



Thank you very much for your interest in holding your wedding at the Glenfinnan House Hotel.

Please find enclosed our Wedding pack. The menus are only suggestions and we can discuss if you would like something else or dishes prepared in a different way. We can then alter the price accordingly.

You can get married by registrar or humanist in the hotel or hotel grounds.

Glenfinnan also has a lovely church where you could have your service. There is a £750 (March, April, May, October) or £1250 (June, July, August, September) exclusive charge for holding the wedding and /or reception at the Hotel.

Please find enclosed a list of phone numbers for people that we used at previous weddings and that we feel comfortable to recommend. Our head chef Duncan also makes wedding cakes and Manja can do flower decorations for the hotel or the wedding party as well if you would like.

We can cater for up to 50 people maximum in the hotel (up to 80 at night). This number includes children and babies.

We can offer you a rack rate of £70.00 per person per night Bed & Breakfast.

We can accommodate between 27-34 guests in our 14 bedrooms and we have also included a list of other available accommodation in and around Glenfinnan.

We can also recommend the Loch Shiel cruises, maybe for the Friday night or between the celebrations. A lot of our couples have enjoyed cruises on the 'Sileas' and it made the weekend more special.

We do not allow people to supply their own alcohol. Please do not ask as we do not wish to offend by refusing.

Please do not hesitate to contact us, if we can help you with anything else or if you would like to discuss things in more detail.

We do urge couples wishing a certain date to secure their date as soon as possible with a non-refundable and non-transferable deposit of £750.

Kind Regards

Manja Gibson

CANAPÉS

Savoury Scone with roast Beef and Horseradish

Poached Quail Egg Tartlet

Haggis Balls

Mini vegetable Spring rolls

Melon & Smoked Venison

Chicken Liver Parfait

New Potato and Smoked Salmon

Scottish Brie served on an oatcake with fruit Chutney

Chicken skewers with Lime and Coriander

£2.50 per Canapé

We suggest between 2-3 canapés per person

STARTER SELECTION

Leek and potato soup

*

Roast pepper and tomato soup

*

Scotch broth

*

(Other kind of Soups available on request)

*

Chicken liver pate with mixed leaves, redcurrant sauce and oatcakes

*

Platter of highland smoked salmon with wild caper berries, red onion and lemon

*

Mille Feuille of haggis, neeps and tatties with a parsley cream sauce

*

Grilled goats cheese with seasonal leaves, confit tomatoes and a balsamic reduction

*

Smoked venison salad with pine kernels, sippets and a raspberry vinaigrette

*

Nage of west coast sea food in a Lemon and Chive broth

MAIN COURSE SELECTION

Roast Loin of Scottish pork with a wild Mushroom topping, seasonal vegetables, potato fondant with pan juices

*

Pan fried fillet of Shetland salmon with a herb potato cake, steamed leeks and a trout caviar sauce

*

Roast sirloin of prime scotch beef with creamed potatoes, seasonal vegetables and a red wine sauce

*

Roast haunch of Glenfinnan venison with creamed potatoes, braised red cabbage and a redcurrant game sauce

*

Roast breast of farmhouse chicken with seasonal vegetables, Arran mustard mash and a whiskey cream sauce

*

Pan fried fillet of cod served with a Borlotti bean, fennel, tomato and chorizo stew

*

Roast rack of Lamb with herb crust, thyme crushed potatoes, broad beans and a light jus

*

Vegetarian 'Hot Pot' with sweet potato, leek and barley topped with creamy mash

*

Steamed Couscous with chargrilled Mediterranean vegetables and a tomato and shallot vinaigrette

DESSERT SELECTION

Rich dark Belgian chocolate Nemesis served with an orange and
cardamom sauce

*

Traditional Scottish Cranachan with raspberries

*

Glazed lemon tart with crème Fraiche and a red fruit coulis

*

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

*

Apple and rhubarb crumble served with vanilla ice cream

*

Plum and Cinnamon tart with vanilla flavoured crème Fraiche

*

Pavlova of seasonal fruits with a red fruit coulis

*

Glenfinnan house tasting plate

(Includes chocolate nemesis, lemon tart and Cranachan)

*

Selection of Scottish cheese and oatcakes

Prices:

Set Menu £37.00 per person

Choice of 2 starters, 2 Main & 2 Desserts £41.00 per person

Choice of 3 starters, 3 Main & 3 Desserts £47.00 per person

All prices include Tea & Coffee and Petit Fours after dessert.

We can cater for all dietary requirements if informed in advance.

Children

Generally children can have half portions of the adult menu if they wish and the dishes can be prepared in a simpler way.

You can also select a children's menu from the following (please choose 1 item per course):

STARTERS

Tomato Soup

*

Fruit Juice

MAIN COURSE

Pasta with Tomato sauce

*

Fresh Chicken strips with mashed potatoes and beans

*

Sausages with mashed potatoes and beans

*

Fresh fish with chips and Peas

DESSERT

Choose 1 flavour from the following
Chocolate, Vanilla or Strawberry ice cream

£14.50 per child

BUFFET 1

Soup

Honey roast Ham
Cold poached Salmon

Couscous Salad
Tomato & Tarragon Salad
Green Salad Leaves
Three Bean Salad

Chocolate Mousse
Fruit Salad
£25.50 per Person

BUFFET 2

Soup

Sirloin of Scotch Beef
Smoked Salmon

Lentil & Smoked Bacon Salad
Rice Salad
Green Salad
French Bean & Tomato Salad

Cheese board with Biscuits

£ 33.50 per Person

BUFFET 3

Celeriac Remoulade
Tomato & Mozzarella Salad with Basil
Green Salad Leaves
Beetroot with Chives & Shallots

Hot Dish

Braised Haunch of Glenfinnan Venison in a Redcurrant Game Sauce
with Root Vegetables

Dark Chocolate Tart
Seasonal Fruit Crumble

£36.50 per Person

BUFFET 4

Leek & Potato Soup

Hot Course

Braised Haunch of Glenfinnan Venison with Roast Potatoes & Vegetables

Or

Roast Peppers stuffed with Couscous, Chickpeas & Coriander

Cold Buffet

Cold Poached Salmon
Glazed Honey Roast Ham
Mixed Leaves
Couscous Salad
Potato salad with Arran Mustard
French Bean Tomato

Fresh Fruit Salad
Dark Chocolate Mousse
Cheese Board with oatcakes

£39.50 per Person

Evening Buffet Suggestions

Haggis & Veggie Haggis, Neeps & Tatties
£7.50 per person

Open & Closed Sandwiches
£5.85 per person

Lamb or Beef Stovies with oatcakes
£7.50 per person

Smoked Haddock & Chive Stovies with oatcakes
£7.50 per person

Bacon Rolls with sauces on side
£3.50 per person

Bacon, Sausage & Potato Scone Roll
£7.50 per person

Fish & Chips served in a mini paper cone
£5.50 per person

Scottish Cheese platter and Oatcakes
£9.50 per person

Reception Drinks and Drinks for Toasts

Sparkling wine & Champagne served by the bottle
(see wine list)

Orange Juice
£4.50 per jug

Whisky
£2.70 per glass (35ml)

Malt Whisky
£3.90 per glass (35ml)

Pimm's and Lemonade
£6.00 per person

We can also offer you Kir Royal and buck fizz, but prices will vary depending on the sparkling wine or Champagne chosen.

Flower and Cakes

We can also provide flowers and cakes for your special day.

The Flowers can be done by Manja and our head chef Duncan can make your wedding cake. Please feel free to come in and see our portfolio.

The following prices are just a guideline and we will confirm the exact amount once you decided on what you would like.

Cakes

1 Tier	£110 - £150
2 Tier	£210 - £280
3 Tier	£310 - £390

Other styles available on request.

Flowers

Bride's Bouquet	£75 - £85
Bride's Maid Bouquet	£45 - £55
Ladies Corsages	£8.50 - £9.50
Flower Girl Posies	£20 - £25
Men's Buttonhole	£5.50 - £6.50
Pedestals	£105 - £125
Top Table Arrangements	£40-£45
Table Arrangements	£30 - £35

IMPORTANT PHONE NUMBERS

Registrar Fort William-www.highland.go.uk 01397704583

Hand fasting Scott 01546 602896
(<http://scottish-master-of-wedding-ceremonies.co.uk>)

Father Roddy MacCauley

01397 700622

(St. Finnan's Church, Glenfinnan)

Humanist Wedding

08708749002

www.humanism-scotland.org.uk

272 Bath Street

Glasgow G24JR

Billy Ward (ceremonies Officer)

08000148237

billyward@fuzeceremonies.co.uk

Florists

MacDonald Bros

01397 702 221

Floral Elegance

07796382674

Photographers

Anthony MacMillan

01397 702 557

Kenny Ferguson

01397 705 905

Alba Wedding Photography

01397 703 323

(Also photo type booth)

07702064625

www.albaweddingphotography.co.uk

Charne Hawkes

0799 087 5110

www.captivatingphotography.co.uk

Mareike Murray Photography

info@mareikemurray.com

www.mareikemurray.com

Stationers

Printsmith 01397 700 330
Jeffrey Gardner 07855251609
www.jeffreygardner.co.uk

Wedding Cars

Ben Nevis Vintage Cars 01397 704 935

Elecar -Scott@elecar.scot 01397 705 509

Coach Hire

Shiel Buses 01967 431 272

Hair & Beauty

Caol Cuts-Hairdressers 01397 702 629

The Strand-Hairdressers 01397705630

Capelli Studio-Hairdressers 01397703798

DMG Hair Studio 01397706459

Beautylicious (Mobile Beautician) 07785347769

Beautiful Boutique Hair & Beauty

01397703383

Unique Hair & Beauty 01397708542

Perfect 10-Make up Artist 07771577692

Venus Beauty Salon 01397701789

Wedding Cakes

Cuppacakes-Handmade Cakes 07919357371

FBPage-"cuppacakes" or

boyd450@btinternet.com

Sheena Fraser-Cadouk Cakes 01397704062

The Little Highland Cupcake company 07402541444

Wedding Dresses

Marinas Bridal 01397704859

(dresses, tiaras, jewellery, alterations etc)

Music

Glenfinnan Ceilidh Band 01397 722 201

Eechie Ochie-Ceilidh Band 07766816298

Wonderland Music 01687 450762

Covers-Ceilidh-Disco- www.wonderlanduk.com

Mardigras-Dance-ceilidh 01397772393

Eriskay Lilt-ceilidh/country 01415 768 732

Protrackz (DJ & Karaoke) 07887 706100

Adam Ramsey - DJ 07887706100

Simon Abberley - DJ 07581373198

Chair Covers

Sorcha Highland Design 07899977820
www.sorchahighlanddesign.co.uk
Highland Weddings & Events 07827818070
highlandweddingsandevents.co.uk

Babysitting

FBPage-IslaLou's Nanny/Babysitting Service

ROOMING LIST

Room

1	Jacobite Suite			✓	Spa Bath	P.B.S.T.	
	four poster and 1 single bed in separate room						
3	1 kingsize bed			✓		P.S.T.	
4	Four Poster bed			✓		P.S.T.	
5	Four Poster bed			✓		P.S.T.	
6	Four poster bed			✓	Spa Bath	P.B.S.T.	
7	1 double bed				Spa Bath	P.B.S.T.	
8	1 double bed					P.S.T.	
9*	1 double bed				Spa Bath	P.B.S.T.	
10*	2 single beds					P.S.T.	
11**	1 double bed & 1 single bed				Spa Bath	P.B.S.T.	
12	1 double bed				Spa Bath	P.B.S.T.	
21*	1 double bed & 2 single beds			✓		P.B.S.T.	
	(in connected rooms)						
22	1 kingsize bed				Spa Bath	P.B.S.T.	
23	1 king size bed & 2 single beds				Spa Bath	P.B.S.T.	
	(in connected rooms)						

KEY

** - Family Room

P.B.S.T. - Private bath, shower & toilet

P.S.T. - Private shower & toilet

✓ - View of Loch Shiel, Glenfinnan Monument & Ben Nevis

* - Family Suite (Room 9 & 10 can be independent rooms)

Other Accommodation Available in Glenfinnan

The Steading

(Self catering from GHH)

Just 5 min walk from the hotel

1 Double bedroom

1 twin bedroom

www.welcomecottages.com

01397 722235 (Hotel)

Glenfinnan Lodge

(Self catering)

Glenfinnan Estate

5 Double rooms

01397 722 203

School House (Self catering)

2 Double rooms

2 Twin rooms

www.lhhscotland.com

07766997065

01397 722 359

Glenfinnan Station Bunkhouse

(Self catering)

John Barnes

01397 722 295

Oakbank (BGB)

Glenfinnan

Mary Grant

01397 722461

07737094959

Slatlach House (Self Catering or guest house)

Mr. & Mrs. Cheape

1 double room

1 single room

2 Twin rooms

(1 cot and 2 put up beds available)

0131 5570 916

01397 722411

Colt House Chalets

(Self Catering)

Mrs. MacKellaig

3 Adjoining chalets

1 Chalet with 2 twin rooms

1 chalet with 1 twin & 1 single

01397 722 234

Dailanna (B&B)

Kinlocheil- 6 miles

Florence Nisbet

www.dailanna.co.uk

01397 722 253

Arddarroch (B&B)

Kinlocheil- 6 miles

Ellie & Barry

01397 7222

Do you need assistance in booking car transportation?

If not, who will you be using?

If yes, we will send contact details.

Would you like us to take care of the flowers?

If yes,

Vases	Pedestals	Flower Scheme
Arrangements	Top Table	

Would you like us to take care of the wedding cake?

If yes,

Fruit	Meringue	
Sponge	Fairy Cakes	Other

Do you need assistance in arranging entertainment for after the reception?

If not, Who will you be using and what are you planning?

If yes, we will send contact details.

Do you require music before, during or after the ceremony?

If yes, what are your requirements? (We do have audio facilities if you have a preferred CD/I pod you wish to play)

Do you need assistance booking a piper?

If not, who will you be using?

If yes, we will send contact details.

What is your proposed order of service?

Do you require rooms?

If so, please fill up the rooming list provided.

Does anyone attending have any special dietary requirements?

If so, please give us more details.



White Wines

	<u>Crispy</u>	175ml	250ml	Bottle
1.	Macabeo Borsao, Spain Refreshing, ripe peach and citrus aromas with a clean, fruity, fresh finish. (2)			£16.70
2.	Pinot Grigio La Casada, Italy Soft, fresh and subtle. Honeyed, floral aromas are joined on the palate by apple and lemon flavours. (2)	£4.50	£5.95	£17.70
3.	Soave Botter, Italy Straw yellow colour tending towards greenish. Vinous and characteristic bouquet. Dry with a medium body. (2)			£18.55
4.	Sauvignon Blanc La Doutelle, France Crisp apple and grapefruit characters with hints of gooseberry and a long, elegant finish. (1)			£20.00
	<u>Fruity</u>			
5.	Chardonnay/Sémillon Jacobite Ridge, Australia The richness of the Sémillon matches beautifully with the delicious tropical and pineapple notes of the Chardonnay. (3)	£4.50	£5.95	£17.70
6.	Sauvignon Blanc Concha y Toro, Chile Lovely, soft gooseberry fruit with a crisp, aromatic, citrusy finish. (3)	£4.50	£5.95	£17.70
7.	Chenin Blanc Franschhoek Cellar, South Africa Alluring flavours and aromas of green apple—fresh and zesty with herbaceous touches. (3)			£19.25
8.	Sauvignon Blanc Seifried Estate, New Zealand Opulent and refreshing, a fabulous New Zealand Sauvignon with mouthwatering, tantalising flavours. (2)			£27.25

Rich & Creamy

175ml

250ml

Bottle

9. **Chardonnay Reserva** **£23.75**
Santa Ema, Chile
Intense and complex with ripe tropical fruit with toasty, vanilla notes and a refreshing, crisp finish. (2)
10. **Marsanne, Chardonnay, Rousanne** **£32.50**
3 Amigos, McHenry Hohnen, Australia
A wonderful fruit cocktail of flavours, mouth-filling and rich with classy spice and vanilla on the palate. (3)
11. **Organic Riesling** **£29.00**
One Hundred Hills, Wittman, Germany
A brilliant dry wine with lively acidity and invigoratingly fresh flavours of grapefruit and peach. Feisty and fun! (3)
12. **Chablis** **£31.50**
Gerard Tremblay, France
Elegant Chablis with steely fruit flavours and soft, buttery characters with great depth of character and good length. (1)

Rosé Wines

13. **Zinfandel Rosé** **£4.50** **£5.95** **£17.70**
Borrego Springs, USA
A fresh, lively Rosé with lush strawberry fruit aromas and a cocktail of red berry fruit flavours. (4)
14. **Pinot Grigio Blush** **£19.00**
Villa Molino, Italy
Rose pink with lush, strawberry fruit and fresh, long-lasting flavours. (3)

Red Wines

	<u>Soft</u>	175ml	250ml	Bottle
15.	Grenache Vignoble du Sud, France	£4.50	£5.95	£17.70
	Bright garnet red in colour with an aromatic nose of blackcurrant with violet notes. The palate is lush with black fruit and cherry flavours and a hint of spice. (b)			
16.	Petit Verdot Juan Gil-Jumilla, Spain			£26.75
	Deep coloured with rich fruit characters and a savoury finish. (c)			
17.	Merlot Concha y Toro, Chile	£4.50	£5.95	£17.70
	Deep ruby red colour with plum and bramble fruit and well-balanced, smooth tannins. (b)			
18.	Fleurie P.de Marcilly, France			£26.95
	Bright cherry-red in colour with a bouquet of cherries, raspberries, spices and carnations. Velvety, smooth and well-balanced on the mouth with notes of cherries, raspberries, apples and grapes. (b)			
19.	Pinot Noir Seifried Estate, New Zealand			£32.00
	A wonderfully mouth-filling red with soft, velvety smooth berry fruit flavours, a splash of oak and a generous, lingering finish. (c)			
20.	Shiraz Jacobite Ridge, Australia	£4.50	£5.95	£17.70
	Deliciously fruity and perfectly balanced with blackcurrant and cassis flavours enhanced with a hint of spice. (b)			
21.	Corbières Les Olliers, France			£25.50
	Full-bodied wine with fabulous macerated black fruit aromas and bags of spicy, red fruit flavours. (c)			
22.	Shiraz Chocolate Box, Australia			£30.75
	Lashings of plum and black cherry flavours with toasty, spicy hints. Fruit-filled and delicious with a spicy, chocolaty finish. (c)			

Rich

Bottle

23. **Pinotage** **Franschhoek Cellar, South Africa** **£21.75**
Bramble, cassis and mulberry fruit with hints of smoky spice and soft tannins. (c)
24. **Rioja Reserva 2011** **Bodegas Beronia, Spain** **£36.75**
Made from 89% Tempranillo, 6% Mazuelo and 5% Graciano. The wine undergoes 18 months ageing in barrel and a further 2 years in bottle before release. There are hints of chocolate, toasted bread and spice on the nose followed by a smooth, gentle finish. (c)
25. **Château Leydet Valentin 2008** **Grand Cru Saint Emilion, France** **£49.90**
A superb Claret with exceptional clarity. The nose has classic toasty oak, spice and earthy notes with blackcurrant fruits which melt in the mouth. A full, smooth powerful wine of outstanding class. Enjoy with beef or venison. (d)
26. **Gran Reserva 2008** **Bodegas Beronia, Spain** **£40.00**
The nose displays tobacco, leather and spice whilst the palate is smooth with a good balance between fruit and oak. (d)

Sparkling Wines & Champagne

27. **Prosecco Prestige NV** **Mionetto, Italy** **£7.95**
20cl Bottle
An intense, fruity bouquet with a hint of golden apples. This Prosecco is very dry, fresh, light in body and well balanced. (2)
28. **Prosecco Spumante NV** **Botter, Italy** **£22.95**
Soft, fruity fizz with lots of lively, fine bubbles. (3)
29. **Champagne NV** **Maillart Brut Premier Cru, France** **£45.00**
Golden in colour with intense aromas of fruit and toasty hazelnuts. Wonderfully fresh and fruity with great finesse.
30. **Champagne NV** **Veuve Clicquot, France** **£65.00**
Fruity, full-bodied style, refined and well-balanced with crisp, fresh flavours and a long-lasting finish.

Half Bottle Selection

Champagne

Bottle

31. **Champagne NV** **£23.50**

Maillart Brut Premier Cru, France

Golden in colour with intense aromas of fruit and toasty hazelnuts. Wonderfully fresh and fruity with great finesse.

White Wine

32. **Sancerre Blanc** **£19.75**

Domaine Hubert Brochard, France

Aromas of grapefruit and lime with spice and mineral notes. The palate is fresh with citrus, honey and subtle spice. Beautifully balanced with good length. (2)

33. **Chablis** **£15.80**

Gerard Tremblay, France

Gerard Tremblay produces the most elegant style of Chablis—very mineral, clean and unspoilt by excessive oak. An old fashioned & worthy style. Good honeyed fruit on the nose with crisp, steely fruit on the palate, gives a wine of great finesse. (2)

Red Wine

34. **Fleurie** **£17.70**

Château de Fleurie, France

Silky smooth with wonderful ripe summer fruit flavours. (c)

35. **Valpolicella Classico Superiore** **£15.75**

Domini Veneti, Italy

Ripe red cherry flavours with spicy touches and a velvety, smooth finish. (b)

Pudding Wines & Port

36. **Black Muscat** Half Bottle

Elysium, USA

Aromatic and exotic, a succulent but not overly rich, sweet wine. (7)

70ml Glass **£5.00** **£22.00**

37. **Quinta do Noval 10yr old** Bottle

Tawny Port, Portugal

A complex and intense fruit bouquet with an attractive nuttiness. Rich and smooth on the palate with an elegant structure and a long finish.

70ml Glass **£4.75** **£37.00**

Taste Guide

White - (1) Driest to (9) Sweetest Red - (a) Light to (e) Heaviest

All prices include VAT at the standard rate.

When one vintage ceases to be available, the next suitable one will be offered.

All of our wines have an alcohol content between 7 and 15%.