

WEDDINGS

at Western House Hotel





WELCOME *& Congratulations*

Welcome to Western House Hotel, a country house on the edge of town, an idyllic setting where your wedding dreams become a reality.

We pride ourselves in going above and beyond, with an experienced wedding team who'll be there for you every step of the way.

Each wedding is unique which is why we offer a range of packages which can be tailored to suit your needs.



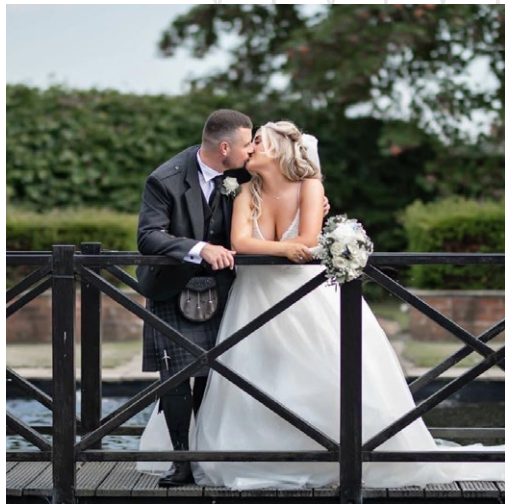
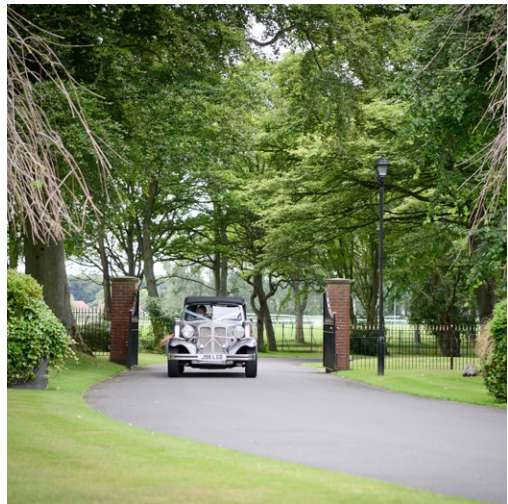
HISTORY

of Western House Hotel

Western House Hotel has a rich history dating back to 1920, previously home to Ayr Racecourse's Clerk of the Course and entertaining many a famous visitor.

From the moment you step into this early 20th century mansion, you can delight in its baronial splendour, elegant decor and breathtaking outdoor backdrop, oozing comfort, class and quality, creating a relaxing and intimate mood.

Western House still elegantly encompasses much of this history, with the magnificent staircase, brick work, grand open fireplace and grandfather clock really adding to its charm today. Perfectly marrying the traditional with modern day luxuries.



ABOUT US

Wedding Facilities & Grounds

Set on the edge of Ayr Racecourse, Western House Hotel offers exquisite outdoor & indoor options for your wedding with stunning private gardens and views across the vast greenery of Ayr Racecourse, perfect for summer or winter. With water features, band stand, sweeping tree lined drive and bridge walkway, your wedding photographs can all be captured within our spectacular grounds.

At Western House Hotel our internal facilities are just as beautiful and lavish as the exterior. From the crackling log fire, feature staircase and beautiful candelabras as well as the and distinctive outdoor lighting in our gorgeous gardens, we provide a warm & magical atmosphere, where you and your guests can enjoy a truly unforgettable day.

Combined with our fully inclusive Wedding Packages, we can bring your vision to life and ensure your day is seamless and elegant, just as you imagined it.





CEREMONY

Your Wedding

Licensed to hold both civil and religious ceremonies, our grand cathedral Ballroom offers the perfect backdrop to your dream day. Your ceremony can be held in front of the original open log burning fireplace or in front of the French Doors with glorious views of the gardens and water feature. Or if you wish your ceremony can also be held outdoors on the stunning patio overlooking the beautiful gardens and in front of the water feature, the choice is yours.

Or if you wish something totally unique, please do ask – our dedicated Wedding Team are here to ensure your wedding day is everything you dreamed of and more!



WEDDING MEAL

Eat, Drink & Enjoy

From your first drink as a married couple to when you sit down and enjoy your meal and beyond into the evening celebrations, you can relax in the knowledge that our expert team will ensure you and your guests receive unparalleled service befitting the day.

With food and drinks packages to suit everyone, we are confident we can cater to you and your guests every taste and need.





RECEPTION

It's Your Party...

Now it's time for you to relax, kick off your shoes and party the night away with your guests. With both indoor & outdoor areas available for you to entertain your guests, you have many options at your fingertips.

From sweet carts, to dance floors, ceilidh bands and displays we can help you arrange a wedding reception completely bespoke to you.





ACCOMMODATION *for you & your guests*

The Bride & Groom receive complimentary use of the luxurious and lavish Bridal Suite on their wedding night, which offers a sitting room on the lower level, a large bathroom complete with a statement gold bath, dressing room and well-appointed bedroom with a giant four-poster bed and private balcony overlooking the gardens.

There are a further 9 Main House Rooms & Suites, as well as 39 additional bedrooms located in two Courtyard buildings, all of which are befitting of a luxurious 4 star hotel.

The Final DETAILS



INCLUDED *in every package*

- Wedding liaison to look after bridal party on the day
- Master of ceremonies & audio visual equipment
- Complimentary sandwiches for bride and bridal party, if dressing in the hotel
- Cake stand and knife
- Complimentary table centrepieces including candelabras & mirror plates
- Red or cream aisle runner
- Crisp white linen tablecloths & napkins
- Use of private manicured gardens & outdoor seating facilities
- Name cards supplied (blank to customise)
- Seating plan & menus
- Guest book
- Wedding gifts from hotel - silver photoframe & parents afternoon tea
- Complimentary overnight accommodation for bride & groom including full Scottish breakfast with champagne
- Preferential accommodation rate for wedding guests
- Private room for breakfast the following morning (numbers permitting)
- Race tickets for stag / hen parties (subject to availability)
- Chequered / Traditional Dancefloor for Reception
- Magic Mirror Photo Feature (optional hire)
- Chiavari Chairs (optional hire)



DINING *(Menus & Packages)*

Our award winning team of Chefs use only the finest of ingredients, many locally sourced, to prepare a truly mouthwatering wedding banquet.

From the large selection of delicious canapés, to the carefully selected dishes for that all important wedding meal, we ensure your entire menu exceeds all expectations on your special day.

Vegetarian, Vegan & Children's menus are available on request. If you have any dietary or allergy requirements these can be catered for on an individual basis.

CANAPÉS *selector*

Enjoy our delicious canapés complimentary with every dining package.

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

Haggis balls scented with Drambuie

Vegetable spring rolls with satay sauce

Cajun salmon with sesame seeds on toast

DINING

Menu Options

SILVER MENU

Starters

Cantaloupe Melon, Italian salami, Serrano ham with a lemon & basil balsamic glaze and cherry tomato salad.

Duck & Orange Parfait, roasted tomato chutney and Arran oatcakes.

Tian of Haggis, Neeps and tatties served with malt whisky & coarse grain mustard cream. Topped with toasted pinhead oats and fresh chives.

Mains

Roulade of Chicken stuffed with mozzarella and sun blushed tomato. Roasted red pepper & basil fondue.

Chicken wrapped in Parma Ham with pink peppercorn & cognac sauce.

Braised Feather Blade of Beef with smoked bacon and pearl onion jus.

Fillet of Seabass with lemon and basil cream

Your choice of potatoes:
Gratin, Sautéed or In Parsley Butter

Plus a choice of vegetables:
Seasonal Fried Greens, Roasted Root Vegetables or Roasted Mediterranean Vegetables



Soup

served with a crusty roll and herb oil

Choice of:

Roasted Tomato & Basil,

Traditional Lentil,

Cream of Cauliflower & Mascarpone,

Carrot Ginger & Coriander,

Potato & Leek.

Desserts

Belgian Chocolate Delice, white chocolate sauce and fresh strawberries.

Tarte au Citron, fresh raspberry coulis and a pineapple and mint compote.

Raspberry & White Chocolate cheesecake, freeze dried raspberries and bitter chocolate sauce.

Western House Sticky Toffee Pudding, vanilla pod ice cream and caramel sauce.

GOLD MENU

Starters

Salmon Gravadlax & Hot Smoked Salmon, Arran mustard potato salad with lemon & basil dressing and crisp leaves

Lightly Spiced Oriental Chicken with Asian slaw and Thai dressing

Marinated King Prawns, cherry tomatoes, avocado and vodka Marie Rose dressing

Tian of Haggis, Neeps and Tatties served with malt whisky and coarse grain mustard cream. Topped with toasted pinhead oats and fresh chives

Duck & Orange Parfait, roasted tomato chutney and Arran oatcakes

Mains

Beef Bourguignon, burgundy red wine sauce with wild mushroom, pancetta and shallot jus finished with fresh parsley

Roast Breast of Cornfed Chicken glazed with Swiss cheese, served with creamed leeks, bacon & petit pois.

Roulade of Free-Range Chicken wrapped in prosciutto, served with Italian tomato & chorizo ragout.

Medallion of Scottish Sirloin with barbeque beef brisket, brandy & pink peppercorn cream (*served pink*)

Seared Fillet of Cod with Samphire, roasted vine cherry tomatoes & basil coulis.

Your choice of potatoes: Gratin, Sautéed, Dauphinoise, In Parsley Butter, With Smoked Sea Salt or Roasted in Rosemary & Garlic

Plus a choice of vegetables: Seasonal Fried Greens, Roasted Root Vegetables, Roasted Mediterranean Vegetables or Tenderstem Broccoli

Soup

served with a crusty roll and herb oil

Choice of:

Roasted Tomato & Basil,

Traditional Lentil,

Cream of Cauliflower & Mascarpone,

Carrot Ginger & Coriander,

Potato & Leek.

Desserts

Biscoff Cheesecake, Biscoff crumb, white chocolate and caramel sauce with fresh strawberry.

Milk Chocolate Mousse, garnished with Chantilly cream and a toffee sauce covered profiterole.

Lemon Posset, homemade shortbread and prosecco raspberries

Western House Sticky Toffee Pudding, vanilla pod ice cream and caramel sauce.

PLATINUM MENU

Starters

Corn Fed Chicken & Smoked Duck Terrine, celeriac & purple cabbage slaw, chilli jam and arran oatcakes.

Beetroot Cured Salmon Gravadlax and Hendricks gin cured smoked salmon, horseradish cream cheese and golden beets.

Marinated King Prawns, cherry tomatoes, avocado and vodka Marie rose dressing.

Haggis Croquette, crispy spiral potatoes and root veg mash served with Isle of Skye whiskey & green peppercorn cream.

Smoked Duck, Chorizo and Quails Egg Salad, baby mozzarella, toasted walnuts and orange dressing.

Maining

Roasted Fillet of Scotch beef, Pancetta, roasted shallot and rioja jus.

Beef Bourguignon, burgundy red wine sauce with wild mushroom, pancetta & shallot jus with fresh parsley

Roast Breast of Cornfed Chicken glazed with Swiss cheese, served with creamed leeks, bacon & petit pois.

Roulade of Free-Range Chicken wrapped in prosciutto, served with Italian tomato & chorizo ragout.

Medallion of Scottish Sirloin with barbeque beef brisket, brandy & pink peppercorn cream (*served pink*)

Seared fillet of Halibut with samphire, roasted vine cherry tomatoes & basil pesto.

Scottish Salmon Supreme, coated in garlic, honey & black sesame seeds, with coriander, lime & soy sauce.

Your choice of potatoes: Gratin, Sautéd, Dauphinoise, In Parsley Butter, With Smoked Sea Salt or Roasted in Rosemary & Garlic

Plus a choice of vegetables: Seasonal Fried Greens, Roasted Root Vegetables, Roasted Mediterranean Vegetables or Tenderstem Broccoli

Soup

served with a crusty roll and herb oil

Choice of:

Roasted Tomato & Basil,

Traditional Lentil,

Cream of Cauliflower & Mascarpone,

Carrot Ginger & Coriander,

Potato & Leek.

Desserts

Biscoff Cheesecake, Biscoff crumb and caramel sauce with fresh strawberry.

Dark Chocolate Torte, garnished with Chantilly cream and a toffee sauce covered profiterole.

Lemon Posset, homemade shortbread and prosecco raspberries

Belgian Chocolate Delice, white chocolate sauce and fresh raspberries.

Tarte au Citroen, fresh raspberry coulis and a pineapple and mint compote.

Raspberry & White Chocolate Cheesecake, freeze dried raspberries and bitter chocolate sauce.

Western House Sticky Toffee Pudding, vanilla pod ice cream and caramel sauce.

Silver Menu

POST CEREMONY

A Glass of Prosecco **or** A Bottle of Beer

TOAST & SPEECHES

A Glass of Prosecco

WEDDING MEAL

A glass of House Wine per person, poured at the table.

Gold Menu

POST CEREMONY

A Glass of Prosecco **or** A Bottle of Beer

TOAST & SPEECHES

A Glass of Prosecco

WEDDING MEAL

2 Drinks of Choice* per person **or** half bottle of House Wine per person

Platinum Menu

POST CEREMONY

A glass of Rose House Champagne **or** premium beer

TOAST & SPEECHES

A Glass of house Champagne

WEDDING MEAL

2 Drinks of Choice* per person **or** half bottle of House Wine per person

** Choose 2 Drinks from: Smirnoff Vodka, London Hill Gin, Captain Morgan's Spiced Rum, Isle of Skye Whisky, Bacardi Rum or Bottle of Beer*

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.

DRINKS *Packages*





Photography Credits

A massive thanks to all our wonderful couples and their photographers for allowing us to use their images in our brochure.

Alan Watson Photography

Bear & Butterfly Photography

Belvedere Images

Carrie Roy Photography

Clyde Wedding Photography

Fire & Ice

iMac images

John Clark Photography

Ken Ferguson

Laurence Edgar @luster.archive

Pearl & Plum Photography

Sheila Galvin Photography

Sheryl Ann Thomson Photography

The Kilted DJ

Tom Gibson Photography



★ **Western House Hotel**
AT AYR RACECOURSE ★ ★ ★ ★

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