

## Wedding Receptions at Lochardil House Hotel

### 1985 – 2010 25 years

We have owned Lochardil since 1985 and in that time have organised over 1250 Wedding Receptions.

Our Manager – Richard (Green) and Assistant Manager – Robert (MacBean) or our Front of House Manager – Michelle (Elsley) would be pleased to meet with you to discuss your requirements.

We have over the years continuously upgraded our facilities and we believe that you have made an excellent choice in contacting us. We can comfortably cater for up to 200 guests.

Attached you will find suggested menus and details of our Recommended Drinks Package and Evening Buffet choices together with other information which may assist you in deciding what to offer your guests. **All weddings booked for the normal minimum number of 60 Adults are provided with Complimentary Canapes for their guests served with the arrival drink.**

We endeavour to provide the best of service and facilities at reasonable cost to ensure a memorable day. Our Banqueting Suite is self contained with its own facilities and large Bar and provides an area for your guests to gather before Dining in The MacDonald Room and after the meal spacious surroundings for the Wedding Dance

We are licensed to hold Wedding Ceremonies and if you wish to have the Ceremony here there is no additional charge provided at least 60 adults are attending the meal.

We offer professional, friendly and helpful assistance in planning what is a Special Day, written confirmation of what you finally decide, Red Carpet welcome on the day, Printed Menus for your meal, White Table Linen and Linen Napkins, Special Accommodation rates for your guests and a complimentary suite in our Garden Wing for the night of the wedding.

Our large gardens are available for your photographs and we provide extensive onsite car parking

Thank you

**Eileen Fraser & Graeme MacBean**

## **Booking Details**

When you have decided on the date for your Wedding we will be pleased to make a reservation for you. A Deposit of £750 is required to confirm the date which is non refundable. We do recommend that you consider Wedding Cancellation Insurance which would provide cover in the event of unforeseen developments. Our Booking Form once completed is then copied to yourselves for your records.

We normally ask to meet with you around 3 months before the day to finalise details and would then confirm to you in writing what you have chosen and also give you an estimate of the costs. Final Numbers are required 3 weeks before and a revised Final Account is issued then payment of which is required the week before the reception.

## **The Wedding Meal , Drinks Package, Evening Buffets**

A selection of priced menus is attached, these are suggestions only and we are happy to discuss with you changes to any of them or indeed give you costings for a menu of your choice. We have shown all menus as 3 Course but you can add a Soup Course if you wish at no extra cost.

Full use of our Banqueting Suite is included in the cost of the meal provided there are at least 60 adults attending. In the event that you anticipate less than 60 guests we would be happy to discuss this with you.

Our recommended Drinks Package provides a glass of Cava on arrival and house wines with the meal equivalent to over half a bottle per person (sufficient for 3 glasses 175ml per person ). Currently this package costs £12.50 per person.

If you wish to offer your guests an Evening Buffet we enclose suggestions varying in price from £7.50 to £14.00.

## **Day of the Week**

Most Weddings are held on a Friday or Saturday and the prices quoted are based on this but should you wish to hold your Reception on another day we would be happy to discuss the number of guests attending and costs with you.

## **Children Attending**

We cater for children in High chairs at no cost and normally offer a reduction of at least 50% on your chosen menu for children who would not eat the full adult meal.

**A soup course can be added to any of the following menus at no additional cost**

**Menu 1 (2011)**

£26.00

Medallions of Haggis in Breadcrumbs served with a Red Onion Chutney

~ooOoo~

Oven Baked loin of Pork Steak with an Apple and Cream Sauce

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Warm Treacle Tart with Double Cream

Or

Chocolate Mint Ice Cream

~ooOoo~

Tea & Coffee

**Menu 2 (2011)**

£28.00

Melon & Pineapple Timbale served with Raspberry Coulis

~ooOoo~

Roast Chicken Breast served on a Slice of Stornoway White Pudding

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Strawberry Cheesecake served with Vanilla Pod Ice Cream

~ooOoo~

Tea & Coffee

**Menu 3 (2011)**

£30.00

Chicken Liver & Apricot Pâté with Highland Oatcakes and a Redcurrant Jelly Sauce

~ooOoo~

Roast Topside of Aberdeen Angus Beef with Yorkshire Pudding & Gravy

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Butterscotch & Tia Maria Mousse

Or

Belgian White Chocolate Ice Cream with a Raspberry Sauce

~ooOoo~

Tea & Coffee

**Menu 4 (2011)**

£33.00

Peppered Smoked Mackerel Terrine Served with Cheese straws

~ooOoo~

Baked Chicken Breast Wrapped in Cured Ham with a Sweet Pepper & Tomato Sauce

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Chocolate Fudge Cheesecake with a Warm Chocolate Sauce

Or

Rum & Raisin Ice Cream

~ooOoo~

Tea & Coffee

**Menu 5 (2011)**

£35.00

Succulent North Atlantic Prawns bound with Apple & a Marie Rose Sauce

~ooOoo~

Roast Loin of West Highland Lamb served with a Fresh Rosemary & Garlic Gravy

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Irish Cream Truffle Torte & Fresh Double Cream

Or

Strawberry Ice Cream

~ooOoo~

Tea & Coffee

**Menu 6 (2011)**

£37.00

Duck & Green Peppercorn Pâté with a Tomato & Lime Chutney

~ooOoo~

Roast Sirloin of Beef with a Rich Red Wine & Marrowbone Gravy

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Scottish Mist

Or

Honeycomb Ice Cream

~ooOoo~

Tea & Coffee

**Menu 7 (2011)**

£38.00

Sliced Peat Smoked Salmon Drizzled with a Lemon Dressing

~ooOoo~

Baked Breast of Duck on a Bed of Stir Fry Vegetables & Topped with a Black Bean Sauce

Cold Meat Salad of your choice

Vegetarian option

~ooOoo~

Rich Caramel & Pecan Nut Brownie with Chocolate Ice Cream

~ooOoo~

Tea & Coffee

## **Buffet Menus**

### **Buffet 1 - £7.50**

A selection of fresh cut Brown and White Sandwiches  
Freshly baked cocktail Sausage Rolls  
Served with Scottish Blended Tea and Freshly Brewed Coffee

### **Buffet 1a – £7.50**

Stovies served with Oatcakes

### **Buffet 2 - £11.50**

Spicy Chicken Wings  
Cocktail Sausage Rolls  
Vegetable Pakora  
Assorted Meat, Fish & Vegetarian Sandwiches  
Mini Pork Pies  
Served with Scottish Blended Tea and Freshly Brewed Coffee

### **Buffet 3 - £14.00**

Chicken & Salsa Fajitas  
Assorted Meat, Fish & Vegetarian Sandwiches  
Vegetable Dimsum  
Cocktail Sausage Rolls  
Spicy Chicken Wings  
Yellow Fin Sole Goujons  
Served with Scottish Blended Tea and Freshly Brewed Coffee

**The above are suggested menus – The buffet can be tailored to suit your price range  
between £7.50 and £14.00**

**All menu prices are current for 2011 –  
provided no further ! major increase in the V.A.T rate occurs.**

## **Vegetarian Options**

Vegetable Lasagne

Baked Spiced Stuffed Peppers

Mediterranean Vegetables baked in a puff pastry case

Vegetable Curry with Basmati Rice and Naan Bread

Baby Corn and Cashew Nut Casserole

Three Bean Chilli

Savoury Hazelnut Roast with a Tomato and Basil Sauce

Red Onion and Goat's Cheese Tart

Herbed Nut Cutlets

Roast Vegetable Quiche

## **Soup Options**

Scotch Broth

Cream of Tomato with Pernod and Toasted Coconut

Lentil and Smoked Bacon

Chicken and Rice Broth

Cream of Broccoli and Stilton

Carrot and Coriander

Cream of Carrot and Orange

Cream of Asparagus

Potato and Leek

Royal Game

French Onion

Cream of Mushroom