



The Sherbrooke Castle Hotel

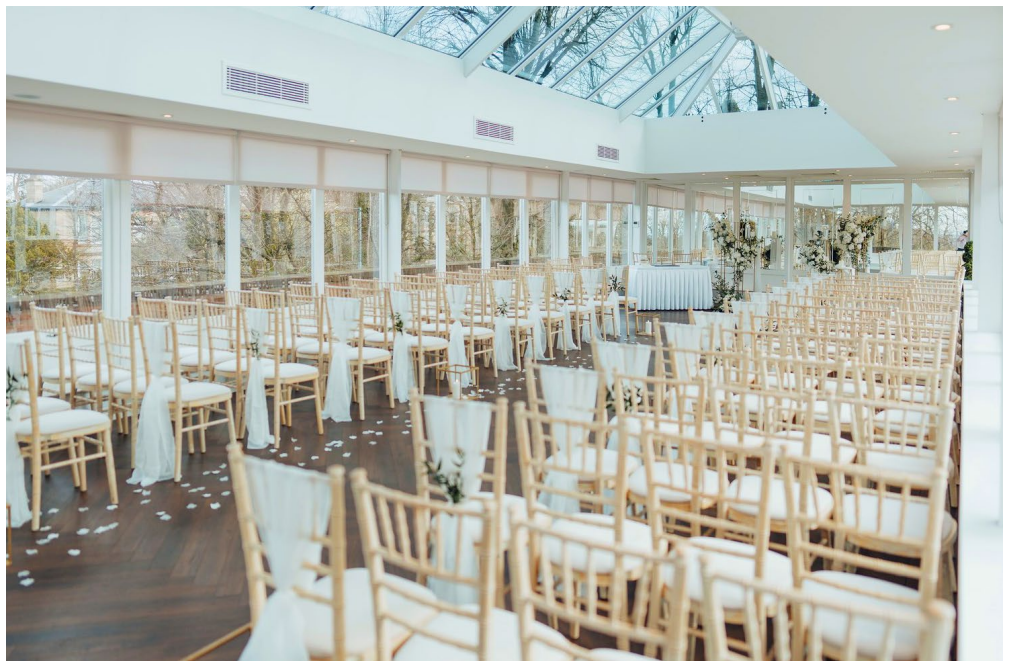


*Wedding Celebrations*

*2027*



*Welcome*  
*to Sherbrooke Castle*





*Prices listed are from 1st January 2027 until 31st December 2027*

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 – 850.00
- Piper to perform – 350.00
- A selection of canapés served during the drink reception & photographs
- Dressing of fabric voile swags & fairy lighting décor for the top table and/or staircase – 350.00

**(The decoration of our main staircase is limited, please check with a member of the events team)**

- White Fitted Chair Covers – 7.50
- Organza Chair Bows – 3.00

**(Specially tailored to fit our chairs – we only permit our own chair covers in the hotel)**

- Silver Candelabra Centrepieces – 30.00
- Vintage White Wedding Post Box – 55.00
- Evening Entertainment - DJ & Disco – 650.00



*All prices include VAT*



## *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

<b>Room Type</b>	<b>2027</b>
Classic Double	195.00
Executive Double / Twin	240.00
Junior Suite	275.00
Use of Sofa Bed	75.00



*All prices include VAT*



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## *Banqueting Refreshments*

~A1~

A glass of Prosecco following the ceremony

1 glass of house white, red or rose wine with the meal

A glass of Prosecco with the speeches

2027 – 24.00

~B1~

A glass of Prosecco following the ceremony

2 glasses of house white, red or rose wine with the meal

A glass of Prosecco with the speeches

2027 – 29.00

~A~

A glass of Prosecco following the ceremony

2 glasses of house white, red or rose wine with the meal

A glass of whisky, vodka, gin, etc. with the speeches

2027 – 32.00

~B~

A glass of Prosecco following the ceremony

A glass of prosecco with the cutting of the cake

2 glasses of house white, red or rose wine with the meal

A glass of whisky, vodka, gin, etc. with the speeches

2027 – 37.50

~C~

A glass of Champagne following the ceremony

2 glasses of house white, red or rose wine with the meal

A glass of Champagne with the speeches

2027 – 45.00

~D~

A glass of Champagne following the ceremony

A glass of Champagne with the cutting of the cake

2 glasses of house white, red or rose wine with the meal

A glass of Champagne with the speeches

2027 – 60.00

All prices include VAT

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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

We can also cater to allergies and special dietary requirements

Menu 1

Tomato & Basil Soup  
or  
Melon  
Seasonal berries, fruit coulis  
-  
Honey Glazed Loin of Pork  
Cider sauce  
or  
Fillet of Scottish Salmon  
Herb brioche crust, lemon & chive cream  
-  
Vanilla Cheesecake  
Berry compote  
-  
Tea & Coffee  
Homemade butter Shortbread  
  
2027 – 72.00

Menu 2

Roasted Parsnip & Red Lentil Soup  
or  
Chicken Liver Parfait  
House chutney, mini oatcakes  
-  
Supreme of Chicken  
Woodland mushroom & tarragon cream  
or  
Pan Roasted Fillet of Cod  
Chorizo & tomato cream sauce  
-  
Berry Pavlova  
Chantilly cream  
-  
Tea & Coffee  
Homemade butter Shortbread  
  
2027 – 76.00

Menu 3

Vegetable Broth  
or  
Parcel of Haggis, Neeps & Tatties  
Whisky sauce  
-  
Aged Ribeye Steak  
Red wine Jus  
or  
Supreme of Chicken  
Peppercorn sauce  
-  
Lemon Tart  
Fruit compote  
-  
Tea & Coffee  
Homemade butter shortbread  
  
2027 – 90.00

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

*All prices include VAT*



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Menu 4

Leek & Potato Soup

or

Melon & Parma Ham  
Rocket, balsamic glaze

-  
Pan Seared Borders Saddle of Lamb  
Oatmeal skirlie, minted Jus

or

Fillet of Scottish Salmon  
Crayfish sauce

-  
Vanilla Pod Crème Brûlée  
Homemade butter shortbread

-  
Tea & Coffee  
Homemade butter shortbread

2027 – 95.00

Menu 5

Traditional Cullen Skink

or

Parcel of Haggis, Neeps & Tatties  
Whisky sauce

-  
Aged Roast Sirloin of Scottish Beef  
Red wine Jus

or

Supreme of Chicken  
Lemon whole grain mustard cream

-  
Cranachan Cheesecake  
Drambuie & raspberry sauce

-  
Tea & Coffee  
Homemade butter shortbread

2027 – 100.00

Menu 6

Carrot & Coriander Soup

or

Smoked Scottish Salmon  
Classically garnished

-  
Medallions of Scottish Fillet of Beef  
Red wine Jus

or

Fillet of Scottish Seabass  
Lemon herb cream

-  
Belgian Chocolate Torte  
Crushed honeycomb

-  
Tea & Coffee  
Homemade butter shortbread

2027 – 115.00

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

All prices include VAT





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## *Alternative Menu Options*

### Starters, Soups & Intermediates

Roasted Mushroom Soup

Marrbury Smokehouse Salmon Gravlax  
Classically garnished

Blue Cheese & Walnut Tartlet  
Pear salad, sherry vinaigrette

Cream of Cauliflower Soup

Minestrone Soup  
Bacon & pesto

Prawn Cocktail  
Marie Rose Sauce

White Onion Soup  
Herb croutons

Artichoke & Sundried Tomato Tartlet  
Parmesan cream, leaf salad

Ham Hough Terrine  
Piccalilli

### Main Courses

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

Supreme of Chicken stuffed with tomato fondue,  
mozzarella & basil, red wine Jus

Baked Fillet of Cod  
Tomato & black olive sauce

Supreme of Chicken  
Sundried tomato & bacon cream

Prime Beef Steak & Ale Pie  
Butter puff pastry

### Desserts

Sticky Toffee Pudding

Baked Lemon & Blueberry Cheesecake  
Citrus syrup

Selection of Cheese  
Classically garnished

Trio of Miniature Desserts

Selection of Homemade Petit Fours 5.00

**A supplement may be added depending  
on your menu selection**

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## *Alternative Menu Options & Canapé Selection*

### Vegetarian Selection

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



### Child Menu

(Under 12 years)  
Homemade Soup  
Melon & Berries  
-

Fish Goujons  
Sausage & Beans  
Chicken Nuggets  
Homemade Beef Burger  
All served with skinny fries  
-

Vanilla Ice Cream & Chocolate Sauce  
Fruit Salad

2027 – 35.00

### Canapé Selection

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

Falafel Bon Bons

Beetroot Hummus Crostini

2027 – 15.00 - 4 per person

Each additional canapé – 4.00

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## Evening Buffet

### 2 Items from the Buffet Selection

2027 – 14.00

Each additional item – 3.00pp supplement

Selection of Assorted Sandwiches

Mini Slider Burgers – 2.00 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

2027 – 15.00

### Food Bowl Additional Options

Shepherd's Pie, Crusty bread – 20.00

Chicken Curry, Rice, Toasted Naan – 22.00

Traditional Scottish Stovies, Crusty bread – 20.00

Fajita Bar – Chicken & Vegetable – 20.00

### Evening Guests Drinks Packages

A – Glass of sparkling wine, bottle of beer or soft drink on arrival – 8.00

B – Glass of sparkling wine, bottle of beer or soft drink served with canapes – 12.00

### 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

### Mid - Week Wedding - Monday – Thursday\*

10% Discount

### Winter Weddings Discount\*

October, November, December, February & March – 10% Discount

January – 20% Discount

*\*Minimum numbers applicable. New bookings only.  
Discount applicable to food & beverage only.*

All prices include VAT







# The Sherbrooke Castle Hotel



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

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