



LOCH NESS

COUNTRY HOUSE HOTEL

The prices shown include VAT @ 20% and are valid until 31st December 2017



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Your perfect wedding day

Congratulations and thank you for considering Loch Ness Country House Hotel as the venue for your wedding. Whether you are planning a traditional Highland wedding, or a smaller intimate occasion we are sure you will find everything you need for your perfect day right here.

Wedding Co-ordination

Once you have viewed the hotel and confirmed your booking with a deposit, your details will be passed to our wedding co-ordination team who will meet with you to discuss your requirements in more depth. They will assist you with planning your catering requirements and will advise on timings and organisation.

Sunday to Thursday Weddings – New for 2016/2017

Weddings booked on Sundays-Thursdays will receive 20% off their food and beverage costs on their event summary.

Exclusive Use

At Loch Ness Country House Hotel we are delighted we can offer you Exclusive use of our hotel and gardens.

(November - February) £2500.00

(March – April & September – October) £3200.00

(June, July & August) £4200.00

If you choose to have exclusive use we will offer you:-

Exclusive use of our hotel and gardens for your ceremony – includes room hire

Bride and Groom will allocate bedrooms to their guests

All bedrooms and cottages for up to 30 guests, extra beds will be charged for.

Wedding co-ordinator

Complimentary honeymoon suite for your wedding night

Red carpet/Cake knife

Master of Ceremonies/Toastmaster

Personalised table menus

White linen tablecloths & napkins

Flexibility to use public areas for suppliers

Evening entertainment should finish by 1am.

Non-Exclusive Use

If you choose to have Non Exclusive Use then a wedding fee will apply;

November, December, January or February £500

March, April, May, September, October £750

June, July, August £1000

Our Lounge/Restaurant will be open to non-residents for Lunch/Afternoon Tea/Dinner

Our Lounge/Restaurant cannot be used for other suppliers

Evening entertainment should finish at 12am

Master of Ceremonies/Toaster

Wedding co-ordinator

White linen table clothes & napkins

Complimentary honeymoon suite for your wedding night where there is a minimum of 60 days

Red carpet

Cake knife

Use of the hotel and gardens for photographs

Discounted accommodation rates offered to your guests for the night of your wedding

Wedding guests should book directly with the hotel to receive their discount

Wedding ceremony

We welcome all celebrants to the hotel.

To hold your ceremony at the hotel there is a fee of £200.00 (If Non Exclusive)

Minimum Saturday numbers from March – October is 60

Drawing room - up to 30 guests

Function Suite - up to 150 guests

Decking Area – up to 50 guests

Gardens - up to 120 guests seated (weather permitting)

If your numbers exceed the above please ask us about our Marquee options.

Drinks Reception

With lovely gardens, roaring log fires and cosy sofas the hotel provides the perfect backdrop for your drinks reception. If the sun is shining, the outside terrace and gardens will delight your guests as they sip champagne and take in the views. Have a look at our drinks packages to select your wine or champagne and simply choose from our canapés list to keep guests' hunger pangs at bay while you're having your photos taken.

Wedding meal

The food you serve to your guests is one of the most important aspects of your wedding day and we have provided a menu selector to help you make a decision that suits your own preferences and your budget. If you wish to offer a choice to your guests we are happy to discuss this and to give you a price accordingly.

The maximum number we can seat for a meal is around 110 in our function room depending on table layout.

If yours is a smaller, more intimate wedding we can seat up to 24 guests in our restaurant. We provide white table linen and napkins, but if you would like different coloured napery we can hire it in for you at an extra cost.

Allow approximately 2-2 ½ hours for a three course meal with coffee. Allow additional time for a receiving line, cake cutting, speeches and toasts.

Evening reception

Many couples take the opportunity to invite extra guests for an evening reception where they can enjoy music and dancing 'til the small hours. Our function suite can accommodate up to 140/150 guests for the evening and up to 200 with the Marquee extension. (Marquee Extension £1500.00)

Accommodation

We have eleven sumptuous bedrooms in the main building and two lovely cottages in our grounds.

Discounted B&B Rates for wedding guests – Non Exclusive

All rooms will be required to be paid 2 weeks prior to the wedding day.

All prices below are based on 2 sharing per room.

(November - February) We will offer 40% off our rack rates.

(March – April & September – October) We will offer 25% off our rack rates.

(June, July & August) We will offer 15% off our rack rates.

Rack Rates:-

King Room £185.00

Executive Suite £225.00

Junior Suite £265.00

Garden Cottage (1 double & 1 twin room) £300.00

We are delighted to offer you complimentary use of one of our honeymoon suites for your wedding night with 50 plus guests attending your wedding day.

Check in time: 3pm – **It is up to the bride and groom to notify the guests of this.**

If you require early check in there is a charge of £20.00 per room to check in from 12.30pm.

This is subject to availability and should be booked, arranged and paid 1 week in advance.

Check out time: 11am

Booking and invoicing

If you have fallen in love with Loch Ness Country House Hotel and have started to dream of holding your special day with us, we recommend that you secure your chosen date as soon as possible. A deposit of £500 is required at this stage. This is non-refundable.

Once you have decided what level of catering and drinks you require we will prepare a projected invoice showing the costs for the anticipated number of guests. We will require 25% payment 6 months prior to your wedding day and 50% 3 months before. Thereafter, once your final numbers and final catering requirements are known we will produce a final invoice. This will usually be around two weeks before your wedding.

Sometimes there are small extras (drinks etc) that are added on the day itself and these will be charged to you on departure.

Of course you are free to make payments to your account at any time in order to spread the cost.

Drinks packages

Champagne Package £38.95 per person

On arrival - Champagne cocktail

With meal - ½ bottle of house wine per person

Toast - Glass of Champagne

Cocktail Package £24.95 per person

On arrival - cocktail

With meal – Two glasses of house wine per person

Toast - Glass of Prosecco

Highland Package £21.95 per person

On arrival - Whisky, sherry or orange juice

With meal - Two glasses house wine

Toast - Glass of Prosecco

Sparkling Package £21.95 per person

On arrival - Sparkling wine or orange juice

With meal - One glass of house wine + top up

Toast - Glass of Prosecco

Prosecco Package £23.95 per person

On arrival – Prosecco or orange juice

With meal - One glass of house wine + top up

Toast - Glass of Prosecco

Alcohol Free Drinks Package £7.95 per person/child

On arrival - Non-alcoholic fruit punch

With meal - Freshly squeezed orange juice

Toast - Non-alcoholic bucks fizz

Evening Drinks on Arrival

Please choose an option

Champagne £12.00

Cocktail £8.95

Prosecco £6.95

House Wine £5.50

Whisky or Sherry £3.00

Bottles of lager £3.75

Soft drinks £2.50

If you have a particular wine or drink you would like to serve please let us know and we will make every effort to source it. We regret that we do not offer corkage.

Canapés list

3 x canapés per person = £4.50 / 4 x canapés per person = £5.50 / 5 x canapés per person = £6.50 / 6 x canapés per person = £7.25 / 7 x canapés per person = £7.95 / 4 x Sushi Selection per person = £7.50
Canapés will be served on trays to your guests. Please choose from the list below.

Kids Canape

Mini Milk & Cookies = £3.00

Peanut Butter & Jelly Sushi (bread rolled to resemble sushi)

Choc covered strawberries

Vegetarian Canapes

Parmesan Biscuit Hearts, honey roasted cherry tomato, feta, olive and rosemary

Garlic Croute tomato tartare, parmesan crisp

Puff Pastry Tartlet, caramelised red onion, crème fraiche and chervil

Mini Bruschetta, tomato salsa, basil pesto

Vegetarian Haggis Bon Bons (warm)

Mini Cheddar & Leek Tartlets (warm)

Beignets of Wild Mushroom Risotto (warm)

Meat Canapes

Garlic Bruschetta with rare Roast Beef, roasted red pepper, rosemary cream cheese and flat leaf parsley (cold)

Chicken Liver Parfait, arran oatcakes, quince jelly (cold)

Steak Tartare 'Crostini' with beetroot & pickled shallots (cold)

Mini Haggis Neeps and Tatties Voleuants (warm)

Black Pudding with apple compote & crispy pancetta (warm)

Haggis Bon Bons with Sweet Chilli Dip (warm)

Serrano ham, red pepper & feta tartlets (cold)

Fish Canapes

Smoked Salmon Blinis with dill cream cheese and keta caviar (cold)

Crab Salad on Sourdough toasts with wasabi caviar (cold)

Mini Nicoise Salad, ciabatta crostini, garlic aioli (cold)

Seared Sesame Tuna, apple, cucumber and spring onion, honey & chilli dressing (cold)

Hot Smoked Salmon Fish Cakes, lemon mayonnaise and salted capers (warm)

Smoked Haddock and Leek Tartlets with wholegrain mustard and quails egg (warm)

Anchovie and Puff Pastry Straws (cold)

Queen Scallop and Serrano ham 'lollipops' (warm)

Also available – chef's handmade sushi selection served with wasabi, pickled ginger and soy

Dessert Canapes

Mini Chocolate Eclairs

Chocolate Cups with chocolate & raspberry mousse

Mini Caramelised Lemon Tarts

Fresh Berry Pavlovas

Strawberry & Cream Scones

Choc covered straw

Nibbles - £2.75 per person

We will place bowls of nibbles around the area where you are having your drinks reception and guests can help themselves whilst having their drinks.

Menu selector

Our menu selector is designed to allow you complete flexibility to put together a wedding menu that reflects your personal tastes and preferences whilst helping you manage your budget carefully. If you wish to offer your guests a greater choice we can do this for you - simply choose from the menu selector and ask your guests to make their choices beforehand. This can be done when you send out your invitations. We will price your menu accordingly with no extra cost for a pre - order.

Please ask if you are looking for something different.

Soups - all £4.50

French onion with gruyere cheese crouton
Root vegetable with curry oil
Parsnip with parsnip crisps
Cauliflower Velouté with chives
Butternut Squash, sage & parmesan
Broccoli & blue Cheese with walnut oil
Roast Tomato & Basil
Celeriac & apple
Potato & leek
Lentil & ham
Pea & mint
Carrot & Coriander
Cauliflower Cheese
Pea Velouté
Cock 'o Leekie

White onion soup with blue cheese
Cream of Broccoli Soup
Cheddar cheese and beer soup
New England Style clam chowder - £5.50
Vichyssoise (chilled)
Gazpacho (chilled)
Pea & braised ham hock Soup
Tuscan white bean soup with black truffle oil
Red lentil & bacon Soup
Cream of Vegetable Soup
Cauliflower Cheese Soup
Cullen Skink £5.50
Scotch Broth, Braised Lamb Neck

Intermediates

Soups - £3.95

Any of the above

Sorbets - £2.95

Strawberry & Champagne
Orange & Basil
Raspberry
Cucumber
Pineapple
Coconut
Apple
Passion fruit
White Peach
Guinness Ice Cream

Cocktail Sorbets

Kir Royal – Champagne, crème de cassis
Pina Colada – coconut, pineapple & rum
Pimms – Pimms, cucumber, strawberry & mint
Mojito – mint, rum & lime
Sangria – Red wine, orange & spices
Apple Martini – apple vodka, apple juice & apple sourz
Bellini – peached & champagne

Vegetarian Starters

Layered Mediterranean Vegetable Terrine, fennel olive and tomato salad, saffron £7.00
Roasted Cherry Vine tomato & Brie tartlet, rocket & parmesan salad, balsamic vinaigrette £7.50
Vine Tomato and Black Olive Bruschetta, extra virgin olive oil and aged balsamic £6.95
Pressed terrine of leeks, Goats cheese Emulsion £5.50
Red Onion Tart Tatin, grilled crostin goats cheese, red wine reduction £7.50
Chef's handmade Vegetarian Sushi Selection, wasabi, pickled ginger and soy £8.95
Compressed Watermelon in ginger syrup, fresh strawberries and peach coulis £7.00

Fish Starters

Trio of Scottish Salmon, poached ballotine, hot smoked rilletes, gin and tonic smoked salmon, Pickled Cucumber Sorbet, citrus dressing £7.95
Poached Ballotine of Scottish Salmon in fresh herbs, watercress, garlic & saffron mayonnaise £7.95
Salmon marinated in Dill with horseradish & mustard sauce & rocket leaf £7.95
Fillet of Mackerel, confit tomato tart, black olive tapenade, basil pesto £6.95
Terrine of Salmon & foie gras, spiced lentils, fig and port reduction £8.95
Tian of Orkney Crab, avocado puree, brown shrimps, lemon mayonnaise and toasted sourdough £8.95
Half a Poached Native lobster, truffle Mayonnaise, baby artichokes and herb salad £18.00
Smoked Fish Plate – smoked salmon, smoked halibut, smoked mackerel & smoked mussels, mini gherkins and a lemon and chive dressing £7.95
Selection of Chef's handmade Sushi & Sashimi served with pickled ginger, wasabi and soy sauce £14.95

Meat Starters

Chicken Liver Parfait wrapped in Parma ham, baby gherkins, red onion marmalade & toasted sourdough £8.95
Confit duck & pistachio terrine wrapped in parma ham, fig chutney and toasted sourdough £8.95
Ham Hock & Berlotti Bean Terrine, pea puree, pickled button onions, toasted brioche £9.50
Confit Pork and Arran Mustard terrine, baby apples, apple-cider vinaigrette £8.50
Cockaleekie Terrine, chicken baby leeks and prunes, prune puree, crispy leeks £8.95
Chicken & Chorizo Terrine, garlic and saffron mayonnaise, lambs lettuce £7.95
Guinea Fowl, mushroom and Arran Mustard Terrine, crispy bacon and hazelnut vinaigrette £8.95

Vegetarian Mains

Roasted Cherry Vine Tomato and feta cheese puff pastry tart, buttered broccoli, tomato fondue £14.95
Chargrilled Aubergine, ricotta & spinach 'Cannelloni, baby fennel, ratatouille £14.95
Grilled Portobello Mushrooms with herb tofu, aioli & red onion marmalade £14.95
Wild Mushroom Risotto Cake with sweetcorn relish and pickled wild mushrooms £14.95
Mushroom Stroganoff with cardamom basmati rice £14.95

Fish Mains

Roast fillet of salmon, sautéed baby gem, West Coast Shellfish chowder, Roast Langoustine £19.95
Herb crusted loin of cod, leek fondue, mashed potatoes, asparagus, brown shrimp and caper butter sauce £19.95
Grilled West Coast King Scallops in the half shell with hazelnut and coriander butter and chorizo sausages £24.95
Roasted Shell sushi Platter – mussels, brown crab claws, langoustines, scallops, razor claws, king prawns, crevettes and surf clams – simply roasted in garlic and herb butter and served with homemade Aioli mayonnaise £42.50

Meat Mains

Breast of Chicken, haggis bon bons, fondant potato, clapsnot puree, whisky Sauce £18.95
Breast of Chicken stuffed with Smoked Garlic and Pancetta, fondant potato, root vegetable, tarragon cream sauce £19.50
Breast of Chicken stuffed with a Wild Mushroom & Tarragon Mousse, celeriac puree, confit potato, porcini mushroom sauce £19.50
Braised blade of beef, Horseradish mash, honey & sesame glazed parsnips, parsnip puree, thyme jus £22.00
Roast Rib of Scottish Beef, garlic roasted new potatoes, carrot & tarragon mash, black peppercorn jus £26.00
Slow cooked fillet of beef, wilted calvo nero, pan fried foie gras, glazed vegetables, shaved black truffle, madeira jus £35.00
Venison haunch 'Bourignon' carrots, mushrooms, baby onions and bacon, crispy cabbage leaf, mashed potatoes £26.00
Roast Lion of Pork with wholegrain mustard mash, glazed carrots and a apple and brandy cream sauce £23.00
Duck Confit, garlic fondant potato, braised red cabbage & thyme jus £24.00

Desserts

Baked Chocolate & Pear tart calvados ice cream £6.95

Raspberry Bavaois fresh berries, raspberry sauce £6.50

Warm Chocolate Brownie with chocolate & chilli sauce and white chocolate ice cream £6.95

Chocolate & Passion Fruit Layer Cake with passion fruit sauce and dark chocolate sorbet £6.95

Sticky Toffee Pudding, caramel Sauce, vanilla ice cream £6.95

Tart au Citron – classic caramelised lemon tart, with raspberry sauce and raspberry sorbet £6.95

Opera Cake – layers of chocolate and coffee ganache with a hint of orange £6.95

Vanilla & Strawberry Cheesecake with macerated strawberries, strawberry sorbet and Strawberry and vanilla sauce £6.95

Pecan Pie with calvados crème fraîche £6.95

Trio of mini desserts (choose any three desserts from the options above) £8.50

NB: the accompaniments shown in lighter type are not included in the dessert trio

Tea & Coffee with Highland tablet or shortbread £2.50

Tea & Coffee with homemade chocolates £3.50

Set Menu £35.00

Wild Mushroom Velouté, Black Truffle Oil

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Pimms Sorbet

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Braised Blade of Beef, Fried Garlic Mash, Honey & Sesame Glazed parsnips, Rosemary Jus

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Raspberry Bavaois fresh berries, raspberry sauce

Set Menu £36.55

Trio or Melon, Compressed Watermelon, Citrus Jelly, Cucumber Sorbet

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Parsnip Soup

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Breast of Chicken, Haggis Bon Bon's, Clapshot Puree, Potato Fondant, Whisky Sauce

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Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce

Set Menu £39.00

Ham Hough Terrine, Piccalilli Flavour, Filo Crisps

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Parsnip Velouté, Lightly Curried Parsnip Crisps

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Roast Fillet of Salmon, Tarragon Potato Cake, Wilted Spinach, Shellfish Chowder

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Dark Chocolate and Baileys Tart, White Chocolate & Thyme Sorbet, Mango

LE MENU EXQUISITE £75.00

Amuse Bouche – Scottish Langoustine bisque, Queen Scallops

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Half Lobster with fine Herbs and Truffle mayonnaise

Or

Lobster Thermidor

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Pink Champagne Sorbet

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Slow Cooked Fillet of Scottish Beef served med-rare Warm Escalope of Foie Gras, Glazed Baby Vegetables, Shaved Black Truffle, Madeira and Black Truffle Jus

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Assiette of Mini Desserts – Valrohna Chocolate Tart, Lemon Tart (caramelised), Opera Cake with Gold Leaf

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Selection of Homemade Petit Fours

Children's menu

We are happy to provide half portions from our adult menus at half the adult price or you can provide a children's menu from the choices below.

£10 per child

Cheese Garlic Bread
Tomato soup
Melon rose with fruit sorbet
Fruit Skewer, strawberry, kiwi melon, pineapple, orange

Fish & Chips
Chicken Goujon's with chips
Creamy tomato & cheese pasta/Macaroni Cheese pasta broccoli pot
Local pork sausages with potatoes and gravy
Mini hotdogs & chips
Mini hamburger & chips

Sticky toffee pudding
Chocolate Pudding
Jelly and ice cream
Kids Eton Mess

Please advise us of any special dietary requirements

Evening food

The options below include tea and coffee. max of 2 choices

Stovies, Beetroot & Oat cakes £8.50 (v- available)
Thai Green Curry - £8.50
Bacon Rolls £6.50
Braised BBQ Ribs, Chicken Drumsticks £8.50
Chefs Selection of Sandwiches & Sausage Rolls T&C £8.50
Finger Food £8.50
Haggis, Neeps and Tatties £8.50 (v)
Macaroni Cheese £8.50
Meat/Veg Chilli with Rice, Cheese & Sour Cream £8.50
Hog Roast & all the trimmings £1150.00 – 100 pax

NB: We regret that no food, other than wedding cakes, can be brought in from outside suppliers.

ROOM STYLES

Room 1 – Avon – Honeymoon Dbl
Room 2 – Lomond – King Twin/Dbl
Room 3 – More – King Dbl
Room 4 – Nevis – King Dbl
Room 5 – Wyvis – Honeymoon Dbl
Room 7 – Cruachan – Suite Dbl – Sofa Bed – Ground Floor
Room 8 – Lawers – Suite Twin/Dbl – Sofa Bed – Ground Floor
Room 9 – Macdui – Suite Twin/Dbl – Sofa Bed – Ground Floor
Room 10 – Oss – Suite Twin/Dbl – Sofa Bed
Room 11 – Vorlich – Suite Twin/Dbl – Sofa Bed
Room 12 – Ghlas – Suite Twin/Dbl – Sofa Bed

GS1 – Bigger Cottage – Dbl, Twin, Shower Room, Living Room, Basic Kitchen

GS2 – Smaller Cottage – Dbl, Twin, Shower Room, Living Room

Any extra beds or sofa beds will be charged at £ 30.00 each and it is up to the bride and groom to inform their guests of this charge.

The hotel also has cots if required.



Thank you for choosing to view Loch Ness Country House Hotel as your Wedding Venue