

Weddings at Chatelherault Hunting Lodge and Country Park, Hamilton, Scotland

Picture yourself as your fairytale begins...

Picture your wedding taking place right at the heart of Scotland's rich heritage, to add splendour and magic to your wedding vows.

Imagine arriving at Chatelherault, a beautiful Georgian 18th Century Hunting Lodge, built for James 5th Duke of Hamilton (who also held the French title 'Duc de Châtellerauld') set on a hill amidst magnificent landscaped gardens and ancient woodland.

Dreams can come true, as today Chatelherault serves as one of the country's most prestigious and elegant venues for civil, religious or humanist marriage ceremonies, renewal of vows, or a civil partnership.

Your wedding party would have exclusive use of the West Wing at Chatelherault, comprising of the Duke's grand private Banqueting Room, and The Duke and Duchess Rooms, each beautifully decorated with symbols of hunting and feasting.

Your ceremony would take place within the Banqueting Room: which is graced with ornate plasterwork, high ceilings and tall romantic Venetian windows accentuating the graceful proportions of the room, with spectacular views across the Clyde Valley. The rear Venetian windows open out into elegant landscaped parterre gardens, an outstanding backdrop creating endless opportunities to capture your perfect photographs.

This 18th century hidden gem is situated on an eye catching hilltop south of Hamilton, an unusual yet quiet venue only minutes from the M74 and railway network.

There is no minimum number of guests, and our maximum is sixty (Wedding party is additional) for the ceremony.

We can offer dining for a maximum of fifty seated guests within the Banqueting Hall.

To ensure the personal touch and exclusive use for your wedding party, there is only one ceremony available each day.

Chatelherault is the ideal setting for your special day and its lavish settings are sure to impress friends and family alike. You and your guests can expect to be treated like royalty, and you'll be assured of a warm welcome, and every assistance possible in planning your day.

All of our prices are inclusive of VAT so you can be assured that there are no hidden costs.

For further information, to arrange to view the facilities, or to discuss your requirements, please contact our Commercial Officer at:

Chatelherault Country park, Ferniegair, Hamilton,
South Lanarkshire ML3 7UE

Phone: 01698 426213 or 543412

www.sllcweddings.co.uk

*prestigious
venue*

We are a five star facility giving five star service

Hire charges effective from 1 April 2021 until 31 March 2022

Weddings from March to October

Monday to Thursday hire - **£600.00**

Friday to Sunday hire - **£700.00**

Weddings from November to February

Monday to Sunday - **£600.00**

Exclusive use of the West Lodge which includes our grand Banqueting Room for your ceremony with the additional use of the Duke and Duchess rooms and our elegant parterre gardens.

Ceremony only

Maximum guests – 60 (wedding party additional)

No minimum number

Ceremony and meal

Maximum guests – 50

Minimum guests – 30

Personalised wedding stationery

We offer a range of personalised wedding stationery including handmade invitations, favours, place cards, table plans, favour tags and R.S.V.P cards.

Please speak to one of our event co-ordinators for more information.



If you need this information in another language or format, please contact us to discuss how we can best meet your needs. Phone: 01698 476262. Text phone: 18001 01698 476262.

Email: customer.services@southlanarkshireleisure.co.uk

Why not add on our meal package

Our meal package includes:

- Exclusive use of the West Lodge and private gardens for an additional three hours
- Menu selector – create your own menu with two choices of starter, main and dessert
- Tea or coffee and chocolate petit fours to finish
- Cream table linen and napkins
- Personalised Chatelherault printed menus
- Toastmaster
- Cake knife
- Optional use of our silver candelabra centrepieces
- Cash bar facilities
- VAT

£45.00 per adult, **£15.00** per child

If you choose to have both your ceremony and meal at Chatelherault, we will offer you the Stables Suite free of charge where you can relax with a toast drink while we dress the Banqueting Room for your meal.

Specific dietary requirements can be catered for but must be arranged in advance.

Please note that we do not operate a corkage policy. All items consumed must be provided by Chatelherault.

Maximum number of 50 and minimum number of 30 applies for ceremony and meal. Where minimum numbers fall below 30, a surcharge will apply (please speak to one of our event co-ordinators for more information).

An additional surcharge of £300.00 applies to extend hire beyond the stated hire period (latest departure is 11.45pm).

Create your own menu

Choose two starters, two main courses and two desserts from the following options:

Starter

Homemade soup served with hot crusty bread

Choose from: lentil, carrot and coriander, minestrone, sweet potato and chilli or lentil and tomato

Grilled Stornoway black pudding

Topped with tomato chutney and melted goats cheese and served on a bed of mixed leaf salad with a balsamic vinaigrette

Chicken liver pate

Served with caramelised onion chutney and toasted brioche

Medley of melon

Served with a fresh fruit compote and sugar syrup



Main courses

Rich slow cooked steak pie

Served with roasted potatoes and seasonal vegetables

Breast of chicken stuffed with haggis

Served with dauphinoise potatoes, seasonal vegetables and drizzled with a wholegrain mustard and whisky sauce

Oven baked hake

Served with green beans, mustard mash and a white wine sauce

Roasted vegetable tarlet

Served with tomato concasse

*You and your guests can expect
to be treated like royalty*

Desserts

Belgian chocolate and raspberry tart

Served with fresh Scottish cream

Classic pavlova with summer fruits

Served with fresh Scottish cream

Homemade traditional deep filled apple pie or crumble

Served with fresh Scottish cream

White chocolate and raspberry cheesecake

Served with fresh whipped Scottish cream

Followed by tea, coffee and chocolate petit fours to finish

£45.00 per person

Maximum number of 50 and minimum number of 30 required. Where numbers fall below 30, an additional surcharge will apply (please speak to one of our event co-ordinators for more information).

Special dietary requirements can be catered for but must be arranged in advance (please speak to one of our event co-ordinators).



Look after the little ones (for children aged 3 – 12 years)

Children aged 2 years and under are free of charge.

Homemade soup served with hot crusty bread

Choose from: lentil, carrot and coriander, minestrone, sweet potato and chilli or lentil and tomato

or

Melon and strawberries

Served with a fresh fruit compote and sugar syrup



Main

Macaroni cheese

or

Chicken goujons with potato wedges



Dessert

Ice cream sundae

or

Jelly and ice cream

£15.00 per child



Canapés

Fresh tomato and basil bruschetta

Chicken liver pate with cranberry en croute

Smoked salmon and cream cheese blini

Goats cheese with salsa in a savoury base

Hot sweet potato and chilli bites with a sweet chilli dip

Avocado and prawn crostini

3 canapes per person **£4.80**

5 canapes per person **£8.00**

Delicious additions

Evening buffet (choose three options)

Morning rolls with grilled Ayrshire bacon

Morning rolls with Ramsay of Carluke square sausage

Vegan sausage rolls

Hot sausage rolls

Assorted finger sandwiches

Chicken pakora

Vegetable pakora

£8.00 per person

Our celebration meal includes...

- Exclusive use of the West Lodge and private gardens for an additional three hours
- Menu selector – create your own menu with two choices of starter, main and dessert
- Tea or coffee and chocolate petit fours to finish
- Cream table linen and napkins
- Personalised Chatelherault printed menus
- Toastmaster
- Cake knife
- Optional use of our silver candelabra centrepieces
- Cash bar facilities
- VAT

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We can offer a range of delicious white, red and rose wines along with prosecco for you to purchase for your guests to enjoy at their table during your meal. Please discuss your requirements with your events co-ordinator (orders out-with the house wine are required at least two weeks in advance).

Red Wine

Don Segundo Laderas Merlot (Chile) – £15.95

This full bodied Chilean Merlot is concentrated and juicy with ripe plum and dark strawberry flavours with a hint of vanilla

Zarapito Malbec (Argentina) – £19.00

This extremely popular Malbec is an inky medium bodied dry red wine. A soft fruity red with flavours of cherries and red fruits leaving a lovely rounded finish on the palate

Abadia Milagro Rioja (Spain) – £21.50

This Spanish red has benefited from aging in Oak barrels for 12 months giving hints of vanilla to the abundance of cherry fruit flavour in its taste

Patriarche Pinot Noir (France) – £17.50

With a deep and vivid red colour and the characteristic aromas of red fruit, blackcurrant and raspberry this classic wine leaves a delicate and lingering finish

White Wine

Patriarche Viognier (France) – £21.00

This French white has a rounded taste with a little acidity. It has light flavourings of apricot, mango and pear

Moondara Chardonnay (Australia) – £15.95

A classic Australian Chardonnay rich in tropical fruit flavours with a crisp refreshing finish

Don Segundo Laderas Sauvignon Blanc (Chile) – 19.50

This light bodied yet crisp Sauvignon Blanc is bursting with aromas of citrus and tropical fruits

Trulli Pinot Grigio (Italy) – £19.95

A dry medium bodied wine with a bouquet that is fruity and mineral. Delicate and full of flavour with grapefruit and melon undertones

Rose Wine

Hunters Cove white Zinfandel (California) – £16.95

A delightfully refreshing , medium bodied wine with soft fruit flavours of strawberries, raspberries and melon

El Muro Grenache (Spain) – £15.95

A clear to medium pink wine with clean, light and fresh cherry and strawberry flavours. There is a light dry finish to this uncomplicated satisfying wine

Sparkling

Maschio Dei Cavalieri Prosecco (Italy) – £22.00

Sparkling wine from Veneto with a mellow taste of sweet floral notes and an abundance of fruity pear and apricot tones. This wine has a lively froth and leaves with hints of pineapple and melon on the palate

Our Catering Manager would be happy to source other wines upon request. Please ask for details.

Treat your guests to one of our drinks packages

Traditional

A glass of prosecco or bottled beer after the ceremony
A glass of house (red, white or rose) wine with the meal

£9.00 per person

Classic

A glass of prosecco or bottled beer after the ceremony
A glass of prosecco or Duke and Duchess punch with the speeches
A glass of house (red, white or rose) wine with the meal

£13.50 per person

Premium

A glass of prosecco or bottled beer after the ceremony
A glass of prosecco with the speeches
A glass of house (red, white or rose) wine with the meal
A choice of one spirit with mixer, bottled beer or glass of still wine

£19.00 per person

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Children and non-alcoholic

A choice of –

Duke and Duchess juice

(still pineapple, orange and cranberry juice)

Carton of fruit juice

Can of soft drinks

Traditional **£2.00** per person (**choice of 2 drinks**)

Classic **£3.00** per person (**choice of 3 drinks**)

Premium **£4.00** per person (**choice of 4 drinks**)

Additional drinks prices

Glass of Prosecco	£5.00 per glass
Bottled beer	£3.80 per bottle
Duke and Duchess punch (a blend of vodka, pineapple juice, cranberry juice and ginger ale)	£5.00 per glass
Non-alcoholic Duke and Duchess punch (still pineapple, orange and cranberry juice)	£2.00 per glass

Afternoon Tea at Chatelherault Hunting Lodge and Country Park, Hamilton, Scotland

Celebrate your special event in style...

From engagements, bridal showers and anniversaries to birthdays, christenings and naming ceremonies – there's no better way to celebrate your special event than with an **Afternoon Tea Party at Chatelherault Hunting Lodge**.

Chatelherault, a beautiful Georgian 18th Century Hunting Lodge, is one of the country's most prestigious and elegant venues and is the perfect location for your special event.

You and your guests would enjoy afternoon tea within the Banqueting Room; which is graced with ornate plasterwork, high ceilings, and tall romantic Venetian windows which accentuate the graceful proportions of the room. The rear Venetian windows open out into elegant landscaped 'Parterre' Gardens; an outstanding backdrop creating endless opportunities to capture your perfect photographs.

This 18th Century hidden gem is situated on an eye catching hilltop amidst magnificent landscaped gardens and ancient woodland and has spectacular views across the Clyde Valley.

We have a variety of different afternoon tea packages ranging from a traditional afternoon tea to our 'Topsy Tea Party' package! All of our packages include exclusive use of the West Lodge for you and your guests to celebrate your special event in style.

Our packages are available **Monday to Sunday 1pm - 4pm**.

Evening hire are also available on request at an additional surcharge. For more information, please speak to one of our event co-ordinators.

The maximum party size is 50 and minimum party size is 30.

Please see overleaf for further details on the packages that we offer. All of our prices are inclusive of VAT so you can be assured that there are no hidden costs.

Our Events Team would be delighted to meet with you to discuss your special event in more detail. For further information, to check availability or to arrange a viewing, please contact our Commercial Officer at:

Chatelherault Country Park, Ferniegair, Hamilton ML3 7UE

Phone: 01698 543412 or 01698 543436

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www.sleisureandculture.co.uk



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The Duchess' afternoon tea package

£15.00 per adult

- A selection of dainty finger sandwiches made with either oatmeal, soft grain or multi-seed bread and with a choice of sumptuous fillings
- Homemade scones with lashings of clotted cream and strawberry preserve
- A selection of truly irresistible homemade cakes and pastries

And of course, plenty of tea and coffee!

The Duke's afternoon tea package

£18.00 per person

Why not upgrade from the Duchess package and treat yourself to the Duke's package. With the Duke's package, you can enjoy a glass of sparkling wine or a chilled beer as well as all of the tasty delights from the Duchess' package!

Chatelherault's 'Tippy Tea Party' package

£19.50 per person

Or, go all out and upgrade to our 'Tippy Tea Party' package where you can sit back and relax with a glass of our unique Duke and Duchess punch as well as all of the tasty delights from the Duchess' package!

Packages start from just £450.00 based on 30 adults having the Duchess package.

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Choice of sumptuous sandwich fillings including –

- Scottish salmon with lemon and pepper mayo
- Savoury cheese with red onion and green peppers
- Egg mayo with wholegrain mustard and cress
- Cucumber with cream cheese and chives
- Smoked ham with mango chutney

We can also cater for special dietary requirements. Please advise in advance.

Food allergies and intolerances: Please speak to a member of staff if you would like to know about our ingredients.

Choice of tea and coffee to include...

- Pavilion house blend
- Earl Grey
- Green
- Summer berry
- Peppermint
- House fair trade coffee

Decaffeinated options also available

And for the little ones ...

Children's afternoon tea package

£7.50 per child

(children under 16 years old)

- A selection of dainty finger sandwiches with the choice of sumptuous fillings – ham, tuna, egg or cheddar cheese
- A selection of mini homemade cakes and pastries
- A selection of soft drinks

Enhance your afternoon tea with some hot choices

Choose any 3 hot food items from the following list

- Crostini with black pudding, tomato chutney and goats cheese
- Sweet potato chilli bites (v)
- Chicken and chorizo skewers
- Crostini with mozzarella, tomato and basil (v)
- Mini cheeseburger on sliced baguette
- Cocktail sausage rolls
- Homemade lentil soup with crusty roll (v)
- Steak and ale mini pies
- Hot mozzarella sticks (v)

Additional £3.50 per person

Cheese board

Selection of 3 cheeses plus oatcakes and chutney - £45 per table (serves approx 8 people)

All prices are inclusive of VAT and are valid until 31 March 2021.

A non-refundable deposit of £125.00 is required within three weeks of the booking. Final numbers must be confirmed approximately three weeks prior to the date of your booking with full payment (less deposit) due no later than one week prior to the date of your booking.

For further information, to check availability or to arrange a viewing, please contact our Commercial Officer at:

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Email: chatelheraultcountrypark@southlanarkshireleisure.co.uk

www.slleisureandculture.co.uk

The ideal setting for your business event ...

Chatelherault is an unusual yet spectacular setting to suit all of your business needs. Set on a hill amidst magnificent landscaped gardens and ancient woodland, Chatelherault is a beautiful Georgian 18th Century Hunting Lodge which now serves as the ideal location for business meetings and events.

Our booking rate includes ample on-site parking and use of our audio visual equipment.

Our experienced Catering Team take pleasure in working with our customers to create a menu to suit their event. Our ingredients are sourced from local suppliers and are of the highest quality. Any special dietary requirements can be accommodated at the time of booking.

Chatelherault is surrounded by acres of ancient woodland – perfect for a lunchtime stroll or for outdoor team building events and activities.

When arranging your business event, please do not hesitate to contact our Events Team who will be happy to arrange a tour of our superb facilities, discuss requirements and check availability –

Chatelherault Country Park, Ferniegair, Hamilton, South Lanarkshire, ML3 7UE

Phone: 01698 543412 or 543436

Email:

chatelheraultcountrypark@southlanarkshireleisure.co.uk

The Stables Suite



The Stables Suite, with its cobbled floor, is a beautifully refurbished conference suite. It also boasts a unique soft furnished breakout area and has built in audio visual equipment, internet access, flipchart and pens. It is the perfect setting for your business meeting, conference, training event or workshop.

**Capacity: 20 (boardroom)
20 (private dining)
50 (reception lounge)**

Daily rate: £160.00
(twilight bookings are available by request)



The Auditorium



The Auditorium, with its tiered rows, is the perfect setting for conferences, large training events, product launches and small concerts. The room has built in audio visual equipment, lectern with built in microphone, internet access, and flipcharts and pens.

Capacity: 61 (theatre style)

Daily rate: £160.00
(twilight bookings are available by request)



The Edward's Lab



The Edward's Lab is ideal setting for all your practical training needs and benefits from work surfaces, sinks, built in audio visual equipment, VGA item visualiser, and flip chart and pens.

Capacity: 20 (workshop)

Daily rate: £160.00
(twilight bookings are available by request)



The West Lodge



Our magnificent West Lodge comprising of our beautiful Banqueting Room and Duke and Duchess Apartments along with our intricate enclosed Parterre Gardens is the perfect location for photo or filming shoots.

Half day rate: £500.00
Full day rate: £1,000.00



Corporate hospitality packages available at Chatelherault Hunting Lodge and Country Park

Grand Menu



£23.00 per delegate



Complimentary mineral water

Tea/coffee on arrival and replenished throughout the day

Hot filled savoury rolls or freshly made scones on arrival

A hot buffet lunch with tea/coffee and fruit juice

A fruit platter

Speciality cakes and shortbread



Classic Menu



£15.50 per delegate



Complimentary mineral water

Tea/coffee with a selection of pastries and freshly made scones with butter and jam

A lunch of homemade soup and sandwiches with tea/coffee and fruit juice

Tea/coffee and a selection of home baking



Medley Menu (create your own)



Tea/coffee and biscuits
£2.60 per person

Tea/coffee and scones
£3.60 per person

Tea/coffee and hot filled rolls and croissants
£4.10 per person

Assorted sandwiches and tea/coffee
£4.65 per person

Homemade soup with a selection of sandwiches and tea/coffee
£7.20 per person

In addition

Cheeseboard
£6.95 per person

Fruit platter
£4.65 per person



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All catering prices are inclusive of VAT and are valid until 31 March 2022

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