



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

Hotland 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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