

# Wedding Receptions

## Terraces Hotel



Successful wedding receptions take a lot of careful planning and for this reason we like to feel that we can at least ease that burden by offering our advice during the months prior to your reception. From the first moment you contact us, we will be pleased to advise you on any aspect of your arrangements. In addition to this, our team of professionals will be totally entrusted to you on “the day” to ensure that the smooth and friendly service with which we pride ourselves is afforded to you.

To make your wedding day even more special, we have devised this inclusive package which offers menus with choices for numbers to a maximum of 120 people for the meal. Should you wish to have an evening reception and dance; a room can be made available on the basis of the total number of guests at the evening reception taking your choice of buffet.

**WEDDING SERVICES:** The following services are included in the package cost with NO hidden extras.

- ROOM HIRE CHARGE AND VAT.
- COMPLIMENTARY DOUBLE ROOM WITH FULL CHAMPAGNE BREAKFAST UPGRADE TO ONE OF OUR EXECUTIVE ROOMS FOR £50 PER NIGHT.
- PERSONALISED MENUS AND TABLE PLANS FOR A PROFESSIONAL PRESENTATION OF YOUR DAY.
- USE OF OUR CAKE STAND & KNIFE.
- LINEN TABLE CLOTHS AND NAPKINS
- HOTEL MASTER OF CEREMONIES TO PERFORM ALL CEREMONIAL DUTIES

**CHILDREN:** Children under 12 are charged at half the package price (meal and drink) and shall receive either half portions of the chosen menu or select from the children’s menu plus the equivalent soft drinks package.

**ACCOMMODATION:** We will be happy to offer a minimum of 25% discount on rates for accommodation for guests attending the wedding reception; this is subject to availability at the time of booking. This rate is available the evening prior and after if required.

**CEREMONIES AND CIVIL RECEPTIONS:** We are licensed to hold ceremonies on the Hotel premises a charge will be made for this service depending on the numbers attending and location.

**EVENING RECEPTION:** This is treated as a separate reservation. We will be delighted to cater for your evening reception and all guests must be included in this catering number. Buffets should not be used as a replacement for evening meals.

### EXCLUSIVE USE OF HOTEL

When considering this option the booking must be for the hire of the whole hotel: 18 Bedrooms and all public rooms. Package restrictions apply.

This package will be reviewed annually and may incur minor changes to both the price and menu contents.

# Wedding Menus

## MENU 1

Cream of Carrot and Coriander Soup  
\*\*\*  
Pan-Fried Supreme of Chicken Stuffed with a Sun blushed  
Tomato Farce, Coated in a Pink Peppercorn Sauce  
\*\*\*  
Lemon Tart Served with a Raspberry Coulis  
\*\*\*  
Freshly Filtered Coffee  
Complemented with chocolate mints  
  
£20.90

## MENU 2

Duo of Galia and Charentais Melon  
With a Forest fruit compote  
\*\*\*  
Sweet Potato and Basil Soup  
\*\*\*  
Salmon Fillet set on pickled Fennel  
With a Dill and white wine sauce  
\*\*\*  
Mango and Passion Fruit Cheesecake served with a  
Chantilly Cream  
\*\*\*  
Freshly Filtered Coffee  
Complemented with chocolate mints  
  
£23.60

## MENU 3

Smooth Chicken Liver Parfait with Arran Oaties  
And Oxford Sauce  
\*\*\*  
Cream of Mushroom and Tarragon Soup  
\*\*\*  
Traditional Roast Rib of Scottish Beef on Dauphinoise  
Potato with a Port wine reduction  
\*\*\*  
Chocolate and Orange Tartlet  
Served with a kumquat marmalade  
\*\*\*  
Freshly Filtered Coffee  
Complemented with chocolate mints  
  
£26.75

## MENU 4

Roasted Pepper, Tomato and Chilli Soup  
\*\*\*  
Traditional Roasted Turkey  
With all the Trimmings and a Cranberry Jus  
\*\*\*  
Drambuie Cranachan in a Brandy Snap Basket,  
Finished with Honey  
\*\*\*  
Freshly Filtered Coffee  
Complemented with chocolate mints  
  
£18.95

## MENU 5

Duo of Galia and Charentais Melon  
With a Forest fruit compote  
\*\*\*  
Cream of Carrot and Coriander Soup  
\*\*\*  
Salmon Fillet set on pickled Fennel  
With a Dill and white wine sauce  
  
Oven Roasted Chicken Supreme with pencil farce of haggis  
Finished in a Highland Malt and cream sauce  
\*\*\*  
Mango and Passion Fruit Mousse set in a chocolate Cup  
Served with a cocoa syrup  
  
Assortment of Scottish Cheeses and Arran Oaties,  
With Celery batons and grapes  
\*\*\*  
Freshly Filtered Coffee  
Complemented with chocolate mints  
  
£28.75

## MENU 6

### TASTE OF SCOTLAND

Gateau of Stirlingshire Haggis, Neeps and Tatties  
Presented with a rich Dalwhinnie cream sauce  
Or  
Duo of Smoked Salmon and Smoked Halibut  
With a citrus and dill crème fraiche  
\*\*\*  
Cream of Potato and leek Soup  
\*\*\*  
Roast Rib of Perthshire Beef on stovies  
With a rich roasted natural jus  
  
Haunch of Venison wrapped in smoked bacon,  
finished with a rich port wine sauce  
\*\*\*  
Drambuie Cranachan in a Brandy Snap Basket, Finished  
with Honey  
  
Assortment of Local Cheeses and Arran Oaties, with Celery  
and Quince Jelly  
\*\*\*  
Freshly Filtered Coffee  
Complemented with Trossachs Tablet  
  
£39.35

All our menus are accompanied with a selection of  
seasonal vegetables and potato.

Alternative Vegan and Vegetarian menus  
are always available. If you have specific dietary  
needs please advise us at the earliest opportunity.

# Drinks Packages

## PACKAGE A

£8.85PP Sparkling wine reception drink-choose from rose or blanc.  
1 toast drink – choice of sherry, whisky, gin, vodka or soft drink  
Either for cake cutting or speeches  
One glass of wine with meal

## PACKAGE B

£7.95PP Sparkling wine reception drink-choose from either rose or blanc.  
2 toast drinks – choice of sherry, whisky, gin, vodka or soft drink  
First – for cake cutting  
Second – for speeches

## PACKAGE C

£11.55pp Sparkling wine reception drink-choose from either rose or blanc.  
2 toast drinks – choice of sherry, whisky, gin, vodka or soft drink  
First – for cake cutting  
Second – for speeches  
One glass of house red or white wine with meal

## PACKAGE D

£12.50pp Bucks Fizz reception drink  
1 toast drink – choice of sherry, whisky, gin, vodka or soft drink  
Glass of red or white wine with the meal – select from Bin 11 to 15 white  
And Bin 31 to 35 red (please request our wine list) and/or Bin 8 Rose.  
Glass of sparkling wine to toast speeches-choose either rose or blanc.

# Welcome Canapés

1. Chicken Liver Parfait on mini Oaties	£1.65
2. Individual Smoked Haddock Quiche	£1.45
3. Smoked Salmon and Cream Cheese Roulade	£1.75
4. Mini Parma Ham and melon Rosace	£1.65
5. Cream cheese and roasted pepper mousse	£1.35
6. Brie and cherry tomato tartlet	£1.75

# Alternative Welcome Drinks

1. Mulled Wine - Ideal for winter weddings! Red wine with spices, sugar and brandy	£4.50
2. Kir Royale – Sparkling white wine with crème de cassis	£3.75
3. Pimms – With plenty of ice, mint, cucumber and lemonade or soda. Perfect for summer!	£2.95

The above packages are based on the following measures: Spirits 25ml, Wine 175ml,  
Champagne and Sparkling Wine 125ml, Vermouths 50ml.

# Evening Receptions

Should you wish to have an evening reception and dance; a room can be made available on the basis of all of the total number of guests at the evening reception taking your choice of buffet. The following are buffet menu suggestions which can be adjusted to your preference.

## Evening Cocktail Buffet Selector

Mixed Sandwiches, Sausage Rolls, Cheese and tomato Pizza Bites, Spicy Marinated Chicken, Chicken and Vegetable Pakora with yoghurt Dip, Haggis dumplings, Mini Vegetarian vol-au-vents, Vegetable Spring Rolls, Garlic Bread Slices, Onion Rings, and Vegetable Crudités with dips.

\* Select 5 Items      £6.95      \*Select 8 Items      £9.95      \*Select all      £13.95

It is customary to serve the Wedding Cake to all guests as an addition to the evening buffet menu.

In addition to Buffet selector the following items can be added

Bacon rolls	£4.50
Selection of local Cheeses and Oat Cakes	£3.95
Tea / Coffee	£1.95

(Prices are per person)

### COLD FORK BUFFET

BAKED GAMMON  
ROAST TURKEY

\*\*\*

COLESLAW  
POTATO SALAD  
CUCUMBER  
TOMATO  
MIXED LEAF SALAD

\*\*\*

CHEFS SWEET SELECTION

\*\*\*

FRESHLY BREWED COFFEE

£13.95

### HOT FORK BUFFET

CHICKEN AND MUSHROOM  
STROGANOFF  
VEGETABLE LASAGNE  
SAUSAGE STOVIES  
STIR FRIED VEGETABLES &  
NOODLES WITH SWEET  
CHILLI SAUCE

\*\*\*

JACKET POTATOES  
STEAMED RICE  
COLESLAW, CUCUMBER  
TOMATO

\*\*\*

CHEFS SWEET SELECTION

\*\*\*

FRESHLY BREWED COFFEE

£15.95

### COLD CARVED BUFFET

WHOLE DRESSED SALMON  
HONEY BAKED HAM  
ROAST RIB BEEF

\*\*\*

JACKET POTATOES  
COLESLAW, POTATO  
SALAD, CUCUMBER  
TOMATO

\*\*\*

LOCAL CHEESE PLATTER

CHEFS SWEET SELECTION

\*\*\*

FRESHLY BREWED COFFEE

£19.95

# Terms and Conditions

1. Provisional bookings will be held for 14 days without obligation. This booking will automatically be released after that.
2. The hotel reserves the right to set a minimum number for all functions. Where this is not achieved a room hire charge may be levied (except if the overall package selected satisfies minimum costs required).
3. To confirm a booking we require a deposit of £500.00 along with written confirmation of approximate times and numbers.
4. A further deposit of £500.00 will be due after a period of 6 months. If your wedding falls before this period this sum will be due at a mutually agreed date.
5. Once any deposit is paid it confirms that you comply with the terms and conditions set within.
6. All menu prices will be confirmed along with your final details normally 8 weeks before the wedding.
7. The final balance will be due 14 days prior to the wedding reception date by cash, cheque or credit/debit card when all numbers and requirements shall be finalised.
8. All payments made by credit card will be subject to a 2.5% handling charge (please note American express has a 4% handling charge).
9. The hotel reserves the right to raise a charge in the event of cancellation up to 100% of the total profit lost.
10. We strongly advise that cancellation insurance is purchased, details of which can be provided by the hotel.



## Wedding Etiquette & Formalities

There can be confusion over who sits where and who stands where!

The Receiving Line (in order): Mother of the Bride, Father of the Bride, Grooms Mother, Grooms Father, Bride, Groom, Chief Bridesmaid and last but by NO means least The Best Man.

The Top Table: (facing the front of the table left to right):  
The Minister, Father of the Groom, Mother of the Bride, Best Man, Groom, Bride, Chief Bridesmaid, Father of the Bride, Mother of the Groom.

## “THE SPEECHES”

Like everything else there is tradition, formality and order of speeches at a Wedding, BUT remember this is your day and rules are meant to be broken!

### First Speech

The Father of the Bride, who will welcome all guest from near and far and toast the Bride and Groom

### Second Speech

The Groom who will toast the Bridesmaids and hand out any gifts remembering always it is on behalf of my “Wife and I”.

### Third and Traditionally the Final Speech

The Best Man who will give thanks on behalf of the Bridesmaids, provide some humorous and occasionally embarrassing stories about the Groom and read the cards especially from those who are unable to attend.

## Winter Wedding Receptions

A winter wedding in the historic district of Stirling at the Terraces Hotel is the perfect beginning to fabulous future. With our stunning backdrops and snow capped vistas, the Terraces hotel, Stirling offers a warm and inviting welcome with our winter warmer wedding package. Get an additional 15% OFF this package Sunday to Thursday.

We are delighted to offer our all inclusive “Winter Wedding Package”

Red Carpet for a regal arrival  
 A warming glass of rich Cinnamon Mulled Wine with  
 Gravdax on mini Oaties  
 Three Course Menu  
 Two Glasses of Chardonnay or Cabernet-Shiraz per person  
 A glass of Sparkling wine to toast  
 Evening Buffet of traditional Sausage Stovies  
 Use of our Silver Cake Stand and Knife  
 Professional presentation of your menus and table plans  
 Master of Ceremonies  
 Our Resident DJ until Midnight  
 Overnight accommodation for the bride and groom in one of our Executive Rooms  
 Including full Champagne Breakfast delivered to your door.  
 Special discount rates for Wedding guests wishing to stay over



£39.95 per person (minimum of 40 guests)



### Menu

Cream of Carrot and Coriander Soup  
 Duo of Galia and Charentais Melon  
 with a Forest fruit compote  
 \*\* \*\*\* \*\*

Roast Rib of Scottish Beef  
 with a Port wine reduction  
 Salmon Fillet set on pickled Fennel  
 with a Dill and white wine sauce  
 \*\* \*\*\* \*\*

Drambuie Cranachan in a Brandy  
 Snap Basket, finished with Honey  
 Mango and Passion Fruit Cheesecake served  
 with a Chantilly Cream  
 \*\*\*

Freshly Filtered Coffee  
 complemented with chocolate mints  
 Please select one starter, main course and sweet

You are welcome to upgrade from any of are items listed in our full Wedding Planner at an additional cost, please contact our wedding coordinator for details.