



Congratulations

The Management and the staff of the Craighaar Hotel would like to take this opportunity to congratulate you both on your forthcoming wedding and wish you all the best for the future.

We are here to ensure your special day will be one to remember and to guide you effortlessly through the arrangements for your wedding reception, so that the stress and strains of such an event are passed over to us.

We have compiled a comprehensive wedding package to make this very special occasion enjoyable for you and your guests. We hope you find the information within this brochure of assistance and will always be pleased to discuss your specific requirements with you.

The Craighaar Hotel
Waterton Road, Stoneywood
Aberdeen AB21 9HS
Tel: 01224 712275 Fax: 01224 716362
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Wedding Package

The Craighaar offers a wedding package that will deal with all your requests and assure personal assistance in your wedding preparations.

Our package includes the following:

-  A red carpet welcome for the wedding party
-  The hire of the Donside suite for your reception
-  Ample car parking facilities
-  A meal chosen from our suggested menus or a bespoke menu
-  Complimentary changing room for the Bridal Party on the day
-  Personalised menus, table plan and place cards typed for you
-  Iced water on your tables
-  Services of a Wedding Co-ordinator throughout
-  Complimentary luxury gallery suite for the Bride and Groom
-  Children's discounts
-  Recommendation of a professional photographer
-  Use of our Library Room for you ceremony at a supplementary price
-  Exclusive selection of wines from our wine cellar
-  Assistance in choice of band, disco and piper
-  Master of ceremonies to guide you through your day

Wedding Selector Menu

I hope you like our selection.

The idea is you can simply make up your own menu of 1 starter, 1 main and 1 dessert, choosing from these options. They are all priced, which allows you to calculate a menu price to suit your own wishes - please remember to add your coffee price, as follows;

Tea, Coffee & Mints £1.95

Tea, Coffee & Vanilla Fudge £2.25

Tea, Coffee & Petits Fours £2.95

Please note the pricing structure is based upon a menu of 1 starter, 1 main, and 1 dessert; and the pricing also presumes a 3 course choice; please see below on room choice and options.

Once you have made your reservation and chosen your menu, we would be happy for two of you to join us at lunchtime in the restaurant for lunch, with your chosen menu as your options, on us, so you can see and taste your chosen menu before the event. Once your reservation is confirmed and your menu chosen, the wedding coordinator will arrange this for you, if you wish.

It should be noted that in addition to your chosen menu, we will of course cater for any special dietary requirements for your guests; if you let us know beforehand on e.g. gluten free, vegetarian, and so on; we can cater for all.

If there is a special dish or an alternative dish you would like which is not listed, please let us know and we would be happy to see what we can do. I hope, however, that the enclosed list, prepared by our chefs, will tempt your taste buds sufficiently to be able to choose your menu.

THE NEXT STEP.....is then to contact us with your chosen menu, on 01224 712275, asking for the wedding coordinator, who will take things a stage further for you

Wedding Selector Menu

Wedding Meal ~ Donside Suite

0-29 persons select a 3/3/3 menu;
30-44 select a 2/2/2 menu;
45 plus select a 1/1/1 menu.

This allows us to price your choices as competitively as possible.

If however you wish to select differently the following prices apply;

DONSDIE 30-44 3/3/3 add 25% to your menu price.

DONSDIE 45 PLUS 2/2/2 add 25% to your menu price.

Needless to say if you want assistance with your pricing calculation our management team will be happy to help. Our whole plan here is instead of giving you a menu or two to choose from, you can make up your own menu from an extensive range of choices.

Wedding Selector Menu

Starters

Sweet Chilled Galia and Cantaloupe Melon with Sorbet [GF] [V]	£6.95
<i>Served with mixed berry compote and kiwi fruit sorbet</i>	
Stornoway Black Pudding	£7.95
<i>Cubes of grilled Stornoway black pudding, Ayrshire bacon lardons and crisp bread croutons on a bed of leaves and dressed with raspberry vinaigrette</i>	
Scottish Oak Smoked Salmon and Smoked Halibut	£8.95
<i>Served with pickled cucumber, mini capers, dill mayonnaise and multi seeded bread</i>	
Smoked Duck and Orange Salad	£7.95
<i>Sliced smoked duck with an orange salad, pine nut tuile and a caramelised orange syrup</i>	
Ham Hock and Leek Terrine	£7.95
<i>Ham Hock and leek terrine served with spiced gooseberry chutney and toasted brioche</i>	
Tian of crab, Avocado and Tomato [GF]	£6.95
<i>Served on a bed of fine leaf salad drizzled with a ginger and lime dressing</i>	
Asparagus, Sweet Peppers and Gruyere Cheese Tart [V]	£5.95
<i>Served warm drizzled with vintage balsamic syrup</i>	
Crab Cake with a Mango and Lime Salsa	£6.90
<i>A blend of Crabmeat and potato, flavoured with Chinese five spice and spring onions, pan-fried and served with salsa</i>	
Carrot, Sweet Potato and Roasted Butternut Squash Soup [GF] [V]	£4.95
Tomato Soup with Fennel, Leek and Potato [GF] [V]	£4.95

Wedding Selector Menu

Main Courses

Corn Fed Chicken [GF] £15.95

Breast of chicken stuffed with mango, cooked in a rose wine and cream sauce served with seasonal vegetables and rosti potatoes

Individual Beef Wellington £22.95

5oz(142gms) Fillet steak with mushroom duxelle and pate wrapped in puff pastry served on a Madeira jus accompanied with duchess potatoes and asparagus spears

Herb Crusted Pave of Lamb £17.95

Served with spring onion mash with minted asparagus and peas and redcurrant jus

Breast of Pheasant [GF] £16.95

Breast of pheasant resting on Lyonnaise potatoes served with braised leeks finished in a juniper berry and port jus

Fillet of Pork [GF] £15.95

Baked fillet of pork wrapped in Parma ham with apple mash and cider jus with maple syrup glazed baton carrots, sugar snap peas and turnips

Chargrilled Barbary Duck Breast [GF] £16.95

Served sliced, with a sticky cherry sauce, Dauphinoise potatoes and garnished with an orange, strawberry and rockette salad

Wedding Selector Menu

Main Courses

Roast Sirloin of Beef [GF] £16.95

Served with a creamy green peppercorn and Portobello mushroom sauce château potatoes and buttered green beans with shallots

Grilled Escalope of Shetland Salmon £17.95

Grilled escalope of salmon with crushed potatoes, carrot puree and a white wine parsley sauce garnished with a sea salt fleurons

Bone-In Chicken Supreme Stuffed with Wild Mushroom Mousse [GF] £16.95

Chicken supreme stuffed with wild mushroom mousse served with sauté potatoes, panache of vegetables and tarragon cream sauce

Fillet of Sea Bass [GF] £18.95

Grilled fillet of sea bass with crushed new potatoes, caraway flavoured carrots, sun-blushed tomatoes, on a creamy dill butter sauce

Medallions of Venison [GF] £18.95

Served with roasted root vegetables herb scented potato fondant and a rich red wine jus, topped with crispy pancetta

Broccoli, Feta Cheese and Almond Strudel [V] £16.95

Served with parmentier potatoes and parmesan cheese twists

Trio of Beetroot and Stilton Parcels [V] £16.95

Served with citrus, spinach and baby leaf salad

Wedding Selector Menu

Desserts

Sticky Toffee Pudding	£6.95
<i>Craighaar sticky toffee pudding with toffee sauce served with vanilla ice cream</i>	
Truffle au Chocolate [GF]	£7.50
<i>Belgian dark chocolate and cognac mousse set on a pool of white chocolate coulis</i>	
Orange and Cardamom Tart	£7.50
<i>Served with Chantilly cream and champagne sorbet</i>	
Passion Fruit Delice	£6.95
<i>Served with mango and pineapple compote</i>	
Chocolate and Strawberry Mille-Feuille	£7.95
<i>Layers of strawberries, chocolate cream and puff pastry, served on caramelised balsamic syrup</i>	
Warm Blueberry Bread and Butter Pudding	£7.50
<i>Served with a Cointreau flavoured sauce anglaise and vanilla ice cream</i>	
Honey and Praline Cheesecake	£6.95
<i>Served with toffee sauce and Chantilly cream</i>	
Vanilla Creme Brûlée [GF]	£6.95
<i>Served with mixed berry compote and white chocolate ice cream</i>	
Iced Banana Parfait [GF]	£7.50
<i>Served with caramelised bananas and butterscotch sauce</i>	
Cheese Plate	£9.50
<i>Selection of Scottish cheeses with grapes, celery, apple, crackers and tomato chutney</i>	

Evening Buffet

Buffet No. 1

Selection of sandwiches, cocktail sausage rolls & crisps and nuts
£7.95

Buffet No. 2

Traditional stovies, beetroot and oatcakes
£8.95

Buffet No. 3

Selection of sandwiches, vol-au-vents, cocktail sausages, mini quiches, chicken fillets & crisps and nuts
£9.95

Buffet No. 4

Selection of open sandwiches, battered chicken fillets, cocktail sausages and sausage rolls, mini pancake rolls, filo wrapped prawns & crisps and nuts
£11.95

Tea & Coffee is available as an addition to any of these buffets at £1.50 per person

***THESE BUFFET PRICES ARE ONLY AVAILABLE WHEN TAKEN AS AN EVENING BUFFET
IN ADDITION TO THE DINING OPTIONS***

Drinks Package

Package No. 1

Bucks fizz on arrival
Glass of house red or white with the meal
£9.95

Package No. 2

Sparkling Wine on arrival
Glass of house red or white with the meal
Choice of selected spirit and mixer for the toast
£13.95

Package No. 3

Champagne on arrival
Glass and top up of house red or white with the meal
Choice of selected spirit and mixer for the toast
£17.95

Table Plan

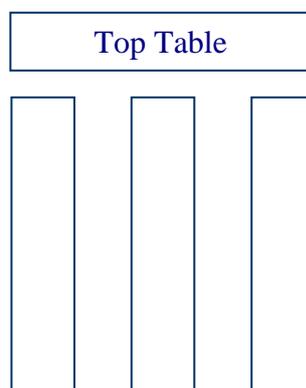
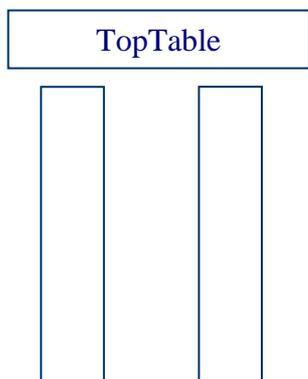
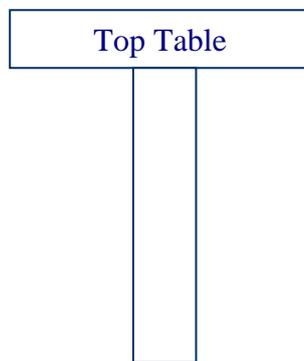
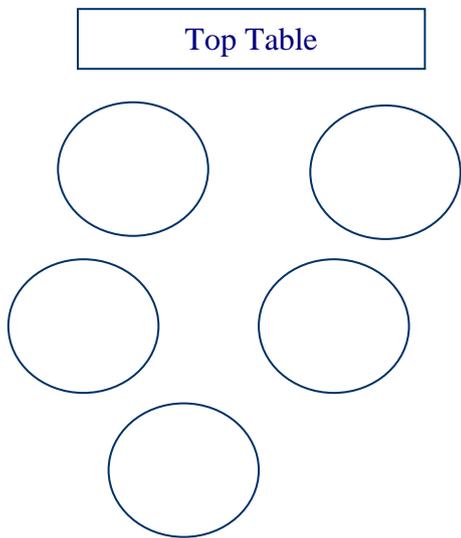
Below are examples of table plans for your day.

Top tables hold a maximum of 12.

Round tables can seat between 6 and 8 people.

The first person on each round faces the bride and groom and follows on clockwise.

Longer tables may be used if numbers are larger up to a maximum of 70 guests.



Wedding Etiquette

Arrival at the Craighaar

On arrival at the Craighaar, your Master of Ceremonies, who will guide you and your guests through the day, will personally welcome you.

Greeting your guests

Your guests will be shown to the drinks area and be served a welcome drink from your package. At this point, you might have your official photographs taken including a mock cutting of the cake.

Following this your master of ceremonies will organise the receiving line. This is not a necessity although should you wish to greet your guests the order is as follows:

Bride's Mother, Bride's Father, Bride and Bridegroom, Bridegroom's Mother, Bridegrooms Father, Best Man and Bridesmaids.

Your guests will now make their way to appointed tables, with a master table plan and place cards directing them. After all the guests are seated, the bridal party, with the exception of the Bride and Groom, will make their way to the top table.

Top Table Seating Arrangements

Bride's Father	Groom's Mother	Best Man	Bride Groom	Bride	Bride's Maid	Bride's Mother	Groom's Father
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When everyone is seated, the master of ceremonies will make the announcement

“Ladies and gentlemen, your Bride and Groom Mr & Mrs...”

A traditional Scottish custom is to cut the cake prior to being seated however you may wish to cut the cake prior to the dessert course. Once again the Master of Ceremonies will announce and guide you through this.

Order of Speeches

Speeches and toasts may be before or after the meal starting with the Brides Father proposing a toast to the Bride and Groom. The Bridegroom replies and proposes a toast to the Bridesmaids. The Best Man replies on behalf of the Bridesmaids and reads the greeting cards.

Wedding Checklist

To help you through your wedding plans here are some traditional preparations you might want to think about.

Item	Ordered	Received	Price
Church, minister, piper			
Registrar's office			
Invites ~ day			
Invites ~ evening			
Thank you notes			
Hair appointments			
Make ~ up appointments			
Brides Dress			
Bridesmaid's dresses			
Page boy / Flower girl outfits			
Groom's Outfit			
Best man's outfit			
Rings			
Flowers			
Bridal Cars			
Wedding cake			
Favours			
Photographer			
Videographer			
List of preferred gifts			
Hotel Booking			
Function Suite decoration			
Disco or band			
Honeymoon			

Terms and Conditions

Confirmed bookings

A non-refundable deposit of £200 along with signed confirmation is required to confirm your booking.

Payment terms

Full payment is required 4 weeks to prior to the wedding reception. Numbers are required 2 weeks in advance; final numbers are required 48 hours in advance. This will be the minimum number chargeable. The table plan is also required at this stage to ensure adequate time for typing.

Any extras on the day of the event, i.e. bar drinks, extra meals etc. must be settled on the day. Payment shall be cash, cheque or by such credit cards as recognised by the hotel.

Corkage

No wines or spirits may be brought into the allocated rooms by customers or guests for consumption on the premises.

Cloaks and Personal Property

The Craighaar Hotel does not accept responsibility for property of customers or guests.

Cancellations

In addition to, and separate from any non-refundable deposit paid, the hotel does reserve the right to charge cancellation fee against the total contracted business, according to notice received, as set below.

4~8 Weeks	~	25%
2~4 Weeks	~	50%
7~13 Days	~	75%
7 Days	~	100%

All prices quoted will be honoured for wedding held before December 31st 2017

This package is based on a minimum of 40 guests attending the meal. We are more than happy to quote a price for smaller receptions.

Please sign and return the bottom copy to the hotel as acceptance of the Booking Conditions and retain the original copy for you records.

Name _____ **Date of Wedding** _____

Signed _____ **Date** _____

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