

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 £750 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
@ £67.50 per person

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

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

Bramble Delice with Raspberry Jelly, Tuile Biscuit
with Apple Pie and Clotted Cream Ice Cream

Coffee and Homemade Shortbread

Wedding Package B
@ £68.90 per person

Oak Smoked Salmon with a Salad of Ayrshire Potatoes
and Tomato Salsa, Lemon Balm Salad

Breast of Chicken, Creamed Cabbage and Smoked Bacon,
Whisky Cream and Haggis Bon Bon,
Herb Potato Cake,
Medley of Garden Vegetables

Sticky Date and Toffee Pudding
with Salted Caramel Ice Cream and Toffee Sauce

Coffee and Mints

*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
@ £70.50 per person

Chef's Own Chicken Liver Pâté in a Kiln Jar
with an Apple and Bramble Jelly, Crispy Ciabatta,
Micro Summer Leaf Salad and Sun Dried Tomato Chutney

Slow Roasted Confit of Duck Leg,
Classic Orange and Grand Marnier Jus, Duck Bon Bon,
Fondant Potato, Garden Vegetables

Dark Chocolate Delice topped
with Ferrero Rocher Hazelnut Chocolate Ice Cream,
Salted Caramel and Florentine Biscuit

Coffee and Homemade Shortbread

Wedding Package D
@ £73.70 per person

Chargrilled Asparagus
with Crispy Coated Soft Hens Egg,
Chorizo and Basil and Micro Salad

Fillet of Sole inlayed with a Langoustine Mousseline on a Creamy Chive Mash,
Saffron Potatoes and Pearls of Summer Vegetables
with a Champagne Cream

White Chocolate Panna Cotta,
Poached Strawberries, Prosecco and Strawberry Jelly,
Strawberry Sorbet, Citrus Shortbread

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
@ £73.70 per person

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

Roasted Rump of Lamb with Herb Garden Crust
with a Mini Cottage Pie, Herb Cake,
Rosemary Jus and Medley of Garden Vegetables

Mango and Passion Fruit Bavaois,
Coconut Ice Cream, Roasted Coconut Tuile,
Mango Coulis, Meringue Pearls

Coffee and Ross Priory Fudge

Wedding Package F
@ £83.90 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

Zesty Orange Cheesecake, Mandarin Orange Jelly and Orange Sorbet,
Cointreau Syrup, Mini Doughnuts with Orange Jam

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
@ £96.70 per person

Roulade of Salmon and Langoustine Soft Herb
with Lemon Dressing, Micro Herb Salad and Pickled Cucumber Ribbons

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

Venison with Mini Scotch Pie with Minced Venison 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 Tuile

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 @ £7.00 per person

Roasted Red Pepper and Tomato Soup with Basil Oil and Crème Fraîche Drizzle

Wild Mushroom Soup with Tarragon and Herb Croutons

Pea and Mint Soup with Herb Crème Fraîche

Butternut Squash Soup with Seared Scallops and Fennel Micro Herbs

Sorbet Intermediate @ £6.80 per person

Champagne and Strawberry Sorbet

Passion Fruit and Orange Sorbet

Fish Intermediate @ £14.70 per person

Pan Seared Scallops with Pineapple Salsa Onion Bhaji and 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.
@ £26.20 per person

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

Starters

Potato Wedges and Dipping Sauce

Melon with Strawberries

Vegetable Bite Slices of Carrots, Cucumber, Celery, Cherry Tomato and Mayo

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

Pizza Margarita with Skinny Fries

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

Chargrilled Asparagus with Crispy Coated Soft Hens Egg, Micro Salad and Hollandaise Sauce

Salad of Pickled Summer Vegetables with Golden Beetroot, Salsa Verde and Herb Salad

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

Crispy Goats' Cheese Fritters 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 vegan diet.

Starters

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

Chickpea and Lentil Fritter
with Sautéed Greens and Salsa Verde (also included as vegetarian option)

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 and Coulis, Sorbet
and Ginger Snap Biscuits

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
@ £28.85 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
@ £32.75 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
@ £36.95 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
@ £47.95 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 **@ £13.50 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 @ £9.50 per person

4 per person @ £12.50 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 Bon Bon with Arran Mustard Mayonnaise

Seared Beef Fillet with Salsa Verde Croutons

Old Classic 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 on Tomato Bread, Tomato, Black Olives and Parmesan Cheese

Vegan

Vegetarian Haggis Bon Bon in Tempura Batter

Onion Seed Bhaji with 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 @ £13.45 per person

Selection of Finger Sandwiches

Selection of Homemade Sausage Rolls: Pork, Haggis or Black Pudding

No 2 @ £16.25 per person

Selection of Finger Sandwiches,

Southern Fried Chicken Strips with Chive Mayonnaise

Mini Pork Pies and Pickle, Mini Sausage with Honey and Mustard Glaze

No 3 @ £18.65 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) @ £14.95 per person

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

HOT FORK BUFFET OPTIONS

(minimum 30 portions)

Hot Fork Buffet (select one option only) @ £21.25 per person

Tandoori style Chicken and Onion Bhaji with Rogan Josh (mild meat dish, cooked with cream, coconut, almonds and cashew nuts) with Pilaf Rice and Pita Bread

Tempura Haddock and Chips with Chip Shop Pickled Onions and Tartare Sauce (in a Chip Shop Box)

TEA & COFFEE

Tea and Coffee only @ £4.90 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 £295**

Platter for 60 persons @ **Supplement of £550**

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	:	£750.00
Menu Package C, 50 adults @ £70.50pp	:	£3,525.00
Drinks Package, Buchanan, 50 @ £28.85pp	:	£1,442.50
Canapés, 3 items, 50 @ £9.50pp	:	£475.00
Evening guest reception drink, 11 bottles @ £39.50	:	£434.50
Evening buffet, Finger Buffet No2, 75 @ £16.25pp	:	£1,218.75

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

£7,845.75

*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	£67.50 + £28.85 = £96.35	£68.90 + £28.85 = £97.75	£70.50 + £28.85 = £99.35	£73.70 + £28.85 = £102.55	£73.70 + £28.85 = £102.55	£83.90 + £28.85 = £112.75	£96.70 + £28.85 = £125.55
Rob Roy Drinks Package	£67.50 + £32.75 = £100.25	£68.90 + £32.75 = £101.65	£70.50 + £32.75 = £103.25	£73.70 + £32.75 = £106.45	£73.70 + £32.75 = £106.45	£83.90 + £32.75 = £116.65	£96.70 + £32.75 = £129.45
Lomond Drinks Package	£67.50 + £36.95 = £104.45	£68.90 + £36.95 = £105.85	£70.50 + £36.95 = £107.45	£73.70 + £36.95 = £110.65	£73.70 + £36.95 = £110.65	£83.90 + £36.95 = £120.85	£96.70 + £36.95 = £133.65
Sir Walter Scott Drinks Package	£67.50 + £47.95 = £115.45	£68.90 + £47.95 = £116.85	£70.50 + £47.95 = £118.45	£73.70 + £47.95 = £121.65	£73.70 + £47.95 = £121.65	£83.90 + £47.95 = £131.85	£96.70 + £47.95 = £144.65