rye bread
- Hot smoked salmon and vodka cream on blini
- King prawn on moskovskaja cream on brioche
- Smoked mussels with salsify cream on oatcakes
- Chilli and chorizo in filo pastry
- Parma Ham crostini with mozzarella
- Vegetarian bag in filo pastry
- Trio of pepper with chilli and goats cheese
- Trio of Bon Bons - black pudding, white pudding and haggis

ENHANCEMENTS

- | | |
|---|-------|
| • Horse drawn Ingliston Landau carriage | £750 |
| • LED dancefloor | £595 |
| • Alpacas for photographs | £650 |
| • Formal private garden with a Loch and fountains | £295 |
| • Professional Toastmaster services | £400 |
| • Additional 175ml glass of wine | £4.95 |
| • Piper for ceremony on site and reception | £250 |
| • Wee Bob the famous Shetland pony | £400 |

Elegance

MENU SELECTOR



STARTERS

Seasonal homemade soup of the day

(see soup selector)

Ham Hock, spring onion and chive terrine

with fresh micro salad and a vodka, horseradish and chive cream

A classic prawn cocktail

prawns bound in a marie rose sauce and presented on a bed of baby gem lettuce

A terrine of chicken

apricot and sun blushed tomato with a port wine glaze

A cream roast vegetable terrine

with spicy tomato chutney

MAIN COURSES

Slow cooked beef

braised in a rich red wine jus served with chestnut mushroom and cherry tomato sauce

Chicken breast filled with Stornoway black pudding

served with light chilli jus

Fillet of Scottish salmon wrapped in leeks

with a dill hollandaise sauce

Tender pork fillet stuffed with a prune and peanut filling

served with cherry brandy sauce

Oven baked stuffed courgette with chive and shallot cream sauce

topped with melted mozzarella

The above main courses are served with fondant potatoes, turned seasonal vegetables and green beans

DESSERTS

Sticky toffee pudding

served with a rich butterscotch sauce and a choice of fresh cream or ice cream

Chocolate brownie

served with a white chocolate sauce and strawberry ice cream

Strawberry panna cotta

with a strawberry reduction and fresh strawberries

A choice of cheesecakes

to include strawberry, lemon and amaretto

Scottish raspberry cranachan

served with shortbread

A plate of Scottish cheese

served with crackers, fresh fruits and homemade chutneys

TEA OR COFFEE

A choice of freshly brewed tea or coffee served with petit fours