

# Weddings @ Ballathie

Congratulations and best wishes on your forthcoming wedding. We are delighted that you are considering Ballathie House Hotel to take care of all the wedding arrangements for your special day.

Ballathie House benefits from a glorious position on the banks of the River Tay and offers an intimate and elegant choice for starting married life in style. The hotel has 25 bedrooms in the main house, 16 rooms in our Riverside building and a further 12 Sportsman's Lodges. We can accommodate up to 110 guests for your wedding breakfast and ceremony. For larger parties, a marquee can be set up in our stunning grounds.

Please find below an outline of our services. In addition, whether it is flowers to favours, piper to photographer, we will assist you in creating a Wedding Day to remember forever.

Please call or email Gail Schofield to meet up over a coffee and tell us how our experienced and passionate team can make your dream Wedding Day come true.

**Telephone:** 01250 883268

**Email:** [gail@ballathiehousehotel.com](mailto:gail@ballathiehousehotel.com)

***"...timeless glamour!"***

Sunday Herald

***"...a hidden sanctuary of Perthshire beauty!"***

The Scotsman

***"...perfect surroundings!"***

Mail on Sunday

We are very proud to announce that the team at Ballathie House has just won the prestigious "Country Weddings Award 2011" at this year's Scottish Hotel Awards.



## **Winter Wedding Package**

During certain times of the year, we are delighted to offer the following “all-inclusive” wedding package. Please note that some accommodation will have to be taken in addition as stated below.

**£45.00 per person**

This includes:

- 3 canapés per person as chosen by our head chef
- A set menu chosen from our Menu A section
- One glass and a top up of our house wine during the meal
- One glass of bubbly during the drinks reception
- One glass of bubbly for the speeches
- Bacon rolls and a choice of tea/coffee for the evening buffet (for your day guests only)

We can offer this package any day of the week throughout November 2012 as well as January and February 2012 and 2013. This package is also available any days except from Saturdays during December 2012. Subject to availability.

A minimum number of 65 day guests applies. Please also note that this package is in no form transferrable to any other time of the year.

## **One Wedding a Day**

We will only ever provide an opportunity for one wedding per day to take place at Ballathie House. This will allow our team to give you and your guests our undivided attention at all times.

## **The Ceremony**

We are licensed to hold civil ceremonies conducted by a registrar or religious ceremonies conducted by a church minister in the hotel. Our maximum capacity for a ceremony in-house is 80.

For civil wedding ceremonies, contact Perth Registrars on 01738 475 121 or email [perth-registrars@pkc.gov.uk](mailto:perth-registrars@pkc.gov.uk).

If you prefer a church venue for exchanging your vows, there is a delightful Church of Scotland church at Kinclaven, just five minutes from the hotel. Contact Kinclaven's Session Clerk, Ian Rae on 01250 875 356 for more information. Kinclaven Church can hold ceremonies for up to approximately 200 guests.

The nearest Roman Catholic church is St. Stephen's Church in Blairgowrie, contact 01250 872171.

For a more unusual location for saying "I do" please check out Dunkeld Cathedral which is approximately 13 miles from Ballathie House.

For all ceremonies, the bridal party is responsible for the booking of the minister/registrar.

## **Outside Ceremonies**

Why not exchange your vows outside within our stunning grounds, under a beautiful tree or overlooking the River Tay?!

Please note that due to weather conditions in Scotland, a decision of whether your ceremony can be held outside can only be taken on the morning of your wedding day. We can provide an alternative for an inside ceremony in our Drawing Room for up to 80 guests.

## **The Reception**

Families large and small can enjoy time together at Ballathie House to celebrate your special Wedding Day in Scotland. Your guests can sip champagne, sparkling wine or a choice of drinks in our grand reception hall and Drawing Room with tranquil views over the River Tay. These rooms and our extensive grounds provide a wonderful backdrop for photographs at any time of year.

If the weather is suitable your guests will be greeted in the garden by our waiting staff with your chosen reception drinks. In winter our log fires create a cosy ambience to welcome your guests to the house.

## **The Wedding Breakfast**

Ballathie House can cater for up to 110 guests for a sit-down meal (depending on table lay-out). For parties larger than this, we would be delighted to arrange a fully-serviced marquee in our stunning grounds. Prices for marquee hire will depend on size and style.

Please choose your wedding breakfast from the menu selectors – you will also find a list of champagnes, sparkling wines and wines to match. Vegetarian options and other dietary requirements can all be catered for with due notice. We cannot provide tastings of these menus as they are made specifically for larger numbers however please try our style of food from our daily menus at the normal published prices.

In addition, Ballathie House can help with table plans and personalised menus at no extra cost. There is a small administration charge for printing individual place cards of £0.75 per person.

Please note that we cannot receive, handle or serve any of your own items of food or wines except for the wedding cake and favours. All items of food and drink must be supplied by the hotel for consumption on the premises.

## **Evening Reception**

In order to provide sufficient space for music and dancing we can accommodate a maximum of 120 guests for your evening reception

For parties over 120 guests a marquee can be hired and set up within our grounds.

## **Complimentary Inclusions**

In addition to personalised menu cards and table plans, Ballathie House includes the following services at no extra costs

- Cake stand and knife
- Red carpet
- Master of ceremony (a senior member of our management team will guide you through the day and will also be on hand for any announcements)
- Room hire for wedding breakfast (minimum of 65 day guests)
- Room hire for ceremony (maximum of 80 guests)
- Room hire of Drawing Room and bar for your drinks reception
- We can adjust our standard floral hotel arrangements to suit your colour scheme

We would also be delighted to assist you in recommending local suppliers such as photographers, cake makers, chauffeur services, florists, etc.

## Accommodation

Ballathie House is a very intimate environment. That is why when you book your Wedding Day with us, we would always reserve all bedrooms in the main house for you and your guests. Depending on the time of year, we do require the wedding party to guarantee a certain number of bedrooms. Please see the table below for details.

There are 25 bedrooms in the main house and a further 16 bedrooms in our Riverside building. We can accommodate up to 77 guests in these 4 star rooms with up to a further 24 guests in the 3 star rated Sportsman's Lodge if required.

Time of Year	Minimum number of bedrooms to be guaranteed by the bridal party
November – April	15 bedrooms in the main house (including all master bedrooms, suite and bridal four-poster bedroom)
May – October*	All 25 bedrooms in the main house

*\* Please note that we are unable to accept wedding bookings with evening entertainment between 1<sup>st</sup> August and 15<sup>th</sup> October.*

Additional accommodation can be booked in our Riverside building and Sportsman's Lodge at any time of the year subject to availability.

## ACCOMMODATION TARIFF 2011/2012

### Autumn/Winter/Spring tariff: 1<sup>st</sup> November 2011 – 30<sup>th</sup> April 2012

We offer the following discounted bedroom rates exclusively to wedding parties. We will always reserve all bedrooms in the main house for guests of wedding parties with evening entertainment.

Additional bedrooms for your guests are also discounted as stated below.

Rates per room per night	
MAIN HOUSE & RIVERSIDE	Bed & Breakfast
Small single	£54.00
Double/twin (2 sharing)	£125.00
Master double/twin (2 sharing)	£149.00
Suite (2 sharing)	£179.00
Bridal four-poster bedroom	£179.00

SPORTSMAN'S LODGE	Bed & Breakfast
Sportsman's Lodge (single occupancy)	£50.00
Sportsman's Lodge (2 sharing)	£80.00
Extra bed (children under 12 – all rooms)	£20.00

**Summer Tariff: 1<sup>st</sup> May – 31<sup>st</sup> October 2012**

During our summer season, we exclusively reserve all bedrooms in the main house for wedding parties with evening entertainment. The cost of these bedrooms can be divided amongst the guests and charged by us on departure.

One bridal four-poster bedroom	
One suite	
Five master bedrooms	
Thirteen double/twin bedrooms	
Five small single bedrooms	
<b>Total cost:</b>	<b>£3995.00</b>

Additional bedrooms in our Riverside building or Sportsman's Lodge are discounted exclusively for your guests as stated below.

Rates per room per night	
RIVERSIDE	Bed & Breakfast
Double/twin (2 sharing)	£175.00
Suite (2 sharing)	£225.00
SPORTSMAN'S LODGE	Bed & Breakfast
Sportsman's Lodge (single occupancy)	£60.00
Sportsman's Lodge (2 sharing)	£90.00
Extra bed (children under 12 – all rooms)	£20.00

**Private House Party/Exclusive Use**

Ballathie House is the perfect venue for a private house party. We can offer you exclusive access to all of our public areas without any disturbances from the public\* on the basis that you take all of our bedrooms in the main house and the Riverside building at the following prices:

	<b>Autumn/Winter/Spring 1<sup>st</sup> November 2011 – 30<sup>th</sup> April 2012</b>	<b>Summer 1<sup>st</sup> May – 31<sup>st</sup> October 2012</b>
<b>MAIN HOUSE</b>  One bridal four-poster bedroom  One suite  Five master bedrooms  Thirteen double/twin bedrooms  Five small single bedrooms  <b>RIVERSIDE BUILDING</b>  Two suites  Fourteen double/twin bedrooms  (41 rooms in total)		
<b>Total cost (bed and breakfast, up to 77 guests)</b>	<b>£5000.00</b>	<b>£6500.00</b>

\*from 2pm on your Wedding Day until 11am the following day

## The Day Before

Why not make the celebrations last longer?! Have your guests arrive the night before to “break the ice”. We can organise activities\* for some of your guests for the morning of the wedding such as

- Hunting or fishing
- Golf (top 9-hole and 18-hole courses nearby)
- Clay-pigeon shooting in the grounds
- Hover-crafting
- Quad biking
- Archery

\*Please note that some activities require minimum numbers and/or are seasonal

We are happy to offer the following discounted rates for your guests the night before or after your wedding. These rates can be charged directly to your guests, or alternatively to the main wedding account

Rates per person per night	Autumn/Winter/Spring 1 <sup>st</sup> November 2011 – 30 <sup>th</sup> April 2012	Summer 1 <sup>st</sup> May – 31 <sup>st</sup> October 2012
MAIN HOUSE	Bed & Breakfast £	Bed & Breakfast £
Bridal four-poster bedroom (2 sharing)	89.50	112.50
Suite (2 sharing)	89.50	112.50
Master bedroom (2 sharing)	74.50	97.50
Double/twin bedroom (2 sharing)	62.50	87.50
Small single bedroom	54.00	65.00
RIVERSIDE BUILDING		
Suite (2 sharing)	89.50	112.50
Double/twin bedroom (2 sharing)	62.50	87.50

## **Dinner Supplements**

Guests who are staying the night before or after your wedding can take advantage of the following dinner options and rates:

### **Option A**

Informal 2-course hot buffet starting at £18.00 per person in one of our private dining rooms (a minimum of 20 adult guests required)

### **Option B**

3-course limited-choice menu in one of our private dining rooms starting at £29.50 per person (a minimum of 20 adult guests required)

### **Option C**

Parties of up to 20 guests can individually book tables in our main dining room and choose from our dinner menu at £43.50 per person

## **Sunday Lunch**

Why not stay on for our ever-popular 3-course Sunday lunch at £26.50 per person. Early booking recommended!

### **Check-in/Check-out times**

Check-in time for residents is from 2.00 pm onwards and checkout time at 11.00 am.

Ballathie House is unfortunately unable to provide any facilities for early check-in to bedrooms. Please note that if for example, the bridal party is intending to get ready at Ballathie House on the morning of the wedding itself, then to guarantee access to rooms prior to 2.00 pm they must therefore be reserved for the night before.

### **Extras**

For all those 'special little things' that make the difference (favours, candles, gifts etc. etc. etc.) we would appreciate if these could be delivered on the day before the special occasion. Given that we have no storage facilities, any leftover items must be collected the morning after your wedding.

### **Confetti**

We would kindly ask you to advise your guests that if confetti is to be thrown, then to respect the environment, please use either rice, flower petals or any other biodegradable confetti. Please note that confetti cannot be used within the house itself.

### **Minimum Numbers**

For wedding parties with evening entertainment, we do require a minimum of 65 adult day guests.

### **Children's Menus**

We can cater for children from the age of 2. Please let us know your requirements - alternatively we can suggest popular menu options. Prices will depend on your final choice.

### **Cutting of the Cake**

The tradition of cutting the cake in front of your invited guests provides a wonderful photo opportunity as well as the chance for someone who is not an official after-dinner speaker to say "a few words". This could be the Father of the Groom, a close family friend, or indeed anyone with a very close connection to the Bride and Groom.

We suggest for this to take place in an informal setting in our Drawing Room just before the wedding breakfast, accompanied by a toast drink. The master of ceremonies will usually announce the cutting of the cake.

### **Fire Works**

For that extra special touch, you are welcome to organise firework displays. These must be conducted by a professional fireworks company.

## **Guest Testimonials**

"... I found all your staff so efficient, professional, helpful, kind and nothing was too much bother.

The food was wonderful ... presentation and serving so impressive!

Best day of my life, thank you all so much!"

*Sandra Millar*

"... it would have not been close to being as good as it was, were it not for the staff at Ballathie House. You really made our weekend better than we ever expected.

...really were taken aback at just how well you all balanced warmth, hospitality and professionalism..."

*Gus and Gwyn*

"Ballathie was the perfect venue for us... the wedding meal was loved by all – everything was perfect.

...A BIG THANK YOU – we loved Ballathie!"

*Wendy and Graeme*

"...everything worked like clockwork."

*Stuart*

"...we couldn't have asked for a nicer location and more helpful and friendly people."

*Lynn and Martin*

"To all the team at Ballathie, thank you so much for helping us make our day perfect. Everything at Ballathie was faultless, the food was amazing and the service was outstanding.

*Robbie and Nikki*

## Wedding Menus

### Canapés

CRISPY HAGGIS

SUNDRIED TOMATO TOAST

TRUFFLED GOATS CHEESE AND BLACK PEPPER TART

SALMON AND WASABI BON BON

CRISPY BLACK PUDDING

CURRIED CHICKEN AND APRICOT TART

PRAWN AND SMOKED PAPRIKA BEIGNET

BLACK OLIVE TOAST

DUCK AND HOI SIN FRITTER

GOATS CHEESE BEIGNET

SMOKED SALMON AND CAVIAR TART

PARMESAN TOAST

GINGERED CRAB BON BON

PARMA HAM FRITTER

BLUE CHEESE AND WALNUT TART

PISTACHIO TOAST

A selection of 3 - £6.00 per person

A selection of 4 - £7.50 per person

## Menu Selector A

£32.50 per person

SALAD OF HONEYDEW MELON  
minted pineapple and rosewater jelly, elderflower water ice

PRESSED HAM HOCK, WHITE BEAN AND PARSLEY TERRINE  
piccalilli, watercress salad, Arran mustard aioli

ROAST PLUM TOMATO AND BASIL SOUP  
red pimento cream

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PAN-FRIED CORNFED CHICKEN SUPRÈME  
sage mash, green beans, pearl onions, lardons and marsala cream

ROAST CHUMP OF PEPPERED LAMB  
thyme roasted root vegetables, red onion marmalade, peppercorn sauce

SEARED SHETLAND SALMON  
green pea and courgette risotto, buttered pak choi, citrus dressing

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BALLATHIE PAVLOVA  
honey, whisky and raspberry cream

VANILLA CRÈME BRULÉE  
lemon madeleines

COCONUT PANNA COTTA  
pineapple salsa

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COFFEE AND FUDGE

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements.

## Menu Selector B

£35.00 per person

### THINLY SLICED PARMA HAM

galia melon, watercress salad, port wine jelly

### PRESSED DUCK CASSOULET TERRINE

pickled shitake mushrooms, sweet cured plums, rocket leaves, saffron mayonnaise

### CREAM OF MUSHROOM SOUP

smoked salmon, horseradish crème fraîche

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### PAN-FRIED CORNFED CHICKEN SUPRÈME

sage mash, green beans, pearl onions, lardons and marsala cream

### ROAST CHUMP OF PEPPERED LAMB

spring onion mash, green beans and minted peas

### SEARED FILLET OF SHETLAND SALMON

parsley new potatoes, wilted greens, white wine butter sauce

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### BALLATHIE PAVLOVA

vanilla cream, mango and passion fruit sauce

### BLUEBERRY CRÈME BRULÉE

lemon madeleines

### PANNA COTTA

marinated strawberries, langue de chat biscuit

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### COFFEE AND FUDGE

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements

## Menu Selector C

£37.50 per person

THINLY SLICED PARMA HAM WITH GALIA MELON  
crispy crottin cheese, port wine jelly

SMOOTH CHICKEN AND DUCK LIVER PARFAIT  
brioche, pear compote, mixed leaf salad

SMOKED TROUT MOUSSE  
smoked salmon, dill pickled cucumber, horseradish dressing

BUTTERNUT SQUASH AND SAGE SOUP  
smoked ham beignet

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PAN-FRIED CHICKEN SUPRÈME  
butternut squash risotto, sweet cured bacon

CARVED TOPSIDE OF LOCAL LAMB  
slow roasted tomato, barley risotto, red onion marmalade and thyme jus

PAN-FRIED BREAST OF GRESSINGHAM DUCK  
filo wrapped green beans, spring onion mash, shitake mushrooms and soy jus

GRILLED FILLET OF SEA BASS  
mushroom risotto, wilted greens, sauce vierge

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BALLATHIE PAVLOVA  
hazelnut cream, roasted banana, dark chocolate sauce

VANILLA CRÈME FRAÎCHE MOUSSE  
mixed berries, Drambuie syrup

APPLE AND BUTTERSCOTCH TRIFLE

SELECTION OF FARMHOUSE CHEESES  
celery, apple, Aberfeldy oatcakes

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COFFEE AND FUDGE

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements.

## Menu Selector D

£42.00 per person

SMOOTH CHICKEN AND DUCK LIVER PARFAIT  
brioche, gingered pear, mixed leaves and walnut dressing

BALLATHIE SALAD GOURMAND  
smoked salmon, cured beef, marinated venison, quail egg, asparagus tips and truffle dressing

BEETROOT CURED SALMON  
crème fraîche, caviar and citrus dressing

CREAM OF CELERIAC AND TRUFFATTA SOUP  
sauteed Arisaig scallop

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PAN-FRIED BREAST OF GRESSINGHAM DUCK  
filo wrapped green beans, spring onion mash, shitake mushrooms and soy jus

PAN-FRIED CHICKEN SUPRÈME  
butternut squash risotto, sweet cured bacon

GRILLED FILLET OF SEA BASS  
mushroom risotto, wilted greens, sauce vierge

PEPPERED ROASTED MEDALLION OF SCOTCH BEEF  
red onion marmalade, fondant potato, roast root vegetables and peppercorn sauce

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PLUM FRANGIPANE TART  
clotted cream ice cream and butterscotch sauce

ICED MANGO PARFAIT  
chilli pineapple salsa and chocolate ganache

SELECTION OF FARMHOUSE CHEESES  
celery, apple, Aberfeldy oatcakes

HAZELNUT AND BAILEYS CHEESECAKE  
candied kumquats and passion fruit sauce

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COFFEE AND CHOCOLATES

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements.

Menu Selector E

£46.00 per person

SMOOTH CHICKEN AND DUCK LIVER PARFAIT

brioche, gingered pear, mixed leaves and walnut dressing

BALLATHIE SALAD GOURMAND

smoked salmon, cured beef, marinated venison, quail egg, asparagus tips and truffle dressing

BEETROOT CURED SALMON

crème fraîche, caviar and citrus dressing

THINLY SLICED PARMA HAM WITH GALIA MELON

crispy crottin cheese, port wine jelly

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CREAM OF LEEK AND TRUFFLE SOUP

ELDERFLOWER WATER ICE

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PAN-FRIED BREAST OF GRESSINGHAM DUCK

filo wrapped green beans, spring onion mash, shitake mushrooms and soy jus

GRILLED FILLET OF STONEBASS

dauphinoise potatoes, asparagus tips and sauce vierge

PAN-FRIED CHICKEN SUPRÈME FILLED WITH BLACK PUDDING

butternut squash risotto and sweet cured bacon

PEPPERED ROASTED MEDALLION OF SCOTCH BEEF

red onion marmalade, fondant potato, roast root vegetables and peppercorn sauce

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PLUM FRANGIPANE TART

clotted cream ice cream and butterscotch sauce

ICED MANGO PARFAIT

chilli pineapple salsa and chocolate ganache

SELECTION OF FARMHOUSE CHEESES

celery, apple, Aberfeldy oatcakes

HAZELNUT AND BAILEYS CHEESECAKE

candied kumquats and passion fruit sauce

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COFFEE AND CHOCOLATES

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements.

Menu Selector F  
£50.00 per person

PRESSED CHICKEN AND FOIE GRAS TERRINE  
pickled mushrooms, aioli, croutons and mixed leaves

GATEAU OF WHITE CRAB AND CURED SALMON  
parmesan wafer, asparagus tips and tomato dressing

BALLATHIE SALAD GOURMAND  
smoked salmon, cured beef, marinated venison, quail egg, asparagus tips and truffle dressing

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BUTTERNUT SQUASH AND SAGE SOUP  
smoked ham beignet

KIWI WATER ICE

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HERB ROAST MEDALLION OF SCOTCH BEEF  
fondant potato, roast root vegetables, red onion marmalade and red wine sauce

PAN-FRIED LOIN OF ARDGAY VENISON  
savoyard potatoes, braised red cabbage, creamed celeriac and sauce poivrade

BAKED HALIBUT FILLET WITH POTATO AND PARSLEY CRUST  
buttered greens and champagne sauce

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SELECTION OF FARMHOUSE CHEESES  
celery, apple, candied walnuts, Aberfeldy oatcakes

DARK CHOCOLATE MARQUISE  
pistachio chantilly cream and cherry compote

TIPSY LAIRD  
whisky trifle with raspberries

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COFFEE AND CHOCOLATES

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements

Menu G

£56.00 per person

PRESSED SALMON AND LOBSTER TERRINE  
mango and saffron dressing

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CHICKEN CONSOMMÉ  
morels and tarragon

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PAN-FRIED FILLET OF SCOTCH BEEF  
braised potatoes, confit onions, candied carrots, sautéed mushrooms and red wine sauce

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ASSIETTE OF DESSERTS  
a selection of Ballathie's favourite desserts

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COFFEE AND CHOCOLATES

Menu H

£60.00 per person

PRESSED SALMON AND LOBSTER TERRINE  
mango and saffron dressing

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CHICKEN CONSOMMÉ  
morels and tarragon

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PAN-FRIED FILLET OF SCOTCH BEEF  
braised potatoes, confit onions, candied carrots, sautéed mushrooms and red wine sauce

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ASSIETTE OF DESSERTS  
a selection of Ballathie's favourite desserts

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SELECTION OF FARMHOUSE CHEESES  
celery, apple, candied walnuts, Aberfeldy oatcakes

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COFFEE AND CHOCOLATES

## **Vegetarian Selector**

**£32.50 per person**

PAVÉ OF GOAT'S CHEESE AND BASIL  
herb salad, red pepper coulis

CHILLED OGEN MELON  
poached seasonal fruits, elderflower sorbet, sweet wine sabayon

CRISP ENDIVE, APPLE AND FENNEL SALAD  
fennel puree, roasted pine nuts, calvados dressing

CREAM OF LEEK AND TRUFFLE SOUP

CREAM OF CELERIAC AND TRUFFATTA SOUP

BUTTERNUT SQUASH AND SAGE SOUP

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GATEAU OF BABY ARTICHOKE, TOMATO AND BLACK OLIVE  
crisp crottin cheese

MUSHROOM TORTELLINI  
wilted spinach, pine nuts, shaved parmesan, truffle cream

ROAST PIQUILLA PEPPER  
smoked mozzarella, basil, lemon and thyme risotto

FILO WRAPPED FETA CHEESE  
spinach, walnuts, aubergine puree, green pea salsa

Dessert and coffee as chosen for your other guests.

## **EVENING BUFFETS**

**Please choose your evening buffet from the following options:**

STOVIES AND OATCAKES

£6.25 per person

SELECTION OF SANDWICHES

£5.50 per person

PORK HERB AND SAUSAGE ROLLS

MINI STEAK AND PEPPER PIES

MINI DUCK AND PLUM PIES

£2.50 per item per person

BACON ROLL

£2.95 per person

SAUSAGE ROLL

£2.95 per person

TEA AND COFFEE

£2.00 per person

## Wines

Please find below a selection of wines from our house wine list. Please advise us if you do not find anything suitable here and we would be delighted to suggest alternatives. We have access to a wide range of wines from all over the world at various different price ranges.

Wine	£ per bottle
<b>SPARKLING WINES/CHAMPAGNE</b>	
Laurent Perrier Brut NV Champagne, France	49.00
Laurent Perrier Rosé NV Champagne, France	69.00
Prosecco Spumante Extra Dry DOC Botter, Italy	22.95
Pinot Grigio Blush Spumante Botter, Veneto, Italy	22.95
<b>White</b>	
Pinot Grigio/Pinot Bianco Botter, Italy	14.95
Sauvignon Blanc, Young Vines De Waal, Stellenbosch, South Africa	18.95
Chardonnay Torreon De Paredes, Valle De Rengo, Chile	18.95
Wild Boar Château Routas, Provence, France	19.95
Sauvignon Blanc Feugo, Chile	19.95
Bourgognes Les Setilles Oliver Leflaîve, Burgundy, France	23.95

**Red**

Pinotage Still Bay, South Africa	14.95
Merlot, Young Vines De Waal, Stellenbosch, South Africa	18.95
Cabernet Sauvignon Yelcho, Chile	18.95
Wild Boar Château Routas, Provence, France	19.95
Shiraz - Cabernet Penfolds, Australia	21.95
Rioja, Crianza Beronia, Spain	23.95

**Rosé**

Pinot Grigio Rosato Botter, Italy	15.95
Wild Boar Château Routas, Provence, France	19.95

In order to assist you in calculating the potential costs for a wedding party at Ballathie House, we have compiled a selection of sample budget calculations. Please note that these are only guidelines and your final costs will be based on our final planning meeting with you as outlined in our Terms and Conditions.

## Sample Budget Calculator

**(April 2012 for 80 day guests and 30 extra evening guests)**

<b>Canapés</b> x 80 (3 per person)	80 x £6.00 = £480.00
<b>Menu A</b> x 80	80 x £32.50 = £2,600.00
<b>Reception drinks</b> (one drink per person, 5 glasses per bottle, Prosecco)	16 x £22.95 = £367.20
<b>Wine</b> (half a bottle of house wine per person)	40 x £14.95 = £598.00
<b>Toast drinks</b> (one drink per person, 5 glasses per bottle, Prosecco)	16 x £22.95 = £367.20
<b>Evening buffet</b> (30 extra evening guests, bacon rolls, tea/coffee, stovies)	110 x £11.20 = £1232.00
<b>Accommodation</b> (15 bedrooms, up to 30 guests, bed and breakfast)	£2103.00
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<b>Total cost</b>	<b>£7747.40</b>

## Sample Budget Calculator

(Summer 2012 for 80 day guests and 30 extra evening guests)

<b>Canapés</b> x 80 (3 per person)	80 x £6.00 = £480.00
<b>Menu A</b> x 80	80 x £32.50 = £2,600.00
<b>Reception drinks</b> (one drink per person, 5 glasses per bottle, Prosecco)	16 x £22.95 = £367.20
<b>Wine</b> (half a bottle of house wine per person)	40 x £14.95 = £598.00
<b>Toast drinks</b> (one drink per person, 5 glasses per bottle, Prosecco)	16 x £22.95 = £367.20
<b>Evening buffet</b> (30 extra evening guests, bacon rolls, tea/coffee, stovies)	110 x £11.20 = £1232.00
<b>Accommodation</b> (25 bedrooms, up to 45 guests, bed and breakfast)	£3995.00
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<b>Total cost</b>	<b>£9639.40</b>

## Sample Budget Calculator

**(January 2013 for 80 day guests and 30 extra evening guests)**

**Winter package** 80 x £45.00 = £3,600.00  
(includes canapés, reception drinks, menus, wine, toast drinks, evening buffet)

**Bacon rolls for extra evening guest** 30 x £2.95 = £88.50

**Accommodation** £2103.00

(15 bedrooms, up to 30 guests, bed and breakfast)

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**Total cost** **£5791.50**

## Blank Budget Calculator

	Number of guests	Number of bottles	Total
Reception drinks			
Canapés			
Toast drinks (Cake cutting)			
Menus (adults)			
Menus (children)			
Wine (during meal)			
Toast drinks (speeches)			
Evening buffet			
Extras			
Accommodation			
Total			

## **SMALL AND INTIMATE WEDDINGS**

Some of our private rooms at Ballathie House are perfect for small and intimate weddings. As a matter of routine, we would only ever host one wedding party per day. We can accommodate the following maximum number of guests for parties without evening entertainment:

### **MORNING ROOM**

Capacity: 18

### **TERRACE ROOM:**

Capacity: 36

### **DINING ROOM**

Capacity: 65

### **DINING ROOM AND TERRACE ROOM COMBINED**

Capacity: 90

Why not exchange your vows in our beautiful Drawing Room followed by lunch in any of the above private dining areas. The room hire for ceremonies in the Drawing Room is £300.00.

Please note that our latest scheduled lunch time booking is at 1.30pm. Subject to availability.

All of our menus are set menus, so please choose only one option per course. We would be delighted to cater for any special dietary requirements.

## LUNCH MENU SELECTOR

**£27.50 per person**

PAVÉ OF SMOKED INVERAWE SALMON  
potato and chive salad, cucumber relish, curry dressing

SMOOTH CHICKEN LIVER PARFAIT  
red wine plum, petit leaf salad, oatcakes

GALIA MELON  
elderflower sorbet, ginger syrup

VELOUTÉ OF LEEK  
smoked haddock, herb crème fraîche

PLUM TOMATO AND RED PEPPER SOUP  
goat's cheese crouton

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BRAISED SHOULDER OF ANGUS LAMB  
mustard mash, pearl onions, parsley carrots, braising juices

GRILLED FILLET OF SALMON  
herb crushed potatoes, wilted greens, citrus dressing

SAUTÉED SUPRÈME OF CHICKEN  
mushroom risotto, green beans, lardons, garlic butter

GLAZED CONFIT OF DUCK  
honey crushed parsnips, Puy lentils, chilli dressing

BUTTERNUT SQUASH AND SAGE RISOTTO  
grilled crottin, petit herb salad

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CRISP BAKED PAVLOVA  
mango cream, passion fruit sauce

BLUEBERRY CRÈME BRULÉE  
lemon madeleine

ORANGE AND CHOCOLATE CHEESECAKE  
candied kumquats

VANILLA CRÈME FRAÎCHE MOUSSE  
compote of berries, langue de chat biscuit

SELECTION OF FARMHOUSE CHEESES  
chutney, grapes, celery, biscuits

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COFFEE AND FUDGE

## **BOOKING ARRANGEMENTS FOR WEDDINGS AT BALLATHIE/TERMS AND CONDITIONS**

1. We can take a provisional booking in our diary for up to 14 days.
2. In order to secure this date and allow us to make appropriate arrangements, we would ask for a non-refundable deposit of £1000.00, which will be deducted from the final account. In turn we will then issue confirmation, along with a letter of agreement, which must be signed and returned to us within 7 days.
3. Approximately 2 months prior to the wedding we would like to discuss final details.
4. 6 weeks prior to the wedding, a pro-forma invoice will be forwarded to you and we would request that 90% of the estimated account is settled at least 4 weeks prior to the day. If final planning has by any chance not taken place at the point of 6 weeks prior, then the invoice will be based on contracted and agreed numbers and information.
5. Two weeks prior to the wedding, we request proposed final numbers.
6. In the event that due, for example to a late and unexpected drop in final numbers our Accounts Dept. will process any refund within 14 days.
7. The final numbers attending a wedding should be given two days before the event. This will be the number charged to the account, unless there is a subsequent increase. A minimum number of 65 day guests applies.
8. Receipt of a deposit constitutes a binding contract between hotel and client, as laid down in hotel policy.
9. Tariffs commence on 1<sup>st</sup> November each year running for a year. These prices prevail for any event happening in that particular year. In general terms only a change in government tax (VAT) would affect these, although we reserve the right to increase with, of course, prior notification. Put into context, this would be a rare event. Any forthcoming event booked in advance but coming within a particular forthcoming year should take account of potential increases and the likelihood of these can be indicated at the time of booking.
10. Initial deposits and main account settlements via credit card incur a surcharge of 2%.
11. In the unfortunate event that circumstances arise which necessitate a client cancelling a wedding that is confirmed to be held at Ballathie, our cancellation policy is as per our Hotel Policy and as such, both initial deposits and pre-payments are non-refundable. Please ask us if you would like to obtain a routine copy of our Hotel Policy for referral. We recommend that wedding insurance be considered for all weddings.
12. Ballathie will not be held responsible for any personal items lost after a wedding, or for any wedding accessories left at Ballathie after a wedding, unless the items have been given to a member of staff for safe keeping with their agreement, or we have agreed by prior arrangement to store certain items.
13. Our published prices for weddings have no applied service charges, and guests therefore often ask us about gratuities. For the avoidance of doubt, we do of course happily accept donations into the brigade gratuity fund, with all proceeds being divided monthly between all members of staff. Donations are entirely at the discretion of the client.
14. Guests are asked to remember that Ballathie House is a Grade 'A' listed building, and to therefore treat the house with due consideration. You will be responsible for the orderly conduct of your guests and shall ensure the house is in no way jeopardised. Ballathie House reserves the right to withdraw any bar facility, if necessary.