

## WELCOME TO THE CAIRN HOTEL...



At the Cairn Hotel we provide great surroundings, impeccable service and fine cuisine to ensure that you have the perfect venue for your special day. Being privately owned we place great importance on each individual wedding. This gives us the flexibility to work with you and ensure that your wedding day is just how you dreamed it would be.

Our dedicated wedding planner will assist you, from an initial showround to planning the most intimate and bespoke of details, which will make your wedding day a memorable and unforgettable experience.

Our packages are priced to include the following:

- Hire of event room for wedding meal and reception
- Personal wedding planner
- Red carpet arrival
- Menu tasting if required
- Personalised table plan and menus
- Master of Ceremonies provided by your wedding host
- Cake stand and knife
- Special accommodation rates for your guests
- Complimentary bedroom for the bride and groom

# WEDDING MENU SELECTOR...



We take great care to prepare our food in-house, source the best of local produce and create traditional dishes with a modern twist.

Please choose individually from the Menu Selector below or select one of our Set Menus.

If a member of your party has any special dietary requirements then please advise us.

## STARTERS

Fanned Honeydew Melon with a Compote of Seasonal Fruits	£4.00
Chicken and Vegetable Terrine set on a Nest of Tossed Leaves with Tomato and Basil Coulis	£5.00
Terrine of Salmon Mousse with Lemon Crème Fraiche	£6.00
Crown of Galia Melon with Parma Ham and Champagne Sorbet	£6.00
Smoked Duck Breast and Orange Salad with Citrus and Thyme Oil	£6.00

## SOUPS

Cream of Tomato and Basil	£3.00
Lentil Broth	£3.00
Cream of Leek and Potato	£3.00
Carrot and Coriander	£4.00
Cream of Broccoli and Toasted Almonds	£4.00

## MAIN COURSE

Pan Fried Breaded Breast of Chicken with White Wine Cream	£12.00
Roast Leg of Lamb with Green Pea Mousse and Red Currant Tartlet	£13.00
Roasted Topside of Scotch Beef with Merlot Wine Reduction	£13.00
Baked Fillet of Salmon stuffed with Sole Mousse and Crayfish Bisque	£15.00
Pan Seared Medallions of Scotch Beef with Roast Cherry Tomato Compote and Wild Mushrooms	£22.00

## DESSERTS

Dark Chocolate Tart with Vanilla Anglaise	£5.00
Creamy Mango Cheesecake	£5.00
Fresh Fruit Pavlova topped with Milk Chocolate Flakes	£5.00
Terrine of Wild Berries with Vanilla Ice Cream	£5.00
Raspberry Cranachan Mousse with Homemade Shortbread	£5.00
Freshly Made Tea or Coffee	£2.00

# WEDDING MEAL...



Our set Menus offer excellent value for money and peace of mind in your wedding meal selection.

## MENU A - £24.00

Fanned Honeydew Melon with Compote of Seasonal Fruits  
Cream of Tomato and Basil Soup  
Pan Fried Breaded Breast of Chicken with White Wine Cream  
Dark Chocolate Torte with Vanilla Anglaise  
Freshly Made Tea or Coffee

## MENU B - £26.00

Chicken and Vegetable Terrine on a Nest of Tossed Leaves with Tomato and Basil Coulis  
Lentil Broth  
Roast Leg of Lamb with Green Pea Mousse and Red Currant Tartlet  
Creamy Mango Cheesecake  
Freshly Made Tea or Coffee

## MENU C - £28.00

Terrine of Salmon Mousse with Lemon Crème Fraiche  
Cream of Leek and Potato Soup  
Roasted Topside of Beef with Merlot Wine Reduction  
Fresh Fruit Pavlova with Milk Chocolate Flakes  
Freshly Made Tea or Coffee

## MENU D - £30.00

Crown of Galia Melon with Parma Ham and Champagne Sorbet  
Carrot and Coriander soup  
Baked Fillet of Salmon stuffed with Sole Mousse and Crayfish Bisque  
Terrine of Wild Berries with Vanilla Ice Cream  
Freshly Made Tea or Coffee

## MENU E - £35.00

Cured Salmon with Dill and Beetroot and a Red Chard Salad with Citrus Oil  
Cream of Broccoli and Toasted Almond Soup  
Pan Seared Medallions of Scotch Beef with Roast Cherry Tomato Compote and Wild Mushrooms  
Raspberry Cranachan Mousse with Homemade Shortbread  
Freshly Made Tea or Coffee

You may add additional courses, such as sorbet, fish, cheese & biscuits, or chocolates – these items are priced individually and will be charged as extras to the set menu price or the menu selector price.

Seared King Scallop, with Grilled Black Pudding and Thyme Jus	£4.95 per person
Fillet of Sea Bass, Spicy Crab Cake and Basil Oil	£3.95 per person
Lemon, Pink Champagne, Raspberry or Mango Sorbet(v)	£3.25 per person
Platter of Scottish Cheese (v)	£25.00 (for 4 people)
A selection of White, Milk and Dark Chocolate Truffles	£2.30 per person

Children's Menu £11.25 per person or alternatively children may have a half portion of items selected for your adult guest, charged at half the cost.

All prices are per person.

If you or your guests have any special dietary requirements then please let us know in advance and we will be happy to help. Please note some dishes may contain nuts or nut derivatives.

# TOASTING THE BRIDE AND GROOM...



We have put together a variety of Drinks Packages, which all include an arrival drink, a drink with your meal and a toast to the Bride and Groom. Should you prefer to choose wine or champagne by the bottle, then we will happily send you our wine list.

## DRINKS PACKAGE A - £9.95

- 1 Glass of Bucks Fizz
- 1 Glass of House Wine
- 1 Glass of Sparkling Wine

## DRINKS PACKAGE B - £11.95

- 1 Glass of Bucks Fizz
- 2 Glasses of House Wine
- 1 Glass of Sparkling Wine

## DRINKS PACKAGE C - £14.25

- 1 Glass of Pimm's and Lemonade
- 1 Glass of Exclusive House Wine
- 1 Glass Champagne

## BOTTLED WATER - £3.50

Sparkling or Still Water

## DRINKS PACKAGE D - £16.50

- 1 Glass of Pimm's and Lemonade
- 2 Glasses of Exclusive House Wine
- 1 Glass Champagne

## DELUXE DRINKS PACKAGE - £21.00

- 1 Glass of Kir Royal Champagne Cocktail
- 2 Glasses of Exclusive House Wine
- 1 Glass of Champagne

## CHILDRENS DRINKS PACKAGE - £4.95

- Fresh Orange & Lemonade on Arrival
- Choice of Fruit Shoot with Dinner
- Sparkling Pink Lemonade to Toast the Bride and Groom

All prices are per person.

Should you wish to create your own drinks package for your special day then our experienced team will be delighted to discuss ideas with you. Why not have cocktails on arrival to add a bit of glamour, or even hot spiced cider to warm you on a cold autumn day, the choices are endless...

## And to accompany your arrival drinks

Why not start your Reception in style with Canapés at £5.00 per person (3 per person)

- 1 Haggis Bon Bon
- 2 Smoked Salmon and Creamed Cheese on Rye Toast
- 3 Asparagus Mousse Tartlets
- 4 Roast Beef and Horseradish Crouton
- 5 Raspberry Champagne Jelly Shots
- 6 Black Pudding and Mustard Mash

## EVENING BUFFET...



### BUFFET MENU 1 - £5.95

Hot Filled Rolls with Bacon / Sausage/ Haggis

Freshly Made Tea or Coffee

### BUFFET MENU 2 - £6.95

Selection of Sandwiches

Sausage Rolls

Sweet Tartlets

Freshly Made Tea or Coffee

### BUFFET MENU 3 - £8.95

Choice of 3 savoury items:

Selection of Sandwiches

Homemade Baked Sausage Rolls

Marinated Chicken and Raita Dip

Mixed Vegetable Bruschetta

Scalloped Rosemary and Garlic Potatoes

Chinese Spring Rolls with Hoi Sin Sauce

Thai Fish Cakes with Sweet and Sour Dip

Sweet Tartlets

Freshly Made Tea or Coffee

All prices are per person.

In addition to the buffet, the following items can be added at a cost of £1.25 per person per item

Chinese Style Chicken Drumsticks	(1 per person)
Chicken Skewer with Barbecue Sauce	(1 per person)
Potato Wedges seasoned with Hot Cajun Spices served with Salsa Dip (v)	(6 per person)
Homemade Haddock Goujons with Tartare Sauce	(2 per person)
Sweet Pastry Case filled with Fresh Strawberries and Cream (v)	(1 per person)
Mini Chocolate Cup filled with White Chocolate Mousse (v)	(1 per person)

## EVENING BUFFET CONTINUED...



### KNIFE AND FORK BUFFET - £22.95 per person

(A minimum of 25 guests are required)

#### Choice of 2 Hot Dishes:

Thai Chicken Curry with Basmati Rice  
Artichoke Risotto with Parmesan Shavings  
Navarin of Lamb and Braised Red Cabbage  
Fricassee of Chicken  
Beef Casserole  
Panache of Fish topped with Olive Oil and Basil  
Pasta Napoli (v)  
Chilli Con Carne with Pitta Bread  
Lentil and Spinach Curry with Naan Bread

#### Included:

Selection of Cold Cut Meats  
Poached Salmon with Dill Mayonnaise  
New Potatoes  
Seasonal Leaves  
Selection of Dressings, Pickles and Chutneys  
Bread Basket

#### Choice of 3 Salads:

Classic Coleslaw  
New Potato and Spring Onion  
Russian Salad with Basil Oil  
Salad Caprice  
Tomato and Mozzarella  
Pasta and Pimento Salad  
Nicoise  
Chargrilled Mediterranean Vegetables

#### Choice of 2 Desserts:

Homemade Apple and Redberry Crumble  
Bread and Butter Pudding  
Sticky Toffee Pudding  
Chocolate Fudge Cake  
Mango Cheesecake  
Raspberry Cranachan with Homemade Shortbread  
Fresh Fruit Pavlova

All served with Cream or Custard

Freshly Made Tea or Coffee

# BOOKING FORM...



BRIDES NAME \_\_\_\_\_ GROOMS NAME \_\_\_\_\_

MAIN CONTACT \_\_\_\_\_

TELEPHONE NO \_\_\_\_\_

ADDRESS \_\_\_\_\_

\_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

DATE OF WEDDING \_\_\_\_\_ TIME OF WEDDING \_\_\_\_\_

TOTAL NUMBER OF GUESTS – DAY \_\_\_\_\_ TOTAL NUMBER OF GUESTS – EVENING \_\_\_\_\_

APPROXIMATE ARRIVAL TIME \_\_\_\_\_ NEXT MEETING DATE \_\_\_\_\_

A deposit of £400 is required to secure this date for your wedding. Please read the attached terms and conditions prior to paying your deposit.

I hereby confirm my reservation to hold a wedding reception at the Cairn Hotel

on \_\_\_\_\_ and have read and agree with the terms and conditions received.

Signed (customer) \_\_\_\_\_

Deposit Paid    Amount \_\_\_\_\_ Date \_\_\_\_\_

**DEPOSIT RECEIVED WITH THANKS ON BEHALF OF THE CAIRN HOTEL**

Signed (hotel) \_\_\_\_\_

Date \_\_\_\_\_ Invoice No \_\_\_\_\_

# TERMS AND CONDITIONS...



## Wedding & Functions

Bookings will only be confirmed when the booking form is completed, signed and the deposit of £400 is received by the hotel within 14 days of the provisional booking. Failing this, the Cairn Hotel reserves the right to cancel the wedding without notification to the client.

Monies prepaid are non refundable in the event of cancellation. In addition to this, should you cancel your function within 6 months of the event date a 50% cancellation charge of the total booking value including accommodation will be incurred. Credit card details provided at time of booking will be processed with the cancellation charge.

All cancellations must be received in writing. If you do not receive confirmation of cancellation within 7 days of cancelling please contact the hotel.

50% prepayment of the wedding bill will be invoiced to you 8 weeks prior to your wedding and we require this to be settled 6 weeks before your wedding date. The remaining balance of the wedding cost must be settled in full 14 days prior to the wedding date (once final numbers have been advised).

We strongly advise you to take out your own wedding and travel insurance to cover against the eventuality of cancellation.

Package prices shown within this folder are valid for a 6 month period from the date of issue. If your wedding reception is taking place more than 6 months after your reservation then please note that the prices may change due to fluctuations in the price of food. The final price will be confirmed 3 months prior to your reception date. In the unlikely event that a final price difference is unacceptable, then we will offer you the opportunity to revise your menu in line with your budget.

Due to high demand for Friday and Saturday weddings, an evening buffet must be catered for. The evening buffet must cater for a minimum of 75% of your total evening guests.

Only food & beverage purchased from the hotel may be consumed on the premises.

The client is financially responsible to the Cairn Hotel for any damages caused by the client or his/her guests or suppliers.

We welcome children to our hotel but due to strict health and safety requirements can you please ensure all children are supervised by a responsible adult at all times.

Dishes on your menu are principally prepared using the freshest seasonal ingredients. In the unlikely event of any unforeseen shortage of ingredients at the time of your wedding, we reserve the right to substitute. We would of course contact you to discuss any required change of menu.

We are happy to assist with information on other suppliers i.e. florists, photographer etc. Please note that your contract for goods or services from an outside supplier is directly with that supplier. While every care is taken in recommending reliable outside suppliers, we cannot take responsibility for any lack of service on their part.

The hotel reserves the right to cancel the reservation if it has to close due to circumstances beyond our control or if the booking may prejudice the reputation or cause damage to the hotel. In such an event all deposit and payments will be refunded in full with no further liability.

## TERMS AND CONDITIONS CONTINUED...



### Accommodation

We regret that all deposits are non refundable and non transferable.

Where one person books multiple rooms with a deposit, it is the responsibility of that person to pay all charges resulting from damage, unpaid room accounts, cancellation or a guests non arrival. Room deposits are not transferable to other rooms in the event of cancellation.

Check in is from 2pm – the hotel is unable to guarantee an earlier check in time. There are limited numbers of rooms available at 12 noon at an additional cost of £25 per room and pre-bookings are required.

At check in, a credit or debit card will be required for pre-authorisation. We reserve the right to take payment from this card in the event of non-payment of the account or for any loss or damages to the hotel.

On check out, you must produce your key at reception and settle all outstanding invoices.

The hotel reserves the right to charge a full room tariff for the time period of any room being decommissioned, should we not be able to re-sell the room due to any of the following;

- Smoking in a room (*the interior of the hotel is all non smoking*)
- Breakages rendering the room incomplete to re-sell to another guest
- Specialist room cleaning including carpet shampooing
- Anything that makes the room unsuitable for use

cairn hotel



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