

HOUSE HOTEL

your story begins here...

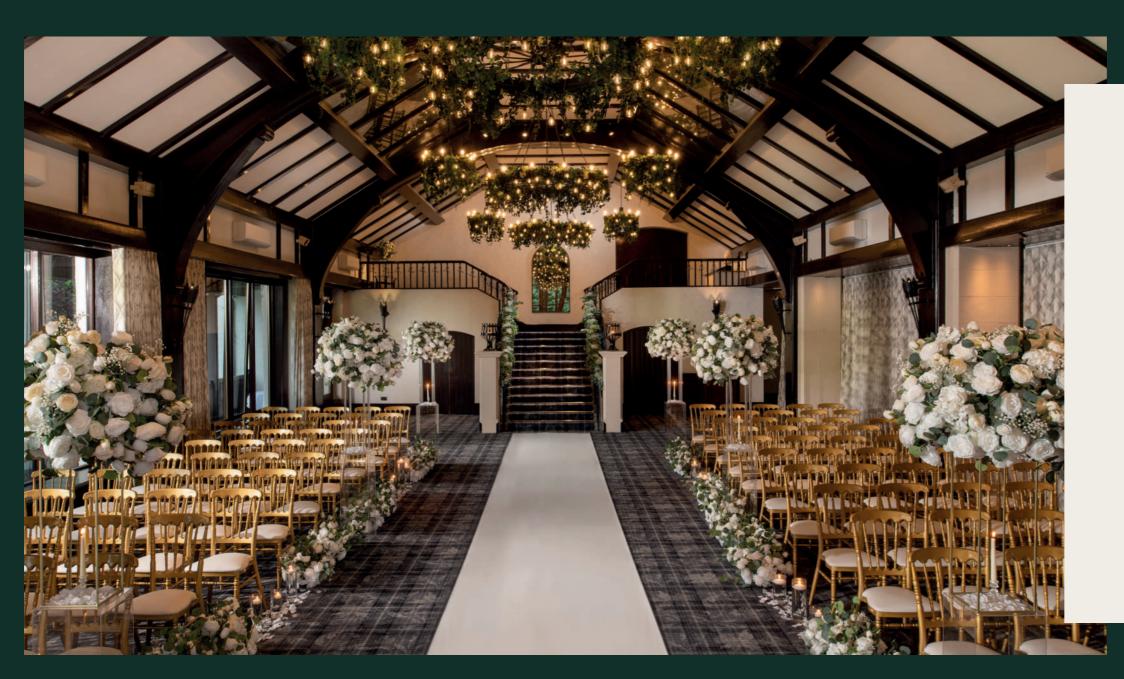


# OUR TEAM

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.

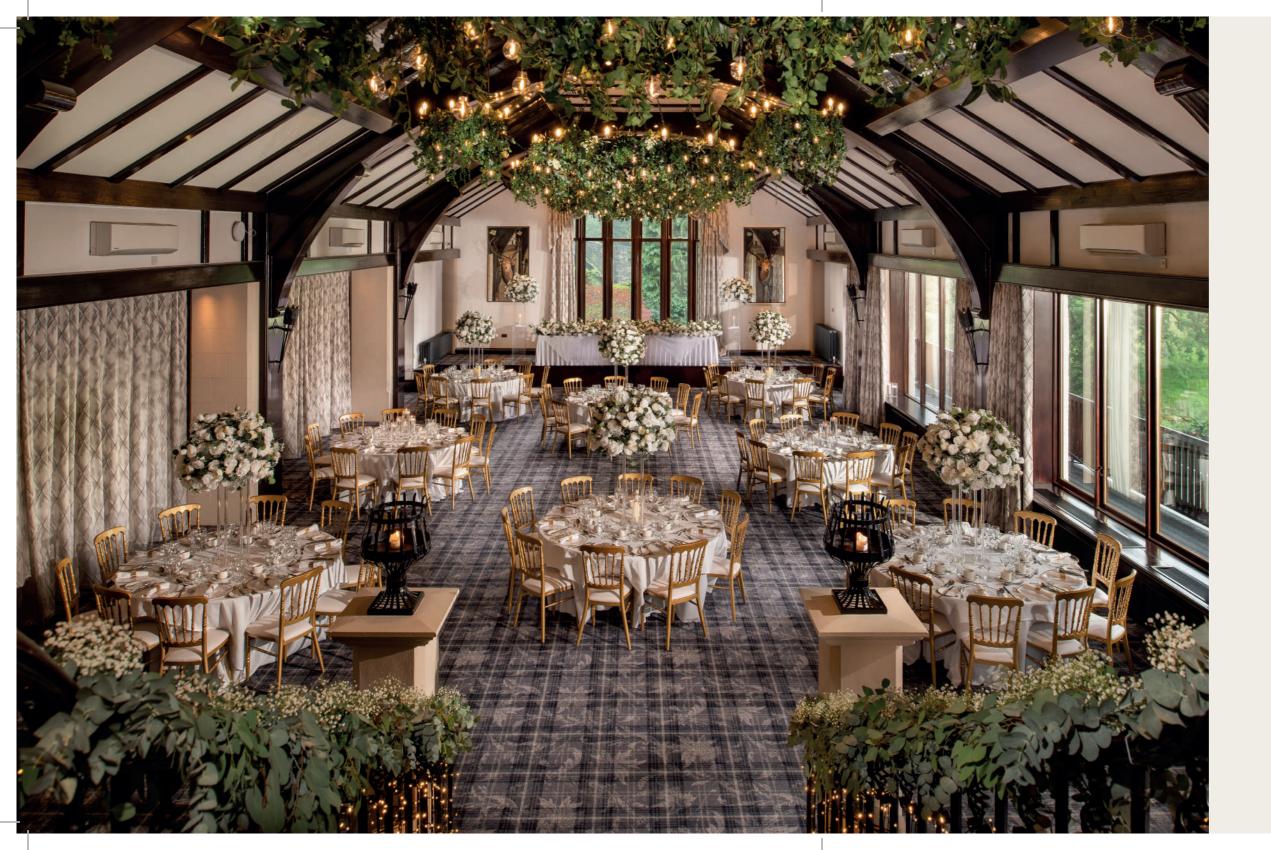












# WEDDING MENUS

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 OPTIONS

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### MENU 1

# Chicken & Wild Mushroom Terrine

with a spiced apple and pear chutney with arran oatcakes

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Carrot & Orange Soup with Basil

\*\*

#### **Roast Loin of Pork**

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

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#### 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

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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

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## Sweet Potato, Coconut & Lime Soup

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# Slow Roasted Gigot of Lamb

coated in a rich garlic and thyme jus

# Breast of Chicken stuffed with Haggis

with a glayva cream reduction

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### Sticky Toffee Pudding

with butterscotch sauce, vanilla ice cream

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# 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

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### 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

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

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

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Raspberry Cranachan, Butter Shortbread with honey ice cream

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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

Preshly 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...

# THE HONEYMOON SUITE

Where classic charm blends effortlessly with modern comfort. This suite offers spacious interiors, a private en-suite, and a dedicated dressing area - crafted with relaxation and luxury in mind.

Enjoy standout features like a stunning four-poster bed and a freestanding fluted stone bath. The cosy, welcoming atmosphere is brought to life with a perfect mix of timeless decor and elegant touches, making it the perfect setting to end your special celebration.







#### OTHER RAD GROUP VENUES



RADSTONE

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



DALMENY PARK

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** 

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.

# BRIGO' DOON

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PART OF THE RAD HOTEL GROUP

