



WEDDINGS
AT MACDONALD
HOUSTOUN HOUSE



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AND SO YOUR ADVENTURE BEGINS...

On behalf of everyone at Macdonald Houston House we would like to take this opportunity to congratulate you both on your forthcoming wedding.

Of all the events in your life, there is probably nothing more memorable and important than your Wedding Day. You can almost feel the pressures of everyday life float away as you make your way up our tree lined drive. Our heritage dates back to the 1500's, making it somewhere very special to start your life together. Set within 20 acres of beautifully landscaped gardens, the 16th century Tower House has retained all of its original character.

Combine this with open fires and breathtaking gardens, Macdonald Houston House is your perfect romantic wedding venue. Our hotel is beautiful all year round, with each season adding something special to your big day. Close to Edinburgh, Glasgow and Stirling, it offers surprisingly quiet seclusion.

From intimate gatherings to lavish celebrations, Macdonald Houston House exudes character and charm, offering a peaceful and romantic wedding venue. Our gardens are simply stunning giving your wedding pictures the WOW factor.

THE WEDDING THE HEART OF YOUR DAY

Set in its own grounds Macdonald Houstoun House Hotel provides you with a stunningly secluded, romantic setting for your wedding. Let the history of our beautiful Tower House serve as the backdrop to your special day.

Whether it is an inclusive wedding package or something bespoke, we can do it all. We know that every couple is different, so please speak to our wedding co-ordinator who can create a tailored package perfect for you.

Houstoun Suite – Our larger suite is an elegant ballroom which is tastefully decorated. Ideally suited for numbers of 60 upwards, the suite can seat up to 180 day guests and a party for up to 200 evening guests, with a fantastic sized dancefloor.

Strathbrock Suite – Converted from the original 16th century stables and completely self-contained, the Strathbrock Suite oozes character. It's a lovely private area with a courtyard for drinks outside. Ideally suited for numbers of 40 upwards, the suite can seat up to 70 day guests and 90 evening guests.

Tower Restaurant – Situated in the original Manor House and beautifully decorated with plenty of character, it is perfect for a smaller, intimate celebration for up to 30 guests.

Wedding Ceremonies – Say 'I Do' with your guests seated around you to witness and share in your special moment. A number of rooms can be used for civil, partnership and humanist ceremonies. During the Summer months, why not have an outdoor ceremony in our stunning gardens?

“The location and setting of the hotel was perfect for our special day and the dedicated attention given by your team made everything go so smoothly.”

- Lorraine & Douglas, May.





OUR WEDDING PACKAGES

At Macdonald Houston House we have a dedicated wedding team to ensure your big day is everything you wish for. We understand how much planning goes into your special day, which is why with wedding packages to suit all seasons, budgets and timelines, we guarantee we will have thought of everything.

We are delighted to offer the following complimentary extras for all wedding parties of 40 guests and more:

- Red carpet of arrival
- Ceremony room hire
- Master of ceremonies for the day
- Personalised menu and table plan
- Use of silver cake stand and knife
- Bridal Suite for the wedding night
- Meal and drinks for children under 5 years
- Menu tasting to select your wedding breakfast

You can view our packages available within our inserts. All packages are flexible, please speak to our wedding team about creating your own bespoke package to ensure you have the wedding of your dreams!

“We made an everlasting memory for ourselves, family and friends by choosing to have our wedding at this venue. The grounds and venue in our pictures are exactly what we wanted and more. The whole day was sheer perfection.”

- Mr & Mrs Oakes, July

THE WEDDING BREAKFAST

YOUR FIRST MEAL AS A MARRIED COUPLE

Be inspired by our chef's passion for food, our menus are written with flair that will impress each and every one of your guests.

Traditional Scottish cuisine seasoned with modern cooking methods & techniques, resulting in delectable courses. A choice of menus, canapés & buffet packages are available to add the finishing touches to your special day.

Our Head Chef and award winning team are passionate about the food they serve and know that when it comes to quality, it is the little details that make all the difference. That is why we use only the finest seasonal ingredients and source the best produce available, where possible local and organic.

PRE-WEDDING DINNER OPTIONS

Why not make a weekend of it? At Macdonald Houstoun House we have a variety of different options available for your pre-wedding dinner the night before the wedding. Private dining is available in the Tower Restaurant, where you can enjoy time with your nearest and dearest before the big day.

Whether you would like a sit down meal, or an informal buffet, we would be happy to help plan your pre-wedding get together. Please ask our wedding team for further information.



CIVIL CEREMONY & WEDDING SUITES

Shairp

The Shairp, located on the first floor of the Strathbrock suite, leading from the courtyard located in the former stable block of the estate is perfect for a civil ceremony..

Strathbrock Suite

One of our two main wedding rooms located on the ground floor. Accessed from the leisure car park.

Houstoun Suite

The Houstoun Suite is the hotel ballroom and largest of our ceremony rooms. Located close to the main hotel reception and accessed from the front entrance of the hotel.

Suite	Shairp	Strathbrock	Houstoun
Ceremony capacity	60	70	180
Wedding Breakfast capacity	N/A	70	180
Evening Reception capacity	N/A	90	200

The registrar will need to be booked directly by yourselves. Please note, an external charge will apply. Please note an external charge will apply.

Any music, readings, words or performances that are included in the ceremony must be secular, i.e. non-religious. The content of the ceremony must be agreed in advance with the superintendent registrar, who will be attending the ceremony. This also needs to be advised to the hotel.

To book a civil wedding ceremony, please contact:

West Lothian Council

registration@westlothian.gov.uk

www.westlothian.gov.uk/book-a-registrar

01506 282916

If you would like a recommendation for Humanists, ask our wedding team.

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DELUXE WEDDING PACKAGE

Red carpet on arrival
Hotel Master of Ceremonies
Wedding ceremony room hire
Piper on arrival and pipe in to the wedding breakfast and ceremony
Free flowing Moët & Chandon Champagne on arrival
A selection of four canapés per person
Five course wedding banquet
Free flowing red or white wine especially chosen to compliment your menu
One glass of Moët & Chandon Champagne for speeches
Wedding cake – three tier cake from Truly Scrumptious
Chair covers and choice of sash colour
Silver candelabra and five candles
Personalised menus, table plan and place cards
Use of cake stand and knife
Seven item finger buffet (day guests)
Spectacular firework display (approx. 5 minutes)
Disco for evening reception
Rolls with bacon and sausage on departure at the end of the evening
Bride and maid of honour makeup on the morning of the wedding
Accommodation in one of our Bridal Suites and breakfast the following morning
Menu tasting for wedding couple

£155.00 per person

Minimum numbers of 80 apply
Additional Evening Guests £15.50 per person
All prices include VAT

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HOUSTOUN HOUSE WEDDING PACKAGE

Dedicated wedding co-ordinator

Complimentary room hire throughout the day

Red carpet arrival

Hotel Master of Ceremonies through the day

Welcome drink following the ceremony

Glass of sparkling wine for the speeches

Three course meal with tea, coffee and petit fours

Half bottle of wine per person

Menus, place cards and table plan provided by the hotel

Cake stand and knife

A selection of hot filled rolls or traditional stovies for the evening reception*

Accommodation for the bride and groom in our Bridal Suite on the night of the wedding

Menu tasting for the wedding couple

3 months leisure membership for the couple

Private breakfast the following morning**

*will be charged £6.50 per person for additional evening only guests

**minimum of 20 guests required

	2020	2021	2022
April - September	£79	£81	£83
October - March	£74	£76	£78

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WEDDING MENUS

MENUS

Our Head Chef and award-winning team are passionate about the food they serve and know when it comes to quality, it is the little details that make all the difference. That is why we use only the finest seasonal ingredients and source only the best produce available, where possible local and organic. We only serve the finest Scottish bred beef and lamb, which has been reared on mineral rich natural Scottish pastures and is fully traceable back to the point of origin. Our beef is hung for a minimum of 21 days to improve taste and then hand cut by butchers using time-honoured techniques.

All our fish are wild and caught in UK waters from accredited sustainable sources.

An ever-growing range of organic fruit and vegetables on our wedding menus complete our commitment to quality.

YOUR WEDDING BREAKFAST

From your wedding menu tasting, you will choose one starter, one main course and one dessert to have on your wedding day.

We pride ourselves in personalising your special day. Please ask for further details.

A vegetarian option or special dietary requirement will be catered for at no extra charge.

Please note that all the menus and options are merely guidelines and our team would be more than happy to discuss specific requests you may have, and quote for these accordingly.

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WEDDING BREAKFAST MENU

Silver Menu – included in package price*

Appetisers

Vegetable or scotch broth
Cream of tomato soup, herb oil & croutons
Confit chicken & leek terrine, fennel marmalade & sourdough croutons
Ham hock & parsley terrine, celeriac & caper Remoulade, burnt apple puree & pork crackling
Grilled goats cheese salad, heritage beetroot, pickled walnuts & a cranberry dressing
Brie & blueberry tart, seasonal leaves & herb oil

Main courses

Traditional steak pie, mashed potato & roasted seasonal vegetables
Baked fillet of coley, saffron potatoes, ratatouille vegetables & a tarragon bisque
Scottish cod fillet, herb crust, crushed baby potatoes, wilted greens & sauce vierge
Roasted Chicken supreme, potato rosti, savoy cabbage & bacon, mustard café au lait
Slow cooked blade of beef, fondant potato, pickled red cabbage & bourguignon sauce
Mediterranean vegetable & feta cheese pithivier, wilted seasonal greens & pesto dressing
Butternut squash & blue cheese risotto, toasted pumpkin seeds & truffle dressing

Desserts

Sticky toffee pudding, butterscotch sauce & vanilla ice cream
Vanilla crème Brulee with home-made shortbread
Chocolate pave, orange curd, Chantilly cream & chocolate soil
Strawberry cheesecake, white chocolate mousse & black pepper meringue
Lemon meringue tart with mascarpone cream
Pink peppercorn Pavlova, seasonal fruit & red berry coulis

*Menu upgrades are available

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OTHER INFORMATION

ACCOMMODATION

Macdonald Houstoun House is a four-star hotel with 73 bedrooms including executive and period feature bedrooms. Prior to your wedding we will issue you with a discount code to give to your guests. When they book using this code they will receive a 25% discount off our 'best flexible rate' that is selling on the day they book. Check-in time is from 3:00pm. Check-out time is 11.00am.

We cannot guarantee an early check in and therefore recommend staying the night before. Guests are able to call and book their own accommodation quoting your discounted code to get 25% reduction.

The can contact reservations during office hours on **0344 8 79 9043**

A family room will be required for children staying in the same room as two adults. Cots and extra beds are available.

Use of the spa facilities are complimentary for all guests staying at the hotel. Please note, children are able to swim up to 7pm.

IMPORTANT INFORMATION

All prices are inclusive of VAT.

All information is correct at time of going to press however, the hotel reserves the right to alter items and prices without prior notice. As a guideline prices will increase by approximately 5% each year.

Credit Card administration fee

Please note payments by credit card are subject to a 1.5% administration fee. Debit card and bank transfer payments are not subject to any surcharge.

How to book your wedding

Once you have made your decision and confirmed a wedding date with us, the next step is to book the registrars, church or celebrants. We will then send you a confirmation form outlining the basic details for your wedding and terms and conditions. We require a signed copy of your confirmation form along with a non-refundable deposit of £1,000.

We look forward to planning this special occasion with you and being a part of your perfect day!

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WHIRLWIND WEDDING PACKAGE

For all Weddings booked within 9 months

SPECIAL OFFER

Macdonald Houstoun House Hotel is delighted to offer a special all-inclusive wedding package.

Dedicated wedding co-ordinator

Master of Ceremonies

Red carpet on arrival

Ceremony room hire

Piper to play your guests on arrival and in for the meal

One glass of sparkling wine on arrival

Three course wedding breakfast served with tea, coffee and petit fours

½ bottle of red or white house wine per person with wedding breakfast

One glass of sparkling wine for toast

Use of silver cake stand and knife

Candelabra centre piece for guest tables

Personalised menus, place cards and table plan

Evening disco

A selection of hot filled rolls or traditional stovies for the evening reception

Bridal Suite for wedding night

Menu tasting for the wedding couple

60 day guests only £3,900

80 day guests only £5,200

Additional guests will be charged at £60.00 per person

Children aged 0 – 4 are complimentary

Children aged 5 – 12 are £25 per person (not included in numbers)

You are welcome to upgrade any of the package items
in the Whirlwind Wedding Package

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PACKAGE ENHANCEMENTS

3 tier cake £408.00

Make Up

Bride £60.00

Bridesmaid (per) £54.00

Flower girl (up to age 12) £24.00

Mother of Bride/Groom £42.00

Additional Guests £36.00

** Trial prices same as above*

Hairdressing

Bride £60.00

Bridesmaid (per) £42.00

Mother of Bride/Groom £30.00

Flower girl (up to age 12) £24.00

Additional Guests £30.00

** Trial prices vary*

Piper package £204.00

** Upgrade (plus £204) £60.00*

Chair Cover and Sash (per chair) £4.00

Ceremony Décor Package £198.00

Starlight Backdrop (per metre) £30.00

Centrepiece package (per table) £36.00

DJ £420.00

DJ Upgrade £540.00

Ceilidh Calling (additional) £120.00

All Day DJ and MC (additional) £360.00

Fireworks From £900

Please ask us if there is anything else you would like to add in to your package and we can help source this!

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CATERING ENHANCEMENTS

Canapés - Cold

Blood Mary Tomato Shot
Dill scone & smoked salmon, cream cheese
Chicken liver Parfait, Fig jam
Confit duck roulade, celeriac remoulade
Smoke Mackerel Pate, pickled cucumber
Pork rilette, prune puree & gherkin
Goats cheese & caramelised onion tart
Duck, prosciutto & apricot roulade, plum & apple chutney
Fig & goats cheese parcel, fig jam

Canapés - Hot

Haggis Bon Bon, Arran mustard mayo
Strathdon blue & leek tart
Tomato & mozzarella arancini
Crab & chive tartlet
Chicken satay
Baked Prosciutto & fig
Pulled pork & apple Bon Bon
Smoked haddock Scotch egg
Thai crab cakes, chilli jam
Gougeres

3 items £7 per person

4 items £9 per person

5 items £11 per person

Sorbets

Raspberry
Champagne
Lemon
Apple
Mango
Blackberry
Gin & Tonic

£3.50 per person

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GOLD MENU

£7 per person upgrade

Appetisers

Confit duck roulade, prosciutto, pickled mooli, apricot compote, ginger & soy dressing
John ross jnr smoked salmon, tarragon bavarois, waldorf salad & buttermilk
Butternut squash & pumpkin Veloute, toasted seeds & vanilla oil
Goats cheese, leek & sweet potato terrine, pickled beetroot & sourdough croutons

Main courses

Fillet of hake, herb crust, crushed new potatoes, tenderstem
broccoli, chervil beurre blanc & herb oil
24 hour braised Scottish lamb shoulder, dauphinoise potato,
glazed root vegetables & rosemary lamb jus
Mediterranean vegetable & feta cheese pithivier, wilted seasonal greens & pesto dressing
Red tractor certified chicken roulade, stuffed with haggis, crushed new
potato, glazed carrot, charred turnip & a mustard café au lait

Desserts

Sticky toffee pudding, butterscotch sauce & vanilla ice cream
Chocolate & cherry gateaux, cherry compote & chocolate meringues
Pink peppercorn Pavlova, seasonal fruit & red berry coulis
Local artisan cheese plate – 3 types, fruit chutney, shaved celery, grapes & highland oatcakes

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PLATINUM MENU

£10 per person upgrade

Appetisers

Celeriac & pink peppercorn velouté with herb crème Fraiche
Houston smoked duck salad, pickled vegetables, plum compote & golden raisin dressing
Gin & beetroot cured cod loin, avocado, fennel & kohlrabi slaw, sourdough croutons
Smoked applewood soufflé, pear & walnut salad, red pepper coulis

Main courses

24 hour braised Scottish lamb shoulder, dauphinoise potato,
glazed root vegetables & rosemary lamb jus
Mediterranean vegetable & feta cheese pithivier, wilted seasonal greens & pesto dressing
Fillet of scotch beef, potato rosti, wild mushroom duxelle, carrot &
cardamom puree, glazed white onion & a red wine jus
Butter roasted halibut, spiced puy lentil, confit saffron potato & crab bisque

Desserts

Lemon meringue tart with mascarpone cream
Chocolate & salted caramel pave, honeycomb & vanilla ice cream
White chocolate & raspberry baked Alaska
Local artisan cheese – 5 types, fruit chutney, shaved celery, grapes & highland oatcake

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FOR MORE INFORMATION ON OUR
PACKAGES CONTACT OUR
WEDDING COORDINATOR:

Macdonald Houstoun House
Uphall, West Lothian, EH52 6JS

0344 879 9043

specialevnts.houstoun@macdonald-hotels.co.uk



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Wedding photography by
photographers including SHE Photography