

# The Beautiful & Intimate Wedding Package 2020



**A DREAM COME TRUE/ INCREDIBLE AFFORDABILITY FOR  
THE MOST SPECIAL DAY OF YOUR LIVES AT BALBIRNIE HOUSE**

*14 times annual recipient of the award for 'Scottish Wedding Venue of the Year'*  
**The Scottish Hotel of the Year Awards**

2018 Global Best Destination Wedding Retreat  
**Haute Grandeur Worldwide Hotel Awards**

2019 Global Best Destination Wedding Hotel  
**Haute Grandeur Worldwide Hotel Awards**

- Scotland's most celebrated and sought after award-winning wedding venue
- One of Scotland's most magnificent Grade A Listed Georgian Mansions,  
set amidst 400 acres of rolling parkland
- Superb location in The Kingdom of Fife, 30 minutes between  
Edinburgh Airport and St Andrews



# The Beautiful & Intimate Wedding Package 2020

*Simply incredible approachable affordability, available for a restricted selection of very special dates!*

**SPECIAL ALL-INCLUSIVE PACKAGE OFFER OF £3'000.00**

*(based upon 20 adult daytime guests)*

## **The Wedding Package includes the following (based on 20 adult day guests):**

- Use of our beautiful West Room for your ceremony and wedding meal, with charming reception rooms available for reception drinks and photography
- Reception drinks – Prosecco, 1 per guest
- Canapés during the drinks reception, served on canapé slates
- A superb three course menu with coffee and tablet - choose from the options detailed in this brochure
- Red and white House wine with the meal, half a bottle per person
- Prosecco for the post-wedding meal speeches, 1 glass per guest
- Balbirnie's Chiavari chairs
- Silver 5-stack candelabra for your table centres
- Complimentary four poster bridal suite, complete with roll-top bath and of course - a bottle of chilled House champagne
- 9 additional double bedrooms for the remainder of your guests, bed and breakfast
- Red carpet sweeping down the front steps of Balbirnie House
- The Master of Ceremonies
- Traditional cake stand and silver wedding knife
- Free parking for all guests





Terms and Conditions applicable to this offer:

- Offer is subject to availability for 2020.
- Advertised price is based on a maximum of 20 adult day guests @ £150.00 per person.
- All current restrictions regarding amount of guests allowed, social distancing, face coverings and suppliers attendance must be adhered to.
- Package elements are non-transferrable.
- If clients wish to add any further aspects to the package detailed, then we will be delighted to quote for that.
- All reservations are underpinned by a comprehensive Letter of Agreement which sets out all main arrangements, sample published within our wedding literature information pack, and downloadable at [www.balbirnie.co.uk](http://www.balbirnie.co.uk).

**Please ensure you familiarise yourself with all government guidelines as of 16<sup>th</sup> September**

<https://scottishtourismalliance.co.uk/covid-19-wedding-guidance/>

## Balbirnie House ~ Wedding Package Menus

All menus are served with complimentary canapés during the drinks reception of:

Hot Smoked salmon rillettes, herb crème fraiche  
Haggis bon bon  
Baby Herb scone, cream cheese and chive

*\*All menus are served with freshly baked bread rolls*

*\*Add a sorbet Intermediate course for £3.00 pp*

### Menu 1

LEEK AND POTATO BROTH

parmesan croutons

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ROAST LOIN OF PORK

sage and onion stuffing, crackling,  
roasted roots and herb crushed potato

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WARM APPLE CRUMBLE

vanilla ice cream

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COFFEE WITH SCOTTISH TABLET

### Menu 2

CHICKEN LIVER PARFAIT

Spiced apple chutney, dressed salad

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BRAISED DAUBE OF BEEF

buttered cabbage, carrots and creamy mash

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BALBIRNIE ICE CREAM SUNDAE

seasonal fruit salad

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COFFEE WITH SCOTTISH TABLET

### Menu 3

SPICED TOMATO AND LENTIL BROTH

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TRADITIONAL CHICKEN, HAM & MUSHROOM PIE

topped with flaky puff pastry, parsley potatoes,  
buttered carrots and mange tout

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STICKY TOFFEE PUDDING

vanilla ice cream

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COFFEE WITH SCOTTISH TABLET

Menu 4

HAGGIS, NEEPS AND TATTIES IN PASTRY PARCEL

whisky herb cream

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GRILLED FILLET OF SALMON

roast garlic tomato crushed potatoes,

wilted greens, herb nage

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LEMON CHEESECAKE

orange compote and Chantilly cream

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COFFEE WITH SCOTTISH TABLET

**Menu supplement - £4.95 per person**

Menu 5

PEPPERED HOME SMOKED MACKEREL

roasted beetroot salad, horseradish cream, herb dressing

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BREAST OF CHICKEN

button onions, bacon lardons, herb crushed potato,

candied carrots, peas a la francaise and thyme jus

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PEAR CRUMBLE TART

caramel ice cream

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COFFEE WITH SCOTTISH TABLET

**Menu supplement - £5.95 per person**

Menu 6

MOZZARELLA AND TOMATO VERRINE

lemon cous cous, rocket salad, basil dressing

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BRAISED BELLY OF PORK

maple roasted parsnips, cabbage and smoked bacon,

black pudding mash

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CHOCOLATE BROWNIE

black cherry ice cream

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COFFEE WITH SCOTTISH TABLET

**Menu supplement - £6.95 per person**



## Drink Upgrade Options

### Reception Drinks Upgrades

Mulled Wine	£2.00 per person
Prosecco	£2.50 per person
Bellini	£2.50 per person
Kir Royale	£2.50 per person
Sparkling Rosé	£3.50 per person
Chimere Brut	£7.00 per person

### Speeches Upgrades

Prosecco	£1.50 per person
Sparkling Rosé	£2.00 per person
Chimere Brut	£4.00 per person
Veuve Clicquot	£11.00 per person

### Dinner Wine Upgrades

If you would prefer to increase the quantity of wine served with the meal, additional bottles above a half 75cl bottle per person will be charged at £19.50 per bottle.

Alternative wine options are available, please ask to see a copy of our wine list and we can let you know the appropriate upgrade charges.

### Farewell 'Nip'

We are delighted to also offer the tradition of Scottish celebratory wedding hospitality as guests depart at the end of the night, with Drambuie nips at £2.50 per single 25ml measure.

### Breakfast

It is often a wonderful conclusion to the wedding celebration for our new Mr and Mrs to arrange to have breakfast at the same time as the other guests who are resident in the hotel and indeed to invite guests who are staying locally.

It is often the case that the provision of a Buck's Fizz or Bloody Mary can be offered to those in attendance. These breakfast cocktails are served at £4.50 per person.

## THE EVENING BEFORE – PRE-WEDDING DINNER OPTIONS

Most Balbirnie weddings actually commence with a celebratory pre-wedding dinner the night before the big day.

This usually applies to all residents who are staying in the hotel on the night before the occasion itself.

What a wonderful way to introduce both sides of the family before the day itself and a fantastic opportunity for you to relax as a couple and welcome your guests into the celebrations right! Subject to availability, we can of course also cater for additional guests who are in residence elsewhere, but who may wish to join you for dinner the night before.

For these guests, please confirm if you wish the associated dinner charge to be paid by individuals, or added to the main wedding account.

Approximate resident numbers are usually known when we meet for final planning.

We're delighted to offer pre-wedding dinners in our Garden Room (up to 18 guests) or the West Room

- a 3 course seasonal feature menu, or
- our seasonal buffet menu

Either option is priced at £28.50 per guest.

This rate is routinely added to individual guest bedroom accounts, unless we are otherwise informed by our main account client.

Our seasonal buffet menus are noted overleaf for your reference.



### **ACCOMODATION THE NIGHT PRIOR**

We would be delighted to extent the very special discounted rate of £100.00 per double bedroom, bed and breakfast. Alternatively if you wish to upgrade to one of our deluxe rooms a supplementary charge of 60.00 is applicable.



**Standard double room**



**Four Poster Deluxe Room**



## SEASONAL BUFFET OPTIONS – SAMPLE MENU

Impress your guests with the best of Scotland's larder:

Cold and hot smoked salmon, dill dressing, shallots and capers  
Cullen skink (our famous creamy smoked haddock, potato and leek broth)  
Smoked venison and venison salami platter  
Galia Melon with Fruits, Syrups and Coulis  
Pate with Oatcakes and Cumberland Sauce  
Prawn Cocktail

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Slow braised beef, herb dumplings  
Haggis, neeps and tatties, whisky sauce  
Balbirnie fish pie, topped with cheesy mash  
3 cheese macaroni  
Fish n chips, Tartare Sauce  
Chicken Maryhill

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Honey roasted root vegetables  
Baby roast potatoes  
Peas and carrots

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Cranachan pavlova  
Cloutie dumpling  
Red berry trifle  
Treacle Tart  
Scottish cheese board with grapes and oatcakes

Alternatively if you wish to dine from a plated 3 course group menu please contact the wedding team for the current seasonal menu. Please note a full pre order in advance is required for this option.

The buffet will be available for a period of 2 hours from a time suitable for you.

Your guests can come and go, welcome friends old and new and mingle. A great way to meet up beforehand.