



I am delighted that you are considering The Redhurst Hotel as a possible venue for your forthcoming wedding.

The wedding brochure contains suggestions for entertainment, drinks packages and both the wedding meal and for the evening buffet. However it must be stressed that it is your day and if you wish to change the menu in any way, please do not hesitate to contact the hotel and we will give you a costing on your individual menu.

The menu price also includes flowers for the tables during the meal and the Redhurst Hotel guarantee that every couple will be treated as unique and individual.

Also, should you wish to view the function suite, bedrooms etc. please do not hesitate to contact the hotel to arrange a time when we can show you around and answer any question that you have.

Kind regards

*Lesley Smith
The Redhurst Hotel*

We are delighted that you are considering holding your forthcoming marriage celebrations with us here at the Redhurst Hotel, where you will find your special day is perfect.

*The prices quoted are valid from the 1st April 2007– March 2008
And include Vat at the current rate, service is at your discretion.
(Please note, Wedding receptions held on Sunday through to Thursday,
are subject to a 10% discount on published rates)*

*These menus have been compiled for your guidance only,
however if you wish to tailor your own package,
please refer to the wedding selectors enclosed or alternatively discuss your requirements with one of our experienced management team.*

Wedding package price includes:

Room Hire

Top table flowers & table decorations

Ivory Linen chair covers and burgundy bows

Personalized table plan, placecards and menus

Red carpet on arrival

Use of cake stand and knife

Member of management/ Master of ceremonies at all times

Discounted meals for children under 12

Complimentary overnight stay in the Giffnock Suite for Bride & Groom

Preferential accommodation rates offered for wedding guests

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We at the Redhurst are delighted to be able to accommodate wedding ceremonies within the hotel. The cost for this service would be an additional £200.00

Please note that it is the future Bride & Grooms responsibility to arrange for a Minister or Registrar to perform the service

Kind regards

The Redhurst Hotel

WEDDING MENUS

We are pleased to present our wedding menu packages, which are designed to suit all tastes. However, should you wish to tailor-make your own menu, please make your selection from our “Create your own” menu.

CREATE YOUR OWN

APPETIZERS

- *Galia melon served with seasonal fruits & passion fruit coulis.....* £ 4.25
- *Cocktail of fresh Norwegian prawns and melon lightly bound in a marie rose sauce.....* £4.95
- *Sliced Antipasto Salad.*
 - Italian meat selection rested on a bed of leaves.....* £5.25
- *Smooth parfait of fresh chicken livers served with crisp oatcakes and cumberland sauce.....* £4.75
- *Roulade of oak smoked salmon and cream cheese served with freshly dressed leaves.....* £6.95
- *Mediterranean Vegetable Tartlet.....* £4.95
- *Parcel of Haggis, Neeps and Tatties set on a light whisky sauce.....* £4.95
- *Asparagus Parcels. Tender spears of asparagus wrapped in Parma Ham gently napped with a light parmesan cream sauce.....* £5.25

SOUPS

- *Tomato and Roast Pepper.....* £3.75
- *Cream of Potato and Leek.....* £3.75
- *Lentil & Parsnip.....* £3.75
- *Golden lentil and Vegetable broth.....* £3.75
- *Carrot, Orange & Honey.....* £3.75
- *Cream of Chicken & Chive.....* £3.75
- *Sweet Potato & Pumpkin.....* £3.75

- Cock – a – Leekie..... £3.75
- Minestrone topped with a parmesan crouton..... £3.75

MAIN COURSES

- Supreme of Chicken Suedoise, fresh chicken lightly poached & masked with a white wine & tarragon cream sauce..... £12.95
- Roast Ayrshire turkey served with sage and onion stuffing, bacon wrapped chipolatas and a rich roast gravy..... £11.95
- Poach Fillet of Salmon simply served with a dill sauce..... £12.95
- Roast loin of lamb pan seared with a red wine & fresh mint jus..... £12.95
- Stuffed Chicken breast, packed full with smoked cheese & wrapped in parma ham..... £13.95
- Plump breast of herb breaded chicken drizzled with a lemon and parsley butter..... £13.75
- Fillet of Beef Medallions glazed with a bordelaise sauce set on a bed of fresh watercress..... £16.95
- Succulent roast rib-eye of Scottish beef traditionally served with a rich skillet gravy and Yorkshire pudding.....£13.95
- Roast pork served with baked apple and a rich gravy.....£11.95

VEGETARIAN MAIN COURSES

- Mediterranean vegetable Strudel
Roasted Mediterranean vegetables enclosed in a light brick pastry drizzled with a sweet chilli dressing..... £11.50
- Stuffed bell peppers
A whole pepper stuffed with a vegetable risotto, topped with melted cheese..... £11.50
- Vegetable wellington
A light pastry parcel filled with fresh vegetables served on freshly dressed leaves..... £11.50
- Risotto with wild mushrooms
A traditional risotto of aborio rice served with wild mushrooms..... £11.50
- Four Cheese Ravioli
Served in a parmesan cream sauce..... £11.50

DESSERTS

- *Chocolate Wafer Baskets filled with chantilly cream & fresh fruits.....* £4.75
- *Trio of drambuie filled cream profiteroles
drenched with chocolate sauce.....* £4.50
- *Caramelised Orange Cheesecake set on a cinnamon biscuit base topped
with Orange segments coated in caramel sauce.....* £4.95
- *Tiramisu. The classic Italian dessert.....* £4.75
- *Passion Cake.....* £4.75
- *Summer Fruit Pudding laced with black cherry cassis.....* £4.95
- *Raspberry Cranachan. Raspberries, cream & toasted oatmeal served with
shortbread.....* £4.95
- *Dark Chocolate Torte finished with crème anglaise & fresh strawberries..* £4.95

COFFEES

- *Freshly brewed Columbian coffee and after dinner mints.....* £2.25
- *Freshly brewed Columbian coffee and all butter shortbread.....* £2.95
- *Freshly brewed Columbian coffee and tablet.....* £2.75

CHILDREN'S MENU

£8.95

(for children under 12 years of age)

Soup as per Wedding Party

Or

Melon—simply served with fresh strawberries

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Chicken Goujons

Chipolata Sausages

Pizza Slices

Fish Fingers

All the above served with french fries

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Vanilla Ice Cream with chocolate sauce

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Please note if you require a choice of more than one dish per course, there will be a surcharge of £5.00 per person

DRINKS PACKAGES

Package A @ £8.25

*Glass of bucks fizz on arrival
Glass of bucks fizz to toast either cutting of cake or the formal toast for speeches
Glass of house red or white wine served with dinner*

Package B @ £9.50

*Drink of choice on arrival served in lounge bar
Glass of bucks fizz to toast either the cutting of cake or the formal toast for speeches
Glass of house red or white wine served with dinner*

Package C @ £12.95

*Drink of choice served on arrival in lounge bar
Glass of sparkling wine to toast the cutting of cake
Glass of house red or white wine served with dinner
Drink of sparkling wine to toast formal speeches*

Package D @ £15.95

*Glass of sparkling wine on arrival served in lounge bar
Glass of sparkling wine to toast the cutting of cake
Glass of house red or white wine plus top up served with dinner
Glass of sparkling wine to toast formal speeches*

Package E @ £24.95

*Drink of choice on arrival served in lounge bar
Glass of champagne to toast the cutting of cake
Glass of house red or white wine plus top up served with dinner
Glass of champagne to toast formal speeches*

CORKAGE

*£7.50 per bottle of still wine
£10.00 per bottle of sparkling wine
£15.00 per bottle of champagne*

Childrens Drink Package @ £3.95

*Glass of orange juice—1st toast
Glass of choice soft drink served with dinner
Glass of orange juice*

COCKTAIL FINGER BUFFET
All buffets include crisp tortilla chips and dips

Assorted sandwiches

Cocktail sausage rolls

Bacon wrapped chipolata sausages

Onion bhajis with yoghurt & mint dip

Vegetarian spring rolls

Potato wedges with chilli sauce

Filled vol au vents

Chicken goujons with a garlic mayo dip

Pizza slices

Mini haggis croquettes

When selecting your buffet please choose your items from the above list

Tea and coffee is available at an additional cost of £1.50 per serving

<i>3 ITEMS</i>	<i>£6.00</i>
<i>4 ITEMS</i>	<i>£7.00</i>
<i>5 ITEMS</i>	<i>£8.00</i>
<i>6 ITEMS</i>	<i>£9.00</i>

Please note that a minimum of 75% of your guests should be catered for

ACCOMMODATION

*The hotel has 17 well appointed En-Suite bedrooms.
Special rates are available for your guests (subject to availability)
And room rates are fully inclusive of full Scottish breakfast served in our restaurant*

DOUBLE/TWIN—£64.00
SINGLE—£50.00

TERMS & CONDITIONS OF BOOKING:

- 1. Provisional bookings will be held only for 14 days.*
- 2. After the provisional booking has been made, a non-refundable deposit of £300.00 is required to confirm the booking.*
- 3. 6 weeks prior to your booking date an estimated payment of 50% is due.*
- 4. The final balance is due a minimum of 14 days prior to your wedding. Final meal numbers are also required at this time.*

CANCELLATION POLICY

- 1. Should any confirmed booking be cancelled then the deposit will be retained by the hotel.*
- 2. Should any event be cancelled within 20 weeks of the event, but no less than 6 weeks, the deposit will be retained and 50% of the estimated booking value shall be due.*
- 3. Should any event be cancelled within 6 weeks of the booking date then the full estimated event value would be due.*

THE HOTEL RESERVES THE RIGHT TO CANCEL BOOKINGS IF:

- 1. Any part of the hotel is closed or otherwise unavailable because of events outwith the control of the hotel.*
- 2. Either party becomes insolvent, or in the case of an individual becoming subject to a bankruptcy petition.*
- 3. The booking may damage the reputation of the hotel. In these circumstances you are entitled to a refund of any advanced payments. The hotel, however would accept no other liability.*

DAMAGE

You the client, is responsible to the Redhurst Hotel for any damage caused by you, your guests, agents, etc by any wilful act, default or negligence.

PRICES

Prices are reviewed annually and are valid from 1st April to 31st March each year. The prices charged will be as published for the year of the Wedding not when the wedding was booked.

ENTERTAINMENT

Only our resident D.J. is permitted to play at the hotel, although a band/entertainer of your choice may be booked, subject to agreement with the Hotel

SELF CATERING

We do not permit self catering

ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE

MENU A

TOMATO & BASIL SOUP
Served with a crusty bread roll

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POACHED FILLET OF SALMON
Served with a dill sauce

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STRAWBERRY GATEAU
Served with lashing of chantilly cream

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FRESHLY BREWED TEA / COFFEE
Served with crisp after dinner mints

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£22.25

MENU B

FANTAIL OF SWEET SEASONAL MELON
Served with peppered strawberries & drizzled with a berry coulis

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ROAST AYRSHIRE TURKEY
Served with sage & onion stuffing, bacon wrapped chipolatas and a rich roast gravy

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FRESH CREAM CHEESECAKE

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FRESHLY BREWED TEA / COFFEE
Served with all butter shortbread

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£24.00

MENU C

ROSETTE OF RIPE GALIA MELON
Served with a mango coulis & seasonal fruits

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POTATO & LEEK SOUP
Served with a crusty bread roll

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SUPREME OF CHICKEN GLENGARRY
Oven roasted chicken served with a haggis mousseline parcel in a light whisky sauce

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RASPBERRY PAVLOVA
Meringue with chantilly cream & fresh raspberries

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FRESHLY BREWED TEA / COFFEE
Served with crisp after dinner mints

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£28.75

MENU D

SMOKED SALMON ASSIETTE
Garnished with lemon, brown bread, baby capers & drizzled with paprika dressing

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CARROT & CORIANDER SOUP
Served with a crusty bread roll

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ROAST SIRLOIN OF BEEF
Served with a red wine jus & caramelised onions

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ICE CREAM PROFITEROLS
Drizzled with melted white chocolate

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FRESHLY BREWED TEA / COFFEE
Served with crisp after dinner mints

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£30.50

