

Balgeddie House Hotel All Inclusive Wedding Package 2010



Drawing upon our knowledge and many years of experience in delivering the highest quality Wedding Service we have designed an All Inclusive Wedding Package to offer you, the happy couple the day of your dreams.

We understand how stressful and daunting organising a wedding can be, so why not let us take the strain for you. Here at Balgeddie House Hotel, we pride ourselves on offering excellent quality of service and cuisine, allowing you the chance to relax and enjoy your Special Day.

Should you wish to take a more active role in the organisation of your Wedding arrangements, it would give us great pleasure in developing a more tailored package to suit your specific requirements.

Our All Inclusive Wedding Package 2010 is for :
90 day time guests and 150 evening guests
and includes the following:



- A Red Carpet Welcome
- A Glass of Sparkling Wine, Whisky or OJ for all day guests on arrival
- Canapés (a choice of 3)
- A Three Course Dinner with Coffee
- A Glass of Wine or Soft Drink with the Wedding Meal
- A Glass of Sparkling Wine, Whisky or OJ for the Toast Drink
- Flowers -Top Table Floral Centre Piece and Floral Displays for each table including Hire of Vases or Bowls
- Bouquets for both Mothers' of the Bride and Groom
- Cake - Three Tier Handmade with co-ordinated Floral Decoration
- Cake Stand and Knife
- Evening Buffet for 150 Guests
- DJ for evening reception
- Honeymoon Suite (subject to availability at the time of booking)
- Secure storage area for gifts

We can also offer a Master of Ceremonies, Microphone and PA system for speeches if so desired

All Inclusive Package £5250.00
Inclusive of VAT @ 17.5%

It is also possible to hold your wedding ceremony within the hotel for an additional cost of £350.00

Inclusive Wedding Package Menu

Chicken Broth Soup

Prawn Salad Marie Rose



Scotch Beef Steak Pie

Pan Seared Supreme of Chicken with Mushroom, Leek and Chardonnay Sauce

— Chef's Selection of Vegetables and Potatoes —



Warmed Apple Pie with Crème Anglaise

White Chocolate & Raspberry Cheesecake



Coffee and Mints

Canapés Selection

Chicken Satay Sticks with Satay Sauce Dip

Smoked Salmon on Granary bread with Citrus Fruit

Chicken liver Pate on mini Oatcakes and Ginger Chutney

Salmon and Dill Darns with Lemon and Lime Mayonnaise

Honey Glazed Chipolatas

Haggis Wontons

Evening Buffet

Sausage Rolls

Vegetable Samosas

Cocktail Sandwiches

Crisps and Nuts



Tea/Coffee

