



HETLAND HALL
HOTEL

WEDDING INFORMATION





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WEDDING CEREMONY

Hetland Hall can offer you an alternative wedding service or ceremony within the hotel, have your wedding flow from your wedding ceremony to your evening reception.

Both civil and religious ceremonies are conducted at the hotel. From the initial meeting through to the date of your wedding our wedding coordinator will take time to discuss your wedding plans, guiding you through the running of the day and ensuring that your dreams of that day are made a reality.

All staff at Hetland strive to provide the very best service and hospitality. This is achieved in a friendly and welcoming manner, and extended to all the guests attending.



SILVER MENU

Please choose one starter, two main courses and one dessert option to create your perfect wedding menu

STARTERS

Choice of Soup

Atlantic Prawns with Melon, marie rose sauce, crisp leaves

Ham Hock Terrine, plum & apple compote, ciabatta crisp

Smoked Haddock & Leek Tartlet, mixed leaf, citrus dressing

Chicken Liver Parfait, red onion marmalade, arran oaties

Chilled Plater of Melon, fresh berries, raspberry sorbet, mango gel

MAIN COURSES

Pan Fried Breast of Chicken, brandy & peppercorn Sauce

Traditional Roast Turkey, pigs in blankets, herb stuffing, natural gravy

Poached Fillet of Haddock, citrus & dill cream

Roast Loin of Pork, cider jus

Chicken Breast wrapped in Bacon, garlic & chive cream

Roast Bell Pepper stuffed with herb infused couscous, apricots and olive oil

DESSERTS

Toffee Pavolva, caramel, vanilla ice cream

Glazed Citrus Tart, mint syrup, crème fraiche ice cream

Warm Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

White Chocolate & Raspberry Cheesecake, raspberry puree, chantilly cream

Tea, Coffee and Petit Fours

Main Courses Served with Chef's selection of Potatoes and Vegetables



GOLD MENU

Please choose one starter, two main courses and one dessert option to create your perfect wedding menu

STARTERS

Sliced Smoked Duck Breast, orange and ginger chutney
Fantail of Honeydew Melon, parma ham, balsamic glaze, roquette leaf
Tower of Haggis, Neeps & Tatties, drambuie cream
Chicken & Bacon Terrine, tomato & chilli chutney, crisp ciabatta
Oak Roast Smoked Salmon, caper and dill mayonnaise
Honey Whipped Goats Cheese, beetroot puree, toasted pine nuts

MAIN COURSES

Pan Fried Breast of Chicken, smoked pancetta and creamed savoy cabbage, red wine jus
Braised Feather Blade of Beef, sauteed bacon, pearl onion, mushroom, mustard sauce
Fillet of Salmon, caper and lemon butter sauce
Chicken Supreme filled with Roasted Peppers & Mozzarella Cheese, wrapped in parma ham, tomato ragu
Roast Sirloin of Beef, yorkshire pudding, red wine jus
Roast Chicken & Haggis, whisky and grain mustard sauce
Mediterranean Vegetable Tart, cheddar and herb crumb, tomato & basil sauce

DESSERTS

White Wine Poached Pear, honeycomb shards, raspberry ripple ice cream
Lemon Meringue Cheesecake, chantilly cream, lime syrup, candied fruit
Baileys Cream filled Choux Buns, Belgian chocolate sauce
Warm Treacle Tart, vanilla ice cream
Hetland Hall Grande Dessert Platter of Creme Brulee Cheesecake,
Strawberry and Lime Pavola and Salted Caramel Chocolate Brownie
Tea, Coffee and Petit Fours

Main Courses Served with Chef's selection of Potatoes and Vegetables



TASTE OF SCOTLAND MENU

Please choose one starter, two main courses and one dessert option to create your perfect traditional Scottish wedding menu

STARTERS

Black Pudding and Haggis Tower, malt whisky cream

Homemade Cullen Skink, finished with chives

Wild Game Terrine, oatcakes, plum and apple chutney

Scottish Seafood Platter of

Honey roast scottish salmon, smoked salmon and cream cheese roulade,
chilli and coriander king prawns with lemon mayonnaise dip

MAIN COURSES

Sole and Salmon Mornay, herb crumb

Medallions of Scottish Beef Fillet, Arran mustard jus

Best End of Scottish Lamb, rosemary and mint jus

Supreme of Chicken with Haggis, Neeps and Tatties, drambuie cream sauce

DESSERTS

Traditional Cranachan, shortbread fingers

Classic Scottish Topsy Laird Trifle

Hetland Bread and Butter Pudding, butterscotch sauce, vanilla ice cream

Scottish Cheese and Biscuit Selection, apple and cinnamon chutney

Tea, Coffee and Petit Fours

Main Courses Served with Chef's selection of Potatoes and Vegetables





DRINKS PACKAGES

The following drinks packages have been created as a guideline, alternatively create your own package and we can cost accordingly.

PACKAGE A

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Glass of Sparkling Wine for Speech Toast

PACKAGE B

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Plus Top Up with Meal

Drink of Choice for Speech Toast

PACKAGE C

Glass of Sparkling Wine or Bottle of Beer after Ceremony

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Plus Top Up with Meal

Drink of Choice for Speech Toast

PACKAGE D

Glass of House Champagne after Ceremony

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Plus Top Up with Meal

Drink of Choice for Speech Toast





CANAPÉS

*Add a selection of pre-dinner canapés during your
Afternoon Drinks Reception*

CANAPÉ SELECTOR

Option 1 – choose 4 from canapé selector

Option 2 – choose 6 from canapé selector

Cottage Pie with Cheddar Mash | Tiger Prawns in Filo Pastry with Sweet Chilli Dip

Warm Goats Cheese Brushetta | Mini Yorkshire Pudding with Beef and Horseradish | Thai Chicken Skewers

Haggis Bon Bons with Drambuie Dip | Shredded Duck & Leek Pancake

Milk Chocolate Dipped Strawberries | Mini Banoffee Pies with Chocolate Curls

Seville Orange Tarts with Chantilly Cream | Baby Cream Meringues





EVENING BUFFET SELECTOR

EVENING RECEPTION BUFFET PACKAGES

BRONZE - 2 Items from Buffet Selector Plus Tea and Coffee

SILVER - 3 Items from Buffet Selector Plus Tea and Coffee

GOLD - 4 Items from Buffet Selector Plus Tea and Coffee

PLATINUM - 5 Items from Buffet Selector Plus Tea and Coffee

BUFFET SELECTOR MENU

Freshly Filled Assorted Sandwiches

Oven Baked Sausage Rolls

Cajun Chicken Goujons

Honey Glazed Pork Chipolatas

Mini Cheeseburger, Tomato Relish

Selection of Homemade Pakora
(Chicken, Vegetable, Haggis)

Southern Fried Potato Wedges

Cones of Chips

ALTERNATIVE EVENING BUFFET

Selection of Morning Rolls filled with Bacon and Lorne Sausage

Vegetarian Option of Rolls with Hot Potato Scone Served with Tea and Coffee

BRIDAL BRUNCH

Indulge in our Bridal Brunch which includes a Selection of Sandwiches, Chocolate Dipped Strawberries and a Glass of Chilled Prosecco, a perfect way to start off the celebrations with your Bridal Party.

PRE-WEDDING DINNER

Begin your wedding celebrations early by hosting a Pre-Wedding Dinner in one of our luxurious Private Dining Suites. Choose from our Chef's carefully selected menu or tailor-make your own.



CLASSIC PACKAGE

Fridays and Saturdays - April to September
Minimum numbers of 60 Adult Day Guests for a Friday and
80 Adult Day Guests for a Saturday.

2023

£80.00pp / £40.00 per child under 12 years

2024

£85.00pp / £42.50 per child under 12 years

Exclusive Hire of Galloway Suite for Wedding Meal and Evening Reception

3 Course Meal from our Silver Menu, including tea and coffee

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Glass of Sparkling Wine for Speech Toast

Evening Buffet of Morning Rolls with Bacon and Sliced Sausage Rolls, Including Tea and Coffee.

Wedding Chair Covers and Choice of Sash Colour for Wedding Meal (JAM Events)

Red Carpet on Arrival

Personal Wedding Co-Ordinator and Master of Ceremonies

Personalised Wedding Menu

Guest Seating Plan

Use of Cake Stand and Cake Knife

White Linen Tablecloths and Linen Napkins for Meal

White Linen for Evening Reception

Complimentary Accommodation for Newlyweds in Superior Double Room.

Terms and Conditions Apply with Upgrades Available.



40 GUESTS
FOR £2,800



WINTER AND MIDWEEK PACKAGES

*Available every day October, November, January, February, March -
Minimum Numbers 60 Adults Friday/Saturday and 40 Adults all other days.
Sunday to Thursday during Winter months will also receive further 5% discount*

2023

£70.00pp / £30.00 per child under 12 years

2024

£75.00pp / £32.50 per child under 12 years

Exclusive Hire of Galloway Suite for Wedding Meal and Evening Reception

3 Course Meal from our Silver Menu, including tea and coffee

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Glass of Sparkling Wine for Speech Toast

Evening Buffet of Morning Rolls with Bacon and Sliced Sausage Rolls, Including Tea and Coffee.

Wedding Chair Covers and Choice of Sash Colour for Wedding Meal (JAM Events)

Choice of Centrepieces from 4 Options (JAM Events)

Red Carpet on Arrival

Personal Wedding Co-Ordinator and Master of Ceremonies

Personalised Wedding Menu

Guest Seating Plan

Use of Cake Stand and Cake Knife

White Linen Tablecloths and Linen Napkins for Meal

White Linen for Evening Reception

Complimentary Accommodation for Newlyweds in Superior Double Room.

Terms and Conditions Apply with Upgrades Available.





*A promise of a wedding,
That two hearts truly make,
A vow to be loving,
To guide, to give, to take*



HETLAND HALL
HOTEL

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