Ballathie COUNTRY HOUSE HOTEL & ESTATE



Congratulations! We are delighted that you are considering Ballathie House Hotel to take care of all the wedding arrangements for your very special day. Set in the heart of Scotland, Ballathie's setting could not be more romantic - nestling on the banks of the River Tay, surrounded by 900 acres of private countryside estate. An unique venue, Ballathie offers an intimate and elegant choice for starting married life in style.

Less than an hour from Edinburgh Airport, Ballathie is a 4 star country house hotel in the true sense of the word. The hotel is full of traditional opulence, with classic style and very warm Scottish Hospitality. Driving down the enchanting tree lined drive, the first glimpse of Ballathie with it's turrets and towers offers all the fairytale grandeur of a dream wedding.

We can accommodate weddings of up to 90 guests for both the ceremony and wedding breakfast. For larger celebrations, a marquee can be set up in our stunning grounds, and for smaller, more intimate celebrations, our special event rooms offer a lovely private space for 18, 36 or 65 guests for a wedding lunch or dinner. At Ballathie, we will only ever accept one wedding on any given day, as we believe it is paramount that you and your guests have our undivided attention throughout your special day.

Head Chef Scott Scorer, masterminds seasonal local produce into his menus to produce simply stunning fabulous food, we can tailor-make a menu to your personal taste, your budget, taking into consideration the seasonality of food at certain times of the year.









CEREMONY

Ballathie is licensed to hold civil ceremonies and civil partnership weddings. The Ceremony can take place in either the Riverside Gardens or in our Drawing Room. For comfort we restrict the numbers for an in house ceremony to 90. The Drawing Room is a beautifully light intimate room, with stunning views of the River. If the Scottish weather is kind, vou can conduct vour ceremony outside on the lawn within our stunning grounds. There is no charge to hold your ceremony at Ballathie assuming a minimum of 65 guests are in attendance.

Our local church is the delightful Church of Scotland at Kinclaven, just 5 minutes from the hotel. Albeit a little country church, with charm in abundance, it can hold up to 200 guests. Should you prefer a slightly grander location to exchange your vows, consider Dunkeld Cathedral in the heart of Highland Perthshire only 13 miles from Ballathie.

EXCLUSIVE USE

To enjoy the ultimate house party style wedding, Ballathie is available for you to enjoy exclusive use. We offer use of the Drawing Room, Terrace Room, Wedding Breakfast Room, the Grand Hall and gardens at Ballathie for your celebrations. By reserving all 25 bedrooms in the main house, you are guaranteed exclusive use. There is no additional venue hire costs to secure Ballathie as an exclusive use venue.

BESPOKE CELEBRATION

Each and every wedding is unique, so we don't want to try and insist you follow a standard format. We want to give you the flexibilty of being able to tailor your celebrations, by being transparent with our costs, what is included in what you select, we ensure you there will be no hidden costs. We will happily prepare a budget costing with you, to help you prepare financially. For those who prefer an inclusive package we are very happy to offer a seasonal promotional package, which is available at certain times of the year.

MENUS

We request that you choose a set menu for all your guests, from the selection of menus which follow. Alternatively you can discuss your preferences with us, and Head Chef Scott Scorer will create a bespoke menu for you. Special diets and food intolerances can be catered for individually on request.

SMALLER INTIMATE WEDDINGS

Tradition, style, comfort can all be found at Ballathie in abundance, coupled with excellent food and undivided attention, Ballathie is an excellent choice for a smaller intimate wedding. As we only ever accept one wedding on any given day, you are assured your celebration at Ballathie is personal and memorable.

Included in your exclusive use we are pleased to offer

- Access to all public rooms and to gardens for photographs
- Personalised Menu cards
- Wedding Cake stand and knife
- Red Carpet
- Master of Ceremonies (a senior manager will guide you through the day and be on hand for any announcements)
- Room hire for the wedding breakfast room (min of 65 day guests)
- Room hire for the ceremony (maximum of 90 guests seated)

Exclusive use 2018/19

The facility fee to hold a wedding at Ballathie includes use of the Drawing Room, Terrace Room, Restaurant and the Gardens, along with a minimum of 25 bedrooms situated in the main house. An additional 16 Riverside rooms and/or a further 12 Sportsman's Rooms (3 star) can also be booked.

	May-Oct	Nov-Apr	
25 ROOMS INTHE MAIN HOTEL	£3995	£2950	Exclusive use of the hotel building on the day of the wedding with a private room for the wedding party for breakfast the following morning
41 ROOMS INTHE MAIN HOTEL AND RIVERSIDE BUILDING	£6500	£5000	Exclusive use of the hotel building and Riverside on the day of the wedding with a private room for the wedding party for breakfast the following morning
53 ROOMS IN THE MAIN HOTEL, RIVERSIDE BUILDING AND SPORTSMAN'S LODGE	£7500	£6000	Full exclusive use of the property for you and your wedding guests on the day of the wedding from 12 noon until 11am the following day.

SUMMER WINTER

The cost of these bedrooms can be divided amongst the guests and charged by the hotel on departure. Please note we cannot guarantee access to all bedrooms before 2pm and you must guarantee reserving a minimum of 25 bedrooms on the night of your wedding. Please note that we are unable to accept wedding bookings with evening entertainment in the months of August and September

It is recommended that should you or your
guests require accommodation either the
night prior or night after the wedding,
reservations should be made well in
advance, as we cannot guarantee
bedroom availability.

Please note - Any rooms not allocated (with the exception of the exclusively reserved rooms) will be automatically released back to the hotel availability 10 weeks prior to the date of wedding and the discounted wedding rate will no longer apply.

All rates are inclusive of full scottish breakfast

	SUMMER May-Oct		WINTER Nov-Apr	
RATES PER ROOM PER NIGHT	Additional rooms for night of wedding	Additional night(s) room rate	Additional rooms for night of wedding	Additional night(s) room rates
HOTEL Double/twin (2 sharing) Master/Suite (2 sharing) Single Room	Included in exclusive use hire charge	£160.00 £180.00 £80.00	Included in exclusive use hire charge	£100.00 £120.00 £50.00
RIVERSIDE Double/twin (2 sharing) Suite (2 sharing)	£160.00 £180.00	£160.00 £180.00	£100.00 £120.00	£100.00 £120.00
SPORTSMAN'S LODGE Sportsman's Lodge (single occupancy) Sportsman's Lodge (2 sharing)	£60.00 £90.00	£60.00 £90.00	£50.00 £80.00	£50.00 £80.00
Extra bed (children under 12)	£20.00	£20.00	£20.00	£20.00

Winter wedding package

We know that organising a wedding can become stressful and budgets sometime run away and become more costly than first envisaged. During certain times of the year, we are delighted to be able to offer an 'all inclusive' wedding package, to make your planning, and budgeting straightforward and much easier

Our special winter wedding package is valid for weddings Sunday to Thursday for the month of November and any day of the week during the months of December, January and February, subject to availability. A minimum of 65 day guests applies to this special inclusive package. A minimum of 25 bedrooms also need to be reserved on the night of the wedding, to ensure Exclusive use of the Hotel. There is no additional hire costs for exclusive use, the only addition costs to this special winter package would be your evening buffet cost and any additional beverages you may wish to offer.

WINTER WEDDING PACKAGE 2018/2019

£58.00 per person

This includes:

- One glass of sparkling wine to welcome guests
- Chef's selection of 3 canapés per person
- A set menu chosen from our Menu A selection
- One glass and a top up of our house wine to accompany your meal
- One glass of sparkling wine for the speeches

Also included in our special winter package are the following Complimentary inclusions

- Personalised menu cards
- Cake stand and knife
- Red carpet
- Master of ceremony

 (a senior member of our management team will guide you through the day and will also be on hand for any announcements)
- Room hire for wedding breakfast (minimum of 65 day guests)
- Room hire for ceremony (maximum of 90 guests)
- Access to all public rooms and to gardens for photographs

Small intimate weddings

Ballathie is as unique as Scotland itself... A very large boast, but one we are justifiably very proud of. As a privately owned country house, Ballathie is large enough for privacy and exclusive use, and yet small enough for an imitate gathering of friends and family - just perfect for the smaller wedding celebration.

Our ethos at Ballathie is simply to give you undivided attention, and with this in mind we will only ever accept one wedding on any given day, ensuring your celebration is both personal and memorable. Vows can be exchanged in either the Morning Room, Terrace Room or the Drawing Room.Room hire charges apply. A choice of rooms are offered to enjoy your wedding luncheon in - The Morning Room is a charming traditional room with a

view of the victorian gardens, and will seat up to 18 guests comfortably. The Terrace Room over looks the River Tay with opening patio doors to the lawns to the front of the hotel, and will seat up to 36 guests with ease. For slightly larger gatherings, the Restaurant will seat up to 65 guests. Evening entertainment is only permissible at Ballathie if all 25 bedrooms in the main house are reserved on the night of the wedding.

WEDDING LUNCH MENU SELECTOR

Pavé of smoked inverawe salmon

potato and chive salad, cucumber relish, curry dressing, nasturtium

Smooth chicken liver parfait red wine plum, petit leaf salad, oatcakes

Galia melon

elderflower sorbet, ginger syrup

Velouté of leek

smoked haddock, herb crème fraîche

Plum tomato and red pepper soup goat's cheese crouton

Braised shoulder of Angus lamb

mustard mash, pearl onions, parsley carrots, braising juices

Grilled fillet of salmon

herb crushed potatoes, wilted greens, citrus dressing

Sautéed suprème of chicken

mushroom risotto, green beans, lardons, garlic butter

Glazed confit of duck

honey crushed parsnips, puy lentils, chilli dressing

Butternut squash and sage risotto grilled crottin, petit herb salad

Blueberry crème brulée lemon madeleine

Orange and chocolate cheesecake candied kumquats

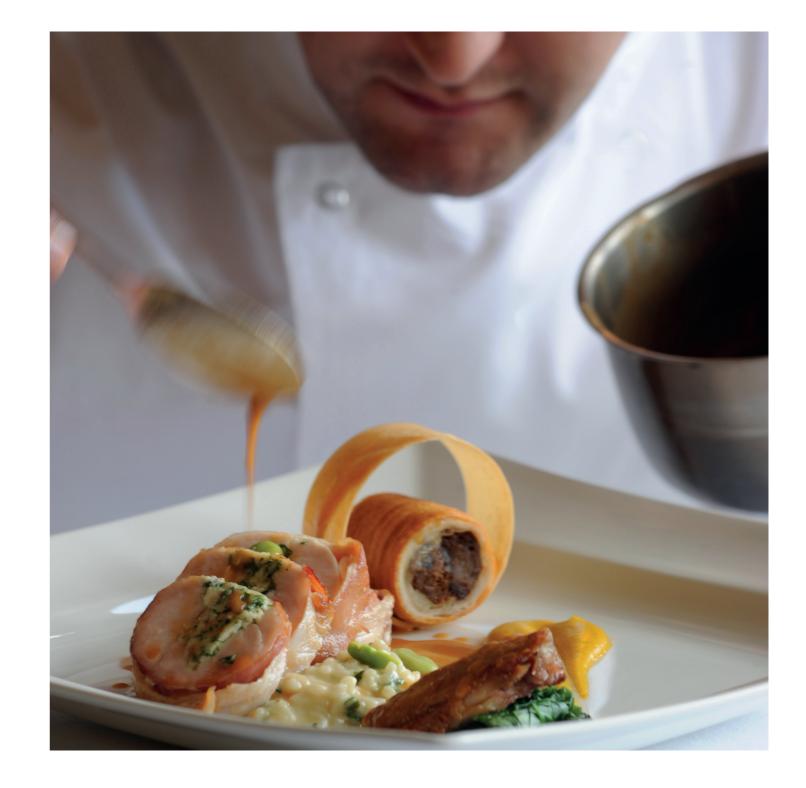
Vanilla crème fraîche mousse compote of berries, langue de chat biscuit

Selection of farmhouse cheeses chutney, grapes, celery, biscuits

Coffee and fudge

£35.00 per person

Please choose a set menu from the above selection - i.e. one option per course for all guests



MENU SELECTOR A

Salad of honeydew melon minted pineapple and rosewater jelly,

elderflower water ice

Pressed ham hock, white bean and parsley terrine piccalilli, dressing, golden beetroot, watercress

Roast plum tomato and basil soup

red pimento cream

Pan fried corn fed chicken supreme

fondant potato, green beans, pearl onions, lardons and marsala cream

Roast chump of peppered lamb

thyme roasted root vegetables, red onion marmalade, peppercorn sauce

Seared shetland salmon

butternut squash risotto, pak choi, shimej mushrooms, artichoke foam

Vanilla crème brulee lemon madelines

Passion fruit panna cotta

pineapple salsa Ballathie trifle

toasted oats, honey, whisky and raspberry cream

Coffee and fudge

£37.00 per person

MENU SELECTOR B

Pressed duck cassoulet terrine

pickled shitake mushrooms, sweet cured plums, rocket leaves, saffron mayonnaise

Leek veloute

smoked salmon, horseradish crème fraiche

Ballathie waldorf salad

confit celery, goats cheese mousse, candied walnuts, compressed apples

Pan fried supreme of guinea fowl

sage mash, green beans, pearl onions, lardons and marsala cream

Roast rump of peppered lamb

slow roasted tomato, barley risotto, red onion marmalade, thyme jus

Seared fillet of hake

spring onion mash, wilted spinach, poached hen's egg

Ballathie pavlova vanilla cream, mixed fruit salsa

Profiteroles

chantilly cream, dark chocolate sauce

Panna cotta

marinated seasonal berries, langue de chat biscuits

Coffee and Fudge

£40.00 per person

MENU SELECTOR C

Beetroot cured salmon

crème fraiche, caviar, citrus dressing

Carpaccio of pineapple

thinly sliced cured ham, smoked barwhey cheese, oriental dressing

Pressed chicken and foie gras terrine

toasted brioche, ginger pear chutney, petit herb salad

Roast rump of lamb

braised shoulder, arran mustard mash, mint and parsley salsa

Pan fried breast of gressingham duck

filo wrapped green beans, spring onion mash, shitake mushrooms and soy jus

Grilled fillet of sea bass

mushroom risotto, wilted greens, sauce vierge

Vanilla crème fraiche mousse mixed berries, drambuie syrup

Milk chocolate tart

clotted cream ice cream, toffee sauce

Ballathie tiramisu

Coffee and fudge

£42.50 per person

MENU SELECTOR **D**

Ballathie salad gourmand

smoked salmon, cured beef, marinated venison, quail egg, asparagus tips, truffle dressing

House cured salmon

carpaccio of beetroot, goats cheese mousse, sour dough crisps, avruga caviar

Thinly sliced parma ham with galia melon

crispy crottin cheese, port wine jelly

Carved loin of venison

dauphinoise potatoes, spinach forestiere, parsnip and pistachio cake, sauce grand veneur

Grilled fillet of stone bass

lemon and coriander crushed potatoes, crevettes, asparagus tips, sauce vierge

Peppered roasted medallion of scotch beef

red onion marmalade, fondant potato, roast root vegetables, peppercorn sauce

Trifle

seasonal fruit, buttermilk, parfait, swiss roll, champagne jelly

Lemon cheesecake

candied pistachios, passion fruit sauce, pistachio tuille

Salted caramel chocolate torte

hazelnut tuille, vanilla ice cream ---

Coffee and fudge

£50.00 per person

VEGETARIAN SELECTOR

Pavé of goat's cheese and basil herb salad, red pepper coulis

Chilled ogen melon poached seasonal fruits, elderflower sorbet, sweet wine sabayon

Ballathie waldorf salad goats cheese mousse, candied walnuts, compressed apple

> Cream of leek and truffle soup Cream of celeriac and truffatta soup Butternut squash and sage soup

Feta cheese and herb briouat tempura of feta, soused vegetables

Mushroom tortellini wilted spinach, pine nuts, shaved parmesan, truffle cream

Roast piquilla pepper smoked mozzarella, basil, lemon and thyme risotto

Caramelised red onion, artichoke and goats cheese tart polenta pont neuf, watercress and apple salad

> Dessert and coffee as chosen for your other guests.

EVENING BUFFETS

Stovies and oatcakes £6.75 per person

Bacon roll/sausage roll with tea and coffee £6.50 per person

> Selection of sandwiches £6.00 per person

Pork and herb sausage rolls £3.00 per item per person

Mini steak and pepper pies Mini duck and plum pies £4.50 per item per person

> Tea and coffee £2.25 per person

Please note a minimum of 85% of the total number of evening guests must be catered for

> Please choose your evening buffet from the above options

CANAPÉS

Crispy haggis

Truffled goats cheese and black pepper tart

Smoked salmon and caviar tart

Five spiced duck with kumquat and shallot relish

Parmesan shortbread

Sesame prawn toast

Blue cheese and walnut tartlet

Goats cheese and smoked paprika beignet

Tempura of prawn, saffron aioli

Mini choux bun filled with chicken liver parfait, apricot glaze, pistachio crumb

Mini devilled crab cakes, tomato salsa

Black pudding and apple bon bon

Mini truffled croque monsieur

A selection of 3 £7.00 per person A selection of 4 £8.50 per person

A selection of 3 savoury canapé cones filled with Chicken liver parfait Goats cheese mousse Smoked salmon tartare

£7.00 per person

Please find below a selection of wines from our house wine list.

VVINE selection

Please advise us if you do not find anything suitable here we would be delighted to suggest alternatives. We have access to a wide range of wines from all over the world at various different price ranges on our main restaurant wine list. It is also important to note that the vintage, price and availability of most wines may have altered by the day of your wedding. We will always endeavour to match the price per bottle and similar grape variety, if we need to offer an alternative to the wines outlined in this wine selection.

Sparkling wines/champagne

Delamotte Brut NV Champagne, France	£53.00 per bottle
Laurent Perrier Rosé NV Champagne, France	£84.00 per bottle
Prosecco Vetriano, Italy	£27.00 per bottle
Pinot Grigio Blush Spumante Botter, Veneto, Italy	£27.00 per bottle

White

Pinot Grigio IGT, Veneto Italy	£19.00 per bottl
The Peach Chenin/Viognier, Stellenbosch South Africa	£22.00 per bottl
First Dawn Sauvignon Blanc, Marlborough New Zealand	£25.00 per bottl

Red

Pinotage Still Bay, South Africa	£19.00 per bottle
Merlot, Young Vines De Waal, Stellenbosch, South Africa	£22.00 per bottle
Cono Sur Los Gansos Pinot Noir, Chile	£25.00 per bottle

Rosé

Pinot Grigio Rosato Botter, Italy	£19.00 per bottle
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memorable and charming experience stunning location with sensational views of the Tay. A truly memorable wedding meal of quite superb quality. Every guest was superbly catered for by attentive staff, with the tenderness of the dishes beautifully complimented by excellent wines >>>

An extract from the Hotel's press reviews' *Tom Peterkn* -Scotland on Sunday

PLEASE CALL OR EMAIL:

Gail Schofield, our Deputy Manager, to arrange a mutually suitable time to meet up over a cup of coffee and see our fabulous hotel for yourself, talk over your plans and allow our experienced and passionate team to make your dream wedding a reality.

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