

A Castle Wedding

Dear Guest

Thank you for considering the Castle Hotel for your special day. Venue is a prime consideration when planning a wedding and we will endeavour to make yours a unique and unforgettable experience, and ensure that every aspect of your day is perfect.

Be it a casual garden reception or sophisticated wedding dinner dance, we have the venue to suit the mood and style of your very special day. Our team are expert in the fine art of wedding co-ordination, allowing you to relax in the knowledge that everything has been taken care of.

The Castle Hotel is situated in the heart of Castle and Whisky country in an unspoilt part of beautiful rural Aberdeenshire. The house is 18th century, and set in 7 acres of tranquil parkland. It was once home to the Dukes of Gordon and has been pivotal to friends, family and special celebrations for over two hundred years.

The hotel is a unique combination of old world charm, modern facilities and excellent location.

We take pride in our tradition of comfort and style, and we encourage our staff to share our philosophy of courtesy, and unobtrusive service. Customer care is the very cornerstone of our business, and in an increasingly indifferent world, the friendliness and ambience of the Castle Hotel remain the essence of its charm.

We are delighted to enclose our wedding package.

To arrange a personal consultation with our wedding reception coordinator please contact us on 01466 792696 or e-mail info@castlehotel.uk.com

May we take this opportunity of offering our sincere congratulations and best wishes on your forthcoming marriage.

Yours sincerely,

Linda J Meiklejohn.

Wedding Policies

We invite you to set up a meeting with our Wedding co-ordinator between 9am-5pm to discuss your requirements, and view the facilities we have to offer.

We can accommodate 50 guests maximum for the wedding ceremony and dinner and an additional 25 evening party guests.

Hotel exclusivity:

Should your wedding reception include a live band you will be required to secure the hotel with a buy out fee of £1750.00 for the exclusive use of the hotel. You will also be required to reserve all the bedrooms. This offers the Bride and Groom an intimate environment with friends and family to enjoy their special day, whilst enjoying the privacy of the gardens for those memorable photographs.

Check – in is from 2pm on your wedding day until **check out at 11am** the following day. Earlier check in times by prior arrangement.

Ceremony: There is an additional fee of £200.00 if you would like your ceremony conducted within the hotel property.

Pets and Smoking Policy: Regrettably we no longer accommodate pets. The hotel has a strict non-smoking policy.

Breakfast is served during the hours of 0800 and 0930.

Deposit Requirements: The hotel requires a deposit of £500 (for a buy out) to be paid within two weeks of receiving a contract followed by the balance of your estimated charges to be paid 14 days prior to your event. For smaller weddings a 10 percent deposit is required.

We require final dinner guest numbers 7 days prior to your wedding. Thereafter any cancellations will still be charged. The balance of any incidental charges are to be paid on departure.

Please note that the Distillery bar will close at 12.30pm.

Venue Options

Sandston Room

Is ideal for the ceremony and can accommodate 50 guests. This elegant room is situated on the first floor with lovely views across the front garden.

Gordon Dining Room

Is our main venue for the wedding dinner. This spacious south facing room can seat 45 dinner guests. It is in close proximity to the Distillery bar and toilets, and is on the ground floor. It has a small dance floor.

Sitting Room

Located directly next to the Gordon Dining Room, with French doors opening onto the front garden. This room is ideal for pre-dinner canapés and champagne reception whilst your photographs are being taken. It can seat 24 guests for a smaller wedding ceremony or dinner.

Distillery Bar

An intimate wood panelled lounge bar with a cosy fire at its centre. Coffee is normally served here after the wedding dinner. A firm favourite with all our guests.

Parking

The hotel has a large parking area. All vehicles gain access to the hotel via the B9022 (Portsoy Road). This is due to the small bridge on our front drive now being pedestrianised.

Beverage Options

All beverages are charged on consumption from the attached wine list and bar. There are several options available to you.

Open Bar

All drinks are recorded and invoiced to you after the wedding.

Cash Bar

The guests themselves purchase all drinks.

Free until Limit

The Bride and Groom set a pre-determined limit prior to guest's arrival. Once this is reached the bar returns to a cash basis.

We do not permit that any beverages are brought to the hotel. Should there be a wine or sparkling wine you require that is not on our list, we will try and source it for you. If we were unable to do so, only then would we allow you to bring it in at corkage of £6.50 per bottle of wine and sparkling wine, and £9.50 per bottle of Champagne.

Wedding Cuisine

Menu Price

Pre Dinner canapés

Welcome canapés are £4.95 per person (4) Ideal for pre dinner drinks reception.

Evening Buffet

For your after dinner evening guests we provide assorted sandwiches, and sausage rolls, Tomato and Basil Pizzettes, Tea and Coffee @ £9.50 per person.

Evening Beverages

Extra Tea or Coffee, other than served with your wedding dinner @ £1.95 per person.

Welcome Drink

Sparkling Wine for your guests while your photographs are being taken @ £6.50 per glass.

Non-alcoholic £1.75 per glass

Drinks Package

Glass of Sparkling Wine

2 glasses of Red or White House Wine

Toast glass Sparkling Wine

£19.50 per person

Wedding Cuisine

We have collected over the years our most favourite and successful dishes from far and wide to give you an array of exciting options from which to choose when creating your personalised special menu.

Option 1

Four course, 2 choice set menu @ £35.00 per person. (One soup option only)

Option 2

Carvery/Bufferet £37.50 per person

Menu Selector - Starters

Roulade of Oak Smoked Salmon served with Citrus Butter and Caper Berries

Cocktail of Royal Greenland Prawns on Chiffonade of Lettuce and Dressed with a Tangy Tomato Mayonnaise

Haggis Neeps and Tatties with a Whisky and Coarse Grain Mustard Cream

Smooth Chicken Liver Parfait served with Pear Chutney and Toasted Brioche

Pearls of Galia and Watermelon served with Citrus Sorbet and Vanilla Syrup

Warm Tartlet of Mozzarella, Tomato and Basil served with Crisp Baby Salad and Pesto Dressing

Twice Baked Goats Cheese Souffle served with a Walnut and Apple Salad

Menu Selector - Soups

Scotch Broth

Cullen Skink

Leek and Potato

Cream of Mushroom

Classic Minestrone with Parmesan Shavings

Cream of Chicken

Roasted Tomato and Bell Pepper

Menu Selector - Main Courses

Roast Sirloin of Aberdeenshire Beef with Yorkshire Pudding, Roast Potato and Rich Roast Gravy

Roast Rack of Aberdeenshire Lamb with a Basil Crust, served with Fondant Potato and a Port and Basil Jus

Oven Baked Breast of Chicken filled with Mozzarella and wrapped in Parma Ham served with Dauphinoise Potato and Forestiere Sauce

Hot Seared Fillet of Salmon served with Basil Mashed Potato, Asparagus and Salad of Plum Tomatoes and Baby Basil

Slow Roasted Loin of Pork served with Caramelised Apple Rings, Bramley Apple Puree and Sage Jus

Grilled Vegetables served on Cous Cous, Sun Dried Tomato Tapenade and Saffron Aioli

Roulade of Salmon and Sole served with Petit Pois Puree, drizzled with Red Pepper and Tomato Coulis

Menu Selector - Desserts

Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice-Cream

Mini Pavlova's served with Strawberries and Fresh Cream

Ginger Biscuit and Mango Cheesecake served with Mango and Basil Salsa, Mango Ice-cream and Tuille Biscuit

Hot Chocolate Fudge Brownie served with Rum and Raisin Ice-Cream

Crème Brulee served with Shortbread Hearts

Hazelnut Roulade served with Chantilly Cream and Mixed Berries

Summer Fruits served with Champagne and Passion Fruit Jelly

Scottish Cheese Platter with Grapes, Celery and Homemade preserves

**Followed by Tea, Coffee and Traditional Scottish Tablet
£35.00 per person**