





The Perfect Backdrop to Your Perfect Day



- Grand oak staircase for your photographs
- Amazing photography opportunities in our 9 acres of secluded gardens and woodland
- Stunning ballroom with floor to ceiling windows
- Largest dancefloor in the Highlands
- Indoor and Outdoor Ceremonies
- Reduced accommodation rates for your guests
- Countryside setting in a central location
- Ample parking
- Refurbished rooms
- Helicopter landing area
- Exclusive use option available



Call 01463 236 451 or email events@drumossiehotel.co.uk



One Wedding, One Day

We are proud of our friendly and professional team and the service they provide to make your day a memorable one.

And we have a strict policy of one wedding a day so you'll be assured of 100% of our attention on your big day.

In order to appreciate what the hotel has to offer we would be delighted to welcome you to the hotel to experience its splendour and warmth.



Personalise your Stay

Choose from the below, or perhaps you have some ideas of your own - let us know and we'll make it happen...

- Pre-wedding supper, an informal gathering of family and friends
- Champagne breakfast served in your room
- Treat your bridesmaids to a glass of fizz while they get ready
- Post-wedding lunch, perhaps a BBQ on the patio the day after the big day



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The Perfect Setting

DRUMOSSIE SUITE

The main Drumossie Suite suite can seat from 90 up to 350 guests in luxurious comfort and space – ideal for all your extra evening guests to party the night away. The suite has two reception rooms, access to the patio and the gardens, and the use of two private bars. The floor to ceiling windows offer spectacular views across the nine acres of parkland.

CULLODEN SUITE

Ideal for a medium sized weddings with access to the patio and gardens and its own bar, the Culloden Suite can seat up to 80 guests.

MORAY SUITE

Perfect for a smaller, more intimate wedding, the Moray Suite can seat up to 40 guests.

THE BOARDROOM

A versatile room, with windows on two sides, the Boardroom can be used for an elopement wedding, for private dining, or hair & make up on the day

BEDROOM ACCOMMODATION

As you'd expect from a 4-star hotel, our 44 bedrooms are the first word in luxury. Rooms are well-appointed deluxe, super deluxe or accessible and can be double, twin, triple or family. Discounted rates are available for all guests attending your wedding subject to availability.

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A Package for Every Budget

KESSOCK

Red carpet sweeping down the front steps
of your private entrance and reception area
Experienced Master of Ceremonies to
guide you expertly through your special day
A welcome reception drink of Prosecco,
bottle of iced beer or soft drink
A superb three course menu cooked by our
award winning chefs
One glass of specially selected house wine
per guest served with meal
A glass of prosecco for toast drink
Evening buffet
Menus and table plan printed
Use of tie backs
Complimentary silver candelabras and
candles
Complimentary room for bride and groom

BEAULY

Red carpet sweeping down the front steps
of your private entrance and reception area
Experienced Master of Ceremonies to guide
you expertly through your special day
A welcome reception drink of Prosecco,
bottle of beer or soft drink
A superb four-course menu cooked by our
award winning chefs
Half bottle of specially selected house wine
served with meal
A glass of prosecco wine for toast drink
Evening buffet
Menus and table plan printed
Use of tie backs
Complimentary silver candelabras and
candles
Complimentary room for bride and groom

NESS

Welcome glass of Champagne, served
with canapés
Four course gourmet dinner menu
tailored to suit your taste with Scotch fillet
of beef as main course, and a
cheeseboard for each table
Half bottle of wine per person with dinner:
Glass of Champagne for toast at speeches
Evening buffet of your choice
Use of tie backs
Candelabras
Menu tasting
Complimentary honeymoon suite

From time-to-time we have special offers, please get in touch for our Seasonal Promotions

Call 01463 236 451 or email events@drumossiehotel.co.uk





Example Wedding Menu

To start

Queen's award winning John Ross Jr Smoked Salmon,
Horseradish Cream, Confit Tomato,
Capers, Hand Tied Lemon



Soup course

Leek & Potato Veloute, White Truffle Oil (v)

Main course

Roast Rib of Scotch Beef, Dauphinoise Potato, Caramelised Onion,
Yorkshire Pudding, Peppercorn Sauce

Dessert

Seasonal Berry Pavlova, Chantilly Cream, Mint, Raspberry Gel



To finish

Tea, Coffee

This is just an example, for the full selection of menu items
please contact your Wedding Coordinator

Call 01463 236 451 or email events@drumossiehotel.co.uk

Example Wedding Menu

To start

Classic Drumossie Prawn Cocktail
Whisky Marie Rose, Gem Lettuce, Smoked Paprika

Sorbet

Apple sorbet, Granny Smith apple, pink peppercorn

Main course

Roast Breast of Free Range Chicken, Haggis Mousse, Fondant Potato,
Seasonal Vegetables, Café au Lait Sauce

Dessert

Sticky Toffee Pudding, Miso Toffee Sauce, Vanilla Ice Cream

To finish

Tea, Coffee

This is just an example, for the full selection of menu items
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Wedding Canape Selector

Sample Selection of Canapes

Haggis bon bons, mustard mayonnaise

Fish n Chips, tartare sauce

Wild Mushroom Quiche, Parmesan (v)

Sample Selection of Canapes

Pork & Apple sausage roll, black onion seed

Date, feta, honey, pistachio (v)

Blue cheese mousse, confit tomato (v)

For a full list of canapes please speak to your Wedding Coordinator



Kids Menu

Please choose one starter, one main and one dessert

Soup

Cheesy garlic bread

Due of melon

Chicken nuggets, fries, side salad, ketchup

Pork sausages, creamy mash, gravy

Macaroni cheese

Breaded haddock goujons, fries, peas, ketchup

Chocolate brownie, chocolate sauce

Sticky toffee pudding, vanilla ice cream

Selection of ice creams

Kids package from £18.50



Evening Buffet Selection

Please choose one option from the following selection.

Chef's selection of sandwiches on white and granary bread, home made sausage rolls

Traditional stovies, beetroot, Highland oatcakes

'Hog Roast' in a bun - slow cooked pork in a brioche bun, curried coleslaw, apple chutney, BBQ sauce

Bacon & lorne sausage rolls, ketchup, brown sauce, floured bap

Macsween haggis, neeps & tatties, mustard cream sauce, oatcakes

Isle of Arran smoked cheddar macaroni

Pulled BBQ brisket buns, cos, tomato chutney

Duo of mini pies - cottage & macaroni

Evening buffet from £12.50

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the new
DRUMOSSIE
H O T E L

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