



RUBY

Venue hire
Three course meal with tea/coffee and shortbread
Master of Ceremonies
Cake stand & cake knife
Full table linen
Glass of Prosecco after the ceremony
Glass of wine with the meal
Glass of prosecco for your toast
Evening buffet; selection of hot rolls

Please see below our Ruby menu selection
one dish for each course for all of your guests

STARTERS

Lentil soup served with a warm crusty roll
Galia melon with blood orange sorbet, seasonal berries
and mint syrup
Vine tomato, mozzarella, red onion & basil bruschetta
with balsamic glaze
Parfait of chicken livers, with pear and red onion chutney

MAIN

Braised beef with puff pastry served with roast potatoes
& seasonal vegetables
Breast of chicken sunblushed tomatoes, mozzarella, basil and
pancetta
Port braised pig cheeks, creamed parsley potatoes, savoy
cabbage and cider jus
Pan seared sea bass with sauteed potatoes, spinach, pea
puree, lemon and caper butter

DESSERT

Profiteroles with salted caramel & chocolate sauce
Fruits of the forest cheesecake with vanilla whipped
cream
Warm chocolate fudge brownie, milk chocolate
sauce, vanilla ice cream
Lemon meringue roulade, berry compote



SAPPHIRE

Venue hire
Three course meal with tea/coffee and tablet
Master of Ceremonies
Cake stand & cake knife
Full table linen
Glass of Prosecco after the ceremony
Glass of wine and a top up with the meal
Glass of prosecco for your toast
Evening buffet; selection of hot rolls

Please see below our Sapphire menu selection
one dish for each course for all of your guests

STARTERS

Ham hock terrine with piccalilli & cornichons
Scottish smoked salmon with capers, lemon & homemade bread
Heritage tomato and roast red pepper soup with crème fraiche
served with a warm crusty roll
Goats cheese & caramelised red onion tart, balsamic reduction
& dressed mixed leaves

MAIN

Supreme of chicken stuffed with haggis, creamy mashed potato,
seasonal vegetables & chicken jus
Braised daube of beef, creamy mashed potato, roasted carrots,
baby onions & rich red wine sauce
Roasted cod fillet with creamy spinach and parsley mash
Roast loin of pork, caramelised apple, & mustard mash,
tender stem broccoli and a cider jus

DESSERT

Rich Belgian Chocolate tart with creme fraiche and light Drambuie caramel
Sticky toffee pudding with vanilla ice-cream
Classic pavlova with seasonal berries
Raspberry cranachan served with whisky cream and shortbread



DIAMOND

Venue hire
Canapes - Three items
Three course meal with tea/coffee and petit fours

Master of Ceremonies
Cake stand & cake knife
Full table linen
Glass of Prosecco after the ceremony
Half a bottle of wine with the meal
Glass of prosecco for your toast
Evening buffet; three item finger buffet

Please see below our Diamond menu selection one dish for each course for all of your guests

STARTERS

Stornoway haggis and black pudding, neeps, bashed tatties, crispy leek, peppercorn sauce

Trio of salmon; hot smoked, beetroot cured, lemon and black pepper served with crème fraiche

Camembert red onion tomato and thyme tartlet

Salmon & spring onion fishcake, wilted spinach, hot tartare sauce

MAIN

Fillet of Angus beef, Fondant Potato, Glazed Baby Carrots, Red Cabbage Puree with a Red Wine Jus (£5 supp)

Seared sea bass fillet with sauce verde

Breast of chicken wrapped in prosciutto ham & a creamy thyme jus

Roasted rump of lamb with celeriac, baby onion, kale & a rosemary jus

DESSERT

Vanilla cheesecake with caramelised banana, shortbread crumb & salted caramel ice cream

Raspberry brulee with crisp shortbread

Crisp strawberry pavlova with mascarpone and vanilla cream

Selection of Scottish cheeses with house chutney, grapes and oatcakes (£3pp supp)



ALL INCLUSIVE

Venue hire
Three course meal with tea/coffee and shortbread
Master of Ceremonies
Cake stand & cake knife
Full table linen
Glass of Prosecco after the ceremony
Glass of wine with the meal
Glass of prosecco for your toast
Evening buffet; selection of hot rolls
Piper
DJ

Please see below our All Inclusive menu selection
one dish for each course for all of your guests

STARTERS

Lentil soup served with a warm crusty roll
Galia melon with blood orange sorbet, seasonal berries
and mint syrup
Vine tomato, mozzarella, red onion & basil bruschetta
with balsamic glaze
Parfait of chicken livers, with pear and red onion chutney

MAIN

Braised beef with puff pastry served with roast potatoes
& seasonal vegetables
Roast breast of chicken sunblushed tomatoes, mozzarella,
basil and pancetta
Port braised pig cheeks, creamed parsley potatoes, savoy
cabbage & cider jus
Pan seared sea bass with sauteed potatoes and spinach,
pea puree, lemon and caper butter

DESSERT

Profiteroles with salted caramel & chocolate sauce
Fruits of the forest cheesecake with vanilla whipped
cream
Warm chocolate fudge brownie, milk chocolate
sauce, vanilla ice cream
Lemon meringue roulade, berry compote



TWILIGHT

Our Twilight package offers a relaxed, informal format to your big day, starting with a late ceremony followed by a drinks reception and hot buffet before dancing the night away until carriages at midnight.

Exclusive use venue hire for ceremony and reception from 3pm

Master of Ceremonies

Cake stand & cake knife

Full table linen

Glass of Prosecco after the ceremony

Canapes - 3 items

Fork Buffet served with tea/coffee

DJ

FORK BUFFET

(select two options)

Haggis, neeps and tatties

Five bean vegetable chilli with accompaniments

Baby gnocchi with creamy mushroom and spinach sauce

Traditional beef lasagne with garlic bread

Chinese chicken curry with scented rice

Butternut squash risotto with parmesan

Battered fish goujons, chips and mushy peas

SIDES

Dressed side salad

DESSERTS

(select one option)

Fruits of the forest cheesecake with vanilla whipped cream

Apple crumble with pouring cream

Banoffee Pie

Chef's selection of individual cakes

T&Cs

£500 supp for Friday or Saturday dates.

Package based on 50 guests



VEGETARIAN / VEGAN OPTIONS MENU

Please see below our Vegetarian / Vegan menu selection.

STARTERS

Poached pear & blue cheese salad with candied walnuts (v)

Roasted beetroot & halloumi bruschetta with salsa Verdi (v)

Beetroot hummus with pomegranate & toasted rye bread (vg)

Oven roasted tomatoes with fennel & rocket salad (vg)

MAIN

Mushroom and Stilton Wellington with salsa verde (v)

Crisp herb gnocchi with peas, charred baby gem & goats cheese (v)

Flat cap mushroom & spinach wellington with salsa verdi (vg)

Baked butternut squash risotto with toasted pumpkin seeds
& crispy sage (vg)

DESSERT

Rich chocolate mousse with fresh berries (vg) Pear

poached in red wine with mango sorbet (vg) Warm

chocolate brownie with wild berry compote (vg)

Caramelised vanilla biscuit cheesecake (V)



CANAPES & FINGER BUFFET MENU

CANAPES

- Mini baked potatoes with sour cream and chive (v)
- Beetroot falafel bites with cumin hummus (vg)
- Goats cheese and spinach tartlets (v)
- Spiced onion and chickpea poppadom bites (vg)
- Scottish honey and whipped feta crostini (v)
- Gravadlax smoked salmon and cream cheese cucumber bites
- Mini fish and chips with homemade tartar
- Campbell's haggis bon bons (vegetarian option available)
- Chicken and cognac pate on Highland oatcakes
- Avocado , lime and chilli oatcake bites (vg)
- Dark chocolate dipped strawberries (v)
- Mini fruit tarts (v)

FINGER BUFFET

- Hot filled rolls (lorne sausage, bacon, potato scone)
- Selection of sandwiches
- Sole goujons with tartare sauce
- Chicken satay skewers with peanut dipping sauce
- Tomato and goat's cheese bruchetta
- Mini Indian style snack selection
- Margarita pizza slices
- Mini vegetable spring rolls
- Chicken goujons
- Crispy fried prawns with chilli sauce
- Baked sausage rolls
- Chicken skewer with sweet chilli sauce
- Scotch pies
- Macaroni pies



PRICE LIST

PACKAGES (PER PERSON)

	2024	2025	2026
Ruby	£82.00	£86.00	£90.00
Sapphire	£89.00	£94.00	£99.00
Diamond	£98.00	£102.00	£107.00
All Inclusive Package (based on 50 adult guests)	£5250.00	£5550.00	£5775.00
Additional Guests	£82.00	£86.00	£90.00
Twilight	£3750.00	£4000.00	£4250.00
Children's Menu (4-12)	£20.00	£22.00	£24.00
Ceremony Fee	£425.00	£450.00	£475.00
Canapes			
3 items	£9.25	£9.50	£9.75
4 items	£12.25	£12.50	£12.75
5 items	£15.25	£15.50	£15.75
Evening Buffet			
3 item	£10.50	£11.00	£11.50
4 item	£13.50	£14.00	£14.50
5 item	£16.50	£17.00	£17.50
Additional Items			
Choice Menu (2,2,2)	£5.25	£5.50	£5.75
Intermediate Course	£4.95	£4.95	£4.95
Champagne Upgrade	£6.25	£6.50	£6.75
Minimum numbers (based on Adult Guests)			
Friday & Sunday	50	50	50
Saturday	60	60	60

Weddings below the minimum numbers indicated above will be charged based on individual items. Please get in touch for a bespoke quote.

Dates can be held provisionally for 2 weeks.

To confirm a date we would require a non-refundable deposit of £500.00.



SUMMARY TERMS AND CONDITIONS

1. No Booking will be considered to be accepted and this Contract will not be binding on us until a non-refundable deposit has been paid to us by you in full.

2. We shall only hold provisional bookings for 14 days. All bookings will be considered as provisional until the T&Cs are signed by you and the non-refundable deposit has been paid.

3. You shall submit guaranteed catering minimum numbers to us at least 14 working days prior to the Event. Any special dietary requirements should be notified at least 7 working days prior to the Event.

4. You acknowledge and agree that if the number of Guests who actually attend the Event and receive the Package is less than that identified on the T&Cs, you will not be entitled to a refund of any sums paid to us under the Contract.

In the case of significant (significant is 20% or more) reduction in numbers of Guests, we reserve the right to change the function space allocated; this will be confirmed to you in writing prior to the Event.

5. You agree that you whilst in attendance at the Venue, comply and you will ensure that your Guests comply with: (i) all health and safety laws and regulations and any other regulations; and (ii) any security, safety and other codes of practice or conduct applicable at the Venue and notified to you by or on behalf of us or the proprietor of the Venue. Not damage, nor permit any of your Guests to damage or deface the Venue in any manner whatsoever. Will ensure that each Guest will not bring into the Venue or consume within the Venue any food or drink (whether alcoholic or otherwise) which has not been provided by us.

6. Full prepayment of the total estimated Charges (function room hire, ancillary, pre-booked food and beverages and any equipment) will be due to us from you no later than 4 weeks prior to the Event Date.

Our payment terms are:

(a) Non-refundable Confirmation Deposit is due at point of confirmation

(b) 4 weeks prior – 100% of the total amount will be due.

Events booked more than 12 months in advance may be subject to change in price at our discretion in line with general inflation and economic factors.

7. If you wish to cancel a Booking, you must notify us of this in writing. In the event of cancellation we will use our reasonable endeavours to resell the Package. However, a cancellation fee will be payable by you. The cancellation fee is calculated as a percentage of the full amount of the Charges for the agreed contractual numbers after adjustment to exclude:

Any payment we can obtain through reselling the Package; and the initial deposit.

The percentage applicable to the adjusted Charges will be as per the following table:

14 – 0 days	100%
19 – 15 days	70%
120 – 91 days	50%
121 – 365 days or more	25%

Any costs incurred by us in procuring facilities, services or equipment will be payable in full in the event of cancellation by you.

8. We will not be liable for any delay in performing or failure to perform our obligations under the Contract as a result of any cause or circumstances beyond our reasonable control ("Force Majeure Event") (including, without limitation, war, act of terrorism, riot, malicious damage, fire, explosion, storm, flood, act of God, accident, epidemic, pandemic, shortage of labour, strikes, lockout or industrial disputes, or any statute, byelaw, order, regulation or requisition made or issued by any Government department or local or other duly constituted authority). You are advised to take out your own insurance cover to cover any such risks and associated costs.

9. We reserve the right to vary the Package. We will notify you of any variation of the Package no later than 48 hours prior to Event Date. We will not be liable for any additional costs incurred by you or any Guest which arise from or in connection from any variation of the Package including, without limitation, travel and accommodation costs. If one of the events occurs we shall notify you in writing as soon as it is reasonably practicable.

10. Without prejudice to any other rights and remedies which we may have, you agree to fully indemnify us against: (a) any loss or damage to any building, structure, fixtures, fittings or any other property situated in the Venue, howsoever caused and arising out of or in connection with the activities of you or any Guest; (b) the cost of clearing up unreasonable amounts of debris resulting from acts of your Guests; and (c) any loss, damage or expenses (including, without limitation, any and all legal costs) incurred, sustained or paid by us as a result of any claim made or allegation by any third party and arising out of or in connection with the activities of you or any Guest.