

WEDDING PACKAGES

Our Wedding Packages include:

- Bed and Breakfast Accommodation for the Happy Couple
- Floral Arrangements for the Tables and Mantel in the Dining Room(s)
 - Crisp White Linen Table Covers and Napkins
 - Printed Menu Cards, Table Plan and Place Cards
 - Ceremonial Knife and Choice of Cake Stand
- Use of The Scott Room for Changing Facilities for the Wedding Party, if required
 - VAT at the Applicable Rate

Minimum 40 Adult Day Guests

(custom packages may be available for more intimate weddings, please enquire)

It is possible to hold the Wedding Ceremony at Ross Priory, whether religious or civil.

A fee of £900 applies over and above our packages.

Contact Lesley Brownlee, Weddings Coordinator

Telephone 0141 548 3565

Email rosspriory.events@strath.ac.uk

Web www.strath.ac.uk/rosspriory



Wedding Package A
@ £77.60 per person

Pressed Parfait of Ayrshire Ham Hock with Cranberry and Parsley, Light Mustard Mayonnaise, Watercress Salad and Home Pickled Carrots, Sour Dough Crisps

Breast of Chicken, Braised Red Cabbage with Star Anise and Cinnamon, Haggis Bonbon, Herb Potato Cake, Medley of Garden Vegetables finished with Glengoyne Whisky Cream Sauce

Cranachan with Scottish Raspberries, Drambuie Syrup and Raspberry Sorbet and Shortbread (V)

Coffee and Shortbread

Wedding Package B
@ £79.20 per person

Tian of Hot Smoked Salmon with Cream Cheese, Horseradish Mayonnaise, Lemon Balm Salad

Roasted Rump of Lamb carved (cooked pink) on Dauphinoise Potatoes, Mediterranean Vegetable Ragout, Medley of Garden Vegetables, Crispy Kale coated with Rosemary Jus

Sticky Date and Toffee Pudding with Salted Caramel Ice Cream and Toffee Sauce (V)

Coffee and Tablet

*Packages A and B are both three course set menus. An intermediate course may be added at an additional cost. As with all other packages, minor alterations can be offered. Please enquire.

Wedding Package C
@ £81.00 per person

Chef's Own Chicken Liver Pâté
with an Apple and Bramble Jelly, Crispy Ciabatta,
Micro Summer Leaf Salad and Sun-dried Tomato Chutney

Slow Roasted Confit of Duck Leg, Duck Bonbon,
Dauphinoise Gratin, Garden Vegetables
nestled by a Classic Orange and Grand Marnier Jus

Dark Chocolate Delice with Chocolate Ice Cream,
Salted Caramel Sauce and Candied Hazelnut (V)

Coffee and Shortbread

Wedding Package D
@ £84.70 per person

Braised Belly of Pork with Stornoway Black Pudding Bonbon,
Orchard Crushed Apples and Maple Syrup Glaze

Steamed Fillet of Sole stuffed with a Langoustine Mouseline
on a Creamy Chive Mash, Slightly Pickled Fennel, Green Beans,
Cocotte Carrots with a Champagne Cream Sauce

White Chocolate Panna Cotta,
Poached Mandarin, Orange Jelly,
Raspberry Sorbet, Petits Sables (V)

Coffee and Dipped Chocolate Strawberries

*Packages C and D are both three course set menus. An intermediate course may be added at an additional cost.
As with all other packages, minor alterations can be offered. Please enquire.

Wedding Package E
@ £84.70 per person

Chargrilled Asparagus with Crispy Coated Soft Hen's Egg,
Basil and Micro Salad (V)

Scottish Pork Three Ways (Honey Glazed Pork Belly,
Arran Mustard Loin of Pork, Stornoway Black Pudding Bonbon)
Meat Juices, Duck Fat Crispy Château Potatoes,
Medley of Garden Vegetables

Lemon Delice with Mandarin Jelly,
Tuile Biscuit with Raspberry Sorbet (V)

Coffee and Ross Priory Fudge

Wedding Package F
@ £96.50 per person

Trio of Scottish Salmon
(Gravadlax Salmon, Smoked Salmon, Quenelle of Poached Salmon Mousse)
served with Cucumber Ribbons, Micro Herb Salad, Lemon Rape Seed Dressing

Prime Fillet of Scottish Beef (cooked Medium)
with Port Wine Sauce on Creamed Cabbage with Bacon
served with Fondant Potato, Medley of Garden Vegetables

Orange Cheesecake, Mandarin Orange Jelly and Blood Orange Sorbet,
Cointreau Syrup and Mini Doughnuts (V)

Coffee and Dipped Chocolate Strawberries

*Packages E and F are both three course set menus. An intermediate course may be added at an additional cost.
As with all other packages, minor alterations can be offered. Please enquire.

Wedding Package G
Scottish Fare
@ £111.20 per person

Tian of Hot Smoked Salmon with Cream Cheese,
Horseradish Mayonnaise, Lemon Balm Salad

Gâteau of Haggis with Bashit Neeps and Champit Tatties
with a Glengoyne Whisky Cream

Canon of Venison with Mini Cottage Venison Pie topped with Mashed Potato,
Red Wine and Redcurrant Jus, Skirlie Potato Cake, Braised Red Cabbage and Roasted Heritage Beetroot

Cranachan with Scottish Raspberries,
Drambuie Syrup and Raspberry Sorbet and Shortbread (V)

Coffee and Tablet

*Package G is a four course set menu.

As with all other packages, minor alterations can be offered. Please enquire.

Intermediate Course

Soup Intermediate @ £8.05 per person

Roasted Red Pepper and Tomato Soup with Basil Oil and Chives (V)

Cream of Mushroom Soup with Tarragon and Herb Croutons (V)

Pea and Mint Soup with Herb Crème Fraîche (V)

Butternut Squash Soup with Roasted Pumpkin Seeds (V)

Sorbet Intermediate @ £7.80 per person

Champagne Sorbet (V)

Passion Fruit Sorbet (V)

Fish Intermediate @ £16.90 per person

Pan Seared Scallops with Pineapple Salsa, Micro Coriander Salad and Red Pepper Dressing

Fillet of Seabass in a Soya and Ginger Marinade on a Fennel, Orange and Watercress Salad with Candied Orange Strips

Shrimp Cocktail (Marinated Tiger Prawns on Cucumber, Mango Salsa, Little Gem Lettuce and Mango Mayonnaise)

*The above options can be added at an additional cost to any of the three course menus as a separate course between starter and main course.

Note: the scallops would be available for a party of maximum 62.

Children's Menu

For children 11 years of age or under
a half portion of the chosen wedding package can be offered
at **HALF THE PACKAGE PRICE.**

Alternatively, for young ones, a special children's menu can be arranged.
@ £30.10 per person

This will consist of a starter, main course and dessert.
Menu by arrangement.

Starters

- Potato Wedges and Cajun Sauce (V)
- Charentais Melon with Strawberries (V)
- Vegetable Bite Slices of Carrots, Cucumber, Celery, Cherry Tomato and Mayo (V)

Main Dishes

- Homemade Chicken Goujons with Fries and Dipping Sauce
- Tempura Batter Fish Fingers and Skinny Chips served with Tomato Sauce
- Penne Pasta with Creamy Cheese Sauce and Garlic Bread on the Side (V)
- Penne Pasta with Tomato and Basil Sauce, Fresh Parmesan (V)

Desserts

- Chocolate Brownie with Melting Chocolate Sauce and Vanilla Ice Cream
- Selection of Ice Cream with a Chocolate Flake
- Fresh Fruit Salad and Ice Cream

* If you do not wish to nominate an alternative, Chef's own choice will be offered on the day.

Vegetarian Alternative

A vegetarian alternative will always be made available,
AT NO ADDITIONAL COST.

Please choose ONE of the following dishes from each course, if applicable, to be offered to the specified number of guests with a vegetarian diet.

Starters

Fanned Charentais Melon with Marinated Berry Compote
with Star Anise and Raspberry Sorbet (also suitable for vegan diet)

Chickpea and Lentil Fritter
with Sautéed Greens and Salsa Verde (also suitable for vegan diet)

Crispy Goats' Cheese Arancini on Courgette Ribbons,
Honey and Pine Nut Dressing, Beetroot Coulis and Micro Salad

Main Courses

Wild Mushroom Vol au Vent with Spinach and Goats' Cheese
topped with Poached Egg and Pimento Sauce
and House Salad, Parsley Potatoes

Summer Vegetable Risotto with a Soft Poached Egg and Tempura Asparagus,
House Salad

Open Lasagne of Sautéed Mediterranean Vegetables with a Tomato Cream,
Shaved Parmesan and Garlic Butter Crisp Bread

Roasted Vegetable and Halloumi Wellington in Buttered Pastry,
Creamed Mash, Tarragon Sauce

Vegan Alternative

A vegan alternative can be selected instead of a vegetarian option if required,
AT NO ADDITIONAL COST.

Please choose ONE of the following dishes from each course, if applicable, to be offered to the specified number of guests with a vegetarian and vegan diet.

Starters

Salad of Pickled Summer Vegetables, Golden Beetroots, Salsa Verde
and Heritage Tomatoes

Main Courses

Gnocchi with Roasted Wild Mushrooms and Garden Herbs topped with Crispy
Artichoke, Baby Cress Salad

Marinated Pan-fried Tofu, Spaghetti Vegetables, Baby Spinach, Crispy Kale,
Toasted Almonds and Girolles

Roasted Beetroot Wellington, Spinach, Mushroom Duxelles wrapped in
Vegan Puff Pastry on Tarragon Soy Sauce

Woodland Mushrooms and Onions in Parsley Suet Pudding with White Onion
Sauce, Fluffy Mashed Potato and Caraway Scented Cabbage

Desserts

Braised Rice in Coconut Milk with Roasted Caramel Peaches and Orange Sorbet
Passion Fruit Panna Cotta with Summer Berries, Coulis, Blood Orange Sorbet

With Coffee

Dipped Strawberries in Icing Sugar

*If you do not wish to nominate an alternative, Chef's own choice will be offered on the day. Any other special dietary requirements can be catered for by arrangement, either by adapting a particular dish or offering a specific alternative. Please enquire

**Buchanan
Drinks Package
@ £33.20 per person**

Reception, 1 glass per person
Choice of Sparkling Wine: Villa Sandi Prosecco Brute or Rosato

With the meal – French, half bottle per person
White: Baron d'Arignac Vin du Pays
Red: Baron d'Arignac Vin du Pays

Toast, 1 glass per person
Baron d'Arignac Demi Sec

**Rob Roy
Drinks Package
@ £37.60 per person**

Reception, 1 glass per person
Choice of Sparkling Wine: Villa Sandi Prosecco Brute or Rosato

With the meal - Chilean, half bottle per person
White: Loma Negra Sauvignon Blanc
Red: Loma Negra Carménère Reserva

Toast, 1 glass per person
Baron d'Arignac Demi Sec

**Lomond
Drinks Package
@ £42.50 per person**

Reception, 1 glass per person
Choice of Sparkling Wine: Villa Sandi Prosecco Brute or Rosato

With the meal – Australian, half bottle per person
White: Yalumba Y Series Unwooded Chardonnay, South Australia
Red: Yalumba Y Series, Shiraz, South Australia

Toast, 1 glass per person
Baron d'Arignac Demi Sec

**Sir Walter Scott
Drinks Package
@ £55.20 per person**

Reception, 1 glass per person
Champagne: Baron Albert Champagne

With the meal – New Zealand, half bottle per person
White: Hunter's Sauvignon Blanc
Red: Hunter's Pinot Noir Marlborough

Toast, 1 glass per person
Baron d'Arignac Demi Sec

*All drinks packages allow for a soft drink or fruit juice alternative. A comprehensive wine list is available on request. Additional sparkling wine or champagne is available for reception drinks and a supplement will apply. Additional table wine can be arranged, please enquire.
Corkage fees would apply if supplying your own wines for our staff to serve, please enquire for further details.

A children's drink package is available @ **£15.50 per person**.

Canapés

A selection of canapés will be offered, with the option to allow 3 or 4 items per person. These will be served alongside your reception drinks.

3 per person @ £11.00 per person

4 per person @ £14.50 per person

Choose from below.

Parfait of Chicken Liver on Toasted Focaccia, Onion Marmalade

Smoked Salmon Mousse on Wholemeal Toast

Crostini of Chicken and Pesto Mayonnaise

Mini Fish and Chip Cone

Haggis and Black Pudding Bonbon with Arran Mustard Mayonnaise

Seared Beef Fillet with Salsa Verde Croutons

Mini Vol au Vent of Chicken and Leek Cream

Mini Smoked Haddock Cake topped with Pea Purée

Vegetarian

Cream Cheese and Sun-blushed Tomato on Rye Bread

Mini Bruschetta with Tomato and Red Onion Salsa and Micro Greens

Breaded Vegetarian Haggis Bonbon with Arran Mustard Mayonnaise

Vegan

Vegetarian Haggis Bonbon in Tempura Batter

Onion Seed Bhaji, Sweet Mango Salsa and Micro Coriander Leaves

Truffle-salted Chips in Chip Shop Cone

Evening Catering

All served with tea and coffee during band intermission.

FINGER BUFFET OPTIONS

No 1 @ £15.45 per person

Selection of Finger Sandwiches

Selection of Homemade Sausage Rolls: Pork and Black Pudding

No 2 @ £18.65 per person

Selection of Finger Sandwiches,

Southern Fried Chicken Strips with Chive Mayonnaise

Mini Pork Pies, Mini Sausage with Honey and Mustard Glaze

No 3 @ £21.45 per person

Selection of Finger Sandwiches

Chicken Satay Skewers with Peanut Dip, Vegetable or Chicken Pakora with Dip

Mini Sausage with Honey and Mustard Glaze,

Potato Wedges with Garlic Dip

HOT FILLED ROLLS

Hot Filled Rolls (2 per person) @ £17.25 per person

Rolls with a choice of bacon, sausage, scrambled egg (vegetarian), hash brown (vegan)

TEA & COFFEE

Tea and Coffee only @ £5.60 per person

As an addition, add a selection of THREE CHEESES WITH BISCUITS to any of the buffet choices

Platter for 30 persons @ **Supplement of £340**

Platter for 60 persons @ **Supplement of £635**

Sample Costs

2.00pm	Ceremony at Ross Priory, indoors or outdoors (weather permitting, own minister/registrar/humanist)
2.30pm	Drinks reception with canapés served (1 x glass of sparkling wine to each guest, 3 canapés per person) Photographs in the grounds (own photographer), guests mingle
4.00pm	Cake cutting (in bay window) and receiving line of guests
4.30pm	Meal for 50 adults, 3 course set menu with coffee Red and white table wine served with meal, half bottle per person. Soft drink alternative provided. Speeches in the Dining Room following the meal (traditionally Father of the Bride, Groom, Best Man)
7.00pm	Evening guests arrive (additional 50 adult guests) Reception drink served, 1 glass sparkling wine per person Entertainment begins (own DJ/band sets up in Carnegie Room while guests dining)
9.30pm	Evening buffet served with tea/coffee and own wedding cake during band intermission
11.45pm	Last orders at bar
12.00am	Departures (non-residents)

Costs*

Ceremony fee	:	£900.00
Menu Package C, 50 adults @ £81.00pp	:	£4,050.00
Drinks Package, Buchanan, 50 @ £33.20pp	:	£1,660.00
Canapés, 3 items, 50 @ £11.00pp	:	£550.00
Evening guest reception drink, 11 bottles @ £45.00	:	£495.00
Evening buffet, Finger Buffet No2, 75 @ £18.65pp	:	£1,398.75

SAMPLE COST BASED ON:
50 day guests plus additional
50 evening guests

£9,053.75

*This is a sample only. Actual cost will depend on final guest numbers and specific choices, as detailed in Wedding Packages offered.

	Wedding Menu Package A	Wedding Menu Package B	Wedding Menu Package C	Wedding Menu Package D	Wedding Menu Package E	Wedding Menu Package F	Wedding Menu Package G
Buchanan Drinks Package	£77.60 + £33.20 = £110.80	£79.20 + £33.20 = £112.40	£81.00 + £33.20 = £114.20	£84.70 + £33.20 = £117.90	£84.70 + £33.20 = £117.90	£96.50 + £33.20 = £129.70	£111.20 + £33.20 = £144.40
Rob Roy Drinks Package	£77.60 + £37.60 = £115.20	£79.20 + £37.60 = £116.80	£81.00 + £37.60 = £118.60	£84.70 + £37.60 = £122.30	£84.70 + £37.60 = £122.30	£96.50 + £37.60 = £134.10	£111.20 + £37.60 = £148.80
Lomond Drinks Package	£77.60 + £42.50 = £120.10	£79.20 + £42.50 = £121.70	£81.00 + £42.50 = £123.50	£84.70 + £42.50 = £127.20	£84.70 + £42.50 = £127.20	£96.50 + £42.50 = £139.00	£111.20 + £42.50 = £153.70
Sir Walter Scott Drinks Package	£77.60 + £55.20 = £132.80	£79.20 + £55.20 = £134.40	£81.00 + £55.20 = £136.20	£84.70 + £55.20 = £139.90	£84.70 + £55.20 = £139.90	£96.50 + £55.20 = £151.70	£111.20 + £55.20 = £166.40