

Your
Wedding
AT WESTERN HOUSE HOTEL

MENU & DRINKS SELECTOR

CANAPÉS SELECTOR

Cold Selection

Scottish Oak Smoked Salmon on Wholemeal Bread

Parma Ham & Goats Cheese Roulade with Red Onion Jam

Smooth Chicken Liver Parfait on Oatcakes

Chilled Melon & Champagne Soup

Mozzarella, Pesto & Sun Blushed Tomato

Tomato & Basil Mousse with Cream Cheese

Hot Selection

Lamb & Mint Chipolata with Tomato Chutney

Deep fried Rice Balls with Mozzarella

Mini Yorkshire Puddings with Beef & Horseradish

Haggis Balls Scented with Drambuie

Vegetable Spring Rolls with Satay Sauce

Cajun Salmon with Sesame Seeds on Toast

Vegetarian & Vegan menus are available on request

Childrens menus are available on request

If you have any dietary or allergy requirements these can be catered for on an individual basis.

BRONZE MENU - Choice of Two Canapés from Selector

Menu 1

Ham Hock Terrine with Spiced Pear Chutney and Mini Highland Oatcakes

Cappuccino of Tomato Soup infused with Green Herbs

Roast Breast of Chicken with a Light Pan Gravy served with Roast Potatoes and Melange of Roasted Vegetables

Homemade Vanilla Cheesecake with a Wild Berry Puree

Freshly Brewed Tea/Coffee and Shortbread Sables

Menu 2

Fricassee of Field and Forest Mushrooms on a Garlic Crouton

Cappuccino of Split Green Pea and Pear Soup with Herb Oil

Pulled Beef with Herbs wrapped in Topside with a Jus served with Gratin Potatoes, Carrots and Grilled Courgettes

Western House Strawberry Meringue with Chantilly Cream

Freshly Brewed Tea/Coffee with Shortbread Sables

Menu 3

Egg and Parma Ham Salad with Mustard Dressing

Cappuccino of Seasonal Vegetable Broth with Ground White Pepper

Baked Scottish Salmon on a White Wine Cream served with Parsley Buttered Potatoes and Melange of Vegetables

Cream Filled Chocolate Profiteroles with a Warm Butterscotch Sauce.

Freshly Brewed Tea/Coffee with Shortbread Sables

SILVER - Choice of Three Canapés from Selector

Menu 1

Gateaux of Haggis Neeps and Tatties with a Malt Whisky and Chive Cream Sauce topped with Toasted Oatmeal

Cappuccino of Cream of Leek and Potato Soup with Chive Oil

Braised Ribeye Steak of Scottish Beef coated in a Red Wine Jus served with Yorkshire Pudding

Or

Roast Breast of Chicken wrapped in Parma Ham on a Light Sage and Noilly Prat Cream

Served with Gratin Potatoes, Courgette and Carrot Wheatsheaf & Roasted Tomato with Couscous

Western House Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce

Freshly Brewed Tea/Coffee with Handmade Tablet

Menu 2

Hot Smoked Salmon Croquette with a Celeriac Remoulade with Herb and Pea Shoot Salad

Cappuccino of Wild Mushroom Veloute with a Cracked Black Pepper Reduction

Roast Tenderloin of Ayrshire Pork stuffed with Prunes and Apricots wrapped in Streaky Bacon with a Dry Cider Jus

Or

Poached West Coast Haddock Fillet with a Mature Cheddar Cheese and Arran Mustard Sauce

Served with Fondant Potatoes, Lemon Glazed Carrots and Roasted Parsnips

Dark Chocolate Torte perfumed with Tia Maria on a Duet of White and Dark Chocolate Sauces

Freshly Brewed Tea/Coffee with Handmade Tablet

Menu 3

Galantine of Chicken and Leek with a Pear and Shallot Chutney, Micro Herb Salad & Chive Oil

Cappuccino of Roasted Parsnip Soup with a Mango and Mild Curry Cream

Stuffed Gigot of Lamb with a Mint and Sage Stuffing topped with Redcurrant Flavoured Pan Gravy

Or

Roast Breast of Chicken wrapped in Parma Ham served with Brie and Cranberry Parcel on a White Wine Cream

Served with Sautéed Potatoes, Creamed Cabbage and Seared Courgettes

Individual Baked New York Style Cheesecake flavoured with Vanilla Pod & Lemon on a Pond of Chilled Sauce Anglaise

Freshly Brewed Tea/Coffee with Handmade Tablet

GOLD - Choice of Four Canapés from Selector

Menu 1

A Trio of Haggis and Potato Bonbons in Panko Breadcrumbs served on a Malt Whisky Cream

Cream of Potato & Leek Cappuccino Topped with Crisp Bacon Lardons

Braised Scottish Sirloin in Natural Juices served with Onion Rings and a Brandy & Cracked Black Peppercorn Cream

Or

Breast of Chicken filled with York Ham & Swiss Gruyere Cheese dressed in a Panko Breadcrumb with a Café au Lait Style Sauce

Banoffee Cheesecake with a Duet of Dark & White Chocolate Sauces

Freshly Brewed Tea/Coffee with Scottish Tablet and Fudge

Menu 2

Chilled Chicken & Duck Roulade served with a Spiced Pear Chutney & Redcurrant Dressing garnished with Micro Herbs

Cappuccino of Asparagus & Ginger Soup with Lemon Oil

Filo Pastry Envelope of Salmon & Sole served on a bed of refreshing Warm Cucumber & Mint Cream

Or

Individual Pork Fillet Wellington with Field Mushroom Farce served on a Dry Cider Jus flavoured with Sage

Scottish Trio of Desserts

Raspberry Cranachan, Topsy Laird and Cloutie Dumpling with Custard

Freshly Brewed Tea/Coffee with Scottish Tablet and Fudge

Menu 3

Tortellini filled with Ricotta Cheese & Spinach in a Tomato & Smoked Garlic Sauce on Toasted Garlic Bread

Cappuccino of Chicken and Sweetcorn with Fresh Herb

Cod Fillet with a Melange of Peppers flamed in Pernod finished in Cream with Parma Ham Crisp

Or

Pan Seared Duck Breast with a Green Peppercorn & Bitter Chocolate Jus

Frangipane Tart with Almond Ice Cream & Wild Berry Coulis

Freshly Brewed Tea/Coffee with Scottish Tablet and Fudge

DIAMOND - Choice of Four Canapés from Selector

Menu 1

Baked Goats Cheese and Red Onion Tart on a Honey Balsamic Reduction and Watercress Salad

Or

Smoked Duck Breast with Pancetta Egg and Mustard Dressing garnished with a Green Micro Herb Salad

Cappuccino of Sweet Potato and Butternut Soup with Crisp Leeks

Tenderloin of Lamb with Chiffonade of Parmesan Cheese Omelette on a Blackberry and Rosemary Jus

Or

Paupiettes of Lemon Sole with a Smoked Salmon Mousse served on a Bed of Buttered Spinach with a Citrus Fruit Concentrate

Served with Herb Mash and Fondant Potatoes, Carrot and Courgette Wheatsheaf and Roasted Stuffed Tomatoes

A Trio of Sherry Trifle, Raspberry Cheesecake and Profiterole with Accompanying Sauces

Or

Individual Baked Alaska with a Moët of Light Custard and Strawberry Syrup

Freshly Brewed Tea/Coffee and Petit Four Platter

Menu 2

Fricassee of Field and Forest Mushrooms finished in a Garlic and White Wine Cream on Toasted Brioche garnished with a Pancetta Crisp

Or

Individual Prawn Cocktail with Scottish Smoked Salmon and Hot Smoked Salmon, served with a Waldorf Salad

Cappuccino of Courgette and Leek Veloute topped with a Lemon and Chive Cream

Braised Scottish Sirloin of Beef with Natural Pan Gravy and Homemade Yorkshire Pudding

Or

Baked Breast of Guinea Fowl wrapped in Smoked Bacon on a Black Cherry Jus flavoured with Rosemary

Served with Roast and Boiled Potatoes, Mango Glazed Carrots and Broccoli Florets

Belgian Dark and Milk Chocolate Torte on a Vanilla Sauce Anglaise feathered with Perthshire Berry Puree

Or

Warm Tarte Tatin with Chantilly Cream and Ice Cream in Crisp Wafer Basket

Freshly Brewed Tea/Coffee and Petit Four Platter

DIAMOND Continued

Menu 3

Pan Seared Scallops and Pork Belly on Black Pudding Medallion with a Sweet Pea Puree

Or

Galantine of Duck with an Orange and Spring Onion Compote served with Micro Herb Salad with a Port Reduction

Cappuccino of French Onion Soup with Cheese Crouton

Braised Fillet Steak of Scottish Beef with Flat Cap Mushroom and Balsamic Glazed Shallot with a Béarnaise Sauce

Or

Pan Seared Halibut on a bed of Fresh Asparagus wrapped in Parma Ham served with a White Wine Cream

Served with Carrot and Parsnip Wheatsheaf, Gratin and Roast Potatoes

A Trio of Chocolate, Apple and Lemon Tarts served with a Chilled Sauce Anglaise flavoured with Vanilla

Or

Homemade Banana Delice on a pool of Salted Caramel Sauce

Freshly Brewed Tea/Coffee and Petit Four Platter

SUPPER SELECTOR

Two items for £8.50, £1.00 for each additional item

Traditional Classic Sandwiches

Ayrshire Sausage Rolls x 2

Coriander & Coconut Chicken Skewers x 2

Mini Western House Burgers

Mini Chicken Drumsticks x 2

Mini Ayrshire Pies

Mini Cheese & Tomato Quiche

Mixed Italian Bruschetta

Mini Hot Rolls Please select one from the following:-

Lorne Sausage, Ayrshire Bacon, Potato Scone, Scrambled Egg, Vegetarian Sausage

PLATED DISHES

Haggis Gateaux with a Smoked Whisky Cream

Homemade Stovies

Irish Stew

Pizza, Chips & Coleslaw

Pie, Chips & Beans

Chicken Curry with Rice & Chips

Scampi, Chips & Mushy Peas

TEA/COFFEE

SERVICES INCLUDED

Wedding Liaison to look after Bridal Party on the day

Master of Ceremonies

Complimentary Sandwiches for Bride and bridal party, if dressing in the hotel

Cake Stand and Knife

Table decorations including Candelabras

Red or Cream Aisle Runner

Crisp White Linen Tablecloths & Napkins

Private Manicured Gardens

Name Cards Supplied

Typed Seating Plan & Menus

Guest Book

Wedding Gift from Hotel

Complimentary Overnight Accommodation for Bride and Groom including full Scottish Breakfast with Champagne

Discounted Accommodation rate for Wedding Guests

AWARDS

Winner of the 2016 Scottish Confetti Awards Wedding Venue of the Year

Winner of the Scottish Wedding Hotel of the Year for three consecutive years

Winner of the Scottish Hotel Awards Wedding Team of the Year 2012

Winner of the Scottish Hotel of the Year Awards Senior Wedding Planner Fellowship 2012

General Manager Gold Medal at the 2012 Scottish Hotel of the Year Awards

VisitScotland 4 Star Gold Award 2014

Winner of the Scottish Hotel Awards Innovative Wedding Service Award 2011

ACCOMMODATION RATES

Western House - 10 Main House Bedrooms & 39 Courtyard Bedrooms

Four Star Accommodation is available onsite and all bedrooms feature Queen Size Beds, Flat Screen TV with built in Freeview & DVD/CD player, Hairdryer, Trouser Press, Luxury Toiletries, Bathrobe & Slippers, Tea/Coffee making facilities, Iron & Ironing Board and complimentary WiFi.

Room Type	Room Only*	Room & Full Scottish Breakfast
Standard Double/Twin Room within Western House Courtyard	£85.00	£100.00
Standard Family Room within Western House Courtyard - Sleeps 3	£105.00	£127.50
Standard Family Room within Western House Courtyard - Sleeps 4	£125.00	£155.00
Executive Double/Twin Room within Western House (Based on 2 guests sharing)	£150.00	£165.00
Executive Terraced Suite within Western House (Based on 2 guests sharing)	£165.00	£180.00
Executive Junior Suite within Western House (Based on 2 guests sharing)	£175.00	£190.00

All enquiries regarding room reservations should be directed to our reservations team on 01292 294990.

** Per room per night. Please note above rates are inclusive of VAT at the prevailing rate. Only available on the night of the Wedding. Our Leisure Rate applies for any additional evenings. Check in from 2pm and check out at 11am. Accommodation is subject to availability. Children under 12 years - complimentary accommodation when sharing with 2 adults, £4.95 per child per night for breakfast. Children 12 years and over - full adult rate of £27.50 Room & Breakfast per person per night.*

All Accommodation is subject to availability and not guaranteed, please book early to avoid disappointment.

DRINKS PACKAGES

BRONZE DRINKS PACKAGE

Post Ceremony

A Glass of Prosecco di Vetrano

Or

A Glass of Pinot Grigio Brut Rose, Vetrano

Toast & Speeches

A Glass of Prosecco di Vetrano

Or

A Glass of Pinot Grigio Brut Rose, Vetrano

Wedding Breakfast

A half bottle per person of:

Ladera Verde Sauvignon Blanc, Chile

Or

Ladera Verde Merlot, Chile

Poured at the table by our team

SILVER DRINKS PACKAGE

Post Ceremony

A Glass of Baron de Beaupre Reserve Champagne

Or

A Glass of Baron de Beaupre Reserve Rose Champagne

Toast & Speeches

Drink of Choice

Smirnoff Vodka, Captain Morgan's Spiced Rum, London Hill Gin, Isle of Skye Whisky, Bacardi Rum, Bottle of Budweiser, Miller Genuine Draft, Corona or Menabrea

All spirits are a single 25ml measure and served with a dash of Coca Cola, Schweppes Lemonade or 125ml Bottle of Schweppes Mixer.
All bottled beers are served as 330ml bottles.

Wedding Breakfast

A half bottle per person of:

Pinot Grigio, Ca' Solare, Italy

Or

Alto Pampas del Sur, Mendoza, Argentina

Poured at the table by our team.

GOLD DRINKS PACKAGE

Post Ceremony

A Strawberry Daiquiri for the Ladies

&

Bottle of Beer for the Gentlemen

Toast & Speeches

A Glass of G.H. Mumm Cordon Rouge Champagne

Or

A Glass of G.H. Mumm Cordon Rouge Rose Champagne

Wedding Breakfast

A half bottle per person of:

Picpoul de Pinet, Baron de Badassiere, France

Or

Freedom Cross Pinotage, South Africa

Poured at the table by our team.

DIAMOND DRINKS PACKAGE

Post Ceremony

A Glass of G.H. Mumm Cordon Rouge Champagne

Or

A Glass of G.H. Mumm Cordon Rouge Rose Champagne

Plus a Top Up

Toast & Speeches

A Glass of G.H. Mumm Cordon Rouge Champagne

Or

A Glass of G.H. Mumm Cordon Rouge Rose Champagne

Wedding Breakfast

A half bottle per person of:

Highfield Estate Sauvignon Blanc, Marlborough, New Zealand

Or

Chateaux Malbat, Bordeaux, France

Poured at the table by our team.

BESPOKE DRINKS PACKAGE

Choose what you would like to offer your guests to drink and when.

Champagne & Prosecco

(All Champagne & Prosecco shown below are served in 125ml measures per person)

Prosecco di Vetriciano or Pinot Grigio Brut Rose, Vetriciano

Baron de Beaupre Brut Champagne or Baron de Beaupre Brut Rose Champagne

G.H. Mumm Cordon Rouge Champagne or G.H. Mumm Cordon Rouge Rose Champagne

Half Bottle of Wine

All bespoke packages including a half bottle of wine per person must be purchased to an even amount.

Ladera Verde Sauvignon Blanc, Chile

Ladera Verde Merlot, Chile

Angels Flight White Zinfandel Rose, California, USA

Picpoul de Pinet, Baron de Badassiere, France

Alto Pampas del Sur, Malbec, Argentina

Pinot Grigio, Ca' Solare, Italy

Freedom Cross Pinotage, South Africa

Highfield Estate Sauvignon Blanc, Marlborough, New Zealand

Chateaux Malbat, Bordeaux, France

Drink of Choice

(All spirits are a single 25ml measure per person and served with a dash of Coca Cola, Schweppes Lemonade or 125ml Bottle of Schweppes Mixer. All bottled beers are served in 330ml Bottles per person)

Smirnoff Vodka, Captain Morgan's Spiced Rum, London Hill Gin, Isle of Skye Whisky, Bacardi Rum, Bottle of Budweiser, Miller Genuine Draft, Corona or Menabrea

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