



An enchanting retreat...



## ...for a fairytale celebration

Arriving is just the first of many special experiences. As you wind up the driveway, past fields of young Alpacas, the castle comes into view: tall white towers, perfect architectural symmetry, gently fluttering flags. There can be few settings as elegant, or as romantic.

This castle has always been a place of indulgence and extravagance. Once home to Lord Elibank, the castle was renowned for its banquets and hosted many notable guests including many Queen of Scots and the fables Sir Walter Scott. These days, the historic beauty and warm welcome remains as strong as ever.

Whether it's your reception, your ceremony or both, we'll make sure your day is as individual, exciting and memorable as you have always dreamed.







## Give your imagination free rein

You no doubt have your own ideas about your special day, from the classic and traditional to the creative and quirky. If you are looking for inspiration, we can provide plenty of suggestions, or you're welcome to take the lead and let your imagination run riot. We believe no two weddings should be the same.

Barony Castle was designed with space and flexibility in mind. Today, retaining its original character and charm, we have a variety of rooms to accommodate intimate gatherings and larger celebrations for up to 100 people.

Outside, the stunning grounds make a beautiful setting for your photographs. While you capture the moment, we'll host your drinks reception on the lawn and keep the conversation flowing with tall Pimms, classic Kir Royales and decadent Bellinis as your guests enjoy a string quartet – or a Scottish piper.



## Sparkling conversation, sophisticated food

Barony Castle is all about exceptional produce, farm-fresh ingredients and flexible options. For your wedding breakfast enjoy baked salmon on sauteed leeks and a lemon beurre blanc, or tuck into a strip loin of beef in a rich Burgundy and fresh horseradish jus. Finish with a mouthwatering raspberry crème brûlée or sumptuous banoffee pie.

Our head chef is looking forward to meeting with you to talk through your ideas and explain the best seasonal produce. No meal would be complete without excellent wines and Champagne and we offer some of the finest vintages from French chateaux, as well as some lesser-known gems from around the world.

Then as the stars come out, we can help boost the energy levels with a wide selection of fine cheeses or, for something out of the ordinary, hearty hot dogs.







## A dream-like end to a magical day...

The memories needn't end with the last dance. As the party winds down, retire to your luxurious honeymoon suite and recline in style. Here, we've combined original features with modern touches. Enjoy sumptuous bed-linens, soft lighting and space to relax and reminisce over the events of the day.

In the morning, wake up to a sparkling Champagne breakfast with farm-grown strawberries. Where better to start your married life together?



## Space to curl-up and unwind...

We have 78 special en-suite bedrooms for your family and friends. Those home comforts are never far away. While each one is unique with a choice of size and view, you'll find each room a perfect retreat. But after a day of excitement, most guests head straight for the inviting beds. And after a long lie-in, meet up and re-live those memories over our breakfast of local bacon and sausages, free-range eggs and freshly ground coffee.

## Stay a little longer...

Your wedding is the perfect excuse to make the occasion last longer than a day. Why not arrive a day early and you could get together with friends and family in your own private dining room or simply relax before the big day. We believe that post-wedding glow should last well beyond the event itself. The next day, guests could explore our beautifully landscaped grounds, line-up a croquet tournament, have a dip in the pool or simply relax in the lounge and flick through the papers. There's more than enough to do as you while away a few days.







## Your home from home...

For the ultimate in exclusivity, we can give you the run of the house: the rooms, restaurant and grounds. Our team will be there to help whenever we're needed and, when we're not, we will happily merge into the background. Nothing is more important to us than your special day.

## For years and years...

We believe that post-wedding glow should last well beyond the event itself – in the photographs, the comments, the memories.

## Every little detail...

As the build-up begins, our team will make sure you and your guests feel extra special. From arranging a much needed treatment to putting you in touch with friendly make-up and hair stylists.

# Your Wedding Day

## The Inclusive Wedding Package for 2012

Included in your Wedding Package at Barony Castle is:

- A dedicated Wedding Co-ordinator to assist you with your plans & preparations.
- Red Carpet rolled out to greet you on arrival.
- Wedding Breakfast Room Hire.
- Toastmaster services provided by our Banqueting Manager.
- Printed Table Menus & Table Plan.
- Floral decoration for the Brides Table.
- Complimentary accommodation for the Bride and Groom, on the night of your wedding in one of our upgraded Bedrooms including full Scottish Breakfast.
- Cake Knife and Display Stand.
- Preferential Accommodation Rates for Your Guests.
- Complimentary Tasting of the chosen Wedding Breakfast Menu for the Bride & Groom before the Wedding Day.
- Bottle Bar outside Meldons Suite if required

# Your Wedding Day

## All in One Place - the Ceremony and Reception

Barony Castle is a licensed venue for The Registration of Marriages. So, why not have your ceremony and reception with us?

Whether it is a Civil or Religious Ceremony, we would be delighted to host your very special day in one of our beautiful function suites, or outdoors in our stunning courtyard if the weather permits it, followed by your reception on the lawns or in the lounge.

The cost is £350.00 and covers the following:

- The use of a Private Banqueting Room for the duration of your Wedding Ceremony
- Provision of an interview room, for the signing of the Register, and facilities for the minister if required

All prices quoted in this information pack are inclusive of Vat at the current rate unless stated otherwise. Rates are valid until 31.12.12 and we reserve the right to increase them for subsequent years.

# Your Wedding Day

## Canapes

Give your Guests something to keep them going....

Mini Blinis (pancakes)

- Smoked Salmon
- Taramasalata
- Goats Cheese and Spices
- King Prawn

Savoury Pastries

- Mini Croque Monsieur
- Mini Bacon and Emmental Quiche
- Mini Salmon and Leek Quiche
- Mini Chicken Liver Pies
- Mini Cheese and Tomato Pizza
- Mini Roquefort Cheese and Walnut
- Mini Haggis Parcels

You may select a minimum of 3 items from the above choices for £4.00 per person. Additional items may be selected at £1.20 each.

# Your Wedding day

## Welcome Drinks

**Congratulations! Let the party begin while photographs are taken...**

- Bucks Fizz - Glass of Prosecco topped up with Orange Juice £5.80
- Champagne - Glass of De Nauroy Brut £6.90  
Add a base liqueur i.e schnapps, creme de cassis for an extra 80p
- The Dram - Glass of Malt Whisky, Glayva or Drambuie £3.90
- Sherry - Glass of Dry, Medium or Sweet Sherry £2.80
- Pimms Cocktail - Glass of Pimms topped with Lemonade, Cucumber and Fresh Fruit £3.50
- Mulled Wine - A lovely spiced drink to warm you and your guests £4.20
- Barony Punch - Your Favourite spirits, with a Fruit Base £4.20
- Orange Juice/Apple Juice £3.50 per jug (based on 8 glasses per jug)

## Wedding Breakfast Menus...

### Soups - £5.15

- Cream of Broccoli & Stilton Soup
- Minestrone Soup with Herb Croutons
- Cream of Celery & Apple
- Farmhouse Lentil
- Homemade Carrot & Coriander
- Cream of Leek and Chervil
- Cream of Chicken & Tarragon

### Intermediate - £9.20

- Chicken Liver Pate with Toasted Brioche
- Haggis Parcels with a Whisky Cream Sauce
- Salmon Timbale - Smoked Salmon filled with Crème Fraiche, Cucumber, Lemon and Dill
- Trio of Seafood Terrine on a bed of continental Leaves
- Red Onion and Sweet Pepper Tart, topped with a Sundried Tomato Chutney
- Tower of Melon with Pineapple and Kiwi, Scented with a Peach Liqueur

## Wedding Breakfast Menus...

### Main Courses

- Paupiette of Chicken filled with Asparagus, served with a Fresh Herb & Cream Sauce. £31.00
- Salmon En Croute with a Prawn, Lemon & Lime Sauce. £31.00
- Noisette of Lamb with a Rosemary & Lemon stuffing. £32.00
- Breast of Chicken, filled with Leek, Bacon & Smoked Cheese. £28.75
- Roast Sirloin of Beef, served with Yorkshire Puddings. £32.20
- Vegetable Torte: Roasted Vegetables in Garlic wrapped in Puff Pastry, with a Tomato and Herb Sauce. £24.00
- Roasted Loin of Pork stuffed with Apricots, served with a Sweet Reduction Gravy. £31.00

### Desserts - £8.10

- Raspberry Cranachan Shortcake with a Vanilla Cream
- Lemon & Sultana Cheesecake with a Fruit Coulis
- Pear & Almond Tart drizzled with Sauce Anglais
- Profiteroles with Chocolate Sauce
- Brandy Snap Basket filled with Exotic Fruit
- Chocolate Fudge Gateau
- Dark Chocolate Truffle Torte, served with a Mango Coulis
- Apple & Sultana Tart

# Your Wedding Day

## Wedding Breakfast - Childrens

### Starters

Garlic Bread served with or without Cheese

Fan of Melon with Strawberries and presented with a Fruit Coulis

### Mains

Chicken Nuggets, Chips & Peas

Sausage & Mashed Potatoes, served with Vegetables and Gravy

Beef or Cheese Burger, Chips & Peas

### Desserts

Ice Cream

Fresh Fruit Salad

£14.00 per child - please choose a set menu of 1 dish for each course

\* A half portion of the adult meal can be arranged as an alternative to the childrens menu \*

## Our wine list

With our superb selection of wines from all four corners of the world you'll be sure to be able to pick the perfect pinot or suave sauvignon for your special occasion. Here are some examples...

### White Wine

|   |        |
|---|--------|
| Il Banchetto Bianco (200/2010) Italy  | £17.95 |
| Casa de Piedra Chardonnay (2009/10) Chile                                     | £18.95 |
| Argento Pinot Grigio (2009/10) Argentina                                      | £19.95 |
| Valdivieso Sauvignon Blanc (2009/10) Chile                                    | £21.00 |
| St Hallett Semillon/Sauvignon (2009/10) Australia                             | £21.50 |
| Gavi Riva Leone (2009/10) Italy   | £23.00 |
| d'Arenberg The Stump Jump Chardonnay<br>(2009/10) Australia                   | £23.50 |
| Banfi Le Rime Chardonnay/Pinot Grigio (2008/09) Italy                         | £25.00 |
| Wither Hills Sauvignon Blanc (2009/10) New Zealand                            | £26.00 |
| Life from Stone Sauvignon Blanc, Springfield Estate<br>(2009/10) South Africa | £27.50 |
| Sancerre Blanc Les Hospices (2009/10) France                                  | £31.00 |

## Our wine list

### Red Wine

- Il Banchetto Rosso (2009/10) Italy £17.95
- Casa de Piedra Cabernet Sauvignon (2009/10) Chile £18.95
- La Croix Merlot Carigan (2009/10) France £19.95
- Argento Reserve Malbec (2009/10) Argentina £21.00
- Thomas Mitchell Shiraz-Cabernet (2007.08) Australia £22.00
- Barbera Riva Leone (2008/09) Italy £23.00
- Altas de Ruesca Garnacha (2007/08) Spain £23.50
- Eensaamheid Pinotage (2009/10) South Africa £27.00
- Castilla di Clavijo Rioja Reserva (2005/06) Spain £27.00
- St Hallett Faith Shiraz (2008/09) Australia £28.00
- Gnarly Head Old Vine Zinfandel (2008/09) California £30.00

## Our wine list

### Rose Wine

- Wandering Bear Zinfandel Rose (2009/10) California £19.00
- Domaine d'Astros Rose ( 2009/10) France £21.00
- Bridgewater Mill Pinot Noir Rose (2009/10) £25.00

### Full of Fizz

- De Nauroy Brut (NV) France £35.00
- Lanson Black Label (NV) France £38.00
- Lanson Rose (NV) France £44.00
- Perrier Jouet Grand Brut (NV) France £45.00
- Jeio Prosecco Valdobbiadene Brut (NV) Italy £28.00
- Graham Beck Brut (Pinot Noir/Chardonnay) £30.00

Please note that drinks, wines and their prices are subject to change, due to suppliers and availability

## Evening Menu

As the evening extends, keep your Guests satisfied with delights from our buffet...

### Classic Finger Buffet

- Selection of Sandwiches
- BBQ Chicken Drumsticks
- Onion Bhaji with Mango Chutney
- Vegetable Spring Rolls
- Mixed Vol au Vents
- Cocktail Sausage Rolls
- Home-made Vegetable Pizza or Meat Feast Pizza
- Selection of filled Baguettes and Ciabattas
- Vegetable Samosas with a Chilli Dip
- Crudities, Vegetables with Garlic Mayonnaise
- Broccoli & Herb Quiche
- Salmon, Dill & Cream Cheese Tartlets
- Chicken Pakora with a Yoghurt and Mint Dip

You may select a minimum of 5 items from the above choices for £11.50 per person.

Additional items can be added at £2.25 per item

### Something a bit different...

- Sausage Rolls, Bacon Rolls and Stovies

£10.00 per head

Or

- Hog Roast - £750.00

Complete with Rolls, Apple Sauce & Stuffing

Add Salads and/or Potatoes - cost dependant on numbers

# Your wedding day

## Wedding Accommodation

All bedrooms have en-suite facilities, together with telephones, televisions, and hairdryers. Trouser press/ironing boards and tea & coffee-making facilities. Leisure Facilities include a heated indoor swimming pool & spa bath, sauna and gymnasium.

### **Rates**

Room rates still to be confirmed for 2012

You can check into your room from 2.00pm on day of arrival. Cancellation policy is 72 hours prior to arrival. Guest bedrooms must be booked directly through the hotel and must be paid in full at the time of booking.

We will hold a maximum of 30 rooms for your wedding party, which must be confirmed at least 6 weeks before the wedding, at this point the rooms will be released for free sale.

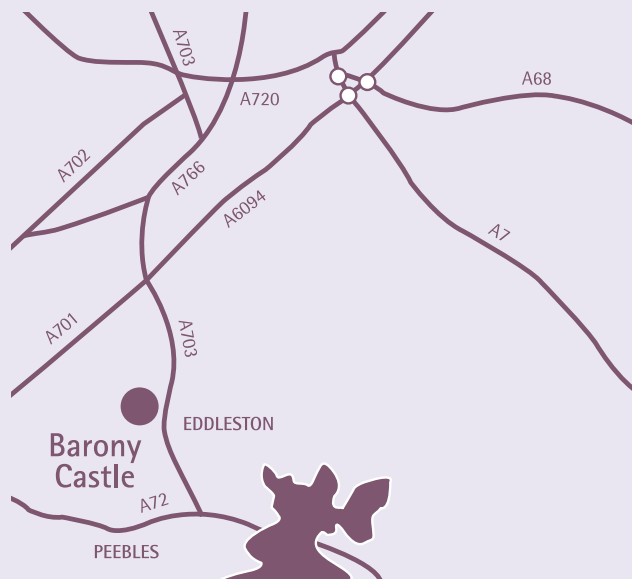
# Your wedding day

## Booking Procedures and Restrictions

Once you have decided on a date, please contact our wedding coordinator to check availability. We can provisionally hold this date for you for 7 days with no obligation. To secure the date a non-refundable deposit of £500.00 is required with signed contracts that the hotel will issue.

**Weddings are accepted in the hotel on a Saturday on the basis that there is a minimum of 68 day guests**

Prices enclosed are for 2012 and are subject to changes. Please allow for an increase for future years



## The perfect end to the perfect beginning...

### Directions

If you're travelling to Barony Castle you can come by horse-drawn carriage or in a classic wedding car. For more information visit [www.devere.co.uk](http://www.devere.co.uk)

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