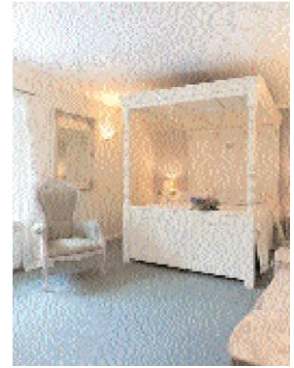


WEDDING CELEBRATIONS



Congratulations on your engagement and welcome to Marshall Meadows Hotel. With the stunning backdrop of our beautiful gardens and our outstanding reputation for service and care, Marshall Meadows is the perfect Borders wedding venue.

Marshall Meadows has a civil wedding license and our magnificent Border Suite with adjoining conservatory can accommodate up to 160 guests with entertainment and banqueting facilities second to none.

All Wedding receptions using the Border suite at night must also include an overnight accommodation package. There are 18 elegant bedrooms for close friends and family and a superb Bridal Suite for yourselves.



COUNTRY HOUSE HOTEL

ACCOMMODATION



All bedrooms are en-suite with TV, Wifi and amenities.
Prices include a delicious Borders Breakfast in the morning.

Anyone who wishes to reserve the Border Suite may choose either:

Please select either

HOTEL FOR HIRE

All rooms and ground exclusively yours.

1st April - 30th September - £1,750 per night

1st October - 31st March - £1,500 per night

or

THE TERRACE WING

Your private collection of 12 bedrooms.

1st April - 30th September - £1,100 per night

1st October - 31st March - £900 per night

Marshall Meadows

COUNTRY HOUSE HOTEL



THE VENUE



The Border Suite with the Terraces, Gardens and adjoining Conservatory has every facility the ideal wedding celebration requires. We offer the perfect location for the ceremony and then the celebrations that follow. Completely flexible it provides elegant, at table seating for up to 120 guests for meal service and in the evening transforms into a dance floor with stage for up to 160 guests.

Hire of the Border Suite, Conservatory and Terrace - £350.

THE RECEPTION

We will help you to plan the perfect day, one that suits you and your partner. Therefore, we are completely flexible and open to requests. As a guideline you will find celebration packages which contain the main elements of the day and evening.

THREE COURSE BANQUET

First choose one of our three differently priced options then select one dish from each course to form a menu. We always offer vegetarian options.

DRINKS

Now select one of three Drinks Packages to accompany your meal. Each includes a welcome drink, wines and a glass of sparkling wine for toasts.

NIGHT TIME BUFFETS

To complete your day we offer a delicious selection of hot and cold dishes ideal for evening receptions and informal dining.



COUNTRY HOUSE HOTEL

CELEBRATION MENU A

£28.50 Per Person

SOUP (V) (G)

tomato and basil or cream of vegetable

FAN OF GALIA MELON (V) (G)

with fresh raspberries and raspberry sorbet

HAGGIS AND BLACK PUDDING TERRINE

with a red wine and cranberry compote

CORN FED BREAST OF CHICKEN (G)

with white wine, butter and sage

HADDOCK AND SMOKED SALMON ROULADE (G)

with a white wine, lemon and dill sauce

LAMB NOISETTE (G)

With a mint, red wine and rosemary jus

APPLE PIE (V)

topped with custard

STICKY TOFFEE PUDDING (V)

served with vanilla ice cream

TRIO OF SORBET (G) (V)

a scoop of raspberry, orange and lemon sorbet



COUNTRY HOUSE HOTEL

CELEBRATION MENU B

£35 Per Person

SOUP (V) (G)

portobello mushroom & stilton or potato & leek

CHEF'S CHICKEN LIVER AND PORT PATE (G) with a
homemade plum chutney and oatcakes

HAGGIS PARCEL

spicy haggis wrapped in filo pastry with a red wine and cranberry compote

SMOKED HADDOCK AND SALMON FISH CAKES

with a lime and coriander creme fraiche

ROAST SIRLOIN OF BEEF

with Yorkshire pudding and homemade jus

BALLOTINE OF CHICKEN (G)

chicken breast stuffed with spinach and ricotta cheese,
topped with a creamy mushroom and tarragon sauce

SLOW ROASTED LAMB SHANK (G)

with a creamy leek mashed potato topped with a red wine and rosemary jus

LEMON SOLE PAUPIETTE (G)

lemon sole rolled with smoked salmon topped with a lemon & crayfish dill butter.

WHITE CHOCOLATE AND BLUEBERRY CHEESECAKE (V)

with fresh whipped cream

SHORTBREAD AND RASPBERRY STACK (V)

homemade shortbread with vanilla ice cream, fresh raspberries and a fruit coulis

CHOCOLATE AND ORANGE MOUSSE (G) (V)

with a Drambuie cream

STRAWBERRY PAVLOVA (G) (V)

homemade meringue with fresh strawberries, fresh whipped cream & a fruit coulis



COUNTRY HOUSE HOTEL

CELEBRATION MENU C

£47.50 Per Person

SOUP (G)

Cullen skink or asparagus & nutmeg

DUET OF SMOKED SALMON (G)

hot smoked and cold smoked salmon with a fennel & horseradish creme fraiche

CHEF'S DUCK LIVER & PORK PATE (G)

with a port, orange and cranberry compote

EYEMOUTH PRAWNS (G)

langoustines cooked in white wine, garlic & lemon

FILLET OF BEEF PORTUGUESE

fillet steak on a tarragon bread crouton drizzled with a tarragon & mushroom sauce

ROAST SADDLE OF VENISON (G)

with a glenlivet and wild mushroom jus

SEA BASS PARCEL (G)

whole sea bass stuffed with lemon and dill butter, baked in a brown

parcel with white wine

CONFIT OF DUCK (G)

with a port & plum compote

CRANACHAN (V)

raspberries layered with fresh cream,
laced with whisky, toasted oats and fruit coulis

MEADOWS TRIO DESSERT (V)

mini shortbread stack, mini pavlova and a chocolate & Drambuie mousse

WHITE CHOCOLATE, BLUEBERRY & RASPBERRY TART (V)

with a Champagne sorbet

CREME BRULEE (G)

passion fruit crème brulee with homemade shortbread and a Tia Maria
cream



COUNTRY HOUSE HOTEL

DRINKS PACKAGES

These packages may all be adapted to suit your personal preferences

SELECTION A

£13.75 Per Person

The Arrival Glass of White, Red, or Rose Wine, or Fresh Orange Juice

The Meal White Wine - Sauvignon Blanc; Red Wine - Merlot

The Toast Glass of Prosecco

SELECTION B

£18.50 Per Person

The Arrival Glass of Buck's Fizz or Fresh Orange Juice

The Meal White Wine - Pinot Grigio; Red Wine - Rioja

The Toast Glass of Prosecco

SELECTION C

£25 Per Person

The Arrival Glass of Prosecco

The Meal White Wine - Sancerre; Red Wine - Bordeaux Superieur

The Toast Glass of House Champagne

CORKAGE CHARGES

Per Bottle (75cl)

Wine £7.50; Sparkling Wine £10; Champagne £12.50.

Please note that no spirits or fortified wines may be brought into the hotel



COUNTRY HOUSE HOTEL

HOUSE SPECIALITIES

SHARING PLATTERS

£10 per person

PLOUGHMANS PLATTER

Cheese Selection
Chef's Chicken Liver Pate
Pork Pies
Pickles

DELI PLATTER

Salami
Parma Ham
Mortadella
Mixed Olives

FISH PLATTER

North Atlantic Prawns & King Prawns
in a Bloody Mary Sauce

Chef's Mackerel Pate

All Platters are served with
homemade crusty bread
mixed leaf salad oil and
balsamic vinegar.



COUNTRY HOUSE HOTEL

SPECIALITY BUFFETS

£12.00 per person

ITALIAN

Parma Ham on Garlic Croutons, Tricolore (Tomato, mozzarella and fresh basil) and Lasagne

OCH AYE THE NOO

Haggis Parcels, Stovies, Sausages and... if you dare...
Deep Fried Mars Bar Pieces

GREEK

Lamb Kebabs, Vegetable Kebabs, Greek Salad
Pitta Bread and a selection of dips
(Tzatziki, Hummus, Taramasalata)

FISH & CHIPS

Fresh Scampi
Plain and Smoked Haddock Goujons and Hand Cut Chips served in
newspaper cones

UNCLE SAM

Cajun Chicken, Maryland Chicken, Hot Dogs, Florida Salad

HOG ROAST

Slow roasted pork with Stuffing, Gravy, Apple Cider Sauce, Rolls and Salad

BARBECUE

Pork Sausages, Burgers, Chicken Drumsticks
Mediterranean Vegetable Kebabs and Salad



COUNTRY HOUSE HOTEL

CELEBRATION BUFFET

£21 per person

Melon wrapped in Parma Ham
Trio of Salmon
(Hot and Cold Smoked Salmon, Gravalax)
Smoked Haddock and Coriander Fish Cakes

Cold Meat Carvery
Honey Roasted Ham
Roast Sirloin of Beef
Breast of Turkey

Caesar Salad
New Potatoes

Cheese Board
Fresh Fruit Salad



COUNTRY HOUSE HOTEL

WEDDING PACKAGES

All packages include:

Hire of Border Suite, Conservatory & Terrace, Waiting and Bar Staff Table Linen and Place Settings, Cake Stand and Knife.

Prices are fixed at the time of purchase and will not increase. The final balance will reflect the actual number of guests attending and will be adjusted accordingly.

Packages may only be purchased by couples that have either hired the Terrace Wing accommodation or the hotel.

THE BORDER ROSE CELEBRATION

DAYTIME The Arrival -

Glass of Red, White, Rose or Orange Juice

The Breakfast - Three Course selection from Menu A

Wines - Sauvignon Blanc, Merlot **The Toast**

- Glass of Prosecco

EVENING Dining -

Your choice of Sharing Platters

The Party -

Borders Suite set cabaret style with dance floor and fully licensed bar.

PRICES 2017/18

	<u>60 Guests - Day</u>	<u>40 Guests - Day</u>
	<u>100 Guests - Night</u>	<u>80 Guests -Night</u>
1st April to 30th Sept	£3,800	£2,800
1st Oct to 31st March	£3,500	£2,500



COUNTRY HOUSE HOTEL

THE BORDER THISTLE CELEBRATION

DAYTIME

The Arrival -

Bucks 'Fizz

The Breakfast -

3 courses selection from Menu B

Wines -

Pinot Grigio , Rioja

The Toast -

Glass of Prosecco

EVENING

Dining -

Your choice of Speciality Buffet

The Party -

Borders Suite with dance floor and fully licensed bar.

PRICES 2017/18

	<u>60 Guests - Day</u>	<u>40 Guests - Day</u>
	<u>100 Guests - Night</u>	<u>80 Guests -Night</u>
1st April to 30th Sept	£4,700	£3,400
1st Oct to 31st March	£4,400	£3,100



COUNTRY HOUSE HOTEL

THE BEST OF THE BORDERS

DAYTIME

The Arrival -

Prosecco San Giovanni

The Breakfast -

3 courses selection from Menu C **Wines -**

Sancerre, Bordeaux Superieur

The Toast -

Glass of Champagne

EVENING

Dining -

Celebration Buffet

The Party -

Borders Suite set with dance floor and
fully licensed bar

PRICES 2017/18

	<u>60 Guests - Day</u>	<u>40 Guests - Day</u>
	<u>100 Guests - Night</u>	<u>80 Guests -Night</u>
1st April to 30th Sept	£6,800	£4,900
1st Oct to 31st March	£6,400	£4,500



COUNTRY HOUSE HOTEL

EXTRA SPECIALS

CANAPES

Cold Selection

Cream Cheese and Chives £2.00

Chicken Liver Pate with a Port and redcurrant compote £2.25

Scottish Smoked Salmon served with lemon slices £2.50

Parma Ham served on a crouton with garlic butter £2.75

Mackerel Pate with onion chutney £2.75

Mackerel Pate and King Scallop £4.00

Hot Selection

Mozzarella and cherry tomato pizza bites £3.00

Haggis Crispy Parcels £3.00

Haddock Goujons - smoked and plain combination £3.25

Smoked Haddock and Burnmouth Crab cakes £4.00

Tempura King Prawns with a sweet chilli dip £4.25

VINTAGE AFTERNOON TEA

£12.50

Finger Sandwiches

Scones with cream and jam

Shortbread

Victoria Sponge Cake

Pastries



COUNTRY HOUSE HOTEL

TERMS & CONDITIONS

For every event on a scale such as this, it is important that both parties are aware at the earliest stage of the Terms & Conditions relating to the booking policy and the rights from both sides. Please read through this section prior to signing this contract for your wedding to be held at Marshall Meadows Hotel.

PAYMENT TERMS

A £500 payment on account is required to confirm your booking. The final balance is due 4 weeks prior to the wedding. All accounts are due and payable upon receipt of invoice. Marshall Meadows reserves the right to charge interest at the rate of 4% per week, or part thereof compounded on overdue accounts.

We would also require details of a credit card or debit card as a guarantee for any additional costs incurred on the day, payable upon departure on presentation of an invoice. Payments are non-refundable, but may be transferred to an alternative date, at the discretion of the General Manager.

GENERAL

The Marshall Meadows Hotel reserves the right to change the customer's assigned function for another of comparable suitability.

Marshall Meadows Hotel shall be entitled at their sole discretion to cancel the event upon notice to the client in the occurrence of one or more of the following circumstances: FORCE MAJEURE, i.e. Acts of God; OUTSTANDING PAYMENTS, OR if in the opinion of Marshall Meadows either the customer or any of their servants, invitees, guests or representatives act in a manner considered to be prejudicial to the good name of the hotel, Marshall Meadows shall be at liberty to terminate the contract or event forthwith without being liable for any refund or any compensation to the client.

Marshall Meadows requires you to know of all third party contracts for entertainment or services for a function and reserves the right to prohibit the same. Marshall Meadows Hotel also reserves the right to determine the noise level at a function and the clients are obliged to adjust to this level. The customer shall be liable for all losses or damages sustained by the Marshall Meadows Hotel in respect of the premises, furnishings, utensils or equipment, whether the same is caused wilfully or by negligence or default and shall be liable for the cost of replacement, plus compensation for the loss of business caused thereby.

CANCELLATION

In the event of cancellation of a booking by the client for whatever reason Marshall Meadows will make a cancellation charge for the total anticipated loss of revenue to Marshall Meadows on the following basis:

52 weeks & over - 25% of the booking value; 27 to 51 weeks - 50% of the booking value;

13 to 26 weeks - 75% of the booking value; 12 weeks or less - 100% of the booking value

The customer agrees to be bound by all reasonable instructions of duly authorised representatives of Marshall Meadows Hotel in respect of condition of the function and shall further ensure that those attending shall similarly comply. No food or beverage may be brought from outside onto the premises unless permission is given in writing by the General Manager.



COUNTRY HOUSE HOTEL

Any written information made available to the customer of Marshall Meadows Hotel shall be deemed incorporated herein and in the event of dispute these terms and conditions shall prevail. No modifications to these terms and conditions shall be binding upon the Marshall Meadows Hotel unless the same is in writing and duly signed by the General Manager within Marshall Meadows Hotel.

The laws of England shall govern this contract and any dispute referred to the English courts. VAT will be charged at the prevailing rate.

The hotel reserves the right to review its annual prices from time to time and to alter prices without notice.

No sale, auction of business shall be transacted at Marshall Meadows without the prior written consent of the General Manager at Marshall Meadows.

ACCOMODATION

All weddings must include the hire of either the terrace wing (12 bedrooms) or hire of the whole hotel (19 bedrooms).