

Craigsanquhar

COUNTRY ESTATE



EXCLUSIVE USE ROMANCE WEDDING PACKAGE

AVAILABLE JANUARY TO MARCH & OCTOBER TO DECEMBER. EXCLUDES DECEMBER 31.

- Exclusive use of Craigsanquhar's Estate including 13 luxury bedrooms
- Scottish Piper for guest arrival, ceremony, and entry to Wedding Breakfast
- 3 course gourmet Wedding Breakfast including tea & coffee
- Choice of 3 canapés & 1 glass of sparkling wine for a drink reception
- 1 glass of sparkling wine for toasts
- 1 glass of house wine and a top-up during the Wedding Breakfast
- Evening Buffet
- Coach House Room Hire
- Master of Ceremonies
- Full use of the Craigsanquhar Estate for ceremony, drinks reception & wedding photographs
- Wedding Coordinator: enquiry through wedding day
- White linen table clothes and napkins
- Use of cake stand, cake knife and table plan stand
- Use of PA system equipment and wireless microphone
- 1 overnight stay in a Superior Room for the Bride & Groom
- 12 additional luxury bedrooms for your wedding guests (Subject to availability)

2020/2021 Exclusive use hire fee: £5000

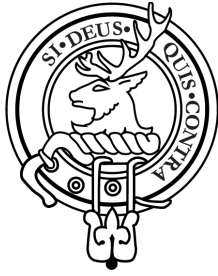
2020/2021 Price Per Day Guest: £98.00

2020/2021 Price Per Evening Guest: £9.80

Children's Meals are priced as follows: Under the age of 5 eat for FREE

Age 5 to 12 £15.50 per child

Age 13 – 17 £50.00



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SAMPLE MENU

Canapés: choose three

Drambuie Flavoured Haggis Parcels with Grain Mustard Cream
Deep Fried Brie with Fruit Compote
Chicken Liver Parfait on Toasted Brioche
Creamed Goats Cheese & Chive Mousse on Melba Toast
Rilette of Duck on Ciabatta Bread
Roulade of Smoked Salmon on Pumpnickel Bread
Baked Chicken & Smoked Bacon Terrine with Rye Bread
Chocolate Dipped Scottish Strawberries (when seasonally available)

Menu Selector: Choose One For Each Course

(2 Choice Menu available for a £5.00 supplement per person
& a pre-order 14 days prior to Wedding Date)

Lentil & Vegetable Soup
Rosette of Melon with Strawberry Sorbet and Berry Coulis
Chicken Liver Parfait with Craigsanquhar Plum & Apple Chutney and Oatcakes Tomato, Basil, & Mozzarella Bruschetta with a Balsamic Drizzle

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Roast Rib of Scotch Beef with Yorkshire Pudding and Port Jus  
(£3.50 Supplement per person)

Seared Breast of Chicken with Wild Mushroom & Herb Cream Loin of Pork served with Apple & Cider Jus

Roast leg of Lamb stuffed with Leek & Rosemary served with a Minted Jus

*(All Main Courses served with a selection of Fresh Seasonal Vegetables)*

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Vanilla Crème Brulee served with Citrus Biscotti Sticky Toffee Pudding with Caramel Sauce and Ice Cream

Baked Apple Pie with Cinnamon Anglaise

Meringue Nest filled with Chantilly Cream, mixed Berry Compote & Raspberry Coulis

Evening Buffet

Selection of Hot Rolls and Stovies Or Haggis, Neeps, and Tatties

PLEASE NOTE THE MENUS ABOVE ARE PURELY SAMPLE MENUS AND WE CAN ADJUST OR MAKE MENUS FROM SCRATCH AS PER YOUR REQUESTS AND REQUIREMENTS