



CARDRONA

HOTEL, GOLF & SPA



# CONGRATULATIONS ON YOUR

Engagement

On behalf of everyone at Cardrona Hotel, Golf & Spa, we would like to take this opportunity to congratulate you both on your forthcoming wedding and thank you for considering our hotel for your wedding venue.

At Cardrona Hotel, Golf & Spa we offer couples a romantic wedding venue in the majestic Border Hills in Peebles. Set in 200 acres of private grounds and surrounded by hills, woodland and skirted by the winding River Tweed, our hotel in Peebles' natural beauty provides you with a magical backdrop for your wedding day. Beautiful all year round, each season adds something special to your big day.

Close to Edinburgh, Cardrona
Hotel, Golf & Spa offers surprisingly
quiet seclusion away from the
hustle and bustle of everyday life.
From intimate gatherings to lavish
celebrations, our hotel exudes
charm, offering a peaceful and
romantic wedding venue.

We want to say a massive thank you to the events team at the Macdonald Cardrona Hotel. Our wedding day was absolutely perfect from start to finish and they went over and above to ensure we had everything we could possibly need. Nothing was too much to ask and they were there to support both of us throughout the entire day. We can't recommend them enough for your special day!

- Mr & Mrs Hoggan.

A huge thank you to all the staff at Cardrona Hotel, Golf & Spa for making it a magical day for us and all our family and friends, everyone was so helpful and accommodating.

- Mr & Mrs Cox.

YOUR Wedding

No event is more special than your wedding day and we will take care of every detail to ensure that your celebration is just how you envisaged it to be. Whether it's an elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast, with wedding packages to suit all seasons, budgets and timelines, we guarantee we will have thought of everything.

At Cardrona Hotel, Golf & Spa we understand this is one of the most important days of your life, and you can trust us to make sure that the day you have always dreamed of becomes a reality. From your very first visit to the moment you walk down the aisle on your special day, our wedding team are here to deliver every part of your experience so that when the time comes, you can simply relax and enjoy the magic of your special day.

Plus, from décor to cakes, we have a number of recommended suppliers to help with the little touches and really add your personality to the day. Our wedding team can help you along the way with making sure everything comes together to make your dream day.





# WHERE TO SAY

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Say 'I Do' with your guests seated around you to witness and share in your special moment. We host only one wedding at a time, meaning that you and your guests have our undivided attention throughout your special day. Both Suites can be used for civil, partnership and humanist ceremonies.

### MANDERSTON SUITE

The Manderston Suite certainly has the wow factor, with abundant natural light from its triple aspect windows and stunning views over the golf course and Wallace Hills. The Suite can be split into two separate rooms providing you with the most scenic ceremony venue, which is then opened up into the full suite for your wedding meal. The flexibility of this suite means that you can accommodate a smaller wedding for 40 guests or use it to its full potential with 180 guests.

### ABBOTSFORD SUITE

The Abbotsford Suite is perfect for smaller, intimate gatherings and can hold up to a maximum 30 guests.

### **OUTDOOR CEREMONIES**

During the warmer months, why not have an outdoor ceremony in our stunning gardens?

# **CIVIL CEREMONY**

The registrar for your civil ceremony will need to be booked directly by you, the wedding couple. Booking is possible up to one year to the day prior to your wedding date. Please note an external charge will apply.

# 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. A choice of menus, canapés and 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, when it comes to quality, it is the little details that make all the difference. That is why they use only the finest seasonal ingredients and source only the best produce available.

I would like to say a huge thank you to all the staff at Cardrona Hotel, Golf & Spa, for making our wedding weekend so memorable and their attention to detail was fantastic. We cannot fault the hotel on anything over the weekend, it just ran like a dream and so many of our guests say they will definitely return to the hotel for a further stay and so will we!



# FINISHING



### **ACCOMMODATION**

With 99 spacious high-quality bedrooms, there is plenty of room for both the bridal party and guests to stay in our range of double, twin, or king-sized bedrooms. Plus, we also have accessible, family, and deluxe rooms. Awake to glorious views of our grounds or golf course, with access on our ground floor rooms to furnished patios where you can ease into the day.

# PRE & POST WEDDING

Why not make a weekend of it? At Cardrona Hotel, Golf & Spa we have a variety of different options available for your pre-wedding dinner the night before the wedding. Whether you would like a sit-down meal, or perhaps one last hurrah with an informal whisky tasting or a cocktail masterclass, make it a truly magical experience to remember. Please ask our wedding team for further information.

### **SPA**

With a whole host of indulgent ELEMIS treatments, luxurious leisure facilities with a state-of-the-art gym including 18 metre pool, treatment rooms and thermal suites, there is no better place to relax ahead of your big day.

### **GOLF**

Visit our golf course on the morning for a last-minute game to settle those nerves. Our championship golf course rests in a very unique setting amongst the beautiful Borders Hills, skirted by the famous River Tweed.

World-renowned course architect Dave Thomas designed the Cardrona Hotel championship golf course, creating a challenging test of golfing skill for the expert golfer, but also remaining an enjoyable course for the recreational player.

Preferential rates are available for golf and spa.



To hear more about our packages or talk us through your ideas, contact our wedding coordinator on:

CARDRONA HOTEL GOLF & SPA CARDRONA, PEEBLES, SCOTTISH BORDERS, EH45 8NE

0344 879 9024

macdonaldhotels.co.uk/cardrona specialevents.cardrona@macdonald-hotels.co.uk



# ENCHANTING

# Wedding Package

### FROM £95 PER PERSON (MINIMUM 50 ADULTS)

- Glass of prosecco on arrival
- Complimentary hire of Manderston Suite for ceremony, meal and evening reception
- Three-course wedding breakfast with coffee and petit fours
- Half-bottle of paired wine per person
- Glass of prosecco per person for the toast
- Personalised menus, place cards and table plan
- · Silver cake stand and sword
- White linen tablecloths and napkins
- White chair covers and sashes

- Children under five eat free
- Evening buffet of sandwiches and two items from the buffet selector
- Menu and wine tasting for two
- Toastmaster services from our banqueting manager
- Accommodation for the married couple
- Dedicated events coordinator to help plan your day
- Return first anniversary overnight stay
- Six month gym membership at Vital Health & Wellbeing

Some dates will be subject to minimum numbers, our wedding team will be able to advise. All details are correct at time of going to print, however may be subject to change..



# LUXE

# Wedding Package

# FROM £125 PER PERSON (MINIMUM 50 ADULTS)

- A glass of prosecco on arrival
- Four canapés per person
- Complimentary hire of Manderston Suite for ceremony, meal and evening reception
- Four-course wedding breakfast with coffee and petit fours
- Half-bottle of paired wine per person
- A glass of prosecco per person for the toast
- Personalised menus, place cards and table plan
- Silver cake stand and sword
- White linen tablecloths and napkins
- White chair covers and sashes or your choice of Chiavari chairs

- · Children under five eat free
- Evening buffet of sandwiches and four items from the buffet selector
- DJ
- · Menu and wine tasting for four
- · Master of ceremonies
- · Accommodation for the married couple
- · Private breakfast for hotel guests
- Dedicated events coordinator to help plan your day
- Return first anniversary overnight stay
- Six months membership to our leisure and Elemis spa

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# MIDWEEK & WINTER



### FROM £3,260 FOR 40 GUESTS

Available from November - February, Fridays & Saturdays included.

- Exclusive hire of Manderston Suite for wedding meal and evening reception
- Three-course meal with tea and coffee
- Glass of sparkling wine for the toast
- Glass of house red, white or rose wine per person with meal
- · Evening buffet of hot filled rolls
- Personal Wedding Co-ordinator and Master of Ceremonies

- Chair covers and sashes
- · Personalised wedding menu
- · Place cards and seating plan
- · Use of cake stand and cake knife
- White linen tablecloths and linen napkins for meal
- Accommodation for the married couple

Some dates will be subject to minimum numbers, our wedding team will be able to advise. All details are correct at time of going to print, however may be subject to change..



Canapés

Choose two of the below canapés which are inclusive in your wedding package.

Additional canapés £2.25 per item, per person.

Stilton and apple beignets (V)

Goat's cheese, basil and red pepper roulade (V)

Marinated feta cheese and watermelon skewer (V)

Smoked mackerel pâté served on mini oatcakes

Smoked salmon and spinach roulade

Sweet chilli, lime and garlic king prawn

Honey and mustard glazed pork chipolata

Mini haggis bon bons

Chicken and tarragon roulade

Tandoori skewered chicken

Honey and sesame duck

Mini bruschetta

Satay chicken skewer

(V) Vegetarian

All details are correct at time of going to print, however may be subject to change. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your wedding cordinator.



# WEDDING BREAKFAST



### **STARTERS**

Honey whipped goat's cheese watermelon and fig salad (V)

Plum tomato, roast pepper, black olive and mozzarella salad served with a pesto dressing (V)

Flakes of smoked salmon and prawns bound in lemon and caper crème fraiche served with buttered brown bread

Scottish salmon and dill roulade crayfish and apple salad

Chilled Galia melon Parma ham and rocket leaf salad

Ham hock and parsley terrine piccalilli and brown bread

Gressingham duck, raisin and pistachio terrine served with apple chutney and ciabatta crisp

Chicken liver parfait and red onion marmalade served on toasted baguette

Chilled Galia melon soft fruits and passionfruit syrup (V)

**Highland game terrine** apricot chutney and toasted baguette

### SOUP

Carrot honey and ginger soup with chilli crème fraiche

Roast plum tomato and basil soup served with pesto palmiers

**Leek and potato soup** with a chive cream to garnish

Sweet potato, chilli and coriander soup with a chilli crème fraiche

**Traditional Scotch broth** 

Ham and lentil soup garnished with snipped chives

Soups can be selected as a starter choice or as an intermediate soup cup at an additional cost of £3.95 per person

### MAINS

Fillet of wild cod wrapped in Parma ham ratatouille, dauphinoise potato and basil cream

Herb crusted Shetland salmon wilted greens, chive mash and lemon butter sauce

Breast of free-range chicken dauphinoise potatoes, roast root vegetables, red wine and thyme gravy

Roast loin of outdoor reared pork with Stornoway black pudding, honey glazed apples, roast potatoes and cider sauce

Roast loin of Highland lamb braised red cabbage, roast fennel and dauphinoise potato £2.95 supplement

Braised feather blade of Scottish beef MacSween haggis, mashed potatoes and roast root vegetables served with a whisky sauce

Roast rib eye of Scottish beef Yorkshire pudding, roast potatoes and roast root vegetables served with rosemary gravy £6.95 supplement

Roast sirloin of Scottish beef Yorkshire pudding, roast potatoes and roast root vegetables served with rosemary gravy £7.95 supplement



# WEDDING BREAKFAST

Menn

SORBET

Lemon

Champagne

**Blood orange** 

Raspberry

Mango

Blackcurrant

Sorbets are available as an intermediate course at an additional cost of £3.95 per person **DESSERTS** 

White chocolate and raspberry cheesecake

Glazed lemon tar berry compote

Fresh cream meringue seasonal fruits, mango and strawberry sauce, strawberries and strawberry compote

White chocolate and passionfruit tart raspberry and passionfruit sauce

Chocolate mousse and cherry compote

Fresh cream profiteroles with dark chocolate sauce

(V) Vegetarian

Tarte tatin caramel sauce and vanilla ice cream

Hot sticky toffee pudding toffee sauce and vanilla ice cream

Hot apple crumble tart vanilla sauce and dairy ice cream

Farmhouse cheese plate
Mull cheddar, brie, Rosary Ash
& Tunworth, grape and apple
chutney, celery and savoury
biscuits £5.95 supplement

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