

## Drinks Receptions

### Champagne Reception

Mansard Brut NV	£7.50 per glass
Mansard Rose NV	£8.25 per glass
Moet et Chandon NV	£8.50 per glass
Veuve Clicquot 1999	£11.25 per glass

### Sparkling Wine Reception

Vallformosa Cava Brut NV	£4.75 per glass
Pinot Grigio Rose, San Orsola NV	£5.00 per glass

### Champagne Cocktails

Kir Royale (Dijon Crème de cassis)	£9.50 per glass
Bucks Fizz (Fresh Orange Juice)	£9.50 per glass
Bellini (Peach Puree)	£9.50 per glass
Black Velvet (Guinness)	£9.50 per glass

### Crutherland House Cocktails

Summer Pimms (Pimms, Lemonade and Fruit)	£4.75 per glass
French Martini (Vodka, Pineapple and Chambord)	£5.75 per glass
Tropical Fruit Punch (Cointreau, Peach Schnapps and fruit juices)	£5.50 per glass
Warmed Rum Punch Rum, apple juice & cinnamon sticks)	£5.50 per glass
Winter Pimms (Pimms and warmed apple juice)	£5.50 per glass

### Wines

Traditional Mulled Wine	£4.75 per glass
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### Non-Alcoholic

St. Clements (Orange and Lemon)	£3.50 per glass
Freshly Squeezed Orange Juice	£9.00 per jug
Cranberry Cooler (Cranberry juice, red grape juice, soda, lime)	£3.50 per glass
Dressed Fruit Cup	£7.00 per jug
Apple Juice	£8.00 per litre
Speyside Glenlivet Mineral Water	£10 for 3
Fresh fruit smoothies	£10.00 per jug
(Banana and Honey, Forest Fruits, Mango and Passion Fruit)	

### To Compliment Your Drinks Reception

Chocolate Dipped Strawberries (Dark, Milk and White)	£3.50 per person
Dips and Crudités	£3.50 per person
Homemade Crisps and Dips	£3.50 per person
Cheese, Pickle and Bread Sticks Platter	£3.50 per person



### **Canapé Selection**

#### **Cold Canapés**

Melon and Parma Ham  
Mini Oatcakes with chicken Liver Parfait  
Mini Prawn Tartlets  
Parmesan and Sesame Sables  
Smoked Salmon and Keta Caviar  
Smoked Salmon and Sour Cream  
Pear and Stilton on Wheaten Bread  
Mixed Filled Mini Tartlets  
Duck Confit with Plum Relish  
Mini Herb Scone with Smoked Trout

#### **Hot Canapés**

Crispy Haggis Fritters  
Tomato, Mozzarella and Pesto Crostini  
Mini Baked Potatoes with Crème Fraiche and pepper Salsa  
Mini Vegetable Spring Rolls with plum Sauce  
Goats Cheese and Pepper Tartlets  
Mini Thai Fishcakes  
Mini Potato Scone with Black Pudding and Quails Egg  
Toasted Pecan and Raisin Bread with Cheese Fondue

#### **Childrens' Canapé Selection**

Marshmallows dipped in chocolate  
Mini beef burgers  
Mini Hotdogs  
Homemade tortilla crisps  
Carrot and cheese sticks  
Mini popcorn cones  
Grapes

Please choose

Any 3 childrens' canapés - £5.00 per person



**Homemade Sweet Gourmet Delights**

Mini Fresh Fruit Kebabs  
Homemade Mini Shortbread Hearts  
Mini Chocolate Brownies  
Petit Fours Selection  
Mini Éclairs filled with cranachan  
Mini Scones with Fresh Cream and Jam

Please Choose

Any 3 Canapés - £6.95 per person

Any 5 Canapés - £11.00 per person

**Sushi Selection**

£8.50 per person

**Gourmet Canapés**

Pan Seared Scallop with Guacamole on a Brioche Crouton  
Roasted Collop of Lobster with Prawn Mousse and Quail egg  
Caramelised Duck Breast on a Liver Parfait Base  
Shot Glass of Mushroom Cappuccino with a dash of Truffle Oil  
Asparagus and Smoked Salmon with Caviar Dressing  
Beetroot Home Cured Salmon and Horseradish Cream Belini  
Sautéed Tiger Prawn with Shot Glass of Sweet and Sour Sauce  
Bloody Mary Shot Glass with Celery Stick

Please choose

Any 4-gourmet canapés - £14.00 per person



## Banqueting Menu Selector

### Starters

North Atlantic prawn salad with red onion, tomato and brandy mayonnaise	£7.30
Fan of galia melon with seasonal fruits and lemon syrup	£6.25
Chicken and ham terrine, onion and mustard relish	£6.95
Chicken liver and foie gras parfait, spiced pear chutney	£9.50
Italian ham, plum tomato and mozzarella salad, extra virgin olive oil and balsamic vinegar	£7.75
Rillettes of Hebridean salmon, beetroot and shallot dressing	£7.75
Oak smoked salmon, red onion and herb salad	£8.95
Confit duck leg, ham hock and foie gras terrine, red onion and plum salsa	£9.55

### Intermediate and Soup

Haggis, neeps 'n tatties	£6.95
Tomato and basil soup, garlic croutons	£4.50
Cream of Cauliflower and blue cheese soup	£4.75
Cream of wild mushroom soup flavoured with port	£5.25
Cream of Onion and Cider Soup	£4.50
Tomato, pasta and vegetable soup	£4.50
Rich lentil and vegetable soup	£4.50
Cream of Celeriac and apple soup with truffle oil	£5.25
Leek and potato soup	£4.50
Honey roast parsnip and rosemary soup	£4.50
Lentil, ham and tomato soup	£4.50
Farmhouse Broth	£4.50

### Refreshing Homemade Sorbets

Champagne and Strawberry or Gin and Lemon	£4.50
Citrus, Mandarin, Passion Fruit or Mango	£3.25

### Main courses

#### Fish

Cajun spiced salmon fillet, tomato salsa	<b>Price on Request</b>
Baked cod fillet, parsley crust leek nage	
Pan seared halibut fillet, mustard mash and spinach	
Poached fillet of sole Veronique style	
Roast fillet of sea bass, mussel and fennel compote	



### **Meat**

Supreme of corn fed chicken stuffed with Italian ham and smoked cheese, basil and tomato jus	£20.95
Lemon and thyme scented free range corn fed chicken breast, stuffed with wild mushroom and tarragon mousseline, marjoram flavoured jus	£20.95
Roast breast of corn fed free-range chicken stuffed with haggis, Arran mustard and herb essence	£20.95
Roast loin of outdoor reared, freedom foods approved pork, sage and onion stuffing, Calvados and apple café au lait	£20.95
Roast loin of Scottish lamb, mint and brioche crust, redcurrant and rosemary jus,	£25.95
Roast rib of Scottish beef, shallot and thyme pan gravy	£22.95
Roast sirloin of Scottish beef, green peppercorn and brandy sauce	£26.95
Medallions of Scottish beef fillet, garlic roast mushroom and tomato jus	£28.50
Roast fillet of Scottish beef, Arran Mustard and whisky sauce	£28.50

### **Vegetarian**

Shallot, plum tomato and spinach tart tatin	£17.50
Gateau of aubergine and field mushrooms with a sweet pepper ratatouille and pesto oil	£17.50
Ratatouille and goats cheese lasagne	£17.50
Puff pastry casket with roasted Mediterranean vegetables and spinach finished with herb oil	£17.50
Butternut squash risotto, roast tomato, taligio and rosemary	£17.50

### **Vegetables and Potatoes**

Each main course is accompanied by your choice of potatoes and vegetables.  
Please make your selection of two potatoes and two vegetables.

Chateau Roast, Minted New Boiled, Dauphinoise, Fondant, Traditional Creamed Mash, Scallion Mash, Wholegrain Mustard Mash, Duchesse

Honey Glazed carrots, Green Bean Bundles, Courgettes with ground Black Pepper, Buttered Mashed Turnip and Carrots, Fondant Parsnip, Savoy Cabbage and Bacon, Chef's Seasonal Medley of Vegetables

### **Desserts**

Lemon tart with strawberries and cream	£7.25
Passion fruit and mango cheesecake, raspberry coulis	£7.25
Rich chocolate and orange marquise, caramel sauce	£7.75
Iced mango parfait, strawberry and pineapple salsa	£7.25
Marshmallow Pavlova with strawberries, whipped cream and mango coulis	£7.25
White chocolate and red berry delice, orange syrup	£8.25
Baked apple crumble tart, butterscotch sauce, vanilla ice cream	£7.25
Sticky toffee pudding, toffee sauce, dairy ice cream	£7.75
Trio of chocolate, orange caramel, berry compote	£8.25
Baked vanilla cheesecake, seasonal fruits	£6.75
Selection of cheese with grapes and biscuits	£9.50

### **Coffee selection**

Coffee served with tablet	£2.75
Coffee served with shortbread	£2.75
Coffee served with mints	£2.75
Coffee served with wedding cake	£1.95
Coffee served with petit fours	£4.15



## Sample Set Menus

### Sample Set Menu 1     £33.50

Plum tomato, mozzarella and red onion salad, pesto dressing

Steamed supreme of salmon, wilted summer greens, new potatoes, lemon and Arran mustard dressing  
Seasonal vegetables and potatoes

Lemon tart with strawberries and cream

Coffee served with shortbread

### Sample Set Menu 2     £39.50

Trio of seasonal melon, exotic fruits, passion fruit syrup

Garden pea and mint soup

Roast breast of free-range corn fed chicken stuffed with a tarragon mousseline, mushroom and Madeira sauce  
Seasonal vegetables and potatoes

White chocolate and red berry delice, mango coulis

Coffee served with tablet

### Sample Set Menu 3     £44.95

Chicken liver parfait, house chutney and oatcakes

Carrot and coriander soup

Roast rib of Scottish beef, shallot, thyme and red wine sauce

Seasonal vegetables and potatoes

Apple crumble tart, butterscotch sauce and vanilla ice cream

Coffee served with chocolates

### Sample Set Menu 4     £45.50

Rillettes of Bradon Rost smoked salmon, fine herb salad and dill dressing

Honey roast parsnip soup

Roast loin of Scottish lamb, mustard and parsley crust, redcurrant and rosemary jus  
Seasonal vegetables and potatoes

Passion fruit and mango cheesecake, raspberry coulis

Coffee served with petit fours



## Scottish Gourmet Menus

### Scottish menu 1      £42.50

Oak smoked Scottish salmon with lemon, pickles and salad

Leek and potato soup with snipped chives

Supreme of free-range corn fed chicken stuffed with haggis, honey, mustard and whisky sauce

Seasonal vegetables and potatoes

Brandy snap basket filled with cranachan, topped with fresh raspberries

Coffee served with shortbread

### Scottish menu 2      £49.50

Haggis, neeps 'n tatties

Cullen skink

Roast sirloin of Scottish beef, malt whisky and thyme flavoured jus

Seasonal vegetables and potatoes

White chocolate and Drambuie parfait, strawberry salsa

Coffee served with tablet



## Wedding Buffet Selection

### **Wedding Buffet**                    **£42.50 per person**

Chilled melon combination, lime and ginger syrup

Roast tomato and red pepper soup

Chicken liver parfait, oatcakes and chutney

Fillet of salmon

Roast rib of Aberdeen Angus beef with Yorkshire pudding

Seared Mediterranean vegetables with pesto oil

A display of continental meats and cold cuts

Selection of assorted salads

Chef's selection of vegetables and potatoes

White chocolate and red berry delice

Apple crumble tart, vanilla sauce

Exotic fresh fruit salad with a selection of fruit sauces and natural yoghurt

Coffee served with homemade tablet

### **Gourmet Wedding Buffet**                    **£55.00 per person**

Assiette of Scottish smoked and shell fish, herb salad, lemon dressing

Cream of wild mushroom soup, flavoured with Port

#### **From the carvery**

Roast sirloin of Scottish beef

Honey roast loin of pork

Roast corn fed free-range chicken wrapped in Parma ham

Casserole of mixed fish, champagne sauce

Roasted Mediterranean vegetables with cous cous

Display of assorted carved cold meats, decorated fish and continental cuts

Chef's selection of vegetables and potatoes

Assorted salads and breads

Section of cheese, chutney, grapes and biscuits

White chocolate and red berry delice, mango coulis

Freshly brewed coffee served with petit fours

## The Twilight Selection Finger Buffets

<b>Create your own buffet menus from the following selection (minimum spend is £12 per person)</b>	<b>Per Person</b>
Mini Fish & Chips in a Cone	£8.00
Selection of assorted sandwiches or wraps	£4.95
<b>Foccacia pizza – please choose from the following</b>	
Tomato and Swiss cheese	
Mushroom and pepper	
Ham and pineapple	£4.00
<b>Toasted bagels – please from the following</b>	
Cream cheese and smoked salmon	
Parma ham, mozzarella and tomato	
Roast vegetable and mozzarella	£5.95
Oven baked sausage rolls	£4.00
Broccoli and Stilton tarts	£4.00
Mini pork pies	£3.85
Mini Scotch pies	£3.85
Chicken goujons, sour cream and chive dip	£4.00
Crispy haggis fritters	£4.00
Mini Thai fishcakes with a sweet chilli sauce	£4.00
Cajun spiced lamb brochettes	£4.00
Chicken satay skewers	£4.00
Goats cheese and red pepper quiche	£4.00
Vegetable pakora with tomato dip	£4.00
Baked chicken drumsticks with curried crust	£4.00
North Atlantic prawn tartlets with Arran mustard and whisky sauce	£4.00
Onion Bhajis	£4.00
Assorted fresh fruit tartlets	£3.50
Cinnamon dusted banana fritters with caramel sauce	£3.50
A selection of baked mini scones with fresh cream and jam	£3.50
Mini Éclairs filled with cranachan	£3.50
Homemade Tray bakes	£3.50
Chocolate Brownies	£3.50
Seasonal fresh fruit skewers with assorted yoghurt dips	£3.00
<b>Why not try something different?</b>	
Chicken curry with braised rice and naan bread	£10.50
Vegetable curry with braised rice and naan bread	£10.50
Traditional Scottish stovies	£7.95
Bacon Rolls	£4.50
Scottish square sliced sausage rolls	£4.50
Freshly brewed coffee and tea with your wedding cake	£1.95
Selection of Scottish and Continental cheese with house chutney, grapes, celery and biscuits	£30 per table



## Children's Menu

**Children 5 years and under dine with our compliments**

**Children aged 6 to 12 are charged £15.00 for the following menu or alternatively half the adult menu price for smaller portions of the full wedding menu.**

**Please choose one from each course**

Melon chunks with strawberries  
Cream of tomato soup  
Prawn cocktail with brown bread and butter

Roast breast of corn fed free range chicken, boiled potatoes, carrots, peas and gravy  
Outdoors reared, freedom foods approved pork sausages with potato and swede mash, onion gravy  
Fillet of salmon with tomato butter sauce  
Roast vegetable and tomato pasta bake  
Mild and creamy chicken Korma with braised rice and naan bread  
Macaroni and cheese

Mini doughnuts with toffee and chocolate sauces  
Fresh fruit chunks with assorted yoghurt dips  
Ice cream and strawberries  
Banana split  
Jelly and ice cream



## Wine and Drinks Packages

As your guests arrive at Crutherland House, it is usual to serve drinks with the compliments of the bridal party followed by wine during dinner and perhaps a toast drink. We do not prepare set drinks packages, as we prefer to listen to what you would like to offer your guests.

We have put together some examples of drinks selections and we would be happy to discuss estimated costs based on your own particular requirements.

### **Bronze**

#### **£16.50 per person**

- 1 glass of Cava on arrival
- 2 glasses of red or white wine during dinner
- 1 glass of Cava for speech toast

### **Silver**

#### **£20.50 per person**

- 1 glass of Champagne on arrival
- 3 glasses of red or white Rioja during dinner including top up for speech toast

### **Gold**

#### **£22 per person**

- 1 glass of Cava on arrival
- 1 glass of Cava for cake toast
- 2 glasses of red or white wine during dinner
- 1 glass of Cava for speech toast

### **Platinum**

#### **£24 per person**

- 1 glass of Moet et Chandon on arrival
- Half bottle of Pinotage or Muscadet during dinner
- Liqueur with coffee and speeches

## Banqueting Wine List

We offer an extensive and varied selection of fine wines, from which we offer the following selection. Our complete wine list is available upon request.

Bin	<b>CHAMPAGNE &amp; SPARKLING WINE</b>	<b>Bottle</b>
1	MANSARD BRUT NV Pinot Noir gives elegance and length, Pinot Meunier gives body weight and Chardonnay contributes aroma and finesse making this very attractive and enjoyable	£35.95
2	MANSARD ROSE NV A delicate, pleasing rose with the strawberry and raspberry flavours associated with Pinot Noir. Clean and crisp with a lively mousse.	£39.95
3	MOET ET CHANDON NV Consistently good Champagne from this well-known house. Very clean and fresh.	£40.95
6	VALLFORMOSA CAVA BRUT NV Clear straw colour with greenish shades. A jubilant and lively fizz. Gentle apricot and almond aromas	£22.50
7	PINOT GRIGIO ROSE, San Orsola NV A fashionable pink sparkling version of Italy's most popular white grape, light, dry and refreshing	£23.95
	<b>WHITE WINE</b>	
8	CHARDONNAY, Willowood, Centreal Valley, California, NV A superb wine from the Central Valley in Californian. Crisp and dry with refreshing citrus fruit characters and a typical light buttery finish	£17.95
9	CHARDONNAY, Vin de Pays D'Oc, Fortant, France 2004 A delicate wine from subtle aromas of pears, figs, hazelnut and honey	£20.45
22	PINOT GRIGIO, Marchesini, Italy 2007 A crisp, dry wine with the fuller flavour style typical of this highly popular grape variety.	£18.95
23	CHENIN BLANC, Cape Bay Winery, South Africa This popular young wine give delicious ripe Chenin fruit balanced by a dry, long finish	£18.95
31	RIOJA, 2003 Marques de Caceres, Blanco 2005 The best of new style wines from Spain with ripe, lively fruit and a fresh, dry finish	£20.95
34	COLOMBARD/CHARDONNAY, 2004/5 Katherine Hills A delicious combination of grapes - the fresh citrus overtones of the Colombard balancing the richer Chardonnay	£19.95
	<b>RED WINE</b>	
156	MERLOT REFOSCO, Altana di Vico, Italy 2007 A Light bodied yet convincing all rounder. Fruity and well balanced.	£18.45
51	SHIRAZ/CABERNET, Katherine Hills 2005 This wine has smooth, ripe fruit with soft tannins. The delicate spice of the Shiraz blends perfectly with the red fruit characters of the Cabernet Sauvignon.	£19.95
155	PINOT NOIR, Vin de Pays d'Oc, Robert Skalli, France 2006 Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine	£22.75
59	PINOTAGE From a grape variety unique to the Cape, this is a delicious red wine with attractive berry fruit	£21.95
66	RIOJA, 2000/1 Marques de Caceres Fresh, fruity bouquet of soft red fruits with a touch of vanilla and spice. Pleasant fullness in the mouth with well-defined but silky tannins and a fleshy finish	£22.95
154	CABERNET SAUVIGNON, Vin de Pays d'Oc, Fortant, France 2006 A Smooth, generous wine with intese aromas of blackcurrant, vanilla and pepper	£20.45

**We do not operate a corkage policy, meaning all items consumed by your party must be purchased from the hotel.**



## Suggestions to personalise your special day

We would be delighted to offer more details on any of the following. Alternatively, you may have your own ideas to make your special day unique and if so, please, let us know.

Special Hen Day Pampering Packages for de-stressing and Make-up are available in the Vital Health and Wellbeing Club

Wedding preparation room (available from 11.30am) with sandwiches, fresh fruit, tea, coffee and champagne

Hire of round mirrors to enhance your table centres

Hire of Five Stem Candelabras

Hire of starlit backdrop curtain to add a "wow" factor

Get your evening reception off to a great start with party buckets on each table

Boost your evening buffet with cocktail pitchers

Pre wedding spa day or overnight beauty break  
Let us pamper, soothe and relax your mind and body

Bridal party "girl's night in"  
Treat your and your bridesmaids to a relaxing dinner with champagne,  
Over-night accommodation and Scottish breakfast  
Treatment packages available

Post or pre-wedding Barbecues

Evening Encore 12.30am - 1.30am  
Sustain your overnight guests with pre-ordered  
Sandwiches and "nightcap" served in the bar

Following day get-together lunch  
To re-live the complete event

You are welcome to use your own suppliers for wedding services such as photographers, florists, chair cover hire, cake makers, pipers, bands and cars etc however, our Wedding Consultants will be happy to provide contact details for any of the above



## **Have you considered a winter wedding?**

Winter weddings have their own special ambiance at Macdonald Crutherland House. The rich décor of the Crutherland suite can be complemented by the soft flicker of candlelight throughout dinner.

We are delighted to offer special all inclusive packages at £59.50 per person for weddings held within the months of January, February and March 2009.

**Red carpet welcome for bride and groom**

**Sparkling wine and canapés for everyone on arrival**

**Use of silver cake stand and bridal knife**

**Toastmaster services by our banqueting manager**

**Personalised menu, place cards and table plan**

**Silver candelabras with white candles to dress your tables**

**Three/four course menu from the selection overleaf**

**2 glasses of wine per person during dinner**

**Sparkling wine to toast the speeches**

**Honeymoon suite including breakfast for bride and groom  
(Subject to availability)**

**Free car parking**

**Vat at 17.5%**

Terms and conditions apply.



## Winter wedding menus

### Menu 1

Chilled melon, fresh fruits, citrus syrup

Carrot and lentil soup

Roast breast of free-range corn fed chicken served with a white wine, Suedoise sauce  
Chef's selection of potatoes and vegetables

Traditional Pavlova, berry compote and whipped cream

Coffee served with tablet

### Menu 2

Chicken liver parfait chutney and oatcakes

Tomato and basil soup

Roast cured loin of outdoor reared; freedom foods approved pork, Arran mustard and brandy café au lait  
Chef's selection of vegetables and potatoes

Profiteroles, chocolate sauce

Coffee served with tablet

### Menu 3

Leek and potato soup

Roast rib of Scottish beef, Yorkshire pudding, pan gravy  
Chef's selection of potatoes and vegetables

Apple pie, butterscotch sauce and dairy ice cream

Coffee served with tablet

These menus may be interchanged with each other.  
Special dietary requirements, vegetarians and children will be catered for.



## **The Perfect Way to Unwind together before the Big Day....**

.... Vital Health and Wellbeing at the Macdonald Crutherland House Hotel

You and your other half can indulge in a luxurious one hour Spa treatment of your choice, with complimentary Champagne Cocktail and Strawberries on arrival, plus full use of the swimming pool, sauna and steam room.

**All for only £130 per couple.**

## Wedding terms and conditions

(in conjunction with our standard terms and conditions of trade relating to conference, banquets, functions and lettings)

### Minimum numbers

	FRIDAY	SATURDAY
January, February and March	70	80
April and May	80	100
June, July, August and September	90	110
October, November and December	80	100

### Provisional booking

Once you have chosen your date you may hold this as a provisional booking for 14 days without obligation.

### Deposit

To secure the date a non-refundable/non transferable deposit of £500.00 is required along with a letter of confirmation. Any bookings not confirmed after 14 days will be released.

An additional deposit of £10.00 per day guest is payable 6 months (26 weeks) prior to the date of the wedding.

**As weddings are booked up well in advance, all deposits are non-refundable/non transferable in the event of cancellation.**

### Prepayment

An estimated pro forma invoice based on your requirements will be presented to you for payment after the final details have been discussed with our wedding consultant eight weeks prior to the wedding. This estimated pro forma invoice should be paid in full, six weeks prior to the date of the wedding reception. Credit/debit card details are required to guarantee payment for any additional items or outstanding balance, which must be settled prior to departure from the hotel after the wedding

### Final Numbers

Final numbers charged for dinner is the figure advised to hotel 10 days prior to the wedding or your minimum requirements (whichever is the greater)

### Payment methods

Cheque, credit and debit cards are accepted. Please note that there is a 1.5% administration fee applicable to credit card payments. Company cheques are not acceptable for private events held in the hotel.

### Cancellation

In the unfortunate event of cancellation the following charges will apply

More than 20 weeks prior to the wedding – loss of deposit

Between 20 and 12 weeks – 40% of the total price

Between 12 weeks and 14 days – 75% of the total price

Less than 14 days prior to the wedding – 90% of the total price

Cancellations are not valid unless notice of cancellation is received in writing and cancellation date is date of receipt by the Hotel

The prices for food and drinks included within this brochure are correct at time of printing and are subject to increase without prior notice

VAT at 17.5% is included

### General

The hotel cannot be held responsible for any items left unattended or overnight at the hotel. All items of property are left entirely at owner's own risk although the Hotel will, upon request and subject to availability; endeavor to provide an area of storage.

Other events may occur on the same day, including the possibility of other wedding or private functions. The Hotel will not be liable for any failure or delay in providing facilities, service, food and beverages as a result of events outside its control. The client shall be liable for any loss or damage caused, either to the property of the Hotel, its patrons or any other item of property within the Hotel premise by the client, sub contractor or guests of the client.

Please be advised that at certain times it may be possible to book a further reduced rate on our website or with other website partners. However you should be aware that these rooms are extremely limited and become available due to seasonal demand or annual agreements.