

The Town House, Hamilton Wedding Pack 2018-2019



Evening Wedding Packages

£1,600 for 100 guests

Dedicated Wedding Co-ordinator

Hire of our Avon Suite

Glass of sparkling wine on arrival

Evening Buffet – choose from hot filled rolls or 3 items from our finger buffet menu

White table linen & centre pieces

Chair covers either black or white with extensive choice of sash colours

Exclusive use of the Bridal Room

Master of Ceremonies

1am license with no earlier curfew for children

*£14 supplement per person for additional guests

All Prices are inclusive of Vat and valid until 31st March 2019





All Inclusive Wedding Package 50 day guests £2,650* or 80 day guests £4,000*

Dedicated Wedding Co-ordinator

Hire of our Avon Suite

Glass of Wine, Spirit, Beer or Fruit Juice on arrival Glass of Wine with meal plus one top up

3 course meal with Tea, Coffee & Mints (Silver Pack A or B)

Choice of Evening Buffet

White table linen with napkins and centre pieces

Chair covers either black or white with extensive choice of sash colours

Exclusive use of the Bridal Room

Use of cake knife & cake table

Master of Ceremonies

*£62 supplement per person for additional day guests
*£7.70 supplement per person for additional evening guests

All Prices are inclusive of Vat and valid until 31st March 2019





Drinks Packages

Package A

Glass of wine, sherry, whisky, vodka or fruit juice on arrival Glass of wine with meal plus top up

£6.50 + Vat

Package B

Glass of wine on arrival
Glass of sparkling wine for toast of bride and groom
Glass of red or white wine

£8.20 + Vat

Package C

Glass of sparkling wine on arrival
Glass of sparkling wine for toast of bride and groom
Glass of red or white wine with meal plus top up during the meal

£10.80 + Vat

Kids Drinks Package

Choice of soft drink on arrival Choice of soft drink with dinner

£2.70 + Vat

Canapés

While you and your bridal party are getting pictures taken of your special day, why not treat your guests to a selection of delicious canapés.

Ask your wedding co-ordinator for more details.

Select two canapés for £4.60 + Vat per person or five canapés for £7.30 + Vat per person

We recommend catering for at least 75% of your total guests

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Wedding Menus

Silver Package A

Chilled fan of gala melon with kiwi, strawberries and orange fillets

Baked chicken supreme with crushed potatoes and seasonal vegetables accompanied with traditional gravy

Meringue nests topped with Chantilly cream and a selection of soft fruits

Tea, coffee & dinner mints

£27.90 + Vat

Silver Package B

Golden lentil soup served with a dinner roll

Traditional steak pie

Tender diced beef topped with puff pastry served with chef's selection of potatoes and vegetables

Traditional apple pie served with cream

Tea, coffee and dinner mints

£27.90 + Vat

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Gold Package

Tomato & roast pepper soup served with a dinner roll

Chicken Balmoral served with a wholegrain and whisky cream sauce served with chef's selection of potatoes and vegetables

Strawberry cheesecake with a vanilla sauce

Tea, coffee and tablet

£31.00 + Vat

Platinum Package

Smoked salmon and prawns resting on a bed of roquet leaves with a marie rose dressing

Cream of leek and potato soup served with a dinner roll

Mediterranean chicken breast stuffed with mozzarella and basil, wrapped in parma ham and served with a plum tomato coulis served with chefs selection of vegetables and potatoes

Trio of desserts (mini meringue with soft fruits, mini cheesecake, mini chocolate cake)

Tea, coffee and chocolate drizzled strawberries

£36.60 + Vat

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Dinner Menu Selector

If you would like to tailor make your own menu then please pick one choice from each course

Starters

Fanned seasonal melon with kiwi, strawberry and orange segments	£5.15
Chicken liver pate served with an onion chutney and Scottish oatcakes	£6.40
Tomato, mozzarella & basil salad with red onion, drizzled with olive oil	£6.90
Salad of smoked salmon and prawns served with brown bread	£7.20
Tower of haggis, neeps & tatties with a whisky cream jus (Vegetarian Haggis available)	£6.60

Intermediates

Golden lentil soup	£3.85
Traditional scotch broth	£3.85
Cream of leek and potato soup with sniped Herbs	£4.15
Sweet potato and chilli Soup	£4.15
Tomato and roast pepper soup	£4.15

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Main Courses

All served with Chefs seasonal potatoes and vegetables

Baked chicken fillet Choose one of the following sauces Diane sauce Whisky jus Traditional rich gravy	£18.00
Roast rib eye of beef Choose one of the following sauces Caramelised red onion Traditional rich gravy Peppercorn cream sauce	£19.20
Steamed fillet of Scottish salmon on a bed of asparagus and roast cherry tomatoes	£19.35
Roast loin of pork served with bramley apple sauce	£19.35
Roast rib eye of beef with a Yorkshire pudding and traditional pan gravy	£19.60
Breast of chicken stuffed with haggis and served on a wholegrain mustard and whisky cream sauce	£19.20
Mediterranean Chicken breast stuffed with mozzarella and basil, wrapped in Parma ham with a plum tomato coulis	£18.60
Individual fillet of beef wellington with a red wine and herb jus	£28.40

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Vegetarian Options

A selection is available on request £18.00

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.

Desserts

Warm sticky toffee pudding with vanilla ice cream and butterscotch sauce	£5.00
Individual banoffee pie topped with toasted coconut edged with a vanilla anglaise	£5.30
French apple tart served with Chantilly cream	£4.85
Trio of Desserts (mini meringue with soft fruits, mini cheesecake, mini chocolate cake)	£5.70
Individual tarte au citron served with a raspberry coulis	£5.45
Individual meringue nest with fresh cream and topped with summer fruits	£5.05
Layers of shortcake with strawberries and cream (please note this dessert is seasonal)	£5.05
Selection of Scottish and European cheeses with celery, grapes and traditional oatcakes	£6.30
Tea, coffee and mints Tea, coffee and bite sized tablet Tea, coffee and petit fours	£2.40 £2.80 £2.80

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Children's Menu Selector

(under 12 year olds)

Please choose one option from each course

Macaroni cheese served with garlic bread
Penne pasta with a fresh tomato sauce served with garlic bread
Chicken goujons served with potato wedges
Beef burgers served with salad and potato wedges
Fish goujons served with salad and potato wedges

Jelly and ice cream
Ice cream
Caramel cake
Fresh fruit salad

£11.35

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Evening Buffet Selections

Selection of hot filled rolls (2 rolls per person)

Tea & Coffee
£6.90

Finger Buffet

(Two items per portion, unless otherwise stated) Assorted sandwiches Traditional sausage rolls Breaded chicken gougons Skewered roast vegetables and peppers with a balsamic vinegar and honey glaze Stuffed jalapeno peppers Red Thai Chicken Splits (GF & DF) Tempura battered king prawns Mini smoked salmon bagels Cheese & tomato pizza Filled continental rolls Mini duck and hoisin spring rolls Vegetable pakora Chicken liver pate served on blinis Onion bhajis Falafel Sweet Potato Curry Bites

All served with a selection of dips
Tea & coffee included

3 items @ £6.70 4 items @ £9.60 6 items @ £11.90 Additional items priced at £1.75 per item

Please speak to the wedding co-ordinator if you would like to tailor make your evening buffet to suit your wedding guests

We recommend catering for at least 75% of your total guests

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.





Wine List

White Wine

Los Romeros

Sauvignon Blanc £17.20

Berri Estates

Unoaked Chardonnay £20.90

Fair Horizons Fairtrade

Sauvignon Blanc £20.55

Cullinan View

Chenin Blanc £17.80

Organic

Pinot Grigio delle Venez £21.00

Red Wine

Los Romeros

Merlot **£17.20**

Berri Estates

Shiraz **£20.90**

Fair Horizons Fairtrade

Cabernet-Petit Verdot £20.60

Pinot Noir

del Veneto £20.20

Rose Wine

Los Romeros, Rose £17.20

Belvino Pinto Grigio

Rosato Delle Venezie £19.00

Sparkling Wine

Codurnuit Classic £21.65

Prosecco £21.65

Piper-Heidsieck Brut £47.75

All wine prices are inclusive of current VAT rates & valid until 31 March 2019



the Town House

Bar Tariff

NAP	Dai i
Wine Wine per glass (125ml) Los Romeros Sauvignon Blanc Los Romeros Merlot	2.95 17.20 17.20
Spirits 25ml Vodka 25ml Whisky 25ml Gin 25ml Malt Whisky 25ml Bombay Gin 25ml Bacardi 25ml Jack Daniels 25ml Southern Comfort 25ml Brandy 50ml Port 50ml Sherry 50ml Martini 25ml Morgan Spice	2.75 2.75 2.75 3.60 3.60 2.75 3.10 3.10 3.10 2.75 2.75 3.10
Liqueurs 25ml Baileys 25ml Peach Schnapps 25ml Cointreau 25ml Drambuie 25ml Glayva 25ml Pernod Shots 25ml Sambuca 25ml AppleSourz 25ml Aftershock	3.10 3.10 3.10 3.10 3.10 3.20 3.20 3.20
Soft Drinks Red Bull Still Mineral Water Sparkling Mineral Water Fresh Orange (Glass) Apple Juice (Glass) Cranberry Juice (Glass) Cans Baby Bottles Dash Crisps	2.65 1.45 1.45 1.45 1.45 1.45 1.45 0.65 0.90





Lager/Beers/Bottles

Budweiser	3.60
Corona	3.60
Lager Cans (500ml)	3.30
Guinness	3.60
Export	3.30
Strongbow (Can)	3.30
Magners	4.15
Peroni	3.60
Stella	3.60
Miller	3.60
Smirnoff Ice	3.60
Breezers	3.60

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