



The Sherbrooke Castle Hotel



Glasgow

Wedding Celebrations

www.sherbrookecastlehotel.com

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

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events@sherbrookecastlehotel.com

Prices listed are from 1st January 2022 until 31st December 2022

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 - £750.00
- 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

Bedrooms (based on 2 people sharing)	2022	2023
Classic Double	£150.00	£160.00
Executive Double / Twin	£175.00	£185.00
Junior Suite	£190.00	£210.00
Additional Adult (per room)	£45.00	£55.00

All prices include VAT

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Banqueting Refreshments

~A1~	~B1~	~A~	~B~	~C~	~D~
<p>A glass of sparkling wine or beer 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 or beer per person with the speeches</p>	<p>A glass of sparkling wine or beer per person following the ceremony</p> <p>2 glasses of house white, red or rose wine with the meal</p> <p>A glass of sparkling wine or beer per person with the speeches</p>	<p>A glass of sparkling wine or beer 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. per person with the speeches</p>	<p>A glass of sparkling wine or beer 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. 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>
£18.80	£22.50	£25.50	£27.00	£36.50	£42.00

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Our head chef has prepared a selection of suggested menus for you to choose from,
However, you are welcome to create your own bespoke menu for your guests

We can also cater to allergies and special dietary requirements

Menu 1 £56.00	Menu 2 £60.00	Menu 3 £62.75	Menu 4 £63.50
<p>Roasted Parsnip & Red Lentil Soup -</p> <p>Pan Roasted Supreme of Chicken Woodland mushroom, white wine & 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 & Coffee Homemade butter Shortbread</p>	<p>Vegetable Broth -</p> <p>Prime Beef Steak & 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 & Coffee Homemade butter Shortbread</p>	<p>Fan of Melon Seasonal berries, fruit coulis -</p> <p>Tomato & Basil Soup -</p> <p>Supreme of Chicken Balmoral Haggis stuffing & whisky sauce</p> <p>or</p> <p>Fillet of Scottish Salmon Herb brioche crust, lemon & chive cream sauce -</p> <p>Classic Lemon Tart Seasonal fruit berry coulis -</p> <p>Tea & Coffee Homemade butter Shortbread</p>	<p>Mushroom & Chive Tartlet Parmesan cream, leaf salad -</p> <p>Cream of Potato & Leek Soup -</p> <p>Pan Roasted Fillet of Cod Chorizo & 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 & Coffee Homemade butter Shortbread</p>

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

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Menu 5 £70.00	Menu 6 £75.00	Menu 7 £78.00	Menu 8 £85.50
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 or	Parcel of Haggis, Neeps & Tatties Whisky sauce -	Medallions of Scottish Fillet of Beef Red wine Jus or
Raspberry Cranachan Raspberries, cream & toasted oatmeal scented with Drambuie, homemade butter shortbread -	Fillet of Scottish Salmon Lemon & caper cream sauce -	Aged Roast Sirloin of Scottish Beef Red wine Jus or	Supreme of Chicken Balmoral Oven-roasted with haggis stuffing & whisky sauce -
Tea & Coffee Homemade petit fours	Vanilla Pod Crème Brûlée Homemade butter shortbread -	Supreme of Chicken Lemon whole grain mustard cream -	Belgian Chocolate Torte Orange scented ganache, crushed honeycomb -
Tea & Coffee Homemade petit fours	Tea & Coffee Homemade petit fours	Cranachan Cheesecake Drambuie & raspberry sauce -	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 & Intermediates</u>	<u>Main Courses</u>	<u>Vegetarian Selection</u>	<u>Canapé Selection</u>
Roasted Mushroom Soup	28 Day Matured Scottish Beef, naturally reared & grass fed Served with peppercorn sauce (10oz Ribeye, 8oz Sirloin, 8oz Fillet)	Baked Goats Cheese & Ratatouille Parcels Beetroot & Ricotta Tortellini, white wine cream Wild Mushroom Risotto, Parmesan crisp Tomato, Basil & Mozzarella Tortellini, Herb cream Asparagus & Garden Pea Risotto Baked Brie, Caramelised Onion & Artichoke Tart Pumpkin Tortellini, White wine & Parmesan Cream Mushroom Stroganoff	Belgian Chocolate Dipped Strawberries Miniature Steak & Ale Pie, Butter Puff Pastry Roquefort & Cream Cheese Shortbread Tomato & Olive Tapenade Galette Chicken Liver Pate, Chutney, Oatcakes Chicken & Ham Hough Terrine, Crostini Baby Baked Potatoes, Salmon Cream Cheese Haggis Bon Bons Shot of Soup De Jour
Marrbury Smokehouse Thai Cured Salmon Mustard & dill dressing, buttered brown bread	Supreme of Chicken stuffed with tomato fondue, mozzarella & basil, red wine Jus		Any 4 canapes per person - £9.50 Each additional canape - £2.50
Blue Cheese & Walnut Tartlet Pear salad, sherry vinaigrette	Baked Fillet of Cod Tomato & black olive sauce		
Cream of Cauliflower Soup	<u>Desserts</u>	<u>Child Menu</u>	<u>Morrisons Selection</u>
Minestrone Soup Bacon & pesto	Apple & Caramel Parfait, Calvados cream Anglaise	(Under 12 years) £25.00	West Coast Oyster Miniature Beef Wellington Smoked Salmon Blinis Lanark Blue Cheese & Chive Shortbread Mini Beer Battered Fish & Fries, Tartare sauce Velouté of Garden Pea & Mint
Chicken Liver Parfait Homemade chutney, mini oatcakes	Steamed Syrup Sponge Vanilla ice cream	Homemade Soup Melon & Berries -	Any 3 canapés per person - £16.00 Each additional canapé - £6.50
Prawn Cocktail Marie Rose Sauce	Raspberry & Chocolate Tart	Fish Goujons Sausage & Beans Breast of Chicken Nuggets Homemade Beef Burger	
White Onion Soup Herb croutons	Baked Lemon & Blueberry Cheesecake Citrus syrup	All served with skinny fries -	
Melon & Parma Ham Balsamic glaze	Iced Banana Soufflé Caramelised bananas, brandy snap	Vanilla Ice Cream & Chocolate Sauce Fruit Salad	
	Selection of Cheese Classically garnished		
	Trio of Miniature Desserts		
	Selection of Homemade Petit Fours £3.00		
	A supplement may be added depending on your menu selection		

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Evening Buffet

2 Items from the Buffet Selection - £10.50
Each additional item £2.50pp 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
£12.00

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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