



# 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](http://www.sherbrookecastlehotel.com)

Sherbrooke Castle Hotel, 11 Sherbrooke Avenue, Pollokshields, Glasgow, G41 4PG

T +44 141 4274227

[events@sherbrookecastlehotel.com](mailto:events@sherbrookecastlehotel.com)

Prices listed are from 1<sup>st</sup> January 2021 until 31<sup>st</sup> December 2021

We are happy to assist in the organisation of a range of optional services to ensure the success of your wedding celebration, some such services are listed below

Minimum numbers applicable on Fridays & Saturdays, please check with a member of the events team  
Should you have less than 60 Adult Day Guests an additional facility fee is applicable

- Wedding Ceremony - £650.00
- Celebrant to perform service – humanist, minister, registrar, etc.
  - Piper to perform
  - A selection of hot & cold canapés served during the drinks reception
- Dressing of fabric swags & fairy lighting décor for the top table and/or staircase  
**(The decoration of our main staircase is limited, please check with a member of the events team)**
  - White fitted chair covers with colour organza bow  
**(Specially tailored to fit our chairs – we only permit our own chair covers in the hotel)**
  - Personalised miniature favours
- Evening 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 may not be 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 the discounted wedding rates listed below

<b>Bedrooms (based on 2 people sharing)</b>	<b>2021</b>	<b>2022</b>
Classic Double	£130.00	£150.00
Executive Double / Twin	£150.00	£175.00
Junior Suite	£170.00	£190.00
Additional Adult (per room)	£35.00	£45.00

All prices include VAT

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Banqueting Refreshments

~A1~	~A~	~B~	~C~	~D~
<p>A glass of sparkling wine per person following the ceremony</p> <p>1 glass of house white, red or rose wine with the meal</p> <p>A glass of sparkling wine, soft or beer etc. per person with the speeches</p>	<p>A glass of sparkling wine, soft or beer etc. per person following the ceremony</p> <p>2 glasses of house white, red or rose wine with the meal</p> <p>A glass of whisky, vodka, gin, etc. or soft per person with the speeches</p>	<p>A glass of sparkling wine, soft or beer etc. per person following the ceremony</p> <p>A glass of sparkling wine per person with the cutting of the cake</p> <p>2 glasses of house white, red or rose wine with the meal</p> <p>A glass of whisky, vodka, gin, etc. or soft per person with the speeches</p>	<p>A glass of Champagne per person following the ceremony</p> <p>A glass of Champagne per person with the cutting of the cake</p> <p>2 glasses of house white, red or rose wine with the meal</p> <p>A glass of whisky, vodka, gin, etc. or soft per person with the speeches</p>	<p>A glass of Champagne per person following the ceremony</p> <p>A glass of Champagne per person with the cutting of the cake</p> <p>2 glasses of house white, red or rose wine with the meal</p> <p>A glass of Champagne per person with the speeches</p>
£18.00	£21.50	£26.00	£34.25	£38.70

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Our head chef has prepared a selection of suggested banqueting menus for you to choose from, however we understand the individual nature of every occasion, and with your wedding co-ordinator you are welcome to create a bespoke menu for your guests

We can also cater to allergies and special dietary requirements

Menu 1 £54.00	Menu 2 £57.50	Menu 3 £60.00	Menu 4 £61.00
<p>Roasted Parsnip &amp; Red Lentil Soup -</p> <p>Pan Roasted Supreme of Chicken Woodland mushroom, white wine &amp; tarragon cream sauce</p> <p>or</p> <p>Fillet of Scottish Salmon Crayfish sauce -</p> <p>Seasonal Fruit Berry Pavlova Chantilly cream -</p> <p>Tea &amp; Coffee Homemade butter Shortbread</p>	<p>Vegetable Broth -</p> <p>Prime Beef Steak &amp; Ale Pie Butter puff pastry</p> <p>or</p> <p>Pan Roasted Supreme of Chicken Peppercorn sauce -</p> <p>Sticky Toffee Pudding Butterscotch sauce -</p> <p>Tea &amp; Coffee Homemade butter Shortbread</p>	<p>Fan of Melon Seasonal berries, fruit coulis -</p> <p>Tomato &amp; Basil Soup -</p> <p>Supreme of Chicken Balmoral Haggis stuffing &amp; whisky sauce</p> <p>or</p> <p>Fillet of Scottish Salmon Herb brioche crust, lemon &amp; chive cream sauce -</p> <p>Classic Lemon Tart Seasonal fruit berry coulis -</p> <p>Tea &amp; Coffee Homemade butter Shortbread</p>	<p>Mushroom &amp; Chive Tartlet Parmesan cream, leaf salad -</p> <p>Cream of Potato &amp; Leek Soup -</p> <p>Pan Roasted Fillet of Cod Chorizo &amp; tomato sauce</p> <p>or</p> <p>Honey Glazed Scottish Loin of Pork Cider sauce -</p> <p>Chocolate Sponge Pudding Orange Anglaise -</p> <p>Tea &amp; Coffee Homemade butter Shortbread</p>

Please note a pre-order is required in advance for choice menus

All prices include VAT


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Menu 5 £67.00	Menu 6 £72.00	Menu 7 £75.00	Menu 8 £83.00
Parcel of Haggis, Neeps & Tatties Whisky sauce	Traditional Scotch Broth Mutton	Traditional Cullen Skink Smoked haddock	Smoked Scottish Salmon Traditionally garnished
-	-	-	-
Aged Ribeye Steak Peppercorn sauce	Pan Seared Borders Saddle of Lamb Oatmeal skirlie, minted Jus	Parcel of Haggis, Neeps & Tatties Whisky sauce	Medallions of Scottish Fillet of Beef Red wine Jus
-	or	-	or
Raspberry Cranachan Raspberries, cream & toasted oatmeal scented with Drambuie, homemade butter shortbread	Fillet of Scottish Salmon Lemon & caper cream sauce	Supreme of Chicken Lemon whole grain mustard cream	Supreme of Chicken Balmoral Oven-roasted with haggis stuffing & whisky sauce
-	-	-	-
Tea & Coffee Homemade petit fours	Vanilla Pod Crème Brûlée Homemade butter shortbread	Cranachan Cheesecake Drambuie & raspberry sauce	Belgian Chocolate Torte Orange scented ganache, crushed honeycomb
-	-	-	-
Tea & Coffee Homemade petit fours	Tea & Coffee Homemade petit fours	Tea & Coffee Homemade petit fours	Tea & Coffee Homemade petit fours

At Sherbrooke Castle we work with specialised suppliers, sourcing the highest quality local produce, with our beef supplied by Donald Russell of Aberdeenshire & Salmon from Marrbury Smokehouse of Carluith

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Alternative Menu Options & Canapé Selection

<u>Starters, Soups &amp; Intermediates</u>	<u>Main Courses</u>	<u>Vegetarian Selection</u>	<u>Canapé Selection</u>
<p>Roasted Mushroom Soup</p> <p>Marrbury Smokehouse Thai Cured Salmon Mustard &amp; dill dressing, buttered brown bread</p>	<p>28 Day Matured Scottish Beef, naturally reared &amp; grass fed Served with peppercorn sauce (10oz Ribeye, 8oz Sirloin, 8oz Fillet)</p> <p>Supreme of Chicken stuffed with tomato fondue, mozzarella &amp; basil, red wine Jus</p>	<p>Baked Goats Cheese &amp; Ratatouille Parcels Beetroot &amp; Ricotta Tortellini, white wine cream Wild Mushroom Risotto, Parmesan crisp Tomato, Basil &amp; Mozzarella Tortellini, Herb cream Asparagus &amp; Garden Pea Risotto Baked Brie, Caramelised Onion &amp; Artichoke Tart Pumpkin Tortellini, White wine &amp; Parmesan Cream Mushroom Stroganoff</p>	<p>Belgian Chocolate Dipped Strawberries Miniature Steak &amp; Ale Pie, Butter Puff Pastry Roquefort &amp; Cream Cheese Shortbread Tomato &amp; Olive Tapenade Galette Chicken Liver Pate, Chutney, Oatcakes Chicken &amp; Ham Hough Terrine, Crostini Baby Baked Potatoes, Salmon Cream Cheese Haggis Bon Bons Shot of Soup De Jour</p>
<p>Blue Cheese &amp; Walnut Tartlet Pear salad, sherry vinaigrette</p>	<p>Baked Fillet of Cod Tomato &amp; black olive sauce</p>		<p>Any 4 canapes per person - £7.25 Each additional canape - £1.75</p>
<p>Cream of Cauliflower Soup</p>	<p><u>Desserts</u></p>	<p><u>Child Menu</u></p>	<p><u>Morrisons Selection</u></p>
<p>Minestrone Soup Bacon &amp; pesto</p>	<p>Apple &amp; Caramel Parfait, Calvados cream Anglaise</p>	<p>(Under 12 years) £20.50</p>	<p>West Coast Oyster Miniature Beef Wellington Smoked Salmon Blinis</p>
<p>Chicken Liver Parfait Homemade chutney, mini oatcakes</p>	<p>Steamed Syrup Sponge Vanilla ice cream</p>	<p>Homemade Soup Melon &amp; Berries -</p>	<p>Lanark Blue Cheese &amp; Chive Shortbread Mini Beer Battered Fish &amp; Fries, Tartare sauce Velouté of Garden Pea &amp; Mint</p>
<p>Prawn Cocktail Marie Rose Sauce</p>	<p>Raspberry &amp; Chocolate Tart</p>	<p>Fish Goujons Sausage &amp; Beans Breast of Chicken Nuggets Homemade Beef Burger</p>	<p>Any 3 canapés per person - £13.50 Each additional canapé - £4.00</p>
<p>White Onion Soup Herb croutons</p>	<p>Baked Lemon &amp; Blueberry Cheesecake Citrus syrup</p>	<p>All served with skinny fries -</p>	<p>Vanilla Ice Cream &amp; Chocolate Sauce Fruit Salad</p>
<p>Melon &amp; Parma Ham Balsamic glaze</p>	<p>Iced Banana Soufflé Caramelised bananas, brandy snap</p>		
	<p>Selection of Cheese Classically garnished</p>		
	<p>Trio of Miniature Desserts</p>		
	<p>Selection of Homemade Petit Fours - £1.75</p>		
	<p><b>A supplement may be added depending on your menu selection</b></p>		

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Evening Buffet

2 Items from the Buffet Selection - £10.00  
Each additional item £2.00pp supplement

Selection of Assorted Sandwiches  
Mini Slider Burgers  
Vegetable Spring Rolls & Dip  
Skinny Fries  
Mini Scotch Pie  
Vegetable Pakora & Dip  
Oven Baked Sausage Rolls  
Selection of Assorted Wraps  
Haddock Goujons, Tartare Sauce  
Haggis Pakora, Mint Yoghurt Dip

All Buffet Selections include Tea & Coffee

Alternative Evening Buffet

Selection of Morning Rolls filled with Bacon and Slices Square Sausage  
Vegetarian option of Potato Scone and/or Scrambled Eggs  
Served with Tea & Coffee  
£10.50

Food Bowl Additional Options

Shepherd's Pie, Crusty bread - £13.50  
Chicken Curry, Rice, Toasted Naan - £14.50  
Traditional Scottish Stovies, Crusty bread - £14.50  
Fajita Bar – Chicken & Vegetable - £15.50

Evening Guests

A – Glass of sparkling wine, bottle of beer or soft drink on arrival - £6.75  
B – Glass of sparkling wine, bottle of beer or soft drink served with canapes £8.75

At Sherbrooke Castle your Wedding Package Includes-

- o Facility Fee
- o Personalised Stationery – Menus, A4 Table Plans, Table Names & Guest Place Cards
- o Master of Ceremonies
- o Use of Cake Stand & Knife
- o White Linen Tablecloths & Napkins
- o Fairy Light Ceiling in Conservatory Lounge Bar
- o Use of Gardens, Gazebo & Grounds for Photographs
- o Services of our Wedding Co-ordinators
- o Chiavari Chairs

10% Discount Mid - Week Wedding  
Monday – Thursday\*

10% Discount Winter Weddings  
November, January & February\*

Minimum numbers applicable.  
Discount applicable to food & beverage only

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