

# All Inclusive Wedding Packages 2011 - 2013

**BEST WESTERN Buchanan Arms Hotel & Spa offer fantastic All Inclusive Packages, available from now until the end of September 2013. Just the thing to make planning your wedding that little bit easier... Book now and pay just £500.00 deposit!**

## **Your Wedding Package includes:**

Your personal Wedding Co-ordinator throughout  
Master of Ceremonies to guide you through your day  
Reduced facility charge of £100.00 for use of our Conservatory for your ceremony  
Kir, bucks fizz or mulled wine reception  
3 course sit down meal for 70 adults (Set Menu A or B)  
2 glasses of house wine per person with the meal  
A glass of chilled Prosecco for your toast  
Use of our cake stand and knife  
Personalised menus and place cards  
Table linen, chair covers and organza sashes (choice of 4 colours)  
Finger buffet for 100 guests in the evening (Menu A)  
Our resident DJ playing until midnight  
Private bar licensed until 12am (late license until 1am available Fri/Sat at a fee of £100.00)  
Choice of Bridal Suite for Bride & Groom, with full Scottish breakfast

## **Winter Packages:**

Available to book on any day, including Saturdays

October 2011 – March 2012 - **£2995.00**

October 2012 – March 2013 - **£3295.00**

## **Summer Packages:**

Available to book on Fridays and midweek dates only,  
except Summer '13 offer – no Fridays available in June, July or August

April 2012 – September 2012 - **£3295.00**

April 2013 – September 2013 - **£3595.00**

### **Price Criteria:**

Package is based on 70 daytime guests (adults) and 100 evening guests in total  
Additional guests will be charged at our current brochure prices  
You are required to cater for all evening guests attending your event  
Children's meals are not included in package  
Standard Terms and Conditions apply  
All Inclusive offer is strictly subject to availability at the time of booking  
This is an exclusive package for new weddings booked on selected dates  
Cannot be used in conjunction with existing bookings or any other offer

# Banqueting Menus

## Set Menu A

**£26.95**

Lentil & Ham Broth

~ \* ~

Baked Breast of Chicken  
with a White Wine, Mushroom & Tomato Veloute

~ \* ~

Dark Chocolate & Cointreau Mousse  
with Vanilla Cream

~ \* ~

Coffee & Mints

## Set Menu B

**£27.95**

Leek & Potato Soup  
with Crème Fraiche & Chives

~ \* ~

Roast Leg of Highland Lamb  
with a Redcurrant & Rosemary Jus

~ \* ~

Strawberry Cheesecake  
with Chantilly Cream and Strawberry Sauce

~ \* ~

Coffee & Mints

## **Choice Menu C**

**£29.95**

Carved Seasonal Melon  
with Cuts of Fruit & Citrus Sorbet

~\*~

Roast Sirloin of Beef  
with Yorkshire Pudding, Red Wine & Thyme Jus

Baked Breast of Chicken  
with Haggis Fritter & Whisky Café au Lait

~\*~

Raspberry Cranachan  
with Shortbread Biscuits

~\*~

Coffee & Mints

## **Choice Menu D**

**£29.95**

Tomato & Basil Soup

~\*~

Roast Sirloin of Beef  
with Brandy & Cracked Black Peppercorn Sauce

Grilled Fillet of Salmon  
with Tomato & Chive Beurre Blanc

~\*~

Sticky Toffee Pudding  
with Vanilla Ice Cream

~\*~

Coffee & Mints

## **Choice Menu E**

**£37.50**

Game Terrine  
with Toasted Pine Nuts, Frisee Salad, Red Wine & Thyme Syrup

Cullen Skink

~\*~

Pan Seared Fillet of Sea Bass  
with Pomme Puree, Wilted Spinach & Sweetcorn Veloute

Roast Fillet Steak  
with Confit Shallots, Fondant Potato & Wild Mushroom Glace au Lait

~\*~

Chocolate, Orange & Ginger Tart  
with Vanilla Cream

~\*~

Coffee & Mints

## **Choice Menu F**

**£45.00**

Oak Smoked Salmon  
with Sea Salt Crustini, Baby Capers, Shallots & Chive Oil

~\*~

Fillet of Beef Wellington  
with Red Wine Jus

Pan Seared Halibut Steak  
with Fondant Potato, Pea & Mint Beurre Blanc

~\*~

Baked Alaska

~\*~

Coffee & Petit Fours

# Menu Selector

Please choose one of the following dishes from each section to create your own set menu:

## Starters

Ham Hough & Baby Leek Terrine with Lambs Lettuce & Grain Mustard Vinaigrette	£4.75
Tian of Seasonal Melon with Fruit Coulis & Citrus Sorbet	£4.75
Chicken Liver Pate with Melba Toast, Red Onion & Tomato Chutney	£5.50
Goats Cheese & Marinated Cherry Tomato Tart with Sakura Salad & Basil Oil	£4.95
Smoked Salmon & Mascarpone Roulade with Sea Salt Crustini, Baby Capers & Julienne of Lemon	£6.25
Smoked Haddock & Leek Tart with Poached Egg & Frisee Salad	£5.75
Salmon Three Ways with Chive Crème Fraiche & Marinated Tomatoes	£6.75
Carved Melon with Parma Ham Rose & Balsamic Reduction	£4.95
Confit Duck Terrine with Beetroot Remoulade and Frisee Salad	£6.25
Home Smoked Loin of Venison with Parmesan Wafer, Seasonal Leaves & Soft Herb Dressing	£5.95

## Soups

White Onion & Rosemary Soup with Parmesan Wafers	£4.25
Roast Beef & Tomato Broth	£4.25
Celeriac Veloute flavoured with Apple	£4.25
Game Broth with Thyme Brioche	£4.95
White Tomato Soup with Vegetable Brunoise & Basil	£3.95
Chicken & Tomato Consommé	£5.50
Seafood Minestrone with Parmesan Toast	£5.50

## Sorbet

Citrus	£3.25
Wild Berry	£3.25
Green Apple	£3.25
Champagne with Spun Sugar	£4.95

## **Fish** (Intermediate or Main)

	<b>Int.</b>	<b>Main</b>
Pan Seared Fillet of Sea Bass with White Onion & Fennel Salad	£9.25	£16.95
Grilled Fillet of Sea Bream with Capsicum & Mango Salsa	£9.25	£16.95
Grilled Fillet of Cod with Buttered Shrimps & Cauliflower Puree	£9.25	£16.95
Steamed Paupiettes of Sole with Salmon & Spinach Mousse and Champagne Veloute	£9.75	£17.75
Tail of Monkfish basted with Pesto, with Tomato & Chive Beurre Blanc	£9.75	£17.75
Baked Fillet of Halibut with Potato Puree, Wilted Spinach & Sweetcorn Compote	£9.75	£17.75

## Main Dishes

### Beef

Grilled Medallions of Beef Fillet  
with Mushroom, Tomato & Chive Compote £24.95

Roasted Sirloin of Prime Scottish Beef  
with either Green Peppercorn, Diane, Wild Mushroom  
or Red Wine & Shallot Sauce £20.95

Braised Shin of Beef  
flavoured with Thyme & Red Wine £18.95

Poached Fillet of Beef  
with Celeriac Puree, Marinated Plum Tomatoes & Red Wine £26.95

### Chicken

Roast Breast of Chicken  
stuffed with Haggis, with Wholegrain Mustard Café au Lait £15.75

Baked Supreme of Chicken  
wrapped in Parma Ham, with Tomato & Basil Sauce £16.25

Baked Breast of Chicken  
with Sunblushed Tomato & Roast Garlic Jus £15.75

Fricassee of Chicken & Wild Mushroom  
flavoured with Garlic & Rosemary £16.75

### Lamb

Roast Rack of Lamb  
with Shallot & Broad Bean Casserole £18.95

Roast Cannon of Lamb  
with a Soft Herb Crust, Tomato & Tarragon Jus £19.95

### Venison

Roast Loin of Venison  
with Wilted Savoy Cabbage, Potato Rosti & Bitter Chocolate £19.95

Casserole of Venison Haunch  
with Tarragon Mash & Roasted Root Vegetables £17.50

## **Duck**

Pan Seared Duck Breast  
with Rosemary Potato Rosti, Glayva & Thyme Jus £19.95

Roast Duck Breast  
with Fried Polenta Cake, Tomato & Tarragon Sauce £19.95

## **Vegetarian**

Open Ravioli of Sunblushed Tomato & Caramelised Onion  
flavoured with Basil £11.25

Butternut Squash Risotto  
with Parmesan Wafers £11.25

Vegetable & Tomato Casserole  
in a Filo Basket with Thyme Roast Potatoes £11.25

Tempura Vegetables  
with Sweet & Sour Sauce and Pilau rice £11.25

Red Onion & Smoked Brie Tart  
with Herb Salad & Tomato Coulis £11.25

Roast Potato Gnocchi  
with Wild Mushroom, Spinach & Parmesan £11.25

## **Desserts**

Glazed Lemon Tart  
with Wild Berry Compote £5.50

Classic Apple Pie  
with Vanilla Ice Cream £5.25

Banana Crème Brulee  
with Shortbread Biscuits £5.50

Dark & White Chocolate Gateau  
with Raspberry Coulis £5.75

Fresh Fruit Pavlova  
with a Mango Coulis £5.25

Eaton Mess £5.50

Baileys & Marshmallow Cheesecake with Chocolate Wafers	£6.25
Chocolate & Orange Mousse with Cointreau Syrup & Shortbread Biscuits	£6.25
Apple & Cinnamon Roulade with Vanilla Custard	£5.95
Chocolate Fondue with Dipping Fruit	£7.25
Sticky Toffee Pudding with Caramel Ice Cream	£5.75
Dark Chocolate Roulade with Berry Salad & Vanilla Cream	£5.95
Strawberry Bruchetta marinated in a Drambuie Syrup	£5.95

## **Cheese**

Scottish Cheddar & Brie Platter with Grapes & Oatcakes	£6.50
Four Cheese Platter with Continental Biscuits & Chutney	£6.95

## **Tea & Coffee**

Tea & Freshly Ground Columbian Coffee can accompany your meal,  
served with a choice of:

Chocolate Mints	£2.25
Butter Fudge	£2.50
Shortbread	£2.50
Petit Fours	£3.75
Petit Fours & Glayva, Brandy, Baileys or Glengoyne	£5.95

**We cannot guarantee that foods produced and served do not contain traces of other food products. Please ensure that we are made aware of any allergies.**

# **Complete Wedding Drinks Packages**

## **Wine Package**

**£11.75**

One glass of Red or White House Wine on arrival  
One glass of Red or White House Wine with your meal, plus one top up  
One glass of chilled Prosecco de Oro for your toast

## **Prosecco Package**

**£16.50**

One glass of perfectly chilled Prosecco de Oro on arrival  
Half bottle of Red or White House Wine with your meal  
One glass of chilled Prosecco de Oro for your toast

## **Prosecco & Strawberry Package**

**£18.50**

One glass of Prosecco de Oro with Chocolate Dipped Strawberries  
Half bottle of Pinot Grigio or Cabernet Sauvignon with your meal  
One glass of chilled Prosecco de Oro for your toast

## **Champagne Package**

**£29.95**

Two glasses of Champagne on arrival  
Half bottle of Sauvignon Blanc or Merlot with your meal  
One glass of Champagne for your toast

# Canapés

Mini Beef & Capsicum Kebabs

Smoked Salmon & Brown Bread Roulade

Lemon Tempura King Prawn

Mini Toad in the Hole with Horseradish Cream

Smoked Duck, Dark Cherry & Pistachio

Prawn Marie Rose Tartlet

Chicken Liver Pate on Mini Oatcakes with Redcurrant Glaze

Haggis & Oatmeal Bon Bon with Whisky Dipping Sauce

Wild Mushroom Duxelle Bruchetta with Basil

Mini Steak Rossini, Pate Enhanced Jus

Please select from our choice of canapés, which are served with your drinks reception in the hotel lounge or gardens

Select any 3 canapés per person from the above - £3.95 per person

Select any 5 canapés per person from the above - £5.45 per person

# Evening Buffets

## Menu A

**£5.95**

Wide Selection of Finger Sandwiches

Salad Garnish & Crisps

Warm Sausage Rolls

## Menu B

**£6.95**

Wide Selection of Finger Sandwiches

Salad Garnish & Crisps

Warm Sausage Rolls

Pizza Squares with Various Toppings

BBQ Chicken Drumsticks

## Menu C

**£8.95**

Wide Selection of Finger Sandwiches

Salad Garnish & Crisps

Spicy Mini Samosas with Raita

BBQ Chicken Drumsticks

Westcoast Seafood Goujons with Tartar Sauce

Mini Pork Pies

## **Menu D**

**£9.95**

Open Sandwiches served on Ciabatta Bread with a Selection of Fillings

Warm Vegetable Puff Pastry Parcels

Battered Haggis Fritters

Chicken Liver Pate Crostinis

King Prawn Skewers with Sweet Chilli Salsa

## **Menu E**

**£6.95**

Haggis, Neeps & Tatties

Soft Morning Rolls filled with Lorne Sausage

## **Menu F**

**£6.95**

Soft Morning Rolls filled with a selection of:

Ayrshire Bacon, Pork Link Sausage, Potato Scone and Spicy Haggis

Tea & Coffee served with your Buffet:

**£1.75**

**We ask that you cater for the full amount  
of evening guests attending**

# Children's Packages

## Menu A

**£7.95**

Tomato Soup

~ \* ~

Roast Chicken with Potatoes, Vegetables & Gravy

~ \* ~

Ice Cream Sundae

## Menu B

**£9.95**

Fan of Melon & Fresh Fruits

~ \* ~

Battered Fish Goujons with Chips & Peas  
Cheese & Tomato Pizza with Chips & Baked Beans

~ \* ~

Chocolate Fudge Cake & Vanilla Ice Cream

## Menu C

**£9.95**

Crispy Chicken & Dip  
Fan of Melon & Fresh Fruits

~ \* ~

Grilled Fish & Chips  
Spaghetti Bolognese

~ \* ~

Sticky Toffee Pudding

## **Menu D**

**£9.95**

Tomato Soup  
Garlic Bread & Cheese

~ \* ~

Steak Pie with Mashed Potatoes & Vegetables  
Cheesy Pasta

~ \* ~

Mixed Dairy Ice Creams  
Fresh Fruit Salad

## **Drinks Option A**

**£1.75**

Unlimited servings of diluting juice during drinks reception,  
main meal and for the toast

## **Drinks Option B**

**£4.25**

Fresh Fruit Juice on arrival  
Two draft soft drinks with the meal  
Fresh fruit juice for the toast

## Accommodation

We offer 52 tastefully decorated en-suite bedrooms, with a choice of standard, superior and family accommodation. All guests can enjoy use of our Relax Health & Leisure Club and have full access to the Haven Spa.

## Bed & Breakfast Rates

The following preferential rates are on offer to any guests attending your wedding. Please note that all rates are per person, per night and are based on 2 adults in a standard Double or Twin Room. We recommend that a block booking is held.

October – February

**£40.00**

March – April

**£42.50**

May – September

**£45.00**

August

**£47.50**

Children under 5 years of age are accommodated free of charge in a family room with 2 adults. Children between the ages of 5 and 16 years of age are priced at £15.00, Bed & Breakfast.

Single Rooms incur a supplement of £20.00 per night.

All bedroom bookings are subject to a non-refundable deposit of £25.00 per person

## Facility Fees & Reception Suite Room Hire

**Ceremony** - Conservatory, Orchid Suite or Gardens

**Facility Fee - £350.00**

**Wedding Breakfast** – between the months of April to September

**Function Suite Hire - £500.00**

On reaching a minimum of 80 daytime adult guests for a Saturday wedding, and 50 daytime adult guests for a Friday wedding, the above room hire charge for your Wedding Breakfast will not apply.

# How to Book...

Arrange a viewing of the hotel with our Wedding Co-Ordinator who will be delighted to show you our facilities and answer any initial questions.

We can hold a provisional booking for a period of 14 days without obligation.

Thereafter, a non-refundable deposit of £500.00 is required to secure your date.

6 months prior, an additional non-refundable deposit of £1000.00 is required.

Prices contained within this brochure are valid until December 2012 and are inclusive of VAT at the current rate.

All prices are subject to an annual increase.

The balance of your account, based confirmed numbers and final details discussed, is due for payment 4 weeks prior to your wedding.

## Terms & Conditions

It is unlikely that we will be able to resell an event if you cancel at short notice. In such circumstances, the following minimum charges will apply:

Within 32 weeks - 50% of estimated account

Within 12 weeks - 75% of estimated account

Within 8 weeks - 85% of estimated account

Within 4 weeks - 95% of estimated account

Please note that a minimum number of 80 guests is required for a Saturday wedding and a minimum of 50 guests for a Friday wedding.

This can be relaxed during off-peak times and is subject to availability.

A fee of £350.00 applies if you wish to hold your Ceremony within the hotel.

The Best Western Buchanan Arms Hotel & Spa is not responsible for any loss, damage or storing of wedding gifts.

The client is responsible for any damage caused to hotel property during their event, caused by clients or guests attending.

No alcoholic beverages or food products may be brought onto the premises without prior agreement by the hotel.