

Weddings & Civil Ceremonies Information



Thank you for your requesting information about our facilities here at the Terraces Hotel Stirling.

Our Sterlini Suite can cater for 40 - 120 guests and has its own private entrance and bar for your evening reception. There are also smaller private dining rooms available, the Melville Suite is ideal for smaller more intimate weddings and is also suitable for a family get together before your big day.

The Terraces Hotel has 18 comfortable en-suite bedrooms with special prices available for guests wishing to stay overnight, please ask for details.

Your wedding meal is prepared by our head chef, will be served by our excellent team of staff and the hotel master of ceremonies will always be on hand to ensure the running of your day is the way you want it to be, just perfect.

The enclosed information and menus will help you plan your day. Once you have looked over the brochure we would encourage you to come in and see the facilities we have to offer. You will receive individual attention from our wedding co-ordinator who will take you through all aspects of planning your wedding reception.

We look forward to welcoming you.

Yours sincerely

Events Manager

Wedding

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, 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.

☆☆☆☆☆ FIVE STAR PACKAGES

To make your wedding day very special, we have devised the **inclusive five star packages** which offer you a varied selection of menus and drinks that can be interchanged to suit your event. To price your event all you have to do is simply times the guests attending your event with the cost of the menu, drinks package and the evening buffet to arrive at the total cost. Should you only wish to have an evening reception and dance the room can be made available on the basis that you cater for all the evening guests with a buffet.

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

☆☆☆☆☆ - Red Carpet Arrival.

☆☆☆☆☆ - Complimentary Double Room with Celebration Bubbly and Full Breakfast

☆☆☆☆☆ - Personalised Menus, Table Plan and Place Cards for a Professional Presentation

☆☆☆☆☆ - Crisp Linen Table Clothes, Napkins, Top Table and Cake Table Swag

☆☆☆☆☆ - Hotel Master of Ceremonies

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 up to 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 also available the evening prior and after if required.

Ceremonies and civil marriages: we are licensed to hold ceremonies on the hotel premises. A charge will be made for this service depending on the numbers attending and room selected.

Evening receptions: this is treated as a separate reservation. We will be delighted to cater for your evening reception and all guests must be included in the catering number. Buffets should not be used as a replacement for the wedding meal.

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.

☆☆☆☆☆ this package will be reviewed annually and may incur changes to both the price and menu content

☆☆☆☆☆ Five Star Wedding Menu

Wedding Menu No 1

£ 18.50 per Person

Fantail of Cantaloupe Melon with Heather Honey and Fruit Syrup



Crisp Roast Loin of Pork on Braised Potato with a Medley of Root Vegetables and Roast Jus



Fruits of the Forest Pudding with Wild Berry Coulis



Freshly Filtered Colombian Coffee with Chocolate Mints

Wedding Menu No 2

£ 19.50 per Person

Seasonal Vegetable Broth



Oven Roasted Chicken Supreme on Braised Potato with a Saffron Cream Sauce and a Medley of Vegetables



Apple and Sultana Crumble with a Vanilla Custard Cream Sauce



Freshly Filtered Colombian Coffee Complemented with Chocolate Mints

☆☆☆☆☆ Star Wedding Menu

Wedding Menu No 3

£ 22.50 per Person

Hot Smoked Scottish Salmon Salad with a Light Seafood Dressing



Braised Leg of Lamb on Creamed Potatoes with Madeira Wine Sauce and a Medley of Vegetables



Blackberry and Chocolate Charlotte with Fresh Pouring Cream



Freshly Filtered Colombian Coffee Complemented with Chocolate Mints

Wedding Menu No 4

£ 23.50 per Person

Smooth Chicken Liver and Peppercorn Pate with Tangy Fruit Syrup and Oatcakes



Traditional Braised Topside of Scottish Beef on Creamed Potato with and Medley of Root Vegetables



Duo of White and Dark Chocolate with Meringue Topping and Cappuccino Sauce



Freshly Filtered Colombian Coffee Complemented with Chocolate Mints

Menu Planner

Starters

Stirlingshire Haggis Gateau with Neeps and Tatties Dressed with Rich Malt Whisky Cream Sauce
Smooth Chicken Liver Parfait, Complemented with Oatcakes and Oxford Sauce
Duo of Chilled Melon, with a Rich Fruit Coulis
Manhattan Style Prawn Cocktail, Crowned with a Whole Black Tiger Prawn with Homemade Melba Toast
Honey Roasted Goats Cheese, Pesto Dressed Rocket and Caramelised Onion
Oak Smoked Scottish Salmon, Red Onion Marmalade, Lemon and Chive Dressing
Guinea Fowl and Wild Mushroom Terrine, Red Onion Confit
Smoked Salmon and Prawns with a Citrus and Dill Crème Fraiche
Shallot Infused Goat's Cheese Parcel on Dressed Garden Leaves with a Capsicum Coulis

Soup, Intermediate Course or Starter

Traditional Scotch Vegetable Broth
Leek and Local Potato
Carrot and Coriander
Sweet Potato and Basil
Cream of Field Mushroom and Tarragon
Roasted Red Pepper, Tomato and Chilli
Winter Vegetables and Thyme Broth
Cream of Celery and Chive with Prawns

- £3.25 per person when chosen for intermediate course

Palate Cleanser or Intermediate Course

Champagne Sorbet
Lemon or Orange Sorbet
Pink Grapefruit Sorbet

- £3.50 per person when chosen

Menu Planner

Main Course Planner - **A**

- Three Course Menu Chosen from Menu Planner **A** with Coffee and Chocolate Mints £ 22.00

Pan Seared Supreme of Chicken with Black Pudding and Malt Whisky Sauce with Potatoes
Grilled Mackerel Fillet on Indian Style Rosti and Spiced Onions
Roast Rump of Perthshire Hill Lamb, on Cream Mashed Potatoes with Roast Jus and Mint
Chilled Hot Roasted Smoked Salmon with Citrus and Chive Mayonnaise on Mixed Leaves

Main Course Planner- **B**

- Three Course Menu Chosen from Menu Planner **B** with Coffee and Chocolate Mints £23.50

Rack of Lamb with Parmesan Herb Crusted on a Bed of Ratatouille with Dauphinoise Potato
Fillet of Scottish Salmon with Tarragon on a Bed of Buttered Fennel with Arran Mustard Mash
Oven Roasted Corn Fed Chicken Supreme on Lyonnaise Potato with Roast Thyme Jus
Roast Rib of Scottish Beef with Puy Lentils and Roast Port Jus

Main Course Planner - **C**

- Three Course Menu Chosen from Menu Planner **C** with Coffee and Chocolate Mints £ 24.50

Individual Beef Wellington in a Port Wine and Rosemary Jus
Fillet of Hake with Mussels and Prawn Provencal, With Garlic Sautéed Potato and Braised Baby Leek
Pan Seared Medallions of Black Angus Beef with A Woodland Mushroom and Arran Mustard Gravy
Pan-Fried Sea Bass Fillet on a Dressed Mixed Leaf Salad with Crushed Potatoes and Pesto Dressing

Menu Planner

Vegetarian Options

Stir Fried Vegetable with Noodles in Sweet Chilli Sauce

Wild Mushroom Risotto with Grated Parmesan

Butternut Squash and Lentil Casserole Infused In a Tomato Based Casserole Sauce with Onion and Carrot

Mediterranean Vegetable Wellington Encased In Fluffy Puff Pastry

- You are welcome to Choose **One Vegetarian Option Dish** as a second choice for your menu

Dessert and Cheese

Italian Style Tiramisu with Baileys Flavoured Cream

Dark Chocolate Truffle Torte with Crème Fraiche

Traditional Sweet Layered Cranachan with Raspberry Coulis

Belgian Chocolate Teardrop with Fresh Dairy Cream

Cloutie Dumpling with Drambuie Liquor Ice Cream

Cold Set Vanilla Cheesecake with Wild Berry Coulis

Baked Apple and Calvados Tart Tatin with Real Dairy Ice Cream

Raspberry Crème Brulee with Homemade Shortbread

Passion Fruit Bavaois with Fresh Fruit Coulis

Selection of Fine Scottish Cheeses with Oatcakes, Grapes and Quince Jelly

Coffee or Tea

Freshly Brewed Coffee or Breakfast Blend Tea with Chocolate Mints

Drinks Packages

Selector No 1	£ 9.95 per person
<ul style="list-style-type: none"> One Glass of Sparkling Bucks Fizz on Arrival One Glass of Classic House Red or White Wine with Meal One Glass of House Sparkling Wine for the Toast 	
Selector No 2	£ 12.50 per person
<ul style="list-style-type: none"> One Glass of Chilled Fruit Punch on Arrival Two Glasses of Classic House Red or White Wine with Meal One Glass of Sparkling Wine for the Toast 	
Selector No 3	£ 14.00 per person
<ul style="list-style-type: none"> One Glass of House Sparkling On Arrival Two Glasses of Classic House Red or White Wine with Meal One Glass of Sparkling Wine for the Toast 	
Selector No 4	£ 20.50 per person
<ul style="list-style-type: none"> One Glass of Champagne on Arrival Two Glasses of Classic House Red or White Wine with Meal One Glass of Champagne for the Toast 	
Children Drinks Package	£ 3.95 per person
<ul style="list-style-type: none"> Glass Orange Juice, Lemonade or Coke / Diet (Reception) Glass Orange Juice, Lemonade or Coke / Diet (Meal) Glass of Lemonade Served In a Champagne Flute (Toast) 	
Welcome Drink for Evening Guests	
One Glass of Classic House Wine	£ 3.95 per person
One Glass of House Champagne	£ 6.95 per person
One Glass of Sparkling Wine	£ 3.50 per person
Refreshing Alcoholic Fruit Punch	£ 2.95 per person
Cup of Mulled Wine, Traditional and Warming	£ 2.50 per person
<ul style="list-style-type: none"> • Upgrade from white Sparkling to Pink Sparkling Wine or from white Champagne to Pink for the additional price of £1.00 per person • The above drinks packages are based on a 175mls glass of Wine and 125mls glass of Champagne or Sparkling Wine 	

Welcome Canapés

1. Chicken Liver Parfait on Mini Oatcakes	£ 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

- Please choose any 4 from the above selection for £ 5.95 per person

Optional Extras

- Upgrade to the Luxury Honeymoon Suite - Chair Cover with Sash - Entertainment or DJ
- Flowers - Piper or Pipe Band - Fireworks - Upgrade to a Choice Menu

Terms and Conditions

1. Provisional bookings will be held for 14 days without obligation. This booking will automatically be released after that without notification.
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 non-refundable deposit of £ 500.00 along with written confirmation of approximate timings and numbers attending.
4. A further non-refundable deposit of £ 500.00 will be due after a period of 6 months. If you're 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. 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.
11. We offer free room hire when confirmed numbers are over 40 for the wedding meal and over 65 for the evening reception.

Buffet Selector

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

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, Samosas, House Quiche, Gala Pie, BBQ Chicken Wings, Jalapeño Cheese Peppers, Curly Fries, Vegetable Crudités With Dips

- Select 5 Items £ 6.95 Select 8 Items £ 9.95 Select All Items £ 16.00 Buffet service Tea/coffee £1.95

☆☆☆☆☆ Five Star Fixed Price Buffet £500 catering for up to 50 guests ☆☆☆☆☆

This buffet offers a selection of all the above cocktail buffet items plus a hot fork buffet with Sweet n Sour Chicken, Vegetable Tika, Steamed Rice and is accompanied with Bowls of Mixed Salad Leaves, Coleslaw Salad and Potato Salad, offering fantastic choice and value.

- At a wedding evening reception it is customary to serve the wedding cake to all guests along with an evening buffet

- Table Nibbles – Salted Peanuts, Dry Roaster, Bombay Mix, Kettle Crisps or Pretzels £ 2.00 Each Bowl
- Traditional Sausages Stovies £ 5.95 Per Person
- Macaroni Pie , Scotch Pie with Brown Sauce £ 3.95 Per Person
- Bacon Roll Or Hotdog Roll with Tomato Relish and Mustard £ 4.50 Per Person
- Scottish Buffet with Haggis Neeps and Tatties £ 6.95 Per Person
- Selection of Local Cheeses with Oatcakes £ 3.95 Per Person

Winter Wedding Receptions

We are delighted to present 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 House Red or White Wine per person with the Meal and a Glass of Sparkling Wine for the Toast
- Use of Hotel Silver Cake Stand and Cake Knife
- Professional Presentation of your Menus and Table Plans
- Master of Ceremonies
- Evening Buffet of Traditional Sausage Stovies and Oatcakes
- Our Resident DJ until Midnight
- Overnight Accommodation for the Bride and Groom in one of our Executive Rooms Including Champagne Breakfast
- Special Discount Rates for Wedding Guests Wishing to Stay Overnight

Winter Wedding Menu

£ 39.95 Per Person (Minimum of 35 Guests)

Cream of Carrot and Coriander Soup

Duo of Melon with Forest Fruit Compote

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Roast Rib of Scottish Beef with Port Wine Reduction

Salmon Fillet on Pickled Fennel with a Dill and White Wine Sauce

Your choice of vegetarian option

All main courses are served with chef's bouquetier of vegetables and potatoes

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Drambuie Cranachan in a Brandy Snap Basket, finished with Honey

Mango and Passion Fruit Cheesecake served with a Chantilly Cream

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Freshly Filtered Coffee with Chocolate Mints

- You are welcome to upgrade your menu from any of the Items listed In the Wedding Planner for an additional charge. Please contact our wedding coordinator with your request.