

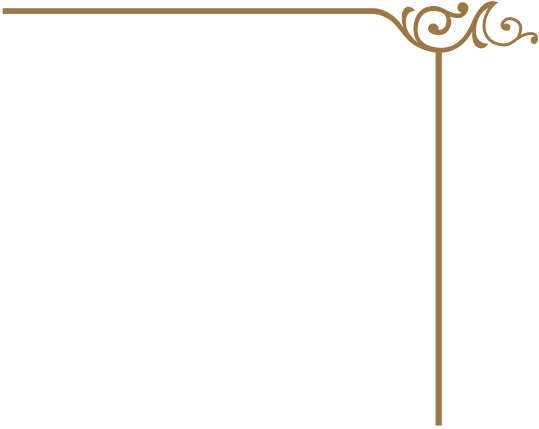
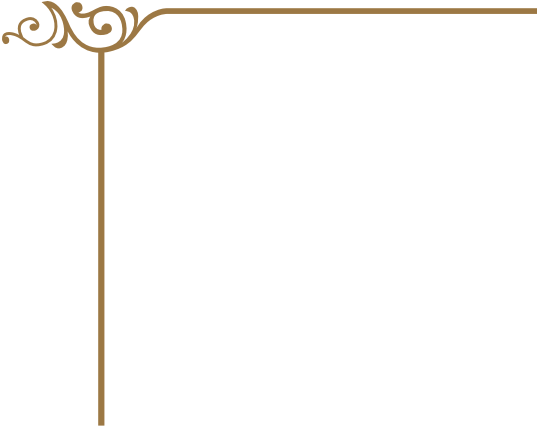


The Sherbrooke Castle Hotel

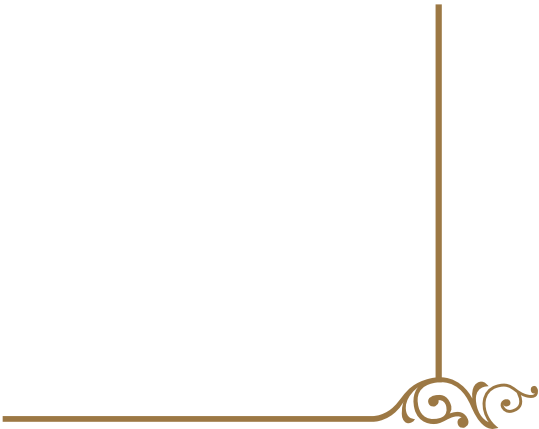
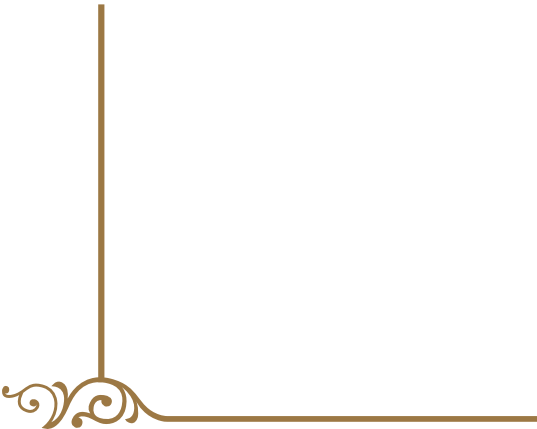


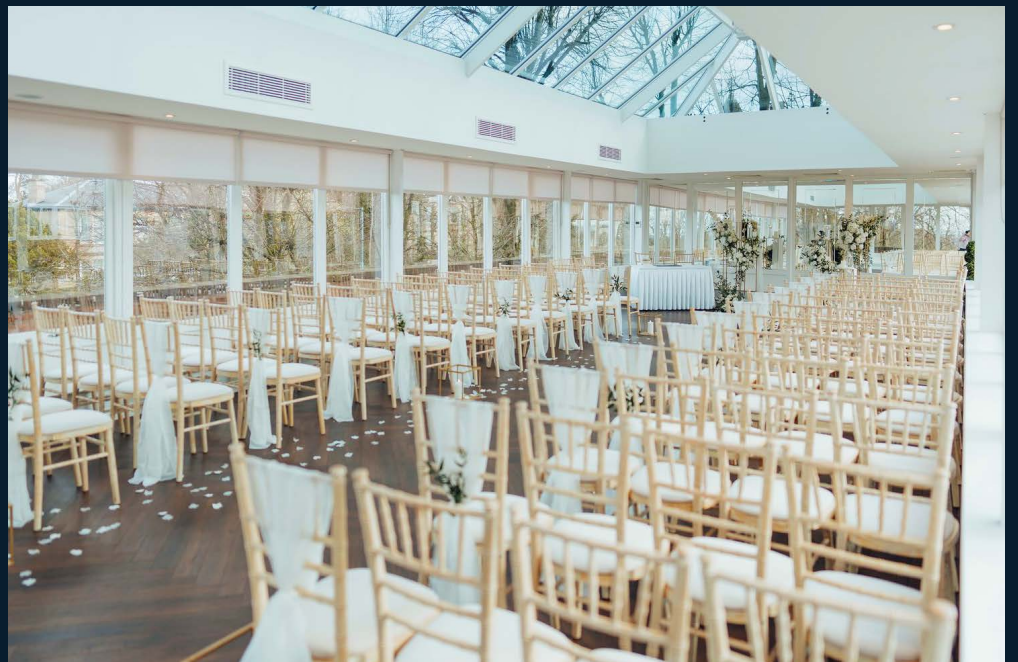
Wedding Celebrations
2027 & 2028





Welcome
to Sherbrooke Castle





Prices listed are from 1st January 2027 until 31st December 2028

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 – 900.00
- Piper to perform – 400.00
- A selection of canapés served during the
drink reception & photographs
- Dressing of fabric voile swags & fairy lighting – 400.00
décor for the top table and/or staircase

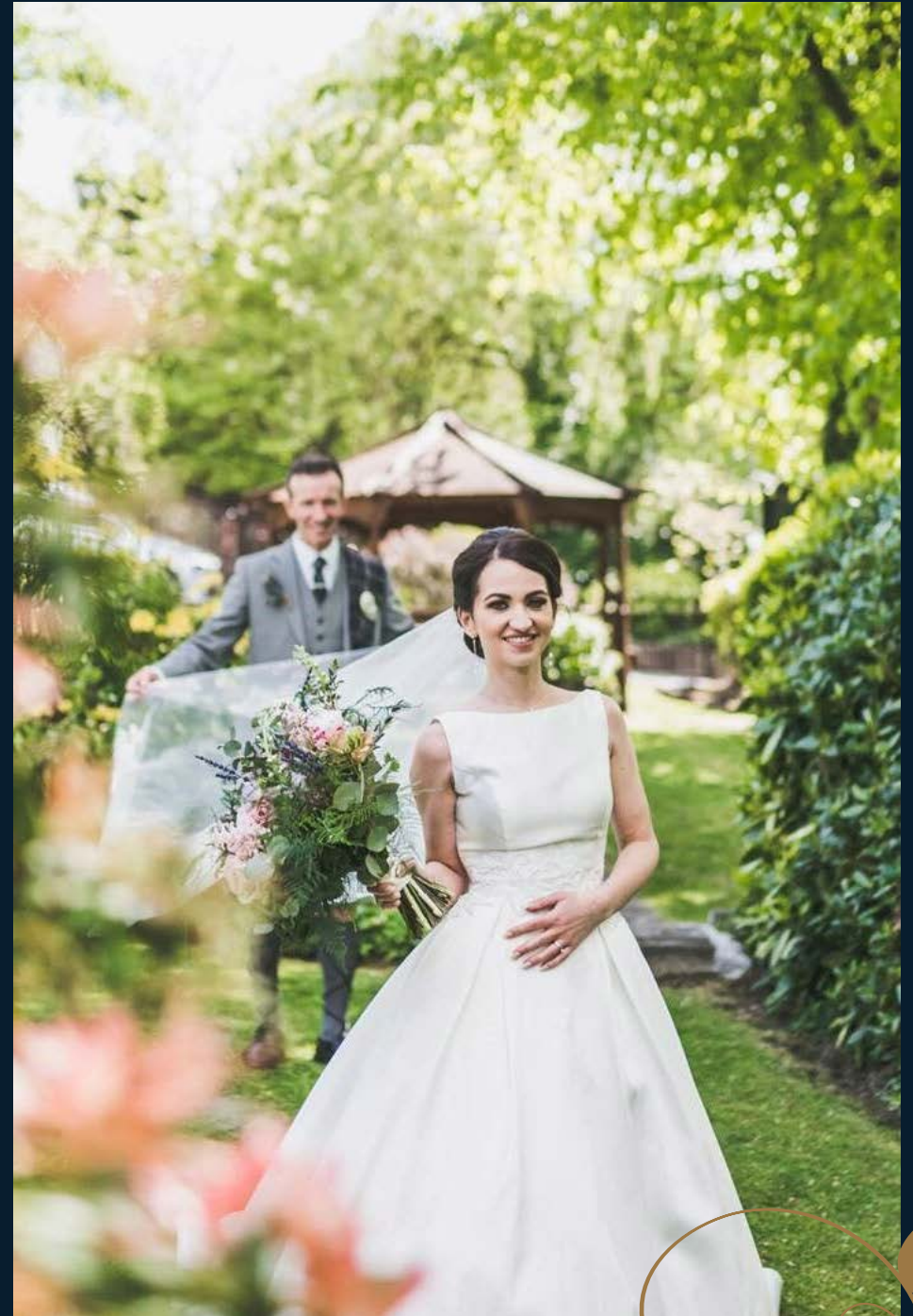
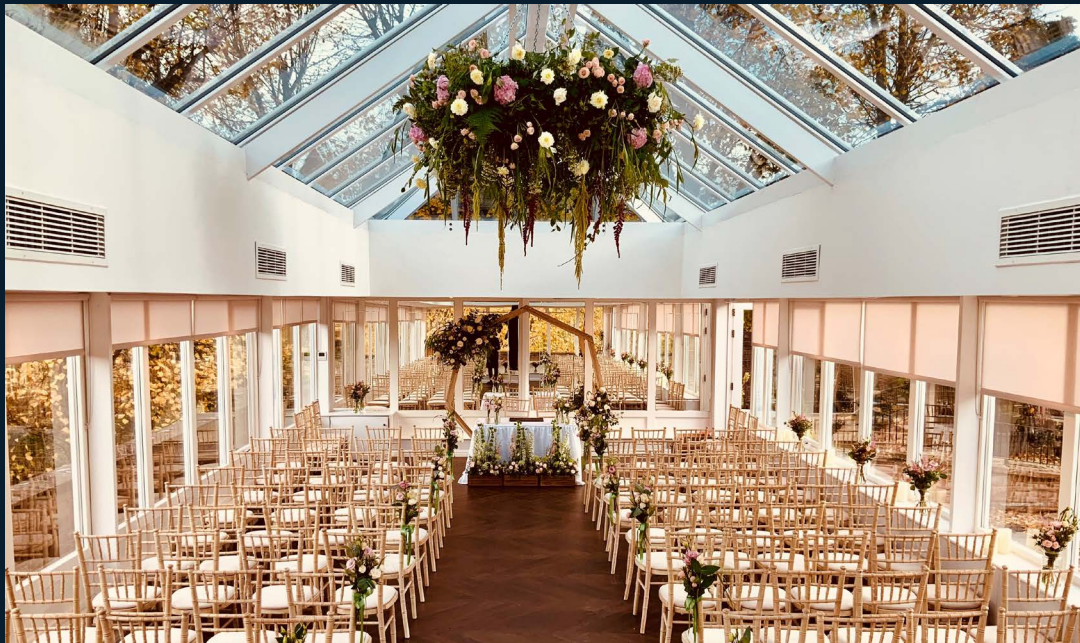
(The decoration of our main staircase is limited, please check with a member of the events team)

- White Fitted Chair Covers – 7.50
- Organza Chair Bows – 4.00

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

- Silver Candelabra Centrepieces – 35.00
- Vintage White Wedding Post Box – 55.00

All prices include VAT



Prices listed are from 1st January 2027 until 31st December 2028

Banqueting Refreshments

<u>~A1~</u>	<u>~B1~</u>	<u>~A~</u>	<u>~B~</u>	<u>~C~</u>	<u>~D~</u>
A glass of Prosecco following the ceremony	A glass of Prosecco following the ceremony	A glass of Prosecco following the ceremony	A glass of Prosecco following the ceremony	A glass of Crémant following the ceremony	A glass of Champagne 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 prosecco with the cutting of the cake	2 glasses of house white, red or rose wine with the meal	A glass of Champagne with the cutting of the cake
A glass of Prosecco with the speeches	A glass of Prosecco with the speeches	A glass of whisky, vodka, gin, etc. with the speeches	2 glasses of house white, red or rose wine with the meal A glass of whisky, vodka, gin, etc. with the speeches	A glass of Crémant with the speeches	2 glasses of house white, red or rose wine with the meal A glass of Champagne with the speeches
2027 – 24.00	2027 – 29.00	2027 – 32.00	2027 – 37.50	2027 – 45.00	2027 – 60.00
2028 – 24.75	2028 – 31.00	2028 – 34.00	2028 – 39.00	2028 – 48.00	2028 – 63.00

All prices include VAT

Prices listed are from 1st January 2027 until 31st December 2028

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

<u>Menu 1</u>
3 Courses
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
2028 – 75.00

<u>Menu 2</u>
3 Courses
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
2028 – 79.00

<u>Menu 3</u>
4 Courses
Vegetable Broth
-
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
2028 – 99.00

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

All prices include VAT

Prices listed are from 1st January 2027 until 31st December 2028

At Sherbrooke Castle we work with specialised suppliers,
sourcing the highest quality local produce.

Menu 4
3 Courses

Leek & Potato Soup

or

Melon & Parma Ham
Rocket, balsamic glaze

-

Twice Roast Shoulder 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

2028 – 95.00

Menu 5
4 Courses

Cullen Skink

-

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

2028 – 110.00

Menu 6
4 Courses

Cream of Cauliflower Soup

-

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

-

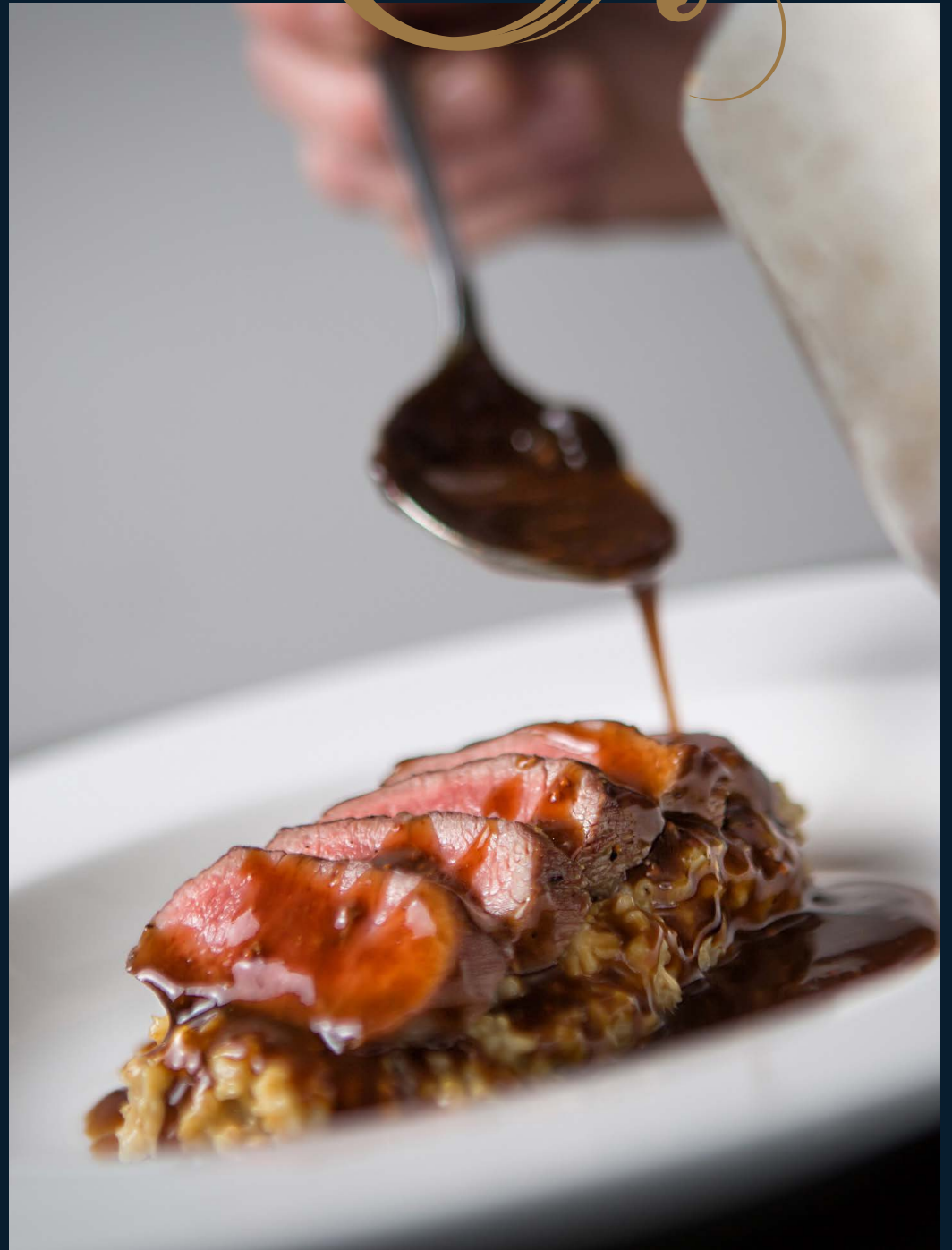
Tea & Coffee
Homemade butter shortbread

2027 – 115.00

2028 – 120.00

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

All prices include VAT



Prices listed are from 1st January 2027 until 31st December 2028

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

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

All prices include VAT



Prices listed are from 1st January 2027 until 31st December 2028

Alternative Menu Options & Canapé Selection

Select One Vegetarian Option for your Guests

Butternut Squash & Sage Pie VE, VG, DF
Confit Leeks, Pinenut & Saffron Risotto VE, VG, GF, DF
Mushroom & Truffle Pithivier, Chestnut cream VE, VG
Caramelised Onion & Wensleydale Tarte Tatin VE, VG, DF
Aubergine & Sweet Potato Bake, Garlic crumb
baba ghanoush VE, VG, DF



Child Package

(Under 12 years)
Homemade Soup
Melon & Berries
Crudites & Hummus
Mozzarella Sticks & Tomato Salsa

Mini Fish & Chips
Toad in the Hole, Mash & Gravy
Macaroni Pie & Beans
Cheeseburger & Chips
-
Vanilla Ice Cream & Chocolate Sauce
Fruit Salad
Knickerbocker Glory
Includes 2 Soft Drinks

40.00

Pre Order Requested
No Charge for Children Under 2 Years

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

15.00 - 4 per person

Each additional canapé – 4.00

All prices include VAT



Prices listed are from 1st January 2027 until 31st December 2028

Evening Buffet

2 Items from the Buffet Selection

2027 – 14.00 2028 – 15.00

Each additional item – 3.00pp supplement

Selection of Assorted Sandwiches

Mini Slider Burgers – 2.75 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

2028 – 17.25

Food Bowl Additional Options

Shepherd's Pie, Crusty bread – 25.00

Chicken Curry, Rice, Toasted Naan – 27.00

Traditional Scottish Stovies, Crusty bread – 25.00

Fajita Bar – Chicken & Vegetable – 25.00

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

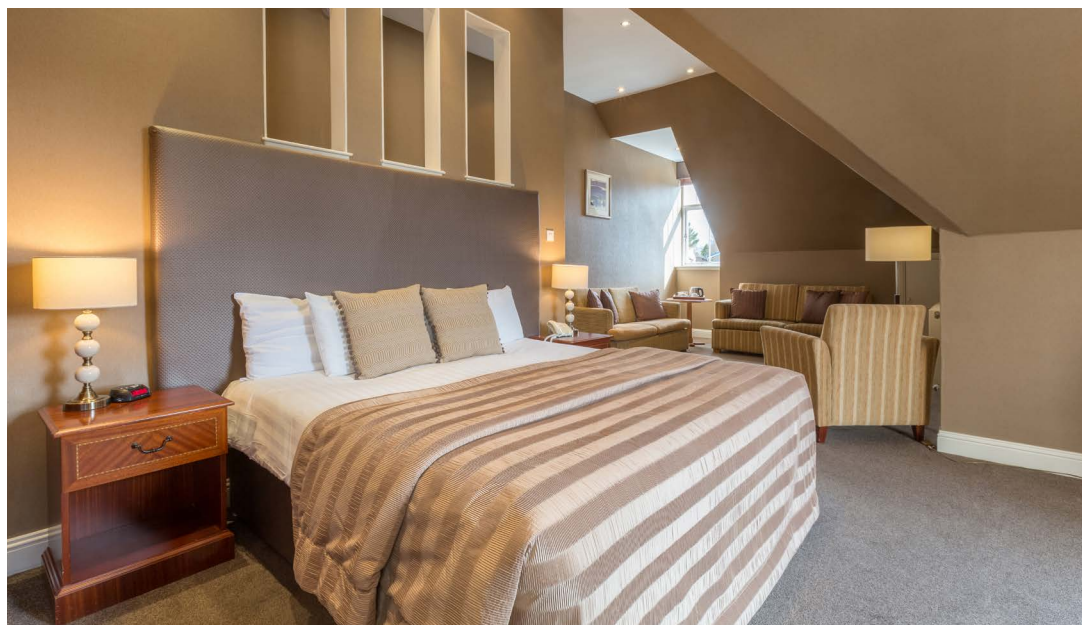
**Minimum numbers applicable. New bookings only.
Discount applicable to food & beverage only.*

All prices include VAT

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

Room Type	2027		2028	
	November – March	April - October	November – March	April - October
Classic Double	175.00	195.00	180.00	205.00
Executive Double / Twin	215.00	240.00	220.00	270.00
Junior Suite	245.00	275.00	250.00	320.00
Use of Sofa Bed	65.00	75.00	65.00	75.00



All prices include VAT









The Sherbrooke Castle Hotel



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