

your story begins here...

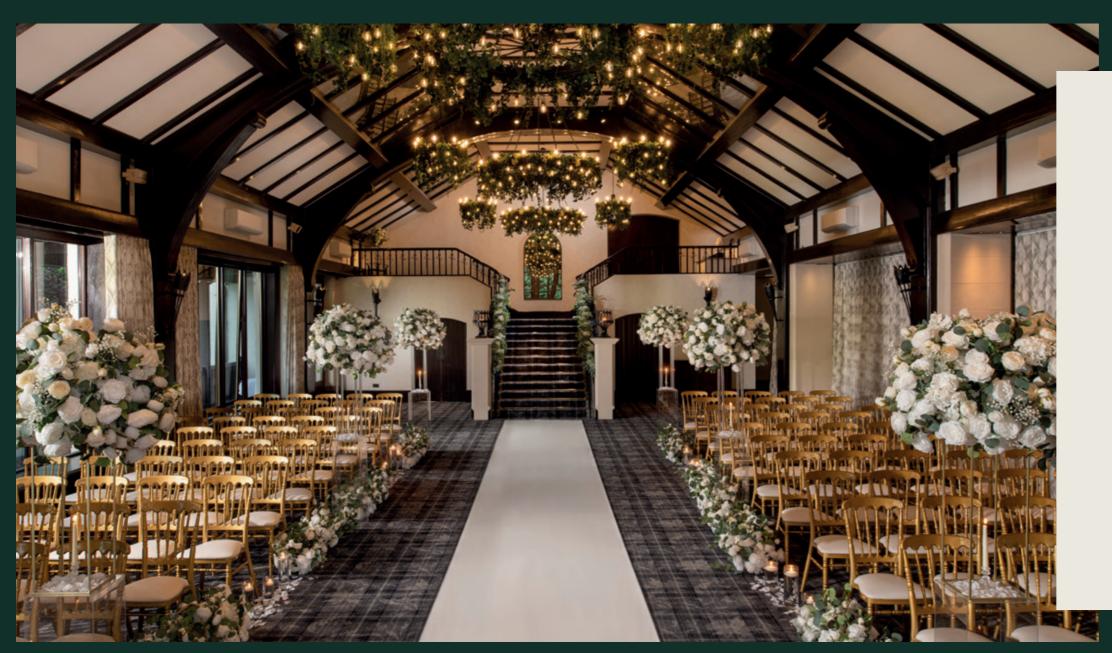


OUR TEAM

From your first visit until your wedding day our dedicated wedding team will provide a professional, first class service to you and your wedding guests, ensuring you have the perfect day with memories to cherish.

Our wedding co-ordinators will take time to discuss in detail your wedding plans, guiding you through the running of the day. Our aim is to work with you to create your dream wedding, extending our experience and presenting suggestions along the way.





YOUR WEDDING INCLUDES

Red Carpet on arrival for you and your Wedding Party

2 Plinths with artificial Hydrangea Floral Arrangement (ceremony)

Personal Wedding Co-ordinator and Master of Ceremonies

Exclusive use of your Function Suite

Personalised Seating Plan and Wedding Menus

Use of Cake Stand and Knife

White Linen Tablecloths and Napkins

MARRIED AT BRIG O' DOON

Begin your own love story at the very location that inspired the magical love stories brought to us by Robert Burns himself. Brig o' Doon House Hotel provides an idyllic setting for a distinctly Scottish Wedding.

The sweeping entrance staircase provides the fairytale entry you deserve. As your guests overlook views of the famous Brig and landscaped gardens, you will be front and centre taking in the magic as you say "I Do".

The ceremony will be everything you ever dreamed of and we're happy to assist with the planning. We will also be on hand during the day to put you completely at ease.













WEDDING MENUS

As important as your wedding ceremony, the wedding breakfast is a focal point of your day.

Our Head Chef has prepared a selection of wedding menus to choose from and with your wedding co-ordinator you can create a bespoke menu for your guests to enjoy.

Toast your future happiness together with cake cutting celebrations and traditional wedding speeches.

MENU 1

Chicken & Wild Mushroom Terrine

with a spiced apple and pear chutney with arran oatcakes

Carrot & Orange Soup with Basil

**

Roast Loin of Pork an apple and sage stuffin

with an apple and sage stuffing topped with a cider cream

Herb & Garlic Baked Fillet of Cod

with a romesco and spinach sauce

Strawberry & Red Berry Delice

with blackcurrant coulis and vanilla ice cream

Freshly Ground Coffee with petit fours

MENU 2

Duo of Seasonal Melon with Soft Fruits and light citrus sorbet

Traditional Lentil & Ham Soup

Succulent Breast of Chicken

stuffed with mozzarella, wrapped in parma ham with a sunblushed tomato cream

Poached Fillet of Salmon

edged with a lemon and caper cream

Salted Caramel & Tablet Cheesecake

with vanilla ice cream and honeycomb shards

Freshly Ground Coffee with petit fours

MENU 3

Chicken Liver & Cognac Pate with a red onion marmalade and toasted ciabatta bread

Roast Red Pepper & Tomato Soup served with Croutons

Chicken Ballottines with Sage & Roast Onion

served with a red wine jus

Braised Rib Eye Steak

with bacon lardons & shallot jus

Lemon Posset

with meringue shards, shortbread crumb and seasonal fresh berries

**

Freshly Ground Coffee with petit fours

MENU 4

Hot Smoked Salmon with Beetroot Ribbons

served with leaves and a horseradish cream

**

Sweet Potato, Coconut & Lime Soup

Slow Roasted Gigot of Lamb

coated in a rich garlic and thyme jus

Breast of Chicken stuffed with Haggis

with a glayva cream reduction

**

Sticky Toffee Pudding

with butterscotch sauce, vanilla ice cream

Freshly Ground Coffee

with petit fours

MENU 5

Haggis with Clapshot of Neeps & Tatties

with a glenmorangie whisky cream sauce

Cock-A-Leekie Soup

*

Traditional Scottish Roast Sirloin of Beef

with yorkshire pudding and beef jus

Fillet of Scottish Salmon stuffed with Brie & Prawns

coated in a chive and garlic cream

*

Dark Chocolate Torte

with a bramble compote and raspberry ripple ice cream

Freshly Ground Coffee with petit fours

MENU 6

Salad of Parma Ham & Melon

with a red pepper vinagarette, cherry tomatoes and toasted pine nuts

Cream of Asparagus & Ginger Soup

with crème fraiche

Medallions of Scottish Beef Fillet topped with oatmeal

crumbed haggis cake, brandy and peppercorn cream

Breast of Chicken, Feta Cheese & Spinach Wellington

coated in a white wine cream sauce

Brig o' Doon House Dessert Platter of

raspberry cranachan meringue, chocolate & mint ganache, peach & passionfruit cheesecake

Freshly Ground Coffee with petit fours



SCOTTISH FAYRE MENU

Our traditional Scottish Wedding Menu reflecting on our Burns Heritage, in toast to our Bard, Rabbie Burns

Cock A Leekie Soup

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Haggis with Clapshot of Neeps & Tatties with a glenmorangie whisky cream sauce

Traditional Scottish Roast Sirloin of Beef with yorkshire pudding and beef jus

Succulent Breast of Chicken stuffed with Haggis with a glayva cream reduction

Raspberry Cranachan, Butter Shortbread with honey ice cream

Freshly Ground Coffee with petit fours

VEGETARIAN MENU

We aim to cater for the dietary requirements of all your wedding guests.

The following vegetarian main course dishes are available, your wedding co-ordinator will be happy to discuss these during your meetings. Alternative vegetarian starter and soup course options are offered on request.

Vegetable Wellington

peppercorn cream

Crisp Vegetable Stir-Fry

noodles, hoisin sauce

Oven Roasted Vegetable Kebabs

steamed rice, mild curry cream

Mushroom and Leek Pie

puff pastry

Chickpea & Almond En Croûte

ratatouille, basmati rice

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

PACKAGE B

Glass of Sparkling Wine for Cake Cutting Toast
Glass of White, Red or Rosé House Wine
Plus Top up with Meal
Glass of Sparkling Wine 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 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 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 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

OPTION 1 – choose 4 from canapé selector OPTION 2 – choose 6 from canapé selector

CANAPÉ SELECTOR

Haggis Bon Bons with Pepper Cream

Baked Filo Parcels with Goats Cheese

Mini Cottage Pies in a Savoury Tartlet

Oriental Chicken Skewers

King Prawns Crumbed with a Chilli Dip

Chicken Liver Parfait with Onion Chutney

Smoked Salmon & Cream Cheese Tartlet

Chocolate Dipped Strawberries

Mini Chocolate & Ginger Brownies

Mini Banoffi Pies with Chocolate Curls

Seville Orange Tarts with Chantilly Cream

EVENING BUFFET SELECTOR

BRONZE - 3 Items from Buffet Selector Plus Tea and Coffee
SILVER - 4 Items from Buffet Selector Plus Tea and Coffee
GOLD - 5 Items from Buffet Selector Plus Tea and Coffee
PLATINUM - 6 Items from Buffet Selector Plus Tea and Coffee

BUFFET SELECTOR MENU

Freshly Filled Assorted Sandwiches or Mini Wraps
Panko Breaded Cajun Chicken Goujons
Shredded Duck Spring Rolls with Teriyaki Sauce
Mini Cheeseburger with Tomato & Onion Relish
Homemade Haggis Pakora with Mint Raita Dip
Oven Baked Sausage Rolls
Haddock Goujons with Tartare Sauce
Vegetable Samosas with a Garlic and Herb Cream
Selection of Homemade Mini Macaroni and Steak Pies
Cones of Chips

ALTERNATIVE EVENING BUFFET

Selection of Morning Rolls filled with Ayrshire Bacon and Sliced Square Sausage

Vegetarian Option of Rolls with Hot Potato Scone and Cheese

served with Tea and Coffee









KIRKGATE HOUSE

Spend the evening before your wedding in complete luxury at The Kirkgate House. Boasting 5 luxury bedrooms, lavish interiors, your own dressing room and the perfect areas for entertaining, it's the ideal place to begin the celebrations.

On the morning of, feel at ease as you prepare for the most wonderful day of your life. Take time getting ready in your dressing room, with all the space you could need for everyone to make those final adjustments.

When you're ready to say "I Do" make your way down the marvellous staircase as your friends and family await your reveal...

TERMS & CONDITIONS

CONFIRMATION AND DEPOSITS

Once you have chosen your wedding date you may provisionally hold this booking for 14 days without obligation. In order to secure the date, a deposit of £500.00 is required with a signed copy of our wedding contract. This is followed by a payment of £1000.00 two years before your wedding, a further £1000.00 one year prior to the wedding and £1000.00 three months prior to your celebration.

All payments made to the hotel are non-refundable and non-transferable. Cheques should be made payable to RAD Limited.

ACCOUNTS PAYABLE

A final account based on final guest numbers will be issued and due payable 14 days prior to the wedding date. These numbers must be confirmed no later than 14 days prior to the wedding date. No refund will be issued if there is a reduction in guest numbers within the 14 days prior to the wedding date. Any increase in final guest numbers or additional requests must be confirmed and paid 48 hours prior to the wedding date.

MINIMUM NUMBERS

Between the months of April to October (inclusive), all weddings are subject to the following minimum numbers; Monday-Wednesday 40 adult day guests, Thursday 60 adult day guests, Friday and Saturday 100 adult day guests, and Sunday 60 adult day guests.

For weddings within the months of November – March (December excluded), minimum numbers are: 40 adult day guests Monday – Thursday, 60 adult day guests for Sunday, and 80 adult day guests for Fridays & Saturdays.

These numbers are chargeable for the wedding meal, drinks package and wedding buffet for all wedding dates.

VAT

All prices are inclusive of VAT at the current rate.

ACCOMMODATION

Discounted rates are available for guests attending wedding celebrations within the Hotel. Rooms will be reserved via the wedding couple, with a minimum allocation of 6 bedrooms, including the Honeymoon Suite. A room allocation form will be provided to the wedding couple to complete with guest names. This form must be returned to the Hotel no later than 12 weeks before the wedding. The wedding couple remain liable for all rooms reserved under their guest allocation form and will be charged accordingly for any non-arrivals.

GENERAL RESPONSIBILITY

Whilst every effort is made to safeguard the clients property RAD limited do not accept any liability for any loss or damage caused. Nor can the hotel be responsible for wedding gifts or decorations that have been delivered to, or handed over to a member of staff or representative.

Any damage by the client or guests to the hotel grounds or property as a result of vandalism or negligence will be the responsibility of the client of guests. Strictly no wines, spirits, beverages or food may be brought in to the hotel, allocated rooms or grounds by the client or guests for consumption on the premises under any circumstances.

Brig o' Doon House Hotel do not allow the hire of Fairy Light Canopies or LED dancefloors from external suppliers. These can be hired directly from JAM Events via the wedding team at Brig o' Doon House Hotel. This cost will be added to your wedding account and is due payable 14 days prior to the wedding with final account. On confirmation of your wedding if taking one of our dancefloors a colour must be chosen. This can be changed although is subject to availability.

KIRKGATE HOUSE

To confirm your booking for Kirkgate House we require a 25% deposit payment no later than 6 weeks after date of booking. Final balance for Kirkgate House is then due 12 weeks prior to the wedding. Please see separate Terms & Conditions for further details.

The hotel reserves the right to undergo any refurbishment/remodelling that is required to maintain its current 'star rating'.

	2025	2026
Menu 1	£78.50	£84.50
Menu 2	£83.00	£88.50
Menu 3	£89.00	£94.50
Menu 4	£93.00	£98.50
Menu 5	£96.50	£101.50
Menu 6	£103.50	£108.50
Scottish Fayre Menu	£96.50	£101.50
50% discount for children under 12 year children under 2 years eating free of ch		•
Drinks Package A	£23.25	£24.00
Drinks Package B	£30.00	£31.00
Drinks Package C	£36.25	£37.50
Drinks Package D	£41.25	£42.50
Drinks Package E	£46.25	£47.50
Children's Drinks Package A	£9.00	£9.75
Children's Drinks Package B	£12.00	£13.00
Children's Drinks Package C-E	£15.00	£16.25
Evening Drinks	£7.75	£8.00
(Per drink based on selected package)		•
Canapés Package 1	£8.50	£9.00
Canapés Package 2	£10.50	£11.00

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	2025	2020
Evening Buffet Bronze	£16.00	£17.00
Evening Buffet Silver	£17.50	£18.50
Evening Buffet Gold	£19.00	£20.00
Evening Buffet Platinum	£20.50	£21.50
Alternative Evening Buffet	£14.75	£15.75
Pre-Wedding Dinner (3 Courses)	£32.95	£34.95
Bridal Brunch	£15.50	£15.95
Ceremony Charge	£900.00	£950.00
Kirkgate House (Based 6 people sharing Night Before / Morning of Wedding)	£720.00	£750.00
Additional Adult	£80.00	£82.50
		

2025

2026

ACCOMMODATION *Bed & Breakfast* (based on 2 people sharing)

BEDROOMS

Executive	£215.00	£225.00
Honeymoon Suite	£295.00	£305.00
Additional Adult (per room)	£40.00	£40.00

OTHER RAD GROUP VENUES



RADSTONE LARKHALL

The Radstone Hotel is tucked away in rural Lanarkshire. Set in its own extensive grounds with striking scenery and landscaped gardens.



DALMENY PARK
GLASGOW

Dalmeny Park is an impeccable Scottish Mansion set amidst several acres of magnificent gardens and grounds.



HETLAND HALL DUMFRIES

Hetland Hall Hotel is an elegant country house set amidst picturesque gardens and grounds. The romantic ceremony suite offers sweeping views of the Solway Firth with stylish interiors, we can think of no better setting.



LOCHSIDE AYRSHIRE

The Multi-Award Winning, Lochside House Hotel & Spa, is set in the tranquil picturesque Ayrshire countryside.



CARLTON PRESTWICK

Centrally located for easy access to Ayr & Prestwick.

The Carlton Hotel Prestwick boasts beautiful landscaped gardens providing a picturesque backdrop for your wedding.



SEAMILL HYDRO WEST KILBRIDE

Seamill Hydro Hotel is a romantic Victorian venue with mesmerising views of the Firth of Clyde and Mountains of Arran, making it the perfect setting for your special day.



FAIRFIELD AYR

Fairfield House Hotel is a Victorian beach front mansion with picturesque views of the Firth of Clyde and the Isle of Arran.

ABOUT THE RAD HOTEL GROUP

Weddings are the corner stone of any RAD venue and making your day truly special is our first priority...

The RAD Hotel Group was founded in 1999 and with over 20 years experience in the wedding industry, our team are worthy of your trust when it comes to planning the day of your dreams.

The Group consists of 9 luxury venues across Scotland each with their own individual charm and appeal. Every venue boasts mesmerising gardens and grounds and are all set in the most picturesque surroundings with impeccable interiors to match.



AE FOND KISS

By Robert Burns

Ae fond kiss, and then we sever;
Ae fareweel, and then forever!
Deep in heart-wrung tears I'll pledge thee,
Warring sighs and groans I'll wage thee.
Who shall say that Fortune grieves him,
While the star of hope she leaves him?
Me, nae cheerfu' twinkle lights me;
Dark despair around benights me.

I'll ne'er blame my partial fancy,
Naething could resist my Nancy;
But to see her was to love her;
Love but her, and love forever.
Had we never lov'd sae kindly,
Had we never lov'd sae blindly,
Never met—or never parted—
We had ne'er been broken-hearted.

Fare thee weel, thou first and fairest!
Fare thee weel, thou best and dearest!
Thine be ilka joy and treasure,
Peace. enjoyment, love, and pleasure!
Ae fond kiss, and then we sever;
Ae fareweel, alas, forever!
Deep in heart-wrung tears I'll pledge thee,
Warring sighs and groans I'll wage thee!

BRIGO' DOON

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PART OF THE RAD HOTEL GROUP

