

STRATHMORE  
— HOTELS —  
*The Salutation*



*Wedding Brochure*

## WELCOME

Thank you for considering our hotel for your special day.

All our wedding packages include the following:-

Red carpet on arrival, hire of the Moncrieffe Suite for the day, printing of personalised menu and table plan, use of cake stand or base and knife,

white linen tablecloths and napkins, Master of Ceremonies for the day,

Celebratory glass of bubbly for the bride and groom

In addition if you have more than 50 guests at your meal you will also receive with our compliments:-

Fresh flower arrangement on top table and buds for all your tables, Piper to welcome your guests and pipe you in to the top table, Use of the Four Poster bedroom for the happy couple, Complimentary first anniversary dinner in our Adam Restaurant with a bottle of wine.



Save up to **20%** for Weddings Sunday to Thursdays

Special Accomodation rates can be arranged for guests attending the wedding and would be agreed at the time of booking.

All of our 84 bedrooms have ensuite facilities, flat screen televisions, hairdryers, refreshments tray and 24 hours room service.

## WEDDING MENU PACKAGES

### SALUTATION CLASSIC PACKAGE

Soup of Your Choice (v) GF

Traditional Prawn Cocktail, Brown Bread Roundels, Lemon (GF – No Roundel)

\*\*\*\*\*

Braised Beef in a Rich Ale Gravy in an individual Short Crust Pastry Case

Chicken Strathmore

Breast of Chicken stuffed with Haggis served with a Pink Peppercorn Sauce (GF – Plain Chicken)

Chefs Selection of Market Fresh Vegetables and Potatoes

\*\*\*\*\*

Traditional Warmed Apple Pie with Light Vanilla Custard

Ice Cream Sundae, Vanilla Ice Cream, Butterscotch Sauce, Wafer Curls (v)

(GF – No Wafer)

Freshly Filtered Coffee or Tea, Dark Chocolate Mints

### SALUTATION SUPERIOR PACKAGE

Soup of Your Choice (v) GF

Trio of Honeydew, Galia and Watermelon

Haggis Bon Bons, Turnip Puree, Creamy Mash, Pink Peppercorn Sauce

\*\*\*\*\*

Roast Sirloin of Scottish Beef, Red Wine Gravy, Yorkie Pudding (GF – No Yorkie)

Poached Fillet of Salmon with a Citrus and Caper Butter GF

Chefs Selection of Market Fresh Vegetables and Potatoes

\*\*\*\*\*

Fresh Strawberries or Raspberries simply served with Pouring Cream (v) GF

Sticky Toffee Pudding, Sweet Sauce, Vanilla Ice Cream (v)

Freshly Filtered Coffee or Tea & Tablet

## SALUTATION DELUXE PACKAGE

Soup of Your Choice (v) GF

Paupiette of Sole with Crab Mousse set on a Cherry Tomato Coulis  
Duck and Orange Parfait, Red Onion Marmalade, Rocket, Bruschetta

\*\*\*\*\*

Medallions of Fillet of Beef, Mustard Gravy

Grilled Fillet of Sea Bass, with a Light Parsley & Prawn Cream Sauce

Chefs Selection of Market Fresh Vegetables and Potatoes

\*\*\*\*\*

Meringue Nest filled with Fruits of the Forrest, Whipped Cream GF

Lemon and Lime Cheesecake, Mango Coulis

Rich Chocolate Mousse with a Mint Cream

Freshly Filtered Coffee or Tea & Tablet



### KIDS MENU

Tomato Soup with Slice of Bread

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Chicken Goujons with Beans and Chips

\*\*\*\*

Kids Novelty Ice Cream

(Includes Two Fruit Shoot Drinks)

## **TAILOR YOUR OWN MENU (PRICED ON REQUEST)**

Pauipette of Sole with Crab Mousse Set on a Cherry Tomato Coulis  
Rosettes of Chicken Liver and Brandy Paté, Fruit Chutney, Arran Oaties  
Coronets of Smoked Salmon, Horseradish Crème Fraiche, Lemon, Brown Bread & Watercress  
Traditional Prawn Cocktail, Lemon, Brown Bread Roundels  
Haggis Bon Bons, Turnip Puree, Creamy Mash, Pink Peppercorn Sauce  
Creamy Garlic Mushrooms, White Wine Sauce, Crisp Parsnip Shavings (V)

### **SOUPS**

Cream of Vine Tomato and Basil Soup (V), Lentil Soup (V), Leek and Potato Soup (V)  
Traditional Scotch Broth (V) Creamed Carrot Soup with hints of Honey (V)

### **MAIN COURSES**

Breast of Chicken stuffed with Haggis, served with a Pink Peppercorn Sauce  
Roast Sirloin of Scottish Beef, Red Wine Gravy  
Supreme of Corn Fed Chicken, Filled with Black Pudding, Wrapped in Parma Ham, Mushroom Sauce  
Poached Fillet of Salmon with a Citrus and Caper Butter.  
Grilled Fillet of Sea Bass with a Light Parsley & Prawn Cream Sauce.  
Traditional Beef Wellington, Mushroom and Pate Duxelle, Madeira Infused Gravy (supplement applies)  
Medallions of Lamb, Minted Gravy

### **PUDDINGS**

Individual White Chocolate and Raspberry Torte  
Sticky Toffee Pudding, Sweet Sauce, Pouring Cream  
Meringue Nests Filled with Fruits of the Forrester, Whipped Cream  
Traditional Warmed Apple Pie with Light Vanilla Custard Sauce  
Lemon and Lime Cheesecake, Mango Coulis  
Fresh Raspberries or Strawberries Simply Served with Pouring Cream  
Selection of Mackie's Ice Creams  
Selection of Three Scottish Cheeses, Grapes, Celery, Fruit Chutney, Arran Oaties

All served with coffee and tea, chocolate mints or tablet  
Selection of Vegan & Vegetarian Dishes available on request

## WEDDING DRINKS PACKAGES

### PACKAGE A

- 1 Glass of Bubbly/Bucks Fizz/Orange Juice on arrival
- 1 Glass of House Red/White Wine with the meal
- 1 Glass of Bubbly/Bucks Fizz/Orange Juice for Speeches

### PACKAGE B

- 1 Glass of Sparkling Wine/Orange Juice on arrival
- 2 Glasses of Red/White Wine with the Meal
- 1 Glass of Sparkling Wine/Orange Juice for Speeches

### PACKAGE C

- 1 Glass of NV Champagne/Orange Juice on arrival
- 2 Glasses of Red/White Wine with the Meal
- 1 Glass of NV Champagne/Orange Juice for the Speeches

**The drinks packages are examples and we can tailor a package to your exact requirements. Alternatively you may set up a bar account to offer guests a drink of choice on arrival.**

### **Canapé Selection (Please choose 3 options)**

- Smoked Salmon, Cream Cheese on Roundels of Brown Bread
- Warmed Black Pudding, Brie and Cranberry on French Bread Slices
- Chicken Liver Pate, Winter Relish on Arran Oaties
- Warmed Goats Cheese, Cherry Tomato and Dill in Tartlet Cases (V)
- Cucumber wedges of Tomato Salsa & Parsley (V) (GF) (VG)

## **EVENING BUFFET MENU**

### **BUFFET MENU A**

Selection of Fresh Assorted Sandwiches on White and Wholemeal Bread  
Warmed Cocktail Sausage Rolls  
Battered Tempura Vegetables (Vegan) (GF)  
Deep Fried Crispy Chicken Fillets  
Chicken Tikka Split Stick (GF)

### **BUFFET MENU B**

Selection of Fresh Assorted Sandwiches on White and Wholemeal Bread  
Warmed Cocktail Sausage Rolls  
Battered Tempura Vegetables (V) (Vegan) (GF)  
Chicken Tikka Split Stick (GF)  
Mini Cheeseburgers Crostini's  
Goujons of White Fish  
Assortment of Vegetarian Quiches  
Lamb Samosas, Mint Dipping Mayo

### **BUFFET MENU C**

Selection of Fresh Assorted Sandwiches on White and Wholemeal Bread  
Sausage Rolls  
Mini Peppered Steak Pies  
Deep Fried Crispy Chicken Fillets  
Tex Mex Potato Wedges (Vegan)  
Mini Ham and Cheese Panini's  
Battered Tempura Vegetables (Vegan) (GF)  
Lemon and Black Pepper Goujons of Sole  
Chicken Tikka Split Sticks (GF)  
Cream Cake Fancies, Eclairs, Strawberry Tarts and Meringues

Additional Buffet Items

Tea/Coffee

Stovies and Oatcakes or Hot Filled Rolls & Rustic Chips

Cream Cake Fancies/Mini Chocolate Eclairs/Strawberry Tarts and Meringues

## WEDDING PRICES

2022

Ceremony Room Hire - £600

### 3 COURSE WEDDING BREAKFASTS

Classic Package £28.00pp

Superior Package £30.00pp

Deluxe Package £32.00pp

Kids Menu £14.50pp

### DRINKS PACKAGES

Package A £13.85pp

Package B £16.95pp

Package C £19.95pp

Canapes £6.95pp

### CORKAGE

Wine £10.50 per bottle

Sparkling Wine £13.50 per bottle

Champagne £16.50 per bottle

### EVENING BUFFET

Buffet Menu A £10.95pp

Buffet Menu B £12.95pp

Buffet Menu C £14.95pp

Tea/Coffee £3.40pp, Stovies and Oatcakes £5.40pp, Hot Filled Rolls & Rustic Chips £5.70pp. Cream Cake Fancies/Mini Chocolate Eclairs/Strawberry Tarts and Meringues £3.40pp

2023

Ceremony Room Hire - £650

### 3 COURSE WEDDING BREAKFASTS

Classic Package £29.00pp

Superior Package £31.00pp

Deluxe Package £33.00pp

Kids Menu £15.50pp

### DRINKS PACKAGES

Package A £14.85pp

Package B £17.95pp

Package C £20.95pp

Canapes £7.95pp

### CORKAGE

Wine £11.50 per bottle

Sparkling Wine £14.50 per bottle

Champagne £17.50 per bottle

### EVENING BUFFET

Buffet Menu A £11.95pp

Buffet Menu B £13.95pp

Buffet Menu C £15.95pp

Tea/Coffee £3.50pp, Stovies and Oatcakes £5.90pp, Hot Filled Rolls & Rustic Chips £5.95pp. Cream Cake Fancies/Mini Chocolate Eclairs/Strawberry Tarts and Meringues £3.90pp



## WEDDING PRICES

2024

Ceremony Room Hire - £700

### 3 COURSE WEDDING BREAKFASTS

Classic Package £30.00pp

Superior Package £32.00pp

Deluxe Package £34.00pp

Kids Menu £16.50pp

### DRINKS PACKAGES

Package A £15.85pp

Package B £18.95pp

Package C £21.95pp

Canapes £8.95pp

### CORKAGE

Wine £12.50 per bottle

Sparkling Wine £15.50 per bottle

Champagne £18.50 per bottle

### EVENING BUFFET

Buffet Menu A £12.95pp

Buffet Menu B £14.95pp

Buffet Menu C £16.95pp

Tea/Coffee £3.60pp, Stovies and Oatcakes £6.40pp, Hot Filled Rolls & Rustic Chips £6.25pp. Cream Cake Fancies/Mini Chocolate Eclairs/Strawberry Tarts and Meringues £4.20



## **MAKING A BOOKING**

**When you have decided on a date for your wedding please contact our Events Manager or Duty Manager to check availability.**

### **STEP ONE - PROVISIONAL BOOKING**

This is a temporary booking which will be held for one month, if you have not contacted the hotel after this time, we will contact you to see if the booking is to be confirmed or released.

### **STEP TWO - CONFIRMED BOOKING**

All we require is a non-refundable deposit of £500.00. This guarantees your booking with the hotel for your wedding day.

At this time we need an estimate of numbers attending and approximate timings of wedding service and meal. We also need the attached signed Terms and Conditions form at this time

### **STEP THREE - PLANNING MEETING**

We leave it up to you to arrange an appointment that suits both of you, to come in and discuss the details of your wedding day. All we ask is that this meeting is arranged at least 1 month before the day.

At this point menus, drinks packages, wine and room layouts can be finalised.

Remember you can come into the hotel at any time prior to your wedding, to view wedding set ups or if you need advice on an aspect of your day or have any questions.

### **STEP FOUR - FINAL DETAILS**

We require final chargeable numbers, seven days before the reception at this point we will issue an invoice. The invoice must be settled before the wedding day.

Please ensure that we have your table plan and place cards and any favours or other table items, by the day before your wedding at the latest.

## **CHILDREN**

High chairs are available. No charge is made for infants under two years, children up to 12 years are charged at 50% of the adult package. Alternatively a children's menu is available.

## **PRICES**

All prices quoted are inclusive of VAT at prevailing rate.

## TERMS AND CONDITIONS

1. The hotel reserves the right to cancel a booking at any time, if the “making the booking” steps are not adhered to.
2. Once you have received confirmation from the Hotel, should you then have to cancel your event, a charge will be made equivalent to any loss suffered by the hotel, as explained in the following conditions.
3. Cancellation Charges for Weddings will be calculated as a % of the total booking value according to the following notice period given: -
  - 50% if cancelled 2-6 weeks out.
  - 90% if cancelled less than 2 weeks out
4. Numbers to be charged - Provisional numbers will be asked for at the time of booking and the hotel reserves the right to set a minimum number to be charged for the event.
5. Reduction in number of guests - Any cancellations after final numbers are agreed will be charged at the agreed individual rate unless minimum number charge is applicable.

### ACCOMMODATION BOOKED WITH WEDDINGS

6. Any accommodation bookings made for your wedding guests (with the exception of Bride and Groom bedroom) is separate from your event booking. The hotel will ask for individual guest card details at the time they book accommodation. If you reserve a block of rooms (maximum is 5 rooms), please release any rooms back to us 4 weeks before the wedding date or possible charge will be applied.

### MISCELLANEOUS

7. Cancellation by the hotel. The hotel may cancel the booking:-
  - If the hotel or any part of it is closed due to fire, flood, dispute with employees, alteration and decoration or by order of Public Authority.
  - If the customer becomes insolvent or enters into liquidation or receivership.
  - If the customer is more than 32 days in arrears with payment to the hotel of previously supplied services.
  - If it might prejudice the reputation of the hotel.
8. The hotel has the right to out book any event/accommodation to another local establishment of similar or better standard. The hotel must inform the client of this in writing at least two weeks in advance of event.
9. The hotel shall not accept responsibility for any gifts, cards etc which may be left after the wedding reception. Any left- over items such as wedding cake, cards etc must be uplifted on the morning after the wedding.
10. Any advice given by the hotel regarding other wedding businesses for example bands, discos, florists is purely to assist in your planning. The hotel accepts no liability in relation to these companies if hired by yourselves.

12. The customer must ensure that the entertainers for the wedding have had all their electrical equipment PAT tested and certificates available to show this.
13. The customer must note that any articles deposited at reception are at their own risk and no responsibility will be accepted by management for loss or damage to the items.
14. We must point out that in the event of the hotels fire alarm sounding during any event held in the premises, it is company policy that the premises be immediately evacuated and fire service are called. No refund or compensation will be made to wedding/event clients should this occurrence happen.
15. The organiser is liable for the actions of their guests and for any damage caused to the building, fixtures and fittings and bedrooms.
16. Buffet food will only be left out for 1 hour and 30 minutes before clearing away due to hygiene rules.

**PLEASE SIGN TO ACCEPT THE ABOVE TERMS AND CONDITIONS**

**THE HAPPY COUPLE**

**Signature 1**.....

**Signature 2**.....

**Date**.....

**Date of Wedding** .....



## **MASTER OF CEREMONIES**

The Master of Ceremonies will welcome the Happy Couple to the hotel and explain how they will be there to look after them during the day.

Our Master of Ceremonies will announce the meal and ask all the guests to take their seats as per the table plan. Once all the orders are in the MC will take the order from the Happy Couple and then announce them into the room with the piper (if pre-arranged) asking all the guests to be upstanding. The MC will take the Happy Couple to the cake and ask announce the cake cutting. After this the Happy Couple will be taken to the top table and the speeches will be announced. The cake will be taken away after the meal to be cut for the evening buffet.

The MC will also ask the guests to leave the room after the meal so the room can be refreshed and made ready for the arrival of the evening guests.

### **PHOTOGRAPHY**

It can take up to an hour or more for the photographs to be taken and this includes pictures of the Cake, or by the Adam Window or even at the Rodney Gardens and Riverside.

### **ENTERTAINMENT**

It is usually best if the entertainment is set up prior to the evening guests arriving. This should finish for 12.30 with the bar closing at 1 am on Fridays and Saturdays. Residents will be asked to move to Reid's Bar after 1.00am and will close at the discretion of the Night Manager.

### **TIMINGS**

The ceremony time is usually 2.00pm, evening guests 7.30pm and the buffet served at 9.30pm but these timing can be flexible.

### **YOUR NOTES**

# WE DON'T JUST CATER FOR WEDDINGS!

Engagement Parties

Children's Birthday Parties

Dinner Dances

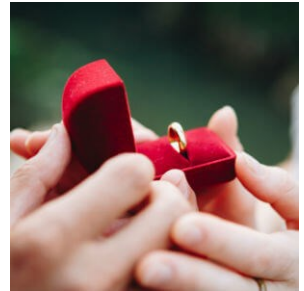
Baby Showers

Anniversaries

Funeral Teas

School Proms & Balls

Don't see an event or celebration here?



Contact us by

**Telephone:** 01738 630066

**Email:** [salutationevents@strathmorehotels.com](mailto:salutationevents@strathmorehotels.com)

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