



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 2023 until 31st December 2024

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

We are happy to assist in the organisation of a range of optional services,
should you require any such services listed below please advise and we can provide pricing -

- Wedding ceremony in the orangery – 750.00
 - Piper to perform – 250.00
 - A selection of canapés served during the drink reception & photographs – 9.50
 - Dressing of fabric voile swags & fairy lighting décor for the top table and/or staircase – 200.00
(The decoration of our main staircase is limited, please check with a member of the events team)
 - White Fitted Chair Covers – 4.00
 - Organza Chair Bows – 0.95
- (Specially tailored to fit our chairs – we only permit our own chair covers in the hotel)**
- Silver Candelabra Centrepieces – 18.50
 - Vintage White Wedding Post Box – 55.00
 - Evening Entertainment - DJ & Disco – 550.00

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 inclusive of breakfast

Bedrooms (based on 2 people sharing)	2023
Classic Double	170.00
Executive Double / Twin	195.00
Junior Suite	230.00
Additional Adult (per room)	55.00

All prices include VAT

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Banqueting Refreshments

~A1~	~B1~	~A~	~B~	~C~	~D~
A glass of sparkling wine or beer per person following the ceremony	A glass of sparkling wine or beer per person following the ceremony	A glass of sparkling wine or beer per person following the ceremony	A glass of sparkling wine or beer per person following the ceremony	A glass of Champagne per person following the ceremony	A glass of Champagne per person following the ceremony
1 glass of house white, red or rose wine with the meal	2 glasses of house white, red or rose wine with the meal	2 glasses of house white, red or rose wine with the meal	A glass of sparkling wine per person with the cutting of the cake	A glass of Champagne per person with the cutting of the cake	A glass of Champagne per person with the cutting of the cake
A glass of sparkling wine or beer per person with the speeches	A glass of sparkling wine or beer per person with the speeches	A glass of whisky, vodka, gin, etc. per person with the speeches	2 glasses of house white, red or rose wine with the meal	2 glasses of house white, red or rose wine with the meal	2 glasses of house white, red or rose wine with the meal
			A glass of whisky, vodka, gin, etc. per person with the speeches	A glass of whisky, vodka, gin, etc. or soft per person with the speeches	A glass of Champagne per person with the speeches
2023 - 19.75	2023 - 25.00	2023 - 28.00	2023 - 33.00	2023 - 45.00	2023 - 51.50
2024 - 20.75	2024 - 26.00	2024 - 29.00	2024 - 34.00	2024 - 46.00	2024 - 52.50

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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	Menu 2	Menu 3	Menu 4
Roasted Parsnip & Red Lentil Soup Crusty bread - Supreme of Chicken Woodland mushroom, tarragon & white wine cream or Fillet of Scottish Salmon Crayfish sauce - Seasonal Fruit Berry Pavlova Chantilly cream - Tea & Coffee Homemade butter Shortbread	Vegetable Broth Crusty bread - Prime Beef Steak & Ale Pie Butter puff pastry or Pan Roasted Supreme of Chicken Peppercorn sauce - Sticky Toffee Pudding Butterscotch sauce - Tea & Coffee Homemade butter Shortbread	Fan of Melon Seasonal berries, fruit coulis - Tomato & Basil Soup Crusty bread - Supreme of Chicken Balmoral Haggis stuffing & whisky sauce or Pan Roast Fillet of Cod Chorizo & tomato cream sauce - Classic Lemon Tart Seasonal fruit berry coulis - Tea & Coffee Homemade butter Shortbread	Mushroom & Chive Tartlet Parmesan cream, rocket - Potato & Leek Soup Crusty bread - Honey Glazed Loin of Pork Cider sauce or Fillet of Scottish Salmon Herb brioche crust, lemon & chive cream sauce - Chocolate Sponge Pudding Orange Anglaise - Tea & Coffee Homemade butter Shortbread
2023 - 62.00	2023 - 67.00	2023 - 70.00	2023 - 68.00
2024 - 63.00	2024 - 68.00	2024 - 71.00	2024 - 69.00

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

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Menu 5	Menu 6	Menu 7	Menu 8
Parcel of Haggis, Neeps & Tatties Whisky sauce -	Chicken Liver Parfait Homemade chutney, mini oatcakes -	Traditional Cullen Skink Smoked haddock -	Smoked Scottish Salmon Classically 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	Aged Roast Sirloin of Scottish Beef Red wine Jus	or
Supreme of Chicken Sundried tomato & bacon cream -	Fillet of Scottish Salmon Basil pesto sauce -	or	Fillet of Scottish Seabass Lemon herb cream -
Raspberry Cranachan -	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
2023 - 76.00	2023 - 83.00	2023 - 88.00	2023 - 90.00
2024 - 77.00	2024 - 84.00	2024 - 89.00	2024 - 91.00

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>
<p>Roasted Mushroom Soup</p> <p>Marrbury Smokehouse Thai Cured Salmon Mustard & dill dressing, buttered brown bread</p> <p>Blue Cheese & Walnut Tartlet Pear salad, sherry vinaigrette</p> <p>Cream of Cauliflower Soup</p> <p>Minestrone Soup Bacon & pesto</p> <p>Chicken Liver Parfait Homemade chutney, mini oatcakes</p> <p>Prawn Cocktail Marie Rose Sauce</p> <p>White Onion Soup Herb croutons</p> <p>Melon & Parma Ham Balsamic glaze</p> <p>Mushroom & Chive Tartlet Parmesan cream, leaf salad</p>	<p>28 Day Matured Scottish Beef, naturally reared & grass fed Served with peppercorn sauce (10oz Ribeye, 8oz Sirloin, 8oz Fillet)</p> <p>Supreme of Chicken stuffed with tomato fondue, mozzarella & basil, red wine Jus</p> <p>Baked Fillet of Cod Tomato & black olive sauce</p> <p><u>Desserts</u></p> <p>Apple & Caramel Parfait, Calvados cream Anglaise</p> <p>Steamed Syrup Sponge Vanilla ice cream</p> <p>Raspberry & Chocolate Tart</p> <p>Baked Lemon & Blueberry Cheesecake Citrus syrup</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 3.00</p> <p>A supplement may be added depending on your menu selection</p>	<p>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</p>  <p><u>Child Menu</u></p> <p>(Under 12 years)</p> <p>Homemade Soup Melon & Berries - Fish Goujons Sausage & Beans Breast of Chicken Nuggets Homemade Beef Burger</p> <p>All served with skinny fries - Vanilla Ice Cream & Chocolate Sauce Fruit Salad</p> <p>2023 – 25.00 2024 – 25.00</p>	<p>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</p> <p>2023 – 10.50 – 4 per person 2024 – 10.50 – 4 per person</p> <p>Each additional canapé – 2.75</p> <p><u>Morrisons Selection</u></p> <p>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</p> <p>2023 – 17.50 – 3 per person 2024 – 17.50 – 3 per person</p> <p>Each additional canapé – 6.50</p>

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Evening Buffet

2 Items from the Buffet Selection
2023 - 11.50 2024 – 12.00
Each additional item 3.00pp supplement

Selection of Assorted Sandwiches
Mini Slider Burgers - 1.00 supplement
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
2023 - 12.50 2024 – 12.50

Food Bowl Additional Options

Shepherd's Pie, Crusty bread - 16.00
Chicken Curry, Rice, Toasted Naan - 17.00
Traditional Scottish Stovies, Crusty bread - 17.00
Fajita Bar – Chicken & Vegetable - 17.00

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-

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

10% Discount Mid - Week Wedding
Monday – Thursday*

10% Discount Winter Weddings*
October - March

*Minimum numbers applicable.
Discount applicable to food & beverage only

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