

## ***What your Wedding Package Includes***

*At the Salutation the menu price includes  
All of the list below*

*Red Carpet on Arrival  
Hire of the Moncrieffe Suite for the day  
Printing of Personalised Menu  
Printed Table Plan  
Changing Room for Bridal Party*

*Use of Cake Stand or Base and Knife  
White Linen Tablecloths and Napkins  
Master of Ceremonies for the Day  
Late Bar Licence Extension  
Glitter Sprinkles on Tables*

*In addition if you have more than 50 guests at your  
meal you will also receive with our compliments*

*Fresh Flower arrangement on Top Table  
and Fresh Buds for all your tables*

*The use of our Four Poster Bedroom for  
the Bride and Groom*

*Piper to welcome your guests and pipe you  
in to the Top Table*

*A complimentary first anniversary  
dinner in our Adam Restaurant  
with a bottle of wine*

*For Additional Cost we can also arrange the  
following: (please ask for details and charging)*

*Hire of our Adam Restaurant for your  
Wedding Ceremony*

*DVD Player and Childrens DVDS*

*Disposable Cameras on all tables*

*Chocolate Fountain*

*Mirror and Glass Tea Light Candle  
Table Centrepieces*

*Colour Co-ordinated Table Linen  
And Chair Covers*

*Hand Written Place cards*

*Balloon Displays*

*Belgian Choc Boxes for Favours*

*Whisky Miniatures for Favours*

*Bubble Bottles on Tables*

*Use of Power Point and Screens*

*Piper at Church Service*

*Some of the above additional cost items are arranged through other companies through which the Salutation have negotiated special prices, all of these items are subject to availability and many need to be arranged well in advance. Please ask if you require further information.*

## ***Salutation Ruby Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Mints

*Soup of Your Choice (from Soup Section A)*  
*Served with a Bread Roll and Butter*

*Fresh Fruit Fusion (V)*  
*Assorted Citrus Fruits and Berries in natural juices*

*Chicken Liver Terrine*  
*With Highland Oatcakes and Fruit Chutney ,*  
*Salad Leaves and Cherry Tomatoes sprinkled with a*  
*Balsamic Vinaigrette*

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*Chef's Home-made Steak Pie*  
*Prime Chunks of Scottish Beef in a Rich Gravy*  
*With a Puff Pastry Crust*

*Breast of Chicken stuffed with Local Haggis*  
*Coated with a Scottish Whisky and Onion Cream Sauce*

*Cold Fillet of Tay Salmon*  
*Presented with a Seasonal Salad and Dill and Lemon Mayonnaise*  
*Main Course presented with Chef's Selection of Vegetables and Potatoes*

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*Tray Baked Apple Pie (V)*  
*Served with your choice of Custard or Pouring Cream*

*Meringue Nest (V)*  
*Filled with Whipped Cream and Seasonal Fruits*

*Ice Cream Sundae (V)*  
*Vanilla Ice Cream with Butterscotch Sauce and Wafer Curls*

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*Freshly Filtered Coffee or Tea*  
*And Dark Chocolate Mints*

## ***Salutation Pearl Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Mints

### ***Soup of Your Choice (from Soup Section A)***

*Served with a Bread Roll and Butter*

### ***Oak Smoked Chicken Strips***

*Tender Breast of Chicken, glazed with a Honey and Arran  
Mustard Dressing, served with a Salad Garnish*

### ***Prawn and Melon Appetiser***

*Atlantic Prawns and Chunks of Melon tossed in a Seafood  
Dressing and layered on Continental Leaves*

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### ***Roast Sirloin of Prime Scottish Beef***

*Served with either Yorkshire Pudding, Gravy and Creamed  
Horseradish or Mushroom, Shallot and Claret Sauce*

### ***Supreme Breast of Chicken***

*Coated with a Creamy White Wine and Grape Sauce*

### ***Poached Fillet of Scottish Salmon***

*Served with a Lemon and Lime Butter*

### ***Main Course presented with Chef's Selection of Vegetables and Potatoes***

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### ***Fresh Cream Choux Profiteroles (V)***

*Drizzled with a Warm Chocolate Sauce*

### ***Lemon Torte (V)***

*Served with Whipped Cream and Chocolate Lattice*

### ***Fresh Fruit Medley (V)***

*A Cocktail of Fruits blended in Natural Juice and served with  
Dairy Cream or Vanilla Ice Cream*

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### ***Freshly Filtered Coffee or Tea***

*And Dark Chocolate Mints*

## ***Salutation Emerald Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Mints

*Soup of Your Choice (from Soup List A)*

*Served with a Bread Roll and Butter*

***Mushroom Casket (V)***

*Sliced Mushrooms in a Creamy Sauce in a Light Pastry Shell*

***A Duo of Fanned Melon (V)***

*With an Array of Berries and Refreshing Fruit Syrup*

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***Roast Sirloin of Scottish Beef***

*Served with Gravy and Yorkshire Pudding*

***Medallion of Pork Fillet***

*Served with a West Country Cider and Bramley Apple Sauce*

***Poached Dorne of Salmon***

*Accompanied by a Quenelle of Lobster Filling*

*Main Course presented with Chef's Selection of*

*Seasonal Vegetables and Potatoes*

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***Dark Chocolate Cup (V)***

*Filled with a Cappuccino and Bourbon Mousse*

*Topped with Chocolate Flakes*

***Rhubarb and Apple Crumble (V)***

*With Dairy Cream or Vanilla Ice Cream*

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***Freshly Filtered Coffee or Tea***

*And Mints*

## ***Salutation Taste of Scotland Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Mints

### *Traditional Scotch Broth*

*Served with a Bread Roll and Butter*

### *Haggis Parcels*

*On a Pool of Drambuie and Onion Cream Sauce*

### *Scottish Smoked Salmon*

*Simply served with Lemon and Buttered Brown Bread and Capers*

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### *Roast Scottish Sirloin of Beef*

*In a Rich Mushroom, Shallot and Red Wine Gravy*

### *Herb Crusted Fillet of Local Salmon*

*Served with a Lime and Herb Butter*

### *Crown of Perthshire Turkey*

*With Herb Stuffing, Orange and Cranberry Sauce*

*Main Course presented with Chef's Selection of  
Seasonal Vegetables and Potatoes*

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### *Raspberry and Oatmeal Crannachan (V)*

*Traditional Scottish Dessert*

*With Blairgowrie Raspberries and Shortbread*

### *Tipsy Trifle (V)*

*Sherry soaked Sponge and Jelly layered with Creamy Custard and  
topped with Whipped Cream*

### *Strawberry Sundae (V)*

*Local Strawberries with Vanilla Ice Cream and Chocolate Sauce*

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### *Freshly Filtered Coffee or Tea*

*And Scottish Tablet*

## ***Salutation Golden Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Tablet

### ***Soup of Your Choice (Soup Section B)***

*Served with a Bread Roll and Butter*

***Scottish Smoked Salmon Slices and Tiger Prawns***  
*With Roundels of Buttered Brown Bread, Twist of Lemon and  
Rocket Drizzled with Balsamic Dressing*

### ***Crown of Melon Delight (V)***

*Scooped and filled Gallia Melon with added chunks of Water  
Melon and Scottish Berries, finished with Champagne Sorbet*

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### ***Oven Roasted Haunch of Highland Venison***

*Presented with a Redcurrant and Ruby Port Reduction and set  
with Dauphinoise Potatoes*

### ***Corn Fed Breast of Chicken***

*Laced with an Organic Flat Mushroom and Riesling Cream Sauce*

### ***Paupiette of Sole***

*In a Lime and Dill Glaze infused with Garden Herbs*

***Main Course presented with Chefs Selection of  
Seasonal Vegetables and Potatoes***

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### ***Luxury Dark Chocolate Torte (V)***

*Finished with Sliced Caramelised Orange and  
Cointreau laced Whipped Cream*

### ***Baked Vanilla Cheesecake (V)***

*With a Compote of Berries and Fruit Syrup*

### ***Sticky Toffee Pudding (V)***

*Soaked with a Vanilla and Butterscotch Sweet Sauce*

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### ***Freshly Filtered Coffee or Tea***

*And Scottish Tablet*

## ***Salutation Diamond Package***

Choose any Two Starters, Two Main Courses and  
Two Sweets plus Tea/Coffee and Petit Fours

### ***Soup of Your Choice (from Soup Section B)***

*Served with a Bread Roll and Butter*

### ***Warm Crab and Langoustine Platter***

*Dressed Crab and Atlantic Langoustines presented with a Rocket  
Salad and Lemon and Chablis Dressing*

### ***Coronets of Highland Smoked Venison***

*Served with chunks of Brie and a  
Onion and Redcurrant Marmalade*

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### ***Traditional Beef Wellington***

*Tender Fillet of Aberdeen Angus Beef, coated with  
Arran Mustard and encased in a light pastry*

### ***Baked Fillet of Yellow Fin Sole***

*Set on Crushed New Potatoes and served with Baby Roots and a  
Creamy Hollandaise Sauce*

### ***Supreme of Guinea Fowl***

*Filled with a Pork, Caramelised Orange and Ginger Stuffing*

### ***Main Course presented with Chef's Selection of Seasonal Vegetables and Potatoes***

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### ***Individual Crème Brulee (V)***

*With a Mixture of Summer Berries and Butter Shortbread*

### ***Pineapple Extravaganza (V)***

*Half a Pineapple, scooped and filled with  
Exotic Fruits and Champagne Sorbet*

### ***Trio of Fine Scottish Cheese (V)***

*Served with Oatcakes, Grapes and Celery*

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### ***Freshly Filtered Coffee or Tea***

*And Petit Fours*

## ***Soup and Vegetarian Options***

*There is a soup option on all our wedding menus,  
Please select from the appropriate list.*

### ***Soup List A***

*Highland Vegetable (V)  
Carrot and Orange (V)  
Carrot and Coriander (V)  
Tomato and Basil (V)  
Cream of Mushroom (V)  
Leek and Potato (V)  
Potato and Watercress (V)  
Scotch Broth  
Chicken Noodle  
Lentil and Vegetable*

### ***Soup List B***

*Chicken and Sweet Corn Chowder  
Wild Mushroom and Fresh Herb (V)  
Lobster Bisque  
Cullen Skink  
Cream of Asparagus and Sherry (V)  
Chefs Spicy Mulligatawny  
Crab and Mussel Chowder  
Highland Game Consommé  
French Onion and Basil (V)  
Sun Dried Tomato and Smoky Bacon*

## ***Vegetarian Main Course Options***

*Pasta Bows and Spirals  
Bound in a Tangy Arrabiata Sauce  
Wild Mushroom and Coriander Risotto  
Pan-Fried Curried Vegetables  
Goats Cheese Tartlette  
Sun-Dried Tomato and Basil Tartlette  
Stuffed Whole Pepper  
Filled with Mushroom and Pine Nuts  
Stilton and Cheese Flan  
Laced with Coriander Cream  
Herb Crepes  
Stuffed with Fine Vegetables*

## ***Childrens Package***

*Tomato Soup  
Garlic Bread Slices  
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Chicken or Fish Shapes  
With Beans or Peas  
And Chips or Potatoes  
Pasta Shapes  
Topped with a Tomato Sauce  
and Grated Cheese  
\*\*\*\*  
Kids Novelty Ice Cream  
Fresh Fruit Salad  
Includes Two Fruit Shoot Drinks  
and Bag of Sweets  
(Older children can have Half  
Portion of Adult Menu-charged at  
Half Price)*

# ***Wedding Drinks Packages***

*Drinks packages below are examples.  
We can tailor a package to your requirements.  
Alternatively you may set up a bar account to offer guests  
a drink of choice on arrival.*

## ***Arran Package***

- 1 Glass of Cava Sparkling on Arrival*
- 1 Glass of Red or White Wine with Meal*
- 1 Glass of Cava Sparkling for Speeches*

## ***Skye Package***

- 1 Whisky, Vodka or Gin on Arrival*
- 1 Glass of Red or White Wine with Meal*
- 1 Glass of Cava Sparkling for Speeches*

## ***Uist Package***

- Berry Fruit Alcoholic Punch and  
Citrus Non-Alcoholic Punch on Arrival*
- 1 Glass of Red or White Wine with Meal*
- 1 Glass of Cava for Speeches*

## ***Mull Package***

- 1 Glass of Cava & Raspberry Vodka on Arrival*
- 1 Glass of Red or White Wine with Meal*
- 1 Glass of Cava Sparkling for Speeches*

## ***Orkney Package***

- 1 Glass of Cava Sparkling on Arrival*
- 2 Glasses of Red or White Wine with Meal*
- 1 Glass of Cava Sparkling for Speeches*

## ***De Luxe Package***

- 1 Glass NV Champagne on Arrival*
- 2 Glasses of Red or White Wine with Meal*
- 1 Glass of NV Champagne for Speeches*  
*Liqueur of Choice with Coffee*

## ***Corkage***

*You may if you wish supply your own  
wine for your wedding day  
Corkage is charged for each  
bottle opened  
(Standard Bottle Size of 75cl)*

## ***Canapes***

*Why not offer your guests a delicate, tasty  
snack with their welcome drink...served  
from mirrored trays.*

## ***Evening Buffet***

*Please select from the following*

### ***Assorted Sandwiches***

*White and Wholemeal Bread Including Vegetarian Fillings  
(1 round per person) £1.95*

### ***Vol-au-Vents***

*A Wedding Favourite-with assorted fillings £1.30*

### ***Mini Sausage Rolls***

*Pork Sausage in delicate pastry  
(3 per person) £1.10*

### ***Crispy Chicken Fillets***

*Tender chicken in batter  
(2 per person) £1.60*

### ***Goujons of Haddock***

*Served with Tartare Sauce (4 per person) £2.00*

### ***Chunky Tattie Wedges***

*Spicy Potato Snacks with Sour Cream and Chive Dip £1.20*

### ***Chicken Satay or Vegetable Satay Sticks***

*Served with Curried Mayonnaise and Tangy Salsa Sauce £1.15*

### ***Individual Pastries***

*Choose from Savoury Vegetable and Cheese  
or Tomato and Mozzarella £1.00*

### ***Chinese Firesticks***

*Spicy Chicken Wings with a Sour Cream Dip £1.20*

### ***Stovies***

*A popular selection -served with Highland Oatcakes £3.50*

### ***Tea or Coffee***

*Can be charged as taken £1.50 per person*

*Wedding Cake is usually served with the buffet, please inform us which part of cake or tiers you would like chef to cut*

# ***Making a Booking***

**When you have decided on a date for your wedding please  
Contact our Event Planner or Duty Manager to check availability.**

## **Step One Provisional Booking**

This is a temporary booking which will be held for one month, if you have not contacted the hotel after this time, we will contact you to see if the booking is to be confirmed or released.

## **Step Two Confirmed Booking**

All we require is a non-refundable deposit of £250.00  
This guarantees your booking with the hotel for your wedding day.  
At this time we need an estimate of numbers attending and approximate timings of wedding service and meal.  
We also need the attached signed Terms and Conditions form at this time

## **Step Three Planning Meeting**

We leave it up to you to arrange an appointment that suits both of you, to come in and discuss the details of your wedding day. All we ask is that this meeting is arranged at least 1 month before the day.  
At this point menus, drinks packages, wine and room layouts can be finalised. Remember you can come into the hotel at any time prior to your wedding, to view wedding set ups or if you need advice on an aspect of your day or have any questions.

## **Step Four Final Details**

We require final chargeable numbers, seven days before the reception at this point we will issue an invoice. The invoice must be settled before the wedding day.  
Please ensure that we have your table plan and place cards and any favours or other table items, by the day before your wedding at the latest.

## **Children**

High chairs are available. No charge is made for infants under two years, children up to 12 years are charged at 50% of the adult package.  
Alternatively a children's menu is available.

## **Prices**

All prices quoted are inclusive of VAT at prevailing rate.

**Terms and Conditions**

- 1. The hotel reserves the right to cancel a booking at anytime, if the "making the booking" steps are not adhered to.
- 2. **Once you have received confirmation from the Hotel, should you then have to cancel your event, a charge will be made equivalent to any loss suffered by the hotel, as explained in the following conditions.**
- 3. Cancellation Charges for Weddings will be calculated as a % of the total booking value according to the following notice period given: -
  - 50% if cancelled 2-6 weeks out
  - 90% if cancelled less than 2 weeks out
- 4. Numbers to be charged - Provisional numbers will be asked for at the time of booking and the hotel reserves the right to set a minimum number to be charged for the event.
- 5. Reduction in number of guests - Any cancellations after final numbers are agreed will be charged at the agreed individual rate unless minimum number charge is applicable.

**ACCOMMODATION BOOKED WITH WEDDINGS**

- 6. Any accommodation bookings made for your wedding guests (with the exception of Bride and Groom bedroom) is separate from your event booking. The hotel will ask for individual guest deposits at the time they book accommodation. If you reserve a block of rooms (maximum is 5 rooms), please release any rooms back to us 4 weeks before the wedding date or possible charge will be applied.

**MISCELLANEOUS**

- 7. Cancellation by the hotel. The hotel may cancel the booking:-
  - If the hotel or any part of it is closed due to fire, flood, dispute with employees, alteration and decoration or by order of Public Authority.
  - If the customer becomes insolvent or enters into liquidation or receivership.
  - If the customer is more than 32 days in arrears with payment to the hotel of previously supplied services.
  - If it might prejudice the reputation of the hotel.
- 8. The hotel has the right to out book any event/accommodation to another local establishment of similar or better standard. The hotel must inform the client of this in writing at least two weeks in advance of event.
- 9. The customer assumes responsibility for any damage caused by him or any of his guests, whether in rooms reserved or in any part of the hotel.
- 10. Any advice given by the hotel regarding other wedding businesses for example bands, discos, florists is purely to assist in your planning. The hotel accepts no liability in relation to these companies if hired by yourselves.
- 11. The customer must ensure that the entertainers for the wedding have had all their electrical equipment PAT tested and certificates available to show this.
- 12. The customer must note that any articles deposited at reception are at their own risk and no responsibility will be accepted by management for loss or damage to the items.
- 13. We must point out that in the event of the hotels fire alarm sounding during any event held in the premises, it is company policy that the premises be immediately evacuated and fire service are called. No refund or compensation will be made to wedding/event clients should this occurrence happen.

**PLEASE SIGN TO ACCEPT THE ABOVE TERMS AND CONDITIONS**

Bride..... Groom.....  
 Date..... Date of Wedding .....

# **Wedding Etiquette**

## **Special Duties**

### **The Bride**

*Selects the type of service and decides on her dress and the bridesmaid's attire.*

### **The Bridegroom**

*Selects the best man and any ushers, buys the ring and pays the church fees. He can also buy presents for bridesmaids, best man and ushers as a gesture of gratitude for their help. He buys flowers for his bride, bride's mother, his own mother, bridesmaids, and buttonholes for himself and the best man. He arranges and pays for transport for himself and the best man and for the Bride and himself after the wedding.*

### **The Best Man**

*The bridegroom's right hand man. He keeps the ring and ensures that the bridegroom gets to the church on time. He pays the church fees on behalf of the bridegroom, checks and ensures transport for all guests to the reception and that travel arrangements for the honeymoon are in order. At the reception it is the best man's honour to read any congratulatory cards or messages.*

### **Chief Bridesmaid**

*She assists the bride to dress, holds the bouquet during the ceremony and organises the other bridesmaids.*

### **Bride's Father**

*The father gives the bride away and receives guests at the reception. He pays for the wedding dress, bridesmaid's dresses, cars (except bridegroom's), photographs, church and reception flowers, invitations and press announcements (if any).*

### **Bride's Mother**

*The Bride's mother is traditionally in charge of all proceedings. She decides on the guest list together with bridegroom's mother and the venue for the reception.*

# ***Wedding Etiquette***

## **Suggested Top Table Seating Plan**

Minister	Bride's Father	Groom's Mother	Best Man	Groom	Bride	Bridesmaid	Groom's Father	Bride's Mother
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## **Line Up**

At the reception the usual line-up waiting to greet the guests is as follows:

*The Bride's parents, the Bridegroom's parents then the Bride and Groom, and lastly the bridesmaids and the best man.*

The line-up ensures that both families have the opportunity to speak to all the guests. Conversation should be kept to a polite minimum as the queue can become quite unwieldy.

## **Toasts and Speeches**

The traditional order of speeches is normally as follows:

### *Before the Meal*

The Bride and Groom cut the cake.

### *Toast to the Bride and Groom*

The minister or a close family friend normally proposes this. Alternatively the Master of Ceremonies can do this.

### *After the meal*

Toast to the Bridesmaids. The Bridegroom, following his response to the first toast, always proposes this.

### *Reply on behalf of the Bridesmaids*

The best man always proposes this - he would also read any cards or messages at this time.

Although all the speeches are traditionally after the meal, nowadays it is becoming much more common to have all the speeches before the meal. This allows all the speakers to relax and enjoy their meal.