

*Congratulations
on your
forthcoming marriage*

On behalf of the management and staff at the Macdonald Inchyra Grange, I offer congratulations and look forward to having the opportunity to arrange your wedding reception. This brochure is presented with my compliments and includes information on our wedding package, reception drinks, canapés, evening buffet and accommodation along with details on how to book your wedding reception at Inchyra Grange.

I trust you will find this information beneficial and should you wish to arrange an appointment to discuss your requirements in more detail with our Wedding Consultant, please do not hesitate to contact the hotel.

Yours sincerely

*Chris Quinn-Waugh
General Manager*

Elegant Function Suites

Whether you're planning a small, intimate wedding or a large-scale celebration, we have just the suite to suit your needs. These elegant reception rooms provide the perfect backdrop to your day and cater for any number of guests from 15 to 500. Find the one that suits your plans and call us to arrange a personal tour.

ROOM CAPACITIES

Minimum to maximum numbers

	<i>Wedding Meal</i>	<i>Evening Reception</i>
<i>Inchyra Suite</i>	150 – 500	150 – 500
<i>Bruce Suite</i>	70 – 140	100 – 150
<i>Wallace Suite</i>	70 – 140	100 – 150
<i>Menteith Suite</i>	60 – 120	100 – 160
<i>Grange Suite</i>	30 – 60	50 – 70
<i>Earl Suite</i>	15 – 40	NA

Please note, depending on the time of year, these numbers may be flexible.

The Wedding Package

We are delighted to offer the following services for your wedding which are included in the suite hire rates:-

- Your personal wedding consultant to help plan your day*
- Complimentary Honeymoon suite for the Bride and Groom on their wedding night*
- Red carpet treatment on your arrival and a personal welcome*
- Complimentary changing room for the Bride and Groom from a member of the Management team*
 - Use of our grounds for your wedding photographs*
 - Use of silver cake stand and silver bridal knife for the cutting of your wedding cake*
 - 10% discount on in-house beauty treatments for the bride and ladies of the Bridal party*
 - Toastmaster services by our Banqueting Manager*
- Complimentary use of our leisure facilities for the Groom and Best Man on the night before and the morning of the wedding*
 - Printing of personalised menu and place cards*
 - Printed table plan on display for the arrival of your guests*
 - Elegant Chair Covers, each with luxurious burgundy sash*

Civil Weddings

At Inchyra Grange Hotel we are licensed to host both a religious or civil marriage ceremony. Wedding services may be conducted in all of the Hotel's Suites, accommodating up to 200 guests for the service. The charge for the hire of the room is £300.00.

<i>Earl Suite</i>	<i>- up to 50 guests</i>
<i>Grange Suite</i>	<i>- up to 60 guests</i>
<i>Menteith Suite</i>	<i>- up to 120 guests</i>
<i>Bruce or Wallace Suite</i>	<i>- up to 150 guests</i>
<i>Inchyra Suite</i>	<i>- up to 500 guests</i>

Some notes for your guidance

- 1. Marriage in Scotland requires that a couple must complete Marriage Notice Paperwork (Forms M10) within a prescribed time scale and that these Notices be submitted to the Registration Office within the district of the marriage venue. Therefore, couples marrying at MacDonald Inchyra Grange Hotel will use Falkirk Council's Registration Service*
- 2. When a provisional reservation is made for a Wedding Service at the Hotel, contact should be immediately made to Falkirk Council's Ceremony Co-ordinator for advice on the legal requirements of Marriage in Scotland and how to book a Registrar if you wish a civil marriage ceremony. Please contact:*

Ceremonies Co-ordinator and Registrar

Falkirk Council

Law & Administration Services

Municipal Buildings

Falkirk

FK1 5RS

Telephone: 01324 506070

Fax: 01324 506071

The Inchyra Hotel cannot accept any responsibility for dealings in connection with the Registrar.

Special Offer

For any couples who book there wedding date before the end of December 2008, will receive the following:

Complimentary Sparkling wine for all of your guests on arrival

Complimentary choice of three canapés for 75% of your guests on arrival

Complimentary honeymoon room on the night of your wedding

Complimentary changing room on the day of your wedding

*This offer only applies to couple's who present this page of the brochure, on booking.
Provisional booking can be held for 14 days, after which a £500.00 deposit will be required.*

Canapé Selection

Treat your guests to an elegant selection of bite-sized delicacies to enjoy with their aperitifs. Simply irresistible!

Haggis and oatmeal fritters

Vegetarian haggis and oatmeal fritters

Kiwi and mascarpone

Prawn with Marie Rose sauce

Brie, sun blush tomato and olive skewers

Oriental sushi wasabi

Chicken liver parfait and onion jam

Sun blush tomato and mozzarella crostini

Smoked salmon tartare on rye bread, dill crème fraiche

Parma ham and asparagus roulade

Smoked salmon and cream cheese roulade

Select any three canapés for £3.95 per person

or any five canapés for £4.95 per person

We recommend catering for at least 75% of your total guests.

Wedding Menu Selection

Our Team of Award Winning Chefs have many years experience in creating wedding menus that have left long lasting impressions on the happy couples married at Inchyra. Choose your ideal menu from the banqueting selector below or alternatively our Executive Chef would be happy to create something unique and individual for your special day. Our Chefs selection of vegetables and potatoes has been incorporated into the cost of the main course. If you prefer to select your own vegetables and potatoes, we would be delighted to discuss your choices in more detail. Please also note that the below menus are priced as set menus, however if you would like to give guests a choice on your wedding day, we would be delighted to do so at a supplement charge.

Banqueting Selector 1

Starters

- ❖ Slow roasted plum tomato and buffalo mozzarella salad, toasted pine nuts
- ❖ Terrine of chicken livers, red onion jam, toasted brioche
- ❖ Duo of watermelon and honeydew melon, forest fruits, mango coulis
- ❖ Pressed terrine of ham, piccalilli vegetables, pesto sauce
- ❖ Carpaccio of peppered pineapple, seasonal fruit sorbet, mint syrup

Main courses

- ❖ Supreme of chicken, red wine jus, market vegetables
- ❖ Baked fillet of Shetland salmon, lemon butter sauce, chive mash
- ❖ Slow cooked shank of lamb, Madeira jus, garlic mash, honey and thyme roasted vegetables
- ❖ Chicken filled with a smoked bacon and spring onion skirlie, mustard gravy
- ❖ Muscavado and wholegrain mustard glazed pork, bramley apple compote

Desserts

- ❖ Chocolate tart, white chocolate cream, coffee Anglaise
- ❖ Baileys panna cotta, macerated strawberries
- ❖ Glazed lemon tart, creme fraiche ice cream
- ❖ Fresh cream profiteroles, butterscotch and pecan sauce
- ❖ Baked vanilla cheesecake, mocha sauce and whipped cream
- ❖ Traditional Scottish cranachan, homemade shortbread
- ❖ Selection of Scottish cheeses, oatcakes, homemade chutney

Coffee

- ❖ Served with mints
- ❖ Served with tablet

£25.95 per person – choice of one selection from each of the above courses

Banqueting Selector 2

Starters

- ❖ *Toasted brioche, parma ham, poached asparagus, parsley hollandaise*
- ❖ *Salad of smoked chicken, lemon grass, red chilli and coriander dressing*
- ❖ *Galia, water melon and feta cheese salad, rocket leaf oil*
- ❖ *Terrine of two Shetland salmons, baby capers, black pepper*
- ❖ *Chicken liver and foie gras parfait, fig chutney, oatcakes*

Main Courses

- ❖ *Honey glazed duck breast, redcurrant jelly*
- ❖ *Chicken wrapped in parma ham, marsalla wine sauce*
- ❖ *Supreme of cod, herb crust and spinach cream sauce*
- ❖ *Saddle of lamb, lemon thyme stuffing, gratin potatoes*
- ❖ *Rib of Scottish of beef, red wine sauce*

Desserts

- ❖ *Chocolate tart, white chocolate cream, coffee Anglaise*
- ❖ *Baileys panna cotta, mascerated strawberries*
- ❖ *Glazed lemon tart, creme fraiche ice cream*
- ❖ *Fresh cream profiteroles, butterscotch and pecan sauce*
- ❖ *Baked vanilla cheesecake, mocha sauce and whipped cream*
- ❖ *Traditional Scottish cranachan, homemade shortbread*
- ❖ *Selection of Scottish cheeses, oatcakes, homemade chutney*

Coffee

- ❖ *Served with mints*
- ❖ *Served with tablet*
- ❖ *Served with shortbread*
- ❖ *Served with your celebration cake*

£29.95 per person - choice of one selection from each of the above courses

Banqueting Selector 3

Starters

- ❖ *Grilled vegetable and goats cheese tart, rocket and parmesan salad*
- ❖ *Duck liver and foie gras pate, apricot chutney, toasted brioche*
- ❖ *Game liver terrine, apple chutney*
- ❖ *Hand carved smoked Shetland salmon, preserved lemon*

Soups

- ❖ *Roasted red pepper and vine tomato soup, herb mascarpone*
- ❖ *Minestrone soup*
- ❖ *Roasted red lentil soup, garlic croutons*
- ❖ *Cream of forest mushroom soup*
- ❖ *Roasted carrot and coriander soup, crème fraiche*
- ❖ *Traditional Scotch broth*
- ❖ *French onion soup, parmesan and cheddar croute*
- ❖ *Cream of cauliflower soup, roasted almonds*

Main Courses

- ❖ *Noisettes of lamb, herb mouse, grilled tuscan vegetables, pesto dressing*
- ❖ *Roast rib of Scottish beef, celeriac mash, port wine jus*
- ❖ *Chicken filled with a smoked bacon and spring onion skirlie, wholegrain mustard sauce*
- ❖ *Herb crusted sirloin of beef, cracked pepper and drambuie sauce, roast potatoes, glazed vegetables*
- ❖ *Baked fillet of Scottish salmon, Chablis and asparagus cream sauce*

Desserts

- ❖ *Chocolate tart, white chocolate cream, coffee Anglaise*
- ❖ *Baileys panna cotta, macerated strawberries*
- ❖ *Glazed lemon tart, creme fraiche ice cream*
- ❖ *Fresh cream profiteroles, butterscotch and pecan sauce*
- ❖ *Baked vanilla cheesecake, mocha sauce and whipped cream*
- ❖ *Traditional Scottish cranachan, homemade shortbread*
- ❖ *Selection of Scottish cheeses, oatcakes, homemade chutney*

Coffee

- ❖ *Served with mints*
- ❖ *Served with tablet*
- ❖ *Served with shortbread*
- ❖ *Served with a selection of chocolate truffles*

£34.95 per person - choice of one selection from each of the above courses

Vegetarian options

- ❖ *Seasonal vegetable lasagne, tomato relish*
- ❖ *Wild mushroom and asparagus risotto*
- ❖ *Goats cheese and sun blush tomato tart*
- ❖ *Stuffed pepper with spiced cous cous*
- ❖ *Grilled tuscan vegetable strudel, tomato and basil coulis*

Childrens menu

Creamy tomato soup
Chilled melon with soft fruits
Fish goujons with a mayonnaise dip

oOo

Sausages with mash, peas and gravy
Roast chicken with potatoes and garden vegetables
Pasta Neapolitan(tomato sauce)

oOo

Fresh fruit salad and cream
Banana split served with ice cream and chocolate sauce
Hot fudge sundaes with ice cream and toffee sauce

£7.95 per child

Finger Buffets

A selection of freshly prepared sandwiches on white and wholemeal bread

Poppy seed sausage rolls

Goats cheese vegetable ciabatta

Bruschetta of Tuscan chargrilled vegetables, feta cheese

Individual quiche tartlets

Garlic and thyme chicken skewers

Basil and lemon baked salmon bites

Mixed crudites and dips

Salmon and cherry tomato kebabs, glazed with honey

Tempura of market vegetables, basil mayonnaise

A selection of tortilla wraps

Mexican nachos, spicy salsa, guacamole and sour cream with chive dips

Chicken tikka kebabs, cucumber mint yoghurt

Honey and sesame glazed chicken wings

Small chocolate éclairs

Seasonal fresh fruit platter, Greek yoghurt and ginger dressing

Mini cheeseboard with celery and grapes

Fruit kebabs

Choice of 5 items £10.95

Choice of 6 items £11.95

Choice of 7 items £12.95

All of the above Finger Buffets include a serving of Tea and Coffee. Wedding Cake may be served at this time, cut and presented by our Kitchen Team.

We can also offer a hot evening buffet, please ask the wedding consultant for information.

We recommend catering for at least 75% of your total evening reception.

Drinks Packages

To complement your Wedding Meal, please choose one of our Drinks Package offers.

GOLD COLLECTION £14.95 per guest

Glass of sparkling wine as your guests arrive

A glass plus top up of our house red or white wine to accompany your meal

A glass of sparkling wine for the formal toast and speeches

DIAMOND COLLECTION £16.95 per guest

Glass of sparkling wine as your guests arrive

A choice of Katherine Hills Chardonnay, or Katherine Hills Shiraz

A glass plus top up to accompany your meal

A glass of sparkling wine for the formal toast and speeches

PLATINUM COLLECTION £20.95 per guest

Glass of champagne as your guests arrive

*A glass of red or white
Rioja Crianza Vina Royal*

A glass plus top up to accompany your meal

A glass of Mansard sparkling rose for the formal toast and speeches

*Flexibility is key to ensuring we meet your requirements for your special day.
Should you wish to "mix and match" our drinks packages or have other ideas of your own, then simply discuss it with our Wedding Team.*

** All Friday and Saturday Weddings must include a drinks package*

Winter Weddings

From January to April 2010

Winter Wedding Package

Glass of sparkling wine on arrival

Three course wedding meal

Glass of house wine plus a top up

Glass of sparkling wine for the toast

Co-ordinated table linen

Cake base and wedding knife

Toastmaster

Menu cards

Resident disco

Complimentary bridal suite for the Bride and Groom!

For £39.95 per guest

Choosing Your Day

Weekends are naturally very popular but increasingly other days are now being considered. At Inchyra Grange we are happy to offer a 10% discount on the cost of the food element of the account for weddings held on a Monday to Thursday inclusive (excluding our winter all-inclusive package) with a minimum of 60 guests attending the wedding meal

Booking Procedure

Once you have chosen your date you may hold this as a provisional booking for 14 days without obligation. To secure the date a deposit of £500.00 is required along with a letter of confirmation. Any bookings not confirmed after 14 days will be released. As weddings are booked up well in advance all deposits are non-refundable in the event of cancellation, unless the room is relet to another party. Please refer to our Terms and Conditions for comprehensive details.

A pro forma invoice based on your requirements will be presented to you for payment after the final details have been discussed with our wedding co-ordinator eight weeks prior to the wedding. 90% of this invoice must be paid in full, six weeks prior to the date of the wedding reception. The remaining balance must be paid 7 days prior to the wedding reception. Any balance remaining thereafter must be paid within a further seven days. Payments may be made by debit card at no additional charge.

The prices for food and drinks included within this brochure are correct at time of printing and are subject to increase

Accommodation and Rates

At The Inchyra, you will find an irresistible blend of history, character and lavish modern comforts. This luxury four star hotel has 98 beautifully appointed rooms, a celebrated restaurant, Cocktail bar, Vital Health, Fitness and Beauty Spa, which features swimming pool, Jacuzzi, technogym, sauna, steam room and 4 beauty treatment rooms.

All of this is available to your wedding guests at very attractive prices,

2009 ACCOMMODATION RATES

Wedding Night Only £65.00 per person including bed & breakfast
Two or More Nights including Wedding Night £65.00 per person including bed & breakfast
A single supplement of £20.00 is applicable. Executive rooms available at £20.00 supplement per night.

2010 ACCOMMODATION RATES

Wedding Night Only £68.00 per person including bed & breakfast
Two or More Nights including Wedding Night £68.00 per person including bed & breakfast
A single supplement of £20.00 is applicable. Executive rooms available at £30.00 supplement per night.

Rates for Children sharing a room with Parents.

Children under 5 years

Free Bed & Breakfast

Children 5 - 16 years

£15 per child, sharing adult room, including Breakfast.

RATES INCLUDE FULL USE OF VITAL HEALTH, FITNESS AND BEAUTY SPA.

Why not book some beauty treatments in advance and look your best for the special day.