



# *Craigsanquhar* HOUSE

*Craigsanquhar House  
Cupar, Kingdom of Fife  
Scotland KY15 4PZ*



*Wedding and Banqueting Information 2009-2010*

### *Function Capacity*

- The house can accommodate 90 guests
- The function suite located in our Coach House can accommodate 180 guests
- Our gardens can accommodate up to 180
- Smaller weddings can be held on our winding staircase with views from above and below
- The Capercaillie Restaurant can accommodate 40 guests
- We also have the courtyard that can accommodate up to 70 guests

### *Exclusive Use for Your Special Day*

You can take over “the keys to the Castle” by having exclusive use of the main house and all 13 bedrooms at the following rates. Rates are based on BB basis and include VAT at 17.5%. The prices do not include room hire charges for the coach house and are subject to availability.

Monday—Thursday £2500

Friday— Sunday £3500

*Wedding Ceremonies and Receptions can take place any day of the week throughout the year!*



### *Accommodation at the Craigsanquhar House*

Special Rates for all guests on the night of the wedding can be reserved. At the time of booking, we will set aside 10 of our 13 rooms at a special discounted rate for the main bridal party. The bride will then allocate the rooms accordingly. Contained within this allocation is a deluxe Bridal Suite (free of charge on the night of the wedding), two deluxe rooms, and 7 standard rooms. All rates are inclusive of a Full Scottish Breakfast and VAT.

Additional rooms can be booked at this rate with a minimum two night stay through the wedding coordinator.

Deluxe Room Rate £180

Standard Room Rate £160

Single Room Rate £110

Please note to avoid disappointment we strongly urge you to book any rooms for the night before as soon as possible especially if the main bridal party wishes to get prepared for the wedding in their rooms the day of the wedding.

### *Coach House Room Hire*

High Season: May to September £1000

Low Season: October to April £500



## Capercaillie's Extraordinary Head Chef **Billy Thomson**

Featured in the Scottish Field magazine for his numerous awards, our very own Chef Thomson has earned 2 AA and 3 AA Rosettes for his imaginative use, preparation, and presentation of the finest local produce available from nearby farms.

In 1996 he was joint runner up in the National Culinary Championships and also won the award for Scottish Dessert of the Year in 1998. With 25 years experience, Chef Thomson came to Craigsanquhar in September of 2001.

The wedding menus have been carefully prepared by Chef Thomson and offer a choice of food to suit all tastes. Every main course is served with a selection of fresh seasonal vegetable especially chosen to create the best combination of textures and flavors.

Chef takes great pride in his presentation skills and will be happy to provide for vegetarians and other special diet requirements with adequate advanced notice. Chef will be happy to meet with you personally to discuss your menu if you wish.

The many accolades from our guests are testament to Chef Thomson's flair and dedication. We are proud to have him at Craigsanquhar and we are sure you will love him too!

# Culinary Wonders



### Menu Selection

At Craigsanquhar House and Country Estate you will have a large selection of dishes that formulate your choice of menu. As for any large gathering, the final selection will produce a pre-set menu. Choice option menus are available for an additional charge. This ensures the high standard quality of efficiency of service.

### Meal Tasting

Meal tasting allows for the bride and groom to sample their menu choices and wine choices at a set menu price.

### Children's Meals

Children under the age of 5 may eat for free.

Children between the ages of 5 and 12 may eat at half the price of your menu selection.

### Menu and Drinks Packages

Canapés

Arrival Drinks

Menus

Wine Lists

Drinks Packages

Toasting Packages

Evening Buffets

All the information for these services can be found on the following pages.

## Arrival Drinks/Toast Packages

Wines, sparkling wines and champagnes are available from our extensive wine list. Our wedding coordinator can assist you in selecting wines for your chosen menu. On average you should allow for half a bottle of wine per guest for the meal, and the same for champagne or sparkling wine for the reception. We are happy to adjust the amount of wine needed to suit your parties requirements.

*Wine* starts at £14.95 per bottle.

*Champagne* starts at £ 29.00 per bottle.

*Sparkling Wine* starts at £19.00 per bottle.

*After ceremony cocktail* at £4.00 per person —bottled beer, Pimms, or Craigsanquhar cocktail (Mojito Pimms, champagne cocktail)

Or

- mulled wine, whisky, champagne

### **Drinks Package 1 £15.00 pp**

1 glass of house white/red wine for meal  
1 glass of sparkling wine for toast

### **Drinks Package 2 £18.00 pp**

2 glasses of house/red wine for meal  
1 glass of champagne for toast

## *Evening Drinks Package £10.00pp/per hour*

Unlimited amount of beer, wine, & spirits.  
Does not include shots or malt whiskeys.

Alternatively you can create your own drinks package and we would be delighted to help you choose your drinks of choice.

## Canapés

Chefs selection of handmade Canapés includes:

Chicken Liver Parfait on toasted Brioche,  
Creamed Goats Cheese and Chive Mousse on

Melba Toast,

Rolette of Duck with Ciabatta Bread,

Drambuie flavored Haggis Parcels with Grain  
Mustard Cream,

Roulade of Smoked Salmon on Pumpnickel  
Bread,

Fresh Strawberries dipped in Dark Chocolate,

Deep Fried Brie with Fruit Compote,

Baked Chicken and Smoked Bacon Terrine with  
Rye Bread

### **Choice of 3 £6.50 pp**

### **Choice of 4 £8.50 pp**

We would be delighted to provide a wider selection upon request.

We also have local strawberries (May to September) upon request. **£1.00 extra pp**

## Wedding Breakfast Menus

### **Menu Selector 1 £34.00 pp**

Rosette of Melon with Raspberry Sorbet

Pressed Game Terrine, Dressed Leaves  
with Red Plum Chutney

Cream of Leek and Potato Soup  
and Nutmeg

Fillet of Smoked Trout with Lime and  
Mango Salsa

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Roast Breast of Chicken with a Wild  
Mushroom and Herb Cream

Roast Leg of Lamb stuffed with Thyme and  
Sundried Tomatoes with a Minted Jus

Roast Sirloin of Beef with Yorkshire  
Pudding and Jus Roti

Roast Loin of Pork with Apple and  
Cider Jus

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Lemon Curd and Champagne Cheesecake  
with Orange and Mint Compote

Warm Chocolate Brownie, Vanilla Ice  
Cream, and Chocolate Sauce

Apricot and Almond Tart with a  
Cinnamon Anglaise

Brandy Basket of Fresh Berries and Pink  
Grapefruit Sorbet

Edinburgh Fog  
Tea and Coffee with Petit fours

*Menu Selector 2 £42.00 pp*

*Creamed White Crab with Prawns and Apple  
Avocado*

*Duck Confit and Smoked Terrine and Fresh  
Piccalilly*

*Gateau of Haggis, Pureed Turnip, Whipped  
Potato, Whisky and Chive Cream*

*Chicken Broth with Vegetable Brunoise and  
Profiteroles*

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*Seared Collops of Beef with Crushed Potatoes,  
Sugar Snapped Peas, Baby Carrots, Madeira  
Jus*

*Poached Lemon Sole Fillets on Shrimp Risotto,  
Asparagus Tips with Fennel Butter Sauce*

*Roast Loin of Venison on Garlic and Thyme  
Polenta with a Parmentier of Vegetables with  
a Red Current Jus*

*Smoked Ginny Fowl Breast on a Bacon and  
Spring Onion Mash, Steamed Buttered Cabbage  
with Café au Lait*

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*Strawberry Shortcake with Strawberry Sorbet,  
Red fruit Coulis*

*Orange Panacotta with Candied Zest and  
Brambles*

*Iced Dark Chocolate Parfait with White Choco-  
late Sauce*

*Sticky Toffee Pudding with White Chocolate Ice  
Cream and Fudge Sauce*

*Tea and Coffee Petit Fours*

*Menu Selector 3 £47.00 pp*

*Cantaloupe and Papaya Cocktail in Lime Syrup*

*Caesar Salad with Crispy Fried Chicken Tenders  
and Parmesan Shavings*

*Smoked Trout and Salmon Mousse Quenelles on  
Pumpernickel Break with Salad Bouquet*

*Woodland Pheasant Parfait with Wild Berry  
Dressing*

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*Dark Chocolate and Rosemary Sorbet*

*Beef Consommé with a Vegetable Brunoise and  
Barley*

*Pineapple Granite with Mint Scented natural  
Yoghurt*

*Creamed Watercress Soup with a Poached Oyster*

*Hot Oak Smoked Salmon with Herb Crust and a  
Lobster, Dill, Tomato Fondue*

*Medallions of Fillet on Roasted Shallots, Minted  
Spinach, Pont Neuf Potatoes and Pork Jus*

*Roast Loin of Venison on Spiced Red Cabbage, Ly-  
onnaise Potatoes, Slow Berry Gin Coulis*

*Grilled Sirloin of Beef with Red Onion Confit, Sea-  
sonal Vegetable Bouquet, Chateau Potatoes and  
Burgundy Glaze*

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*Chocolate Marquise, Kumkair Marmalade with  
Orange Cointreau Syrup*

*Baked Lemon Tart with Citrus Compote and Rasp-  
berry Coulis*

*Whipped Brie with Croutons and Mache Salad  
with a Balsamic Reduction*

*Mille Feuilles of Meringue, Raspberries and Blue-  
berries with Chantilly Reduction and Toffee Cresse*

*Tea and Coffee Petit Fours*

*Menu Selector 4 £55.00 pp*

*Golden Fried Sesame Crusted Monkfish on Chick  
Pea Puree & Green Onion Salsa*

*Seared Medallion of Foie Gras with Glazed Apples  
& Calvados Sauce*

*Charred Asparagus Spears with Pama Ham on a  
Crottin Goats Cheese with Red Pesto*

*Beef Carpaccio with Fresh Parmesan and Girolé  
Marinade with Rocket Salad*

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*Roast Pumpkin Soup with Jumbo Shrimp*

*Pink Champagne Sorbet*

*Broccoli Soup with Little Soft Cheese Raviolis*

*Papaya and Lavender Sorbet*

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*Herb Crusted Rack of Lamb with a Medley of  
Vegetables, Dauphinoise Potatoes with a light  
Rosemary Reduction*

*Fillet of Aberdeen Angus Wellington with a  
Chicken Mushroom & Spinach Duxelles & Port Jus*

*Grilled Fillets of Plaice, on a Leek, Smoked Bacon  
and Mint Stew, Gilled Sweet Yam Potatoes, With  
a Beaujolais Sauce*

*Honey and Orange glazed Duck Breast on  
Savoury Polenta, Marquis Potatoes with a Plum  
and Madeira Gravy*

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*Mango Pavlova with Clotted Cream and  
Mango Coulis*

*Blackcurrent Parfait with Poached Baby Pear  
and Red Wine Syrup*

*Ginger and Chocolate Cheesecake with Crème  
Friache & Stem Ginger*

*A Selection of 5 Scottish Cheeses with Grape  
Chutney & Celery Biscuits*

## Buffet Selectors

### *Evening Buffet 1 £8.00 pp*

*A selection of Cocktail Sandwiches*

*Cocktail Sausage Rolls*

*Mini Spring Rolls*

*Vof-au-vent*

### *Evening Buffet 2 £9.75 pp*

*A selection of Open Sandwiches on Crisp Roll*

*Mini Vegetable Samosas, Riata Dip*

*Mini Spring Rolls with Sweet Thai Chili Dip*

*Chicken Saute Kebabs*

*Salmon Gougons with Herb Crust and Lemon Mayonnaise Dip*

### *Evening Buffet 3 £10.50 pp*

*A selection of Open Sandwiches on Crisp Rolls*

*A selection of individual mini quiches*

*Lemon and Pepper Haddock Gougons with Garlic Herb Dip*

*Cheese and Onion Puff Pastry Rolls*

*Cocktail Sausage Rolls*



### *Evening Buffet 4 £7.70 pp*

*Haggis, Neeps, and Tatties*

*And/or*

*Traditional Stovies*

*Or*

*Bacon Rolls and Sausage Rolls*

If you have any questions or queries, please do not hesitate to discuss them with the Wedding Coordinator who along side the Chef will be more than happy to design a menu perfectly suited to your preferences!

# *Additional Information for a Marriage Made in Heaven*

*Our unique and intimate wedding suite combined with the historic elegance and comfort of one of the finest Country House Hotels in Fife, provides the perfect storybook venue for your wedding day.*

*The wedding coordinator brings great experience in organizing wedding receptions from small intimate gatherings to large formal weddings and our beautifully landscaped gardens provide the ideal backdrop for a happy ever after!*

*The Craigsanguhar House Hotel was awarded the Scottish Wedding Hotel of Year 2006 (Medium Class Category) by [www.hotelreviewscotland.com](http://www.hotelreviewscotland.com).*

*Our aim is to allow you to enjoy your day and remember to be completely worry and stress free.*



*Sitting just 6 miles from St. Andrews, set in 36 acres of rolling hills, gardens, and woodland we can offer you gracious hospitality and a beautiful, idyllic location.*

*Our wedding coordinator is here to assist you in planning every minor detail of your special day here at Craigsanguhar House Hotel. In addition to those services, the wedding coordinator can arrange all the minor details for your wedding day for you. All she needs is your guidance, preferences, and ideas and you can sit back, relax and enjoy the show. This is an additional fee of £300. Her planning will include bands, discos, florists, pipers, cake suppliers, photographers, ministers, hair and beauty, stationary, and guest transport.*

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Cupar, Kingdom of Fife  
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01334 653 426  
weddings@craigsanquhar.com

# Craigsanquhar House Hotel

## Recommended Suppliers

Craigsanquhar House  
Cupar, Kingdom of Fife  
Scotland KY15 4PZ  
01334 653 426  
weddings@craigsanquhar.com

### PHOTOGRAPHERS:

DOWNFIELD STUDIOS 01382 858 075  
WWW.DOWNFIELDSTUDIOS.COM

SUZANNE BLACK 01337 840721  
ENQUIRIES@SUZANNEBLACKPHOTOGRAPHY.CO.UK

ALASTAIR STEPHEN 01337 857287

CATCH PHOTOGRAPHY 01592 206882  
WWW.CATCHPHOTOGRAPHY.COM

### TOASTMASTER:

HUGH P. O'NEILL 01738 812825

### PIPERS:

BARRY JOHNSTON 01334 652012  
PAUL DONALDSON 07843778347

### FLORISTS:

POD FLOWERS 01382 540333  
JAMIE'S ST. ANDREWS 01334 476798  
ALISON SALAMONSKI 01334 472320

### CAKES:

OH CRUMBS 01592 773777  
OHCUMBS@BLUEYONDER.CO.UK

### MINISTERS:

REV. STRICKLAND 01382 540333

FIFE COUNCIL WEDDING SERVICES  
WWW.FIFEDIRECT.ORG.UK/GETTINGMARRIED

### CARS:

HIGH SOCIETY 01491 614137  
INFORMATION@HIGHSOCIETYWEDDINGCARS.CO.UK

### BEAUTICIAN:

SALLY RUBIN 01337 828958

### STATIONERY:

HAND FAST 01491 614137  
INFO@HAND-FAST.CO.UK

### ROCK BANDS:

STINGRAYS  
WWW.THESTINGRAYS.CO.UK

TRILOGY 01382 581 076  
WWW.TRILOGY.GB.NET

EAT THE PEACH 01334 474 986

### CEILIDH BANDS:

HERCULEAN CEILIDH BAND 07041323050  
WWW.HERCULEANBAND.CO.UK

CAIRNSIDE CEILIDH BAND 07772512335

CAIRNSIDE STRING QUARTET 01415566351

### JAZZ BAND:

MILENBURG JAZZ BAND 01334 653 936

### DISCO:

WWW.SATINANDSTEEL.CO.UK



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