



MACDONALD
INCHYRA HOTEL
& SPA



**Weddings at
Macdonald Inchyra Hotel and Spa**

Weddings and Special Events

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General Manager

Brett Ingle



BEST OF BRITAIN 2020

Awarded to

Macdonald Inchyra Hotel and Spa

For being an outstanding wedding venue

CEO & Founder Bridebook

 BRIDEBOOK

CEREMONIES

Civil, Humanist and Religious

Grange Suite

The Grange is on the 1st Floor in the old Manor house, situated at the top of the old elegant staircase with 3 large bay windows offering natural daylight and views of the surrounding gardens

Menteith Suite

One of our two main wedding rooms located on the ground floor of the old Manor house. With private gardens and the Patio Lounge Bar, this offers an intimate and romantic setting for your wedding.

Inchyra Suite

The Inchyra suite is the hotel ballroom and largest of our wedding rooms. Located at the far end of the hotel, the purpose build suite can accommodate 80 – 400 guests, and is versatile as can split into 2 suites to create a more intimate atmosphere

Room Capacities

SUITE	Grange	Menteith	Inchyra
Ceremony capacity	50	120	400
Wedding Breakfast Capacity	50	120	400
Evening Reception Capacity	50	140	400

OUR PACKAGES

Our packages can be tailored to create a Bespoke Package for your Wedding Day.

Each of our Packages offers the following;

Your personal wedding consultant to help plan your day

Use of our grounds for your Wedding Photography

Use of Silver cake stand and Silver bridal knife

10% discount on in-house beauty treatments for Bride and Bridal Party
Complimentary use of our leisure facilities for all Wedding guests, whilst staying with us

SIGNATURE WEDDING PACKAGE

PACKAGE INCLUDES

Red Carpet Welcome

Hotel Master of Ceremonies

A Welcome Drink of Prosecco or Bottle of Beer on arrival or after the Ceremony

Three Course Wedding Breakfast followed by Coffee & Petit Fours

Glass of House Red or White Wine with Meal

A Glass of Prosecco for the formal Toasts

Hot Roll Evening Buffet for all day guests

Place cards, printed menus and printed table plan

Complimentary Overnight Stay for the happy couple, inclusive of Breakfast

6 months leisure membership for couples

terms and conditions apply

£49 per person

(£43 per person Mid Week)

VALID FOR ALL LATE AVAILABILITY DATES UNTIL DECEMBER 2021

SILVER WEDDING PACKAGE

PACKAGE INCLUDES

Red Carpet Welcome

Hotel Master of Ceremonies

A Welcome drink of Prosecco or
Orange Juice

3 Canapés per person

Three Course Wedding Breakfast followed by Coffee & Petit Fours

½ bottle of wine per person with the Wedding Breakfast

A Glass of Prosecco for the formal Toast

4 Item Evening Buffet for Day Guests

Wedding Breakfast Room Hire

Cake Stand and Knife

Place cards, printed menus and printed table plan

Complimentary Overnight Stay for the happy couple, inclusive of Breakfast

6 months leisure membership for couples

terms and conditions apply

From £65.00 per person

Please ask your Co-ordinator for any minimum numbers applicable

SAPPHIRE WEDDING PACKAGE

PACKAGE INCLUDES

All of the above wedding package items with the following enhancements:

A Selection of 4 Canapés per person

Glass of Champagne on arrival with top up

5 Course Wedding Banquet

½ Bottle of Red or White Wine especially chosen to compliment your menu during meal

1 Glass of Champagne for Speeches

Wedding Cake – 3 tier cake

Piper on arrival and pipe in to the wedding breakfast and ceremony

10 item finger buffet (day guests)

Disco

Bacon and Sausage Rolls on departure

Place cards, printed menus and printed table plan

Complimentary Overnight Stay for the happy couple, inclusive of Breakfast

6 months leisure membership for couples

terms and conditions apply

From £125.00 per person

Please ask your Co-ordinator for any minimum numbers applicable

TWILIGHT WEDDING PACKAGE

PACKAGE INCLUDES

Perfect for a less formal celebration.

Red carpet on arrival

Chair covers

A glass of fizz served after your ceremony for 50 people

Canapes served after your ceremony for 50 people

Our Wedding Co-ordinator and Master of Ceremonies

White linen tablecloths

Use of the silver cake stand and knife

Landscaped grounds for photographs

Hot Roll Evening Buffet for 100

Resident DJ for your evening reception

Complimentary room hire throughout

Complimentary overnight stay for Wedding Couple bed & breakfast

A spa day for Two

Exclusive accommodation rates for all your guests

£2000

VALID FOR ALL WEDDINGS HELD UP UNTIL 31ST DECEMBER 2020

INTIMATE WEDDING PACKAGE

PACKAGE INCLUDES

Perfect for more intimate numbers.

Private Suite for Wedding Ceremony

A Welcome Drink of Prosecco or Bottle of Beer (on arrival or) after the Ceremony served with Chef's Choice of Canapes

Private Three Course Wedding Breakfast followed by Coffee & Petit Fours served in one of our intimate dining rooms

Glass of House Red or White Wine with Meal

Chair Covers and Table Candleabra

A Glass of Prosecco for the formal Toasts

Personalised menus

Complimentary overnight stay for the Bride and Groom

Exclusive accommodation rates for all your guests

£1250 for up to 20 guests

CONTACT HOTEL FOR DATE AVAILABILITY

ENHANCEMENTS

DRINKS PACKAGES

Option A

Enhance your Arrival Drink or Toast wine to house Champagne

£3.00 per person for one option

£6.00 per person for both options

Option B

Enhance your Arrival Drink or Toast wine to Mulled Wine or Pimms No1

£3.00 per person

Option C

Discuss a bespoke drinks selection with your Wedding consultant. To include options such as cocktails.

WEDDING MENU SELECTOR

The Menu Selector allows you to choose your own Wedding Menu. Offer a choice menu, at only £7.50 supplement per person for a maximum of 2 choices in all courses or £5.00 for a choice in the main course only.

(If offering a choice we would request a pre order to be provided 4 weeks prior to the Wedding)

We offer vegetarian options and cater for special dietary requirement at no extra charge.

These 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

CANAPES

Macsween's haggis bon bon – cracked pepper dip

Parma ham – rocket – parmesan

John Ross Jnr smoked salmon blinis – dill crème fraiche

Mozzarella and tomato tart (V)

John Ross Jnr Smoked haddock and pea croquette

Pressing of slow cooked ham and parsley

Blue cheese Arancini bites (V)

Baby Baked Potatoes – Chive Cream Cheese (V)

3 Canapés Per person Included, Upgrade your Canapé choices to 4 or 5 items:

4 canapés @ £1.00 pp

5 canapés @ £2.00 pp

SOUPS

Roasted tomato (V)

Red lentil and vegetable (V)

Roasted squash – chilli – crème fraiche (V)

Creamy leek and potato (V)

STARTERS

Smoked salmon roulade – baby capers – caramelised lime dressing

Macsweens – haggis – neeps – tatties – whisky cream

Pressing of Ham and Pea – tarragon – baby cress – red onion marmalade

Fine melon – berry compote – champagne sorbet (V)

Tomato and Mull cheddar quiche – balsamic - watercress (V)

Haddock fishcake – mustard cream – watercress salad

SORBET – £3 Supplement

Raspberry

Champagne

Orange

Lemon

Congratulations

MAINS

Pan seared breast of chicken – dauphinoise potato – button onions – pan juices

Roasted hake – parsley mash – buttered greens – chantenney carrots – tarragon cream

Spiced slow cooked shoulder of lamb – Moroccan cous cous – roasted roots – thyme jus

Braised shin of beef – horseradish mash – roasted shallots – bacon – red wine reduction

Salmon fillet – herb crust – crushed baby potatoes – tomato and chive salsa

Pork belly – potato gratin – apple compote – cider cream

Roast sirloin of beef – Yorkshire – roast potatoes – seasonal vegetables red wine jus (£7.50 supplement)

DESSERTS

Iced raspberry cranachan – roasted oats – chocolate pencil

Lemon tart - red berry coulis

Sticky toffee pudding – caramel sauce – toffee ice cream

Rhubarb and apple crumble – vanilla sauce

Tiramisu torte – coffee bean sauce

Toffee and pecan cheesecake – butterscotch sauce

“Trio of chocolate” (£3 supplement)

Dark chocolate torte – white chocolate sauce – milk chocolate ice cream

VEGETARIAN

Spinach and ricotta ravioli – tomato fondue

Slow cooked tomato tart – red onion jam – feta cheese – squash

Green pea risotto – toasted pine nuts – crème fraiche

Roast vegetable Wellington – parmesan cream – slow cooked tomato

CHEESE

Howgate Brie – Arran Cheddar – Strathdon Blue – oatcakes – chutney

Individually priced or per table price

CHILDRENS MENU

*Children aged 3 and under will receive a complimentary meal from the menu below.
Children aged 3 to 12 can choose from a children's meal at £11.95 for 3 course menu and
fruit juice with meal*

Small plates to begin

Creamy vegetable soup
Melon and berries
Cheesy garlic fingers

Main course plates

Bangers – mash – onion gravy
Crispy fish – peas – skinny fries – tomato ketchup
Creamy macaroni – garlic bread (V)

Puddings

Ice cream sundae
Chocolate brownie
Fresh fruit salad

Congratulations

EVENING BUFFET SELECTOR

FINGER BUFFET

Mini Killie Pie
Haggis bon bons
Onion bhaji's
Lamb kofta's
Mini bacon rolls
Mini cheeseburger
Baby fishcakes
Breaded chicken goujons
Pizza squares
Sandwich and wrap selection

4 items £ 11.50

6 items £ 15.00

8 items £ 18.00

10 items £20.00

Should you wish to offer your guests something more substantial during your wedding reception then our chef will be happy to discuss your requirements, however we respectfully request that you cater for 100% of your guests

BBQ MENU

The selector is designed to enable you to make up your own menu and will be priced according to your choices

Burger – bun – cheese – tomato chutney
Pork sausages – mustard dip
Lamb kofta kebab – chilli dip
Chicken Tikka kebabs
BBQ glazed chicken wings
Slow cooked pork belly
Lemon and thyme marinated chicken thighs
Honey roasted ribs
Lime and garlic king prawn skewer (supplement)
Grilled pork steak – maple glaze (supplement)

Salad selector

Mrs M's coleslaw – tomato and red onion – roasted squash and chilli – rocket and parmesan – beetroot and feta – baby potato and spring onion – crunchy fennel and lemon – Warldorf salad – Greek salad – Caesar – water melon and feta – roasted vegetable pasta – roasted carrot, tomato and quinoa with fresh herbs – green salad – seasonal salad – spicy aubergine salad – ratatouille salad

£ P.O.A

PRIVATE DINING

We can offer private dining for you and your guests for various occasions during your wedding celebrations. Please ask your wedding consultant for more details.

Pre-Wedding Dinner

Enjoy a relaxing and intimate dinner the night before The Big Day, to allow you the maximum time with all your friends and family

Bridal Brunch

Enjoy Champagne, Fresh Fruit and Continental Breakfast or Picnic Basket in the privacy of your Dressing Room for all the Bridal Party

Private Breakfast

Enjoy our Award Winning Breakfast with all your resident guests in a private Suite the morning after your Wedding Day.

See our **Finishing Touches** page for additional items to make your day even more special

Congratulations

ACCOMMODATION PRICES

At Inchyra Hotel & Spa, you will find an irresistible blend of history, character and lavish modern comforts. This luxury four star hotel has 100 beautifully appointed rooms, our fantastic Scottish Steak Club & Bar and our award winning Vital Health & Wellbeing Club which includes a 20 meter swimming pool, aroma steam room, sauna, ice fountain and 8 treatment rooms.

ACCOMMODATION RATES

An accommodation package will be tailored to your requirements 6 months prior to the wedding.

An allocation of bedrooms can be reserved for your wedding at an agreed rate and all rooms not taken will be released into the hotel booking system for sale 6 weeks prior to your wedding.

Rates will include full use of Vital Health & Wellbeing Club.

Congratulations

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