



**RADSTONE**  
HOTEL

**WEDDING INFORMATION**



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## WEDDING CEREMONY

*The Radstone Hotel 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 co-ordinator 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 the staff at The Radstone strive to provide the very best service and hospitality. This is achieved in a friendly and welcoming manner, extended to all the guests attending.

## MENU OPTIONS

### MENU 1

*Galia Melon*

*Wild Berry Compote, Blueberry Yoghurt Ice*

...

*Cream of Potato and Leek Soup*

...

*Honey Glazed Loin of Pork*

*Apple Cider, Dijon Cream*

or

*Poached Haddock*

*Dunlop Cheddar and Leek Sauce*

...

*Cream Filled Profiteroles*

*Milk Chocolate Sauce*

...

*Tea, Coffee and Petit Fours*

### MENU 2

*Chicken Liver Parfait*

*Red Onion Marmalade, Garlic Bread*

...

*Traditional Scottish Lentil Soup*

...

*Pan Seared Breast of Chicken*

*Caramelised Shallots, Pancetta, and Thyme Jus*

or

*Slow Roasted Gigot of Lamb*

*Raspberry and Mint Jus*

...

*Raspberry and White*

*Chocolate Cheesecake*

*Vanilla Whipped Cream*

...

*Tea, Coffee and Petit Fours*

### MENU 3

*Assiette of Melon, Parma Ham  
and Cream Cheese*

*Basil Oil*

...

*Carrot, Ginger and Coriander Soup*

...

*Slow Braised Rump of Beef*

*Crushed Peppercorn, Brandy Cream*

or

*Breast of Chicken*

*Stuffed with Haggis*

*Whisky Café au Lait*

...

*Toffee Meringue*

*Honeycomb Ice Cream, Chantilly Cream,*

*Chocolate Shavings*

...

*Tea, Coffee and Petit Fours*

*Main Courses served with Chef's selection of Potatoes and Vegetables*



## MENU OPTIONS

### MENU 4

*Smoked Chicken  
and Pancetta Crustade  
Garlic and chive cream*

...

*Tomato and Roast  
Red Pepper Soup*

...

*Braised Rib Eye Steak  
Brandy and Green Peppercorn Cream  
or*

*Poached Supreme of Chicken  
Filled with Spinach and Ricotta  
Garlic and Spring Onion Cream*

...

*Sticky Toffee Pudding  
With Vanilla Pod Ice Cream,  
Butterscotch Sauce*

...

*Tea, Coffee and Petit Fours*

### MENU 5

*Gateaux of Haggis, Neeps and Tatties  
Whisky and Cracked Black Pepper Sauce*

...

*Cream of Parsnip Soup  
With a Hint of Curry*

...

*Roast Sirloin of Scottish Beef  
Yorkshire Pudding, Red Wine Jus*

or

*Roast Fillet of Salmon Wrapped  
in Parma Ham  
White Wine and Chive Essence*

...

*Warm Chocolate Brownie  
Milk Chocolate Sauce, Vanilla Ice Cream*

...

*Tea, Coffee and Petit Fours*

### MENU 6

*Smoked Salmon and Prawn Parcels  
Lime, Chilli and Coriander Mayonnaise*

...

*Cream of Chicken and  
Asparagus Soup  
truffle Oil*

...

*Pan Seared Medallions  
of Scottish Beef Fillet  
Balmoral Sauce*

or

*Herbridean Chicken  
Stornoway Black Pudding,  
Caramelised Shallots, Natural Jus*

...

*Duo of Desserts:  
Milk Chocolate and Orange  
Cheesecake Brandy Snap Basket  
with a Raspberry Cranachan*

...

*Tea, Coffee and Petit Fours*

*Main Courses served with Chef's selection of Potatoes and Vegetables*

# VEGETARIAN MENU

*We aim to cater for the dietary requirements of all your wedding guests.  
The following vegetarian dishes are available, your wedding co-ordinator will be happy  
to discuss these during your meetings..*

*Galia Melon Wild Berry Compote  
Raspberry Sorbet*

*Creamy Garlic Mushrooms  
Toasted Brioche*

*Vegetable Tempura  
Sweet Chilli and Teriyaki Dipping Sauces*

• • •

*Cream of Potato and Leek Soup  
Tomato and Roasted Red Pepper Soup  
Carrot, Ginger and Coriander Soup*

• • •

*Asparagus, Leek and Sun Blushed  
Tomato Risotto*

*Broccoli and Cheddar  
Cheese Penne Pasta  
Garlic Cream*

*Red Onion and Goats Cheese Tart  
Red Pepper Dressing*

• • •

*Strawberry Pavlova  
Chantilly Cream, Strawberry Sauce*

*Fresh Fruit Salad  
Sorbet*

*Warm Chocolate Brownie  
Milk Chocolate Sauce, Vanilla Ice Cream*

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*If you or any of your guests have any dietary requirements, including the allergens listed  
below, please discuss these with your co-ordinator.*

Celery | Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame Seeds | Soya | Sulphur Dioxide



## 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 White, Red or Rosé House Wine with Meal  
Glass of Sparkling Wine for Speech Toast*

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### PACKAGE B

*Glass of Sparkling Wine for Cake Cutting Toast  
Glass of White, Red or Rosé House Wine  
Plus Top Up with Meal  
Drink of Choice for Speech Toast*

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### PACKAGE C

*Glass of Sparkling Wine or  
Bottle of Beer after Ceremony  
Glass of Sparkling Wine for Cake Cutting Toast  
Glass of White, Red or Rosé House Wine  
Plus Top Up with Meal  
Drink of Choice for Speech Toast*

### PACKAGE D

*Glass of House Champagne or  
Bottle of Beer after Ceremony  
Glass of House Sparkling Wine  
for Cake Cutting Toast  
Glass of White, Red or Rosé House Wine  
Plus Top Up with Meal  
Drink of Choice for Speech Toast*

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### PACKAGE E

*Glass of House Pink Champagne or  
Bottle of Beer after Ceremony  
Glass of House Champagne for Cake Cutting Toast  
Glass of White, Red or Rosé House Wine  
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*

*Goats Cheese and Sun Blushed Tomato Arancini Balls | Haggis Bon Bons*

*Savoury Filled Pate Choux Buns | Smoked Salmon and Lemon Scented Cream Cheese Bellinis*

*Chicken, Chorizo and Roast Red Pepper Skewers | Spinach and Potato Pakora, mint yoghurt*

*Tropical Fruit Kebabs | Chocolate Dipped Strawberries*

*Mini Chocolate Eclairs | Mini Strawberry and Banoffee Tarts*



## 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

### Buffet Selector Menu

*Selection of Freshly Filled Bridge Rolls or Sandwiches*

*Oven Baked Black Pudding and Pork Rolls*

*Oven Baked Sausage Rolls*

*BBQ Pulled Pork and Mozzarella Croustades*

*Panko Crumbed Chicken Goujons, Garlic and Herb Mayonnaise*

*Selection of Mini Steak, Scotch, Macaroni and Chicken Curry Pies*

*Mini Cheeseburgers, Onion Relish*

*Cones of Chips*

### Alternative Evening Buffet

*Morning Rolls with Bacon and Sliced Square Sausage*

*Vegetarian Option of Hot Potato Scone and Cheese*

*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 WEDDING PACKAGE

*Available Friday and Saturday (April - September)*

*Minimum numbers Friday 80 adult day guests / Saturday 100 adult day guests apply to qualify for package*

**£87.50<sup>PP</sup> - 2023**

**£43.00 PER CHILD UNDER 12 YEARS**

**£92.50<sup>PP</sup> - 2024**

**£44.00 PER CHILD UNDER 12 YEARS**

*Exclusive Hire of Your Chosen Function Suite for Wedding Meal and Evening Reception*

*4 Course Menu from Menu 1-2, 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 Bronze Package or Morning Rolls with Bacon and*

*Sliced Sausage Rolls including Tea & Coffee*

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

*Overnight Accommodation for Newlyweds in Superior Double Room*

*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*

### OPTIONAL UPGRADES

*Wedding Ceremony within one of our Wedding Suites*

*Pre-dinner Canapes during drinks reception*

*Upgrade to Wedding Menu 3-6 Options*

*Upgrade to our stunning Crystal Honeymoon Suite*

*Upgrade of Additional Drinks with Drinks Package*

*Increase of Selection for Evening Buffet*

*Terms and Conditions Apply*

## MIDWEEK AND WINTER PACKAGE

*April - September minimum numbers 60 adult day guests Thursdays & Sundays*

*40 adult day guests Monday - Wednesday.*

*October - November & January - March minimum numbers Friday 60 adult day guests / Saturday 80 adult day guests and 40 adult day guests Monday - Wednesday.*

*Sunday to Thursday during Winter months will also receive a further 5% discount.*

**£72.50<sup>PP</sup> - 2023**

**£38.00 PER CHILD UNDER 12 YEARS**

**£80.00<sup>PP</sup> - 2024**

**£39.00 PER CHILD UNDER 12 YEARS**

*Exclusive Hire of Your Chosen Function Suite for Wedding Meal and Evening Reception.*

*4 Course Meal from Menu 1-2, 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 Bronze Package or Morning Rolls with Bacon and Sliced Sausage Rolls including Tea & Coffee*

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

*Choice of Centrepieces from 4 Options (JAM Events)*

*Overnight Accommodation for Newlyweds in Superior Double Room*

*Wedding Cake - 2 or 3 Tier Depending on Numbers*

*Wedding Piper for Ceremony, Drinks Reception and Bridal Entrance to Meal*

*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*

***Terms and Conditions Apply***

**REDUCED ACCOMMODATION RATES FOR SUNDAY WEDDING DATES**

**40 GUESTS FOR  
£2,900\***











**RADSTONE**  
HOTEL

*Radstone Hotel, Ayr Road, Larkhall, Lanarkshire*  
*01698 791111 | [radstonehotel.com](http://radstonehotel.com)*

*[events@radstonehotel.com](mailto:events@radstonehotel.com)*