# 2021 Bronze Package

Your wedding menu will consist of:

One starter, choice of two main courses and one dessert followed by tea or coffee with shortbread

Please choose from the below options:

#### Starters - Choose 1 starter

**Soup** accompanied by mini Kaiser roll (Choose 1 from Cream of lentil & root vegetable / Cream of potato and leek / Tomato and basil)

Fanned cantaloupe melon with a sweet berry compote

Smooth chicken liver pate served alongside spicy pear chutney and isle of Arran oatties

#### Mains - Choose 2 main courses

Roast breast of British chicken with a rich red wine jus

Slow braised beef dressed with a caramelised onion gravy

Baked fillet of salmon with a white wine cream

Spiced chick pea dahl with steamed basmati rice, poppadum and garlic naan bread

Main courses are served with seasonal vegetables and mashed potatoes

#### Desserts - Choose 1 dessert

**Cheesecake** with Chantilly cream and fresh berries (Choose 1 from Strawberry, Vanilla or Salted caramel)

**Profiteroles** dressed in a rich Belgian chocolate sauce and strawberries

Raspberry panna cotta with gingersnap crumb

Also included in the package:

Glass of bubbly on arrival/after ceremony Glass of bubbly for toast drink with speeches Three choice evening finger buffet

40 adult day & evening guests: £1900 60 adult day & evening guests: £2800 80 adult day & evening guests: £3700 100 adult day & evening guests: £4600

# 2021 Silver Package

Your wedding menu will consist of:

One starter, choice of two main courses and one dessert followed by tea or coffee with shortbread

Please choose from the below options:

#### Starters - Choose 1 starter

**Soup** accompanied by mini Kaiser roll (Choose 1 from Rustic lentil / Lightly spiced sweet potato / Cream of cauliflower cheese / Carrot and coriander)

**Duo of melon** with fresh berries and raspberry sorbet

Smooth chicken liver pate served alongside spicy pear chutney and isle of Arran oatties

#### Mains - Choose 2 main courses

#### Roast breast of British chicken

wrapped in streaky bacon stuffed with haggis topped with a creamy peppercorn sauce

Slow cooked steak and ale pie with a butter puff pastry top served with a rich beef gravy

Smoked Haddock fishcake with sweet corn and leek cream

**Potato and leek gratin** – New potatoes, leeks & shallots cooked in a white wine cream sauce glazed with smoked Applewood cheddar served with roasted root vegetables

Main courses are served with roasted root vegetables and sauté new potatoes

#### Desserts - Choose 1 dessert

**Baked cheesecake** served with sweet cream and fresh berries (Choose 1 from Vanilla, Oreo, Baileys or White chocolate)

Warm apple crumble tart with vanilla custard

Chocolate fudge cake with strawberries and warm chocolate sauce (v)

Also included in the package:

Glass of bubbly on arrival/after ceremony
Glass of bubbly for toast drink with speeches
Glass of house wine with meal – White, Rose or Red
Four choice evening finger buffet

40 adult day & evening guests: £2300
60 adult day & evening guests: £3400
80 adult day & evening guests: £4500
100 adult day & evening guests: £5600

# 2021 Gold Package

Your wedding menu will consist of:

One starter, one intermediate soup, choice of two main courses and one dessert followed by tea or coffee with shortbread or tablet

Please choose from the below options:

#### Starters - Choose 1 starter

Pressed chicken and confit duck terrine wrapped in Parma ham with apricot chutney and isle of Arran oatties

Roasted chorizo bruschetta, mozzarella, balsamic reduction and basil pesto

Wild mushroom & leek tart glazed with brie served with rocket salad

#### Intermediate - Choose 1 soup or sorbet

Pea and mint soup/ Tomato and basil soup / Cream of cauliflower soup

Lemon sorbet / Raspberry sorbet

#### Mains – Choose 2 main courses

Salmon, spinach and cream cheese wellington topped with a tomato and basil sauce

Roulade of roast chicken breast, garlic & chive smoked Arran cheddar mousse wrapped in Parma ham and dressed with a redcurrant just

Slow cooked beef olives with caramelised onion jus

Roasted beetroot and goats cheese wellington with candied walnuts and watercress

Main courses are served with fine beans wrapped in bacon, honey glazed carrots, celeriac and creamy dauphinoise potatoes

#### Desserts - Choose 1 dessert

#### Warm sticky toffee pudding

with salted caramel sauce, Scottish tablet & raspberry crumb and fudge ice cream

**Lemon tart** with fruit coulis, raspberry sorbet and caramelized white chocolate crumb

Belgian chocolate torte, honey comb and caramel ice cream

Also included in the package:

Glass of bubbly or bottle of beer on arrival/after ceremony
Drink of choice for toast drink with speeches

1/2 Bottle of house wine with meal – White, Rose or Red
Four choice evening finger buffet

40 adult day & evening guests: £2800
60 adult day & evening guests: £4100
80 adult day & evening guests: £5350
100 adult day & evening guests: £6600

# **Optional Extras**

## **Drink Upgrades**

£4 per person per drink

Drink of choice with the meal

Glass of wine with the meal

Glass of bubbly on arrival for evening reception

### **Catering Upgrades**

Add canapes to your drink on arrival / after ceremony: Select 3 canapes - £3.95 per person / Select 4 canapes - £4.95 per person

Goats cheese and roast red pepper bon-bon tossed in sesame seeds

Chicken liver parfait & red onion chutney on an Arran oatcake

Asparagus wrapped in Parma ham

Tiger prawn tails wrapped in Chinese pastry

Baby plum tomato and basil tartlet

Smoked salmon mousse with dill & lemon mayo

Haggis bon-bon

Roast red pepper arancini

Ayrshire pork and apple Wellington

Baby Thai spiced fishcake

## **Evening Buffet Choices**

Bronze package includes 3 choices / Silver and Gold package includes 4 choices Additional choices can be added for £1 per person per choice

Traditional sandwiches on white or brown bread with various fillings

Tortilla wraps with various fillings

Piri-piri chicken drumstick

Breaded chicken goujons with sweet chilli

Chicken pakora with pakora dip

Sausage rolls

Morning rolls with bacon served with brown sauce and tomato ketchup

Morning rolls with lorne sausage served with brown sauce and tomato ketchup

King prawns in filo pastry

Lemon & pepper haddock goujons with dill mayo dip

Cheese & tomato bruschetta

Vegetable samosas with mint yoghurt

Vegetable pakora with pakora dip

Quiche slices

Margherita pizza slices

### Ceremony

Include your ceremony with us in the Dean Suite or Caprington Suite for £300

- Floral arch or Silk arch
- Pew ends
- Pedestals
- White chair covers and bows
- White voile backdrop

### **Accommodation**

The Bridal Suite is included complimentary for you on the night of the wedding. Add a bottle of prosecco & chocolates on arrival - £30

Discounted rates are available for guests attending your wedding:

£80 bed and breakfast per single occupancy room £90 bed and breakfast per double occupancy room £20 per additional guest — maximum 2 per room

An allotment of accommodation can be held for guests attending the wedding. This must be confirmed at the time of booking as availability cannot be guaranteed.

### **Additional Guests**

Can be added to the Bronze package at £9 per guest or the Silver & Gold packages at £10 per guest Children can be added to all packages at £20 per child

## Included in your package

- White chair covers and bows in lounge area and wedding meal
- White chair covers for evening reception
- White table linen napkins and tablecloths
- Centre-pieces
- Master of ceremonies to help co-ordinate your day
- Lounge area for drinks reception
- Personalised table plan, table numbers and menus
- Red carpet on arrival
- Glass of bubbly for Bride and Groom on arrival
- Use of cake table and knife
- Anniversary dinner voucher for 2

## **Booking Terms & Conditions**

#### **Payment Schedule:**

£300 non-refundable deposit required to secure date £500 non-refundable deposit required 6 months prior to wedding Final numbers and full payment due 14 days prior to wedding

#### **Minimum Numbers:**

Any weddings taking place on a Saturday are subject to minimum numbers of 60 adults.

These prices are valid throughout 2021.

All costs are inclusive of VAT at the current rate.