



OUR WEDDING PACKAGES

SIMPLICITY. ELEGANCE. VALUE.

WE HAVE NOTHING TO HIDE WITH OUR GREAT VALUE PACKAGES.

NO HIDDEN EXTRAS AND NO COMPLEX CALCULATIONS.

CHOOSE THE PACKAGE WHICH BEST SUITS YOUR VISION FOR YOUR DAY,

TAKE THE PRICE AND MULTIPLY BY THE NUMBER OF GUESTS.

ISN'T THAT REFRESHING?

WE DO NOT CHARGE A CEREMONY FEE.

WE DO NOT CHARGE FOR ROOM HIRE.



WE INCLUDE ALL OF THE FOLLOWING
AS PART OF OUR EXCLUSIVE WEDDING PACKAGES:

EXCLUSIVE USE OF THE FIRTH PAVILION

EXCLUSIVE USE OF THE PAVILION GARDENS FOR YOUR PHOTOGRAPHS

MASTER OF CEREMONIES

USE OF OUR CAKE STAND AND CEREMONIAL SWORD

PERSONALISED TABLE PLAN AND MENUS

WHITE TABLE LINEN AND NAPKINS

CHARGER PLATES AND NAPKIN RINGS

CENTRE PIECES FOR EACH TABLE

COMPLIMENTARY LUXURY OVERNIGHT ACCOMMODATION FOR THE BRIDE AND GROOM

COMPLIMENTARY MENU TASTING FOR THE BRIDE AND GROOM

MEMBERSHIP OF OUR EXCLUSIVE ROSA CLUB FOR LIFE, GIVING YOU DISCOUNTS AND MORE



THE GLENCOY PACKAGE

YOUR CHOICE OF TWO STARTERS

YOUR CHOICE OF TWO MAIN COURSES

CREATE YOUR OWN DESSERT DUO FROM OUR DESSERT SELECTION

FOLLOWED BY TEA AND COFFEE AND TABLET

A GLASS OF CHILLED SPARKLING WINE PER PERSON AFTER THE CEREMONY

SPARKLING WINE FOUNTAIN FOR CAKE CUTTING WITH A GLASS PER PERSON

A GLASS OF CHILLED SPARKLING WINE PER PERSON FOR YOUR SPEECH TOASTS

TWO GLASSES OF WINE PER PERSON DURING YOUR MEAL

YOUR SELECTION OF FOUR EVENING BUFFET ITEMS FOR 75%

OF YOUR DAY GUESTS SERVED WITH TEA AND COFFEE



THE ROSA PACKAGE

SELECTION OF CANAPES

AMUSE BOUCHE

FOUR COURSE BESPOKE WEDDING MENU

TEA, COFFEE AND PETIT FOURS

HALF BOTTLE OF CHAMPAGNE PER PERSON

MINIATURE INDIVIDUAL COCKTAIL TO ENHANCE YOUR AMUSE BOUCHE

SPECIALLY SELECTED WINES TO COMPLIMENT YOUR MENU

TOP UP OF WINE WITH EACH COURSE

SPECIALLY SELECTED LIQUEURS SERVED AFTER YOUR MEAL

YOUR SELECTION OF SEVEN LUXURY BUFFET ITEMS FOR 75%
OF YOUR DAY GUESTS SERVED WITH TEA AND COFFEE



THE ROSA PACKAGE

ALSO INCLUDED WITH THIS EXCLUSIVE PACKAGE:

OVERNIGHT STAY IN THE GLENASHDALE SUITE FOR UP TO SIX PEOPLE
FOR THE BRIDE AND BRIDESMAIDS THE NIGHT BEFORE THE WEDDING

CHAMPAGNE MORNING TEA SERVED IN THE GLENASHDALE SUITE
FOR UP TO SIX PEOPLE BEFORE YOUR CEREMONY

ONE TWIN FRONT FACING ROOM FOR THE GROOM
AND BEST MAN THE NIGHT BEFORE YOUR WEDDING

AN ACOUSTIC MUSICIAN FROM CEREMONY TO RECEPTION

OVERNIGHT STAY IN THE GLEN ROSA SUITE ON THE NIGHT OF YOUR WEDDING

LATE CHECK OUT FROM THE GLEN ROSA SUITE THE NEXT DAY

MENU CONSULTATION WITH OUR EXECUTIVE CHEF TO CREATE A BESPOKE MENU JUST FOR YOU

WINE CONSULTATION TO MATCH WINES TO YOUR MENU

COMPLETE MENU AND PAIRED WINE TASTING WITH FINAL CONSULTATION



THE GLENCOY PACKAGE

STARTER CHOICES

SMOOTH CHICKEN LIVER PARFAIT WRAPPED IN PARMA HAM SERVED WITH CARAMELIZED ONION CHUTNEY, MIXED LEAF SALAD AND ISLE OF ARRAN OATCAKES

DUO OF HOT-SMOKED AND CURED SALMON WITH PICKLED FENNEL AND CUCUMBER, CAPER BERRIES, CHARRED LEMON, APPLE SALAD AND CRÈME FRAICHE

ATLANTIC PRAWN AND CRAYFISH COCKTAIL WITH PICKLED FENNEL AND CUCUMBER, LIGHTLY SPICED MARIE ROSE SAUCE, PAVE RUSTIC BREAD AND LEMON

AYRSHIRE HAGGIS, NEEPS AND TATTIES SERVED WITH AN ARRAN MUSTARD CREAM SAUCE WITH CRISP PEPPERY ROCKET

CHICKEN AND AYRSHIRE HAM HOUGH TERRINE WRAPPED IN PARMA HAM SERVED WITH A SCOTTISH APPLE CHUTNEY, LIGHT BALSAMIC DRESSING AND MIXED SALAD

WARM FRENCH GOATS CHEESE, SUN BLUSHED TOMATO AND RED PEPPER TARTLET SERVED WITH A BASIL AND OLIVE OIL PESTO AND MICRO HERB SALAD

MARBLED SEAFOOD TERRINE SERVED WITH A CRAB AND CHIVE POTATO SALAD, LILLIPUT CAPERS, CHARRED LEMON AND A LITTLE GEM, CUCUMBER AND APPLE SALAD

DUO OF MELON SERVED WITH SEASONAL FRUITS AND BERRIES, CASSIS SORBET AND A LIGHT PASSION FRUIT SYRUP

SMOKED CHICKEN, GOATS CHEESE AND ASPARAGUS TERRINE WRAPPED IN AYRSHIRE BACON SERVED WITH AN ARRAN MUSTARD AND CELERIAC REMOULADE AND A RED CHARD SALAD



THE GLENCOY PACKAGE

MAIN COURSE CHOICES

CHICKEN AND AYRSHIRE BLACK PUDDING ROULADE SERVED WITH A PINK PEPPERCORN AND BRANDY CREAM SAUCE

FILLET OF SCOTTISH SALMON FILLED WITH CREAMED LEEKS WRAPPED
IN CRISP BUTTER PASTRY SERVED WITH A LIGHT DILL CREAM SAUCE

PAN ROASTED BREAST OF CHICKEN FILLED WITH AN AYRSHIRE HAGGIS MOUSSE
SERVED WITH A LIGHT WHISKY AND CHIVE CREAM SAUCE

SLOW ROASTED SIRLOIN OF BEEF SERVED WITH A BUTTON MUSHROOM,
TOMATO RED WINE AND TARRAGON RAGOUT

OVEN ROASTED BREAST OF CHICKEN WRAPPED IN AYRSHIRE BACON SERVED WITH
A BRAISED LEEK AND ARRAN MUSTARD CREAM SAUCE

GRILLED FILLET OF SCOTTISH SALMON WITH A BASIL AND LEMON CRUST SERVED WITH A CITRUS BUTTER SAUCE

SLOW ROASTED SIRLOIN OF BEEF SERVED WITH A MIXED PEPPERCORN AND BRANDY CREAM SAUCE

GRILLED FILLET OF ATLANTIC COD SERVED WITH A WEST COAST MUSSEL, SPINACH AND WHITE WINE CREAM SAUCE

ROAST BREAST OF CHICKEN FILLED WITH BASIL, SUN DRIED TOMATO AND MOZZARELLA SERVED WITH A PESTO CREAM SAUCE

GARLIC AND ROSEMARY ROAST LEG OF LAMB SERVED WITH A RICH RED WINE JUS

MOROCCAN SPICED CARROT AND CHICKPEA PASTRY WITH FETA AND CORIANDER SERVED WITH A BOMBAY SPICED CURRY SAUCE

CELERIAC, THYME & POTATO TOURTE WITH STILTON SERVED WITH A CHIVE CREAM SAUCE

GRATIN OF POTATO GNOCCHI WITH TOASTED PINE KERNELS, BABY LEAF SPINACH, ARRAN BLUE CHEESE AND GARLIC CRUMB

OVEN ROASTED BAKED BELL PEPPER FILLED WITH A MIXED VEGETABLE COUSCOUS GLAZED
WITH BRIE AND SERVED WITH A ROAST VINE TOMATO PASSATA



THE GLENCOY PACKAGE

DESSERT CHOICES

PLEASE SELECT TWO CHOICES TO CREATE YOUR OWN DESSERT DUO

VANILLA CHEESECAKE WITH MIXED BERRY COMPOTE AND WHITE CHOCOLATE CURLS

CLASSIC STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

WHITE CHOCOLATE AND RASPBERRY PROFITEROLES

LIGHTLY SPICED APPLE CRUMBLE TART WITH VANILLA SEED CUSTARD

RICH CHOCOLATE AND ORANGE TORTE WITH BELGIUM
CHOCOLATE SAUCE AND PISTACHIO CRUMB

MERINGUE NEST WITH VANILLA SEED CREAM AND MIXED RED BERRIES

CHERRY AND DARK CHOCOLATE GATEAUX

STRAWBERRY SHORTBREAD STACK

WHITE CHOCOLATE DELICE WITH RASPBERRY COMPOTE

PASSIONFRUIT TART WITH PINEAPPLE COMPOTE AND TOASTED COCONUT



THE GLENCOY PACKAGE

EVENING BUFFET CHOICES

FRESHLY CUT SANDWICHES

SAUSAGE ROLLS

PLUS YOUR CHOICE OF TWO OF THE FOLLOWING:

TERIYAKI SALMON SKEWERS

MINI ROLLS AND BACON

MINI SCOTCH PIES

MINI QUICHES

MIXED VOL AU VENTS

CHICKEN SATAY SKEWERS

SELECTION OF MIXED PAKORA

TERIYAKI CHICKEN SKEWERS



THE ROSA PACKAGE

THE ROSA PACKAGE IS THE ULTIMATE IN WEDDING DAY EXPERIENCES.

MENUS ARE CREATED BY THE BRIDE AND GROOM WITH THE EXPERT GUIDANCE
OF OUR EXECUTIVE CHEF, SCOTT GILMOUR.

THE FOLLOWING MENUS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY.

DRINKS PACKAGES ARE CREATED TO COMPLIMENT YOUR MENU CHOICES.



THE ROSA PACKAGE

SAMPLE MENU 1

MARbled GAME TERRINE SERVED WITH SCOTTISH PICCALILLI,
HOMEMADE ROSEMARY AND HONEY OATCAKES AND A LIGHT MICRO HERB SALAD

SALAD OF SCOTTISH LOBSTER WITH A WARM SCALLOP AND LEMON DRESSING,
DRESSED ENDIVE LETTUCE WITH APPLE AND CUCUMBER

WILD MUSHROOM AND TARRAGON VELOUTE WITH TRUFFLE CREAM

OVEN ROASTED FRENCH TRIMMED SCOTTISH CHICKEN BREAST FILLED WITH A HAGGIS
AND WHISKY MOUSSELINE SERVED WITH A LIGHT CHIVE CREAM

GRILLED FILLET OF SCOTTISH SALMON SERVED WITH A SMOKED HADDOCK FISHCAKE
AND A WHITE WINE CREAM REDUCTION

MILK CHOCOLATE AND HAZELNUT PRALINE TART WITH VANILLA ICE CREAM
AND
GLAZED LEMON TART WITH RASPBERRY COMPOTE



THE ROSA PACKAGE

SAMPLE MENU 2

PATE MAISON RUSTIC SERVED WITH A PLUM AND APPLE ARRAN CHUTNEY,
TOASTED CIABATTA BREAD AND DRESSED LEAF SALAD

TRIO OF SALMON, AYRSHIRE CURED, HOT SMOKED AND SALMON TARTARE SERVED WITH A LEMON
PUREE, BROWN PAVE BREAD, MICRO HERB SALAD AND CAPERS

CREAM OF CELERY AND ARRAN BLUE CHEESE SOUP

SLOW ROASTED 21 DAY MATURED SIRLOIN OF BEEF SERVED WITH AYRSHIRE HAGGIS BON BONS
AND A LIGHT PINK PEPPERCORN AND BRANDY CREAM SAUCE

OVEN ROASTED SCOTTISH CHICKEN BREAST WITH BASIL, SUN DRIED TOMATO AND MOZZARELLA
WRAPPED IN A LATTICE OF CRISP BUTTER PASTRY

VANILLA CRÈME BRULEE WITH CRANBERRY AND PISTACHIO BISCOTTI
AND
DARK CHOCOLATE AND RASPBERRY STRAW WITH ALMOND CRUMBLE AND RASPBERRY GEL



THE ROSA PACKAGE

SAMPLE MENU 3

WARM OAK SMOKED SCOTTISH SALMON SERVED ON A CRAB AND CHIVE POTATO SALAD
WITH CAPER BERRIES, CHARRED LEMON AND BLINIS

CHICKEN LIVER PARFAIT WRAPPED IN PARMA HAM SERVED WITH A CARAMELIZED ONION CHUTNEY,
TOASTED GARLIC CIABATTA AND LIGHT HERB SALAD

ROAST RED PEPPER AND SUN DRIED TOMATO SOUP WITH BASIL PESTO

INDIVIDUAL 21 DAY MATURED BEEF WELLINGTON WITH WILTED SPINACH,
MUSHROOM DUXELLE AND A RICH RED WINE AND ARRAN MUSTARD JUS

OVEN ROASTED FILLET OF ATLANTIC COD SERVED WITH A CAVIAR, CRAYFISH,
CHIVE AND CHARDONNAY CREAM SAUCE

TROPICAL FRUIT PAVLOVA WITH PASSION FRUIT CREAM AND COCONUT ICE CREAM
AND
MILK CHOCOLATE AND HAZELNUT PRALINE TART



THE ROSA PACKAGE

SAMPLE MENU 4

SALMON AND LANGOUSTINE ROULADE SERVED WITH A PICKLED FENNEL AND CUCUMBER SALAD,
SALMON FISH CAKE, RADICCHIO SALAD AND HORSERADISH CRÈME FRAICHE

PRESSED DUCK, PRUNE & SLOE GIN TERRINE SERVED WITH A ENDIVE AND APPLE SALAD, CELERIAC
COLESLAW, OATCAKES AND A LIGHT FRENCH DRESSING

ROAST BUTTERNUT SQUASH VELOUTE WITH TRUFFLE OIL AND PARMESAN

OVEN ROASTED BEST END OF LAMB WITH A GRUYERE CHEDDER AND HERB CRUST
SERVED WITH A LIGHT THYME SCENTED RED WINE JUS

FRENCH TRIMMED BREAST OF SCOTTISH CHICKEN FILLED WITH A SKIRLIE WRAPPED IN PANCETTA SERVED
WITH A COURSE GRAIN ISLE OF ARRAN MUSTARD CREAM

DARK CHOCOLATE AND RASPBERRY STRAW WITH ALMOND CRUMBLE AND RASPBERRY GEL
AND
WARM PEAR AND ALMOND TART WITH VANILLA SEED SAUCE ANGLAISE



THE ROSA PACKAGE

SAMPLE MENU 5

HOT SMOKED SCOTTISH SALMON RILLETES SERVED WITH A BLOODY MARY DRESSING,
WARM BLINIS, CAPER BERRIES AND MIXED MICRO HERB SALAD

TERRINE OF CHICKEN LIVER AND FOIE GRAS SERVED WITH A CARAMELIZED ARRAN ONION CHUTNEY WITH
HOMEMADE ROSEMARY OAT CAKES AND BALSAMIC DRESSING

CRÈME DU BARRY SOUP WITH SMOKED CHEDDAR CROUTON

GRILLED MEDALLION OF 21 DAY MATURED BEEF SERVED A WILD MUSHROOM,
TRUFFLE AND SHERRY CREAM REDUCTION

OVEN ROASTED FRENCH TRIMMED SCOTTISH CHICKEN FILLED WITH PANCETTA AND SMOKED GARLIC
WRAPPED IN CRISP BUTTER PASTRY WITH A LIGHT MUSTARD JUS

GLAZED LEMON TART SERVED WITH RASPBERRY SORBET
AND
DARK CHOCOLATE AND RASPBERRY STRAW WITH ALMOND CRUMBLE AND RASPBERRY GEL



THE ROSA PACKAGE

EVENING BUFFET

A SELECTION OF BRIDGE ROLLS

HANDMADE SAUSAGE ROLLS

PLATTER OF SCOTTISH CURED MEATS AND CHEESES WITH OLIVES, CHUTNEYS AND BREAD

SELECTION OF CHICKEN SKEWERS

MINI ROLLS AND BACON

SELECTION OF MINI QUICHES

VEGETARIAN SPRING ROLLS



CANAPÉ SELECTION

BLUE CHEESE MOUSSE WITH WALNUT & GRAPE

SMOKED SALMON MOUSSE WITH PRAWN & DILL

WILD MUSHROOM & BLUE CHEESE QUICHE

HAGGIS BON BONS

SALMON & CHIVE FISHCAKE

BLACK PUDDING BON BONS

BASIL CREAM CHEESE WITH SUN BLUSHED TOMATO

GOATS CHEESE CROUTON WITH RED ONION MARMALADE

CHICKEN & WILD MUSHROOM VOL-AU-VENT



GLENASHDALE SUITE PACKAGE

OVERNIGHT STAY IN THE GLENASHDALE SUITE FOR UP TO SIX GUESTS FOR THE NIGHT BEFORE THE WEDDING CHECKING IN AT 4:00PM, FULL SCOTTISH BREAKFAST AND CHAMPAGNE MORNING TEA SERVED ON THE DAY OF THE WEDDING WITH A LATE CHECK-OUT AT 2:00PM.

GLEN ROSA SUITE FOR THE NIGHT OF THE WEDDING WITH A FULLY STOCKED MINI BAR, FULL SCOTTISH BREAKFAST AND FULL USE OF LEISURE FACILITIES, AND A LATE CHECK-OUT AT 2:00PM ON THE DAY OF DEPARTURE.

TWO SIGNATURE SUITES WILL ALSO BE INCLUDED FOR THE NIGHT OF THE WEDDING FOR TWO GUESTS IN EACH SUITE. THIS INCLUDES FULL SCOTTISH BREAKFAST AND FULL USE OF LEISURE FACILITIES. CHECK-IN WILL BE FROM 3:00PM WITH CHECK-OUT AT 11:00AM ON THE DAY OF DEPARTURE.

ONE TWIN FRONT FACING ROOM FOR THE GROOM AND BEST MAN THE NIGHT BEFORE YOUR WEDDING

2023 - £2,750 2024 - £3,000 2025 - £3,000

GLEN ROSA SUITE PACKAGE

OVERNIGHT STAY IN THE GLEN ROSA SUITE FOR THE NIGHT OF THE WEDDING WITH A FULLY STOCKED MINI BAR, FULL SCOTTISH BREAKFAST AND FULL USE OF LEISURE FACILITIES, AND A LATE CHECK-OUT AT 2:00PM ON THE DAY OF DEPARTURE.

TWO SIGNATURE SUITES WILL ALSO BE INCLUDED FOR THE NIGHT OF THE WEDDING FOR TWO GUESTS IN EACH SUITE. THIS INCLUDES FULL SCOTTISH BREAKFAST AND FULL USE OF LEISURE FACILITIES. CHECK-IN WILL BE FROM 3:00PM WITH CHECK-OUT AT 11:00AM ON THE DAY OF DEPARTURE.

2023 - £1,250 2024 - £1,500 2025 - £1,500



PACKAGE PRICES

GLENCOY PACKAGE

2023	2024	2025	2026
£133.00	£145.00	£160.00	£170.00

ROSA PACKAGE

2023	2024	2025	2026
£210.00	£225.00	£250.00	£260.00



EXTRAS

	2023	2024	2025
CANAPÉS (SELECTION OF FOUR) PER PERSON	£10.00	£11.00	£12.00
GLENCOY PACKAGE ADDITIONAL EVENING BUFFET ITEMS PER PERSON	£7.00	£8.00	£9.00

ALL EXTRAS PRICES ARE BASED ON CURRENT MARKET PRICES AND MAY CHANGE
DUE TO CIRCUMSTANCES OUTWITH OUR CONTROL.

CHILDREN'S PRICES

	2023	2024	2025
0 – 4 YEARS	FREE OF CHARGE	FREE OF CHARGE	FREE OF CHARGE
5-14 YEARS PER PERSON	£40.00	£40.00	£40.00
15-17 YEARS PER PERSON	£65.00	£65.00	£65.00