



The Sherbrooke Castle Hotel



Glasgow

At Sherbrooke Castle we have combined traditional grace
with modern efficiency.
Prestige with convenience.
The result is a unique experience.
A genuine experience.
The Sherbrooke experience.

www.sherbrookecastlehotel.com

SHERBROOKE CASTLE HOTEL, 11 SHERBROOKE AVENUE, POLLOKSHIELDS, GLASGOW, G41 4PG
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**WE ARE HAPPY TO ORGANISE A RANGE OF SERVICES TO ENSURE THE SUCCESS OF YOUR SPECIAL DAY,
SOME OF THESE SERVICES ARE LISTED BELOW.**

**Minimum numbers applicable on Fridays and Saturdays
(please see our terms & conditions)**

The Brooke Suite & Conservatory may be subject to a facility fee

FOR EVERY WEDDING PARTY WE OFFER WITH OUR COMPLIMENTS:

Experienced & professional wedding co-ordinator
Use of the private gardens, terrace and staircase for photographs
Bar facilities (see also the Banqueting Refreshments Packages on the next page)
Use of cake stand & cake knife

OPTIONAL SERVICES INCLUDE:

Wedding Ceremony - £500.00
Piper to perform as part of the day
Master of ceremonies to guide you on your special day
A selection of hot & cold canapés during the drinks reception
Dressing of fabric swags, lights and bows for top table and/or staircase
(The decoration of our main staircase is limited, please check with a member of the events team)
Chair coverings from £2.95 - £3.95
(Specially tailored to fit our chairs – we only permit our own chair covers in the hotel)
Chiavari chairs
Personalised whisky miniatures
Entertainment for your reception, including Pianist, Harpist, String Quartet, DJ & Disco
Should you wish a DJ as evening entertainment, please discuss with a member of the events team

PLEASE ASK FOR A QUOTATION FOR ANY SERVICE YOU REQUIRE,
INCLUDING THOSE WHICH ARE NOT LISTED ABOVE

OVERNIGHT ACCOMMODATION

Your guests may wish to complete their enjoyment of your Wedding Celebration by staying overnight with us. Please quote the wedding party to ensure your guests receive the discounted wedding accommodation rate.

CIVIL CEREMONIES

The Castle is licensed to hold civil marriage/partnership ceremonies.
We will be delighted to assist you with the planning of your ceremony, although you will have to contact Glasgow City Registrar at Park Circus directly to make arrangements with them for the appointment of a Registrar.

BANQUETING REFRESHMENTS

Should you choose one of our refreshment packages, and have 100 Adult Day Guests or more, we will include with our compliments overnight accommodation of the honeymoon suite

<p style="text-align: center;">~A1~</p> <ul style="list-style-type: none">❖ A glass of sparkling wine, soft, beer etc. per person with the speeches❖ 2 glasses of house wine per person with the meal <p style="text-align: center;">£16.60</p>
<p style="text-align: center;">~A~</p> <ul style="list-style-type: none">❖ A glass of sparkling wine, soft, beer, etc. per person following the ceremony❖ 2 glasses of house wine per person with the meal❖ A glass of whisky, vodka, gin etc. or a soft drink per person with the speeches <p style="text-align: center;">£19.70</p>
<p style="text-align: center;">~B~</p> <ul style="list-style-type: none">❖ A glass of sparkling wine, soft, beer, etc. per person following the ceremony❖ A glass of sparkling wine per person with the cutting of the cake❖ 2 glasses of house wine per person with the meal❖ A glass of whisky, vodka, gin etc. or a soft drink per person with the speeches <p style="text-align: center;">£26.00</p>
<p style="text-align: center;">~C~</p> <ul style="list-style-type: none">❖ A glass of Champagne per person following the ceremony❖ A glass of Champagne per person with the cutting of the cake❖ 2 glasses of house wine per person with the meal❖ A glass of whisky, vodka, gin etc. or a soft drink per person with the speeches <p style="text-align: center;">£34.25</p>
<p style="text-align: center;">~D~</p> <ul style="list-style-type: none">❖ A glass of Champagne per person following the ceremony❖ A glass of Champagne per person with the cutting of the cake❖ 2 glasses of wine per person with the meal❖ A glass of Champagne per person with the speeches <p style="text-align: center;">£38.70</p>

Prices listed are from 1st January 2020 until 31st December 2020

Please find below suggested banqueting menus for you to choose from, however we understand the individual nature of every occasion and we would be more than happy to assist with any alternative menu and vegetarian or special dietary requirements

**MENU 1
£37.10**

Roasted Parsnip & Red Lentil Soup



Pan Roasted Chicken Supreme
Woodland mushroom, white wine
& tarragon cream sauce



Seasonal Berry Pavlova
Chantilly cream



Tea, Coffee & Shortbread

**MENU 2
£38.05**

Vegetable Broth



Supreme of Chicken
Stuffed with tomato fondue, basil & mozzarella
Red wine Jus



Sticky Toffee Pudding



Tea, Coffee & Shortbread

**MENU 3
£42.00**

Fan of Galia Melon
Raspberry & mango coulis, seasonal fruits



Tomato & Basil Soup



Supreme of Chicken Glengarry
Oven-roasted with haggis stuffing & whisky sauce



Classic Lemon Tart
Seasonal berry coulis



Tea, Coffee & Shortbread

**MENU 4
£42.00**

Tartlet of Sun Blush Tomato, Artichoke & Mushroom
Mixed leaf salad, mustard dressing



Potato, Leek & Rocket Soup



Baked Salmon
Crayfish sauce



Chocolate Sponge Pudding
Orange Anglaise



Tea, Coffee & Shortbread

All prices include VAT at 20%

BANQUETING CHOICES Cont'd

MENU 5
£46.65

Parma Ham & Melon
Rocket salad & balsamic dressing



Cream of Lentil Soup



Prime Beef Steak & Ale Pie



Vanilla Crème Brûlée
Homemade butter shortbread



Tea, Coffee & Shortbread

MENU 6
£58.30

Smoked Salmon
Capers, lemon & brown bread



Carrot & Coriander Soup



Pan-Seared Saddle of Lamb
Oatmeal skirlie, minted Jus



Baked Lemon & Blueberry Cheesecake
Citrus syrup



Tea, Coffee & Petit Fours

MENU 7
£55.25

Traditional Cullen Skink



Parcel of Haggis, Neeps & Tatties
Whisky sauce



Roast Sirloin of Mature Scottish Beef
Red wine Jus



Cranachan Cheesecake
Raspberry & Drambuie sauce



Tea, Coffee & Petit Fours

MENU 8
£52.30

Parcel of Haggis, Neeps & Tatties
Whisky sauce



Grilled Sirloin Steak
Peppercorn sauce



Raspberry Cranachan
Raspberries, cream & toasted oatmeal,
scented with Drambuie, homemade
shortbread



Tea, Coffee & Shortbread

BANQUETING CHOICES Cont'd

MENU 9
£54.60

Smoked Salmon
Capers, lemon & brown bread



Pan-Seared Saddle of Lamb
Oatmeal skirlie with minted Jus



Seasonal Berry Pavlova
Chantilly cream



Tea, Coffee & Shortbread

MENU 10
£42.00

Yellow Split Pea Soup



Prime Beef Steak & Ale Pie



Vanilla Pod Cheesecake
Strawberry & cracked black pepper compote



Tea, Coffee & Shortbread

MENU 11
£56.20

Butternut Squash Soup



Fillet of Mature Scottish Beef
Red wine Jus



Belgian Chocolate Torte
Orange scented ganache, crushed honeycomb



Tea, Coffee & Petit Fours

MENU 12
£41.00

Parma Ham & Melon
Rocket salad & balsamic dressing



Baked Fillet of Scottish Salmon
Lemon & chive cream sauce



Trio of Miniature Desserts
Various options available



Tea, Coffee & Shortbread

Suggested alternative choices and canapé selector

Starters, soups & intermediates

Roasted Mushroom Soup

Marrbury Smokehouse Thai Cured Salmon
Mustard & dill dressing, lemon & brown bread

Blue Cheese & Walnut Tartlet
Salad of pear, mixed leaves & sherry vinaigrette

Cream of Cauliflower Soup

Traditional Scotch Broth
Mutton

Minestrone Soup
Bacon & pesto

Chicken Liver Parfait
Homemade chutney, Arran oatcakes

Prawn Cocktail
House tomato dressing, baby gem lettuce

White Onion Soup
Chive oil, croutons

Main Courses

28 Day Matured Scottish Beef, naturally reared & grass fed
Served with peppercorn sauce
(10oz Rib eye, 8oz Sirloin or 8oz Fillet)

Supreme of Chicken, pink peppercorn sauce

Roast Loin of Pork Marinated with Honey & Mustard, apple
sauce & a light Jus

Baked Fillet of Cod, Wilted spinach & yellow pepper velouté

Supreme of Chicken, lemon & grain mustard sauce

Desserts

Apple & Caramel Parfait, Calvados crème Anglaise

Steamed Syrup Sponge Pudding, vanilla ice cream

Vanilla Pod Cheesecake
Strawberry & cracked pepper compote

Raspberry & chocolate tart

Iced Banana Soufflé, caramelised bananas, brandy snap basket

Selection of Scottish Farmhouse Cheeses, quince jelly & oatcakes

Trio of Miniature Desserts- various options available

Selection of Hand Crafted Petit Fours - £1.75

A supplement may be added depending on your menu selection

Canapés

Belgian Chocolate Dipped Strawberries
Miniature Steak & Ale Pie, Puff Pastry
Roquefort & Cream Cheese Shortbread
Tomato & Olive Tapenade Galette
Chicken Liver Pate, Homemade Chutney, Oatcakes
Pressed Chicken & Ham Hough Terrine, Crostini
Baby Baked Potatoes, Smoked Salmon Cream Cheese
Haggis Bon Bons
Shot of Soup De Jour

Any 4 canapés per person - £7.25

Each additional canapé - £1.75

Morrisons Selection

West Coast Oyster
Miniature Beef Wellington
Marrbury Smokehouse Thai Cured Salmon Blinis
Lanark Blue Cheese & Chive Shortbread
Mini Beer Battered Haddock & Frites, Tartare Sauce
Velouté of Garden Pea & Mint

Any 3 canapés per person - £12.35

Each additional canapé - £3.60

VEGETARIAN SELECTION

Baked Goats Cheese & Ratatouille Parcels
Beetroot & Ricotta Tortellini, White Wine Cream
Wild Mushroom Risotto
Tomato, Basil & Mozzarella Tortellini, Herb Cream
Asparagus & Garden Pea Risotto
Baked Brie, Caramelised Onion & Artichoke Tart
Pumpkin Tortellini, White Wine & Parmesan Cream



CHILDREN'S MENU
(for children under 12 years of age)
£20.50

Homemade Soup



Fish Goujons
Sausage & Beans
Breast of Chicken Nuggets
Homemade Burger with Cheese

All the above are served with skinny fries



Vanilla Ice Cream & Chocolate Sauce

EVENING FINGER BUFFET SELECTIONS

BUFFET MENU 1
£4.00

Tea, Coffee & Wedding Cake

BUFFET MENU 2
£8.00

Selection of Finger Sandwiches
(including vegetarian)
Sausage Rolls
Tea & Coffee

BUFFET MENU 3
£8.25

Rolls with Bacon / Sausage
Tea & Coffee
(2 rolls per person)

BUFFET MENU 4
£11.20

Selection of Finger Sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Vegetable Spring Rolls & Dip
Skinny Fries
Tea & Coffee

BUFFET MENU 5
£12.90

Selection of Finger Sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Vegetable Spring Rolls & Dip
Vegetable Pakora
Samosas & Dip
Tea & Coffee

BUFFET MENU 6
£16.25

Mini Slider Burgers
Selection of Finger Sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Mixed Pakora
Vegetable Spring Rolls & Dip
Mini Haggis Croquettes
Tea & Coffee

EVENING FORK BUFFETS

BUFFET MENU 7
£12.50

Traditional Scottish Stovies
Crusty Bread

BUFFET MENU 8
£13.50

Chicken Curry & Rice
Toasted Naan

BUFFET MENU 9
£12.50

Shepherd's Pie
Crusty Bread

*These buffet menus can be altered to suit your personal requirements.
Other buffet choices may also be discussed with banqueting.
We will be happy to serve your wedding cake with the buffet.*