

Your Wedding Day at Buchan Braes Hotel

We would like to take this opportunity to congratulate you on your forthcoming wedding.

Set in the former RAF camp, in the village of Boddam, the building has been totally transformed throughout into a contemporary stylish hotel featuring décor and furnishings. The Ballroom has direct access to the landscaped garden which overlooks Stirling Hill, making Buchan Braes Hotel the ideal venue for a romantic wedding. Our Wedding team is at your disposal to offer advice on every aspect of your day.

A wedding is unique and a special occasion for all those involved. For this reason we will individually tailor all wedding arrangements to your dreams. From the ceremony to the wedding reception, our professional staff takes great pride and satisfaction in helping couples achieve in making their dream wedding day memorable.

Buchan Braes has 44 bedrooms and 3 suites. Each hotel room has been decorated with luxury and comfort in mind and includes all the modern facilities and luxury expected of a 4 star hotel. Your guests can be accommodated at specially reduced rates, should they wish to stay overnight. Our Wedding team will be delighted to discuss the preferential rates applicable to your wedding in more detail.

In order to appreciate what Buchan Braes Hotel has to offer, we would like to invite you to visit the hotel and experience firsthand the four star facilities. We would be delighted to make an appointment at a time suitable to yourself to show you around and discuss your requirements in more detail. Please contact the Wedding Team at Buchan Braes on 01779 871471.

We look forward to hearing from you.

The Wedding Team
BUCHAN BRAES HOTEL



YOUR WEDDING DAY AT BUCHAN BRAES HOTEL

We are delighted to offer a wide range of complimentary services to make your wedding day as trouble free and relaxed as possible:

- Our Suite for your wedding night, with full Scottish breakfast
- Red Carpet treatment on arrival
- Complimentary Function Suite Hire (excluding wedding ceremonies).
- Morning provision of a changing room for you and your guests
- Printing of personalized menu cards for all tables
- Printing and display of your table plan and name cards
- Knife for the cutting of your wedding cake
- Special dietary requirements catered for
- Master of Ceremonies to organise your line-up, to make announcements and to oversee the smooth running of your reception.
- Preferential accommodation rates for your guests.
- Cloakroom facilities
- Children under the age of 5 are complimentary
- Children ages 5 to 11 can be provided with a children's menu if required.

SUGGESTIONS TO MAKE IT AN EXTRA SPECIAL DAY

We would be delighted to offer any of the following packages. Please ask our Wedding team for further details. Alternatively, you may have your own ideas to make your special day unique and if so, let us know.

- ❖ Treat your bridesmaid or special guest to Champagne and Chocolates in their room
- ❖ Indulge yourself with a Champagne Breakfast served in your room
- ❖ A Pre-Wedding Dinner or an informal gathering of both families and friends the evening before the wedding
- ❖ Following day get together lunch to relive the complete event

ACCOMMODATION

The hotel has 47 luxurious bedrooms in total decorated to the highest possible standard, offering all the hallmarks and comfort of a 4 star hotel. For that extra special touch why not upgrade to one of our Suites, which have been tastefully designed and offer toweling robes, in room iron & ironing board and other little extras making them a touch more special. A block of bedrooms can be reserved for your wedding upon request (subject to availability) under the Bride and Groom name. Any rooms that remain booked under the Bride and Grooms name 4 weeks prior to the wedding will be released automatically. Guests will be asked for credit card details to secure their accommodation booking.

WEDDING CEREMONIES

Buchan Braes Hotel is approved for the Solemnisation of Civil Marriages, i.e. licensed for marriage ceremonies including the garden.

An additional room hire of £300.00 is chargeable should you wish to be married in the hotel.

CANAPÉS

Treat your guests to an elegant selection of canapés and nibbles with their arrival drinks whilst you are having your photos taken.

Choice of 3 Canapes @ £6.75 per person

Seafood

- 1) Smoked Salmon Roulade
- 2) Goujon of Plaice with tartare Sauce
- 3) Reekit Haddie Mousse in an Oatcake Cup
- 4) Home Cured Salmon and Dill Brioche
- 5) Prawn and Leek Tart

Savoury

- 6) Beef Fillet with Salsa Vert
- 7) Haggis Savouries
- 8) Duck and Liver Butter Parfait
- 9) Black Pudding and Apple on Walnut Bread
- 10) Piroshkies with Vodka Dip (Russian dill flavoured miniature Beef Bridies)

Vegetarian

- 11) Leek and Smoked Cheddar Quiche
- 12) Cheese Straws
- 13) Beetroot Piroshkies
- 14) Red Onion and Goats Cheese Tartlets
- 15) Savoy Cabbage and Caraway Dumplings
- 16) White Chocolate dipped Strawberries and Sugar Dipped fruits

Premier Canapés (£3.00 supplement)

- 17) Butterfly King Prawns and Salsa Dip
- 18) Chaud Friod Ham Barquettes
- 19) Dublin Bay Prawns in Champagne Aspic
- 20) Smoked Salmon Roses

BUCHAN BRAES WEDDING MENU

Buchan Braes Hotel offers total flexibility when it comes to the menus and drinks for your special day

Our head chef and his team at Buchan Braes Hotel have designed a selection of quality tailored menus, where each course carefully compliments the next, for your special event. These are just suggested set menus where dishes can be replaced with items from the banqueting set menus or our menu selector.

Alternatively, you can create your own menu from the extensive a la carte selection.

Should you require choices to be offered, then a supplement will be charged. Charges will depend on the item and the amount of additional dishes per course. A main course salad, vegetarian dish or dietary requirements can always be accommodated within the package price. Our wedding team will assist with costing your menu

All the menus are served with Chef's selection of seasonal vegetables and potatoes.

All menu prices are **inclusive** of VAT at the current rate.

We will endeavour to keep the prices quoted for up to 6 months from confirmation, however please be aware that you may be subjected to a price increase, which will be in line with economic circumstances

Banqueting Menu (2016)
£32.00 per guest

SCOTSTOWN

Cock a Leekie Soup

* * *

Bacon Wrapped Breast of Chicken with
Oatmeal Stuffing and Pan Gravy.

Served with Creamed Potatoes and Roast Root Vegetables

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Strawberry and Kirsch Waldermeister

(Layers of sponge, strawberries, crème patisserie topped with baked soft meringue)

Tea/ Coffee and Mints

ST FERGUS

Broccoli and
Strathdon Blue Cheese Soup

* * *

Roast Loin of Pork with Sage and Apple
Forcemeat and Cider Cream.

Served with Dauphinoise Potatoes and
Red Cabbage

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Rhubarb Jelly Pannacotta with
Irn Bru Ice Cream

* * *

Tea/ Coffee and Fudge

RATTRAY

Dome of Galia Melon with
Minted Yoghurt

* * *

Breaded Supreme of Chicken Filled
with Brie

Served on creamed spinach and tomato
fondue with hasselback potatoes and
fresh asparagus

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Strawberry and Mango Shortcake with
Raspberry Sorbet

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Tea/ Coffee and After Eights

Banqueting Menu (2016)

£38.00 per guest

MURCAR

Pearls of Cantaloupe Melon with Strawberry Champagne Sorbet
and Mint Caramel

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Cream of Field Mushroom Soup Laced with Sherry

* * *

Maize Fed Chicken Breast on a Bed of Haggis with Glayva Cream.

Served with Spring Greens and Chateau Potatoes

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Warm Chocolate Fondant with Vanilla Bean Ice Cream

Café au lait Sauce

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Tea/ Coffee and Fudge

BALMEDIE

Smoked Chicken and Ham Hough Terrine
with Cranberry Compote

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Tomato and Basil Soup

* * *

Roast Rib eye of Buchan Beef
Yorkshire Pudding, Jus Roti

Honey Glazed Carrots, Fondant Potato,
Cauliflower Mornay

* * *

Classic Crème Brulee with
Shortbread Hearts

* * *

Tea/ Coffee and Chocolate Truffles

NEWBURGH

Potted Shrimps with a Citrus Endive Salad

* * *

Scotch Broth

* * *

Pot Roast Breast of Guinea Fowl
with Cider Apples

Berrichone Potatoes, and Roast Parsnips

* * *

Blairgowrie Creams

Served on bramble and raspberry sauce

*(Deep fried choux pastry filled with
crème chantilly)*

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Tea/ Coffee with Ice Cream Truffles

Banqueting Menu (2016)

£43.00 per guest

CRUDEN BAY

Pan Seared King Scallops with Petit Pois Etupee

* * *

Spiced Roast Tomato and Pork Belly Soup

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Granny Smith Apple and Calvados Sorbet

* * *

Roast Sirloin of Buchan Beef Carved in the room by our Chef

Served with Traditional Garnish and Seasonal Vegetables

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Baileys Irish Cream Cheesecake

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Tea/ Coffee and Chocolate Strawberries

BODDAM

Terrine of Melon with
Pomegranate Sherbet

* * *

Cream of Watercress Soup
(chilled or hot)

* * *

Classic Sole Mornay

* * *

Fillet of Pork Wellington

*(Pork fillet encased in flaky pastry with
mushroom duxelle)*

Served with crushed new potatoes and
carrots Flamande

* * *

Sticky Toffee Pudding with Butterscotch
Sauce and Honeycomb Ice Cream

* * *

Tea/ Coffee and Marzipan Fruits

PETERHEAD

Reekit Haddie Mousse with Oatcakes
(smoked haddock Mousse)

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Cream of Leek and Potato Soup

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Poached Delice of Halibut with
Drambuie Cream Sauce

* * *

Rib Eye Steak with Diane Sauce

Served with Duck Fat Roasted Potatoes and
Bacon Wrapped Haricot Vert

* * *

Baked Alaska

*(Sponge base ice cream walls filled with fresh
fruit encased in baked soft meringue paraded
for your guests with sparklers)*

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Tea/ Coffee and Whisky Truffles

Banqueting Menu (2016)

£48.00 per guest

CRIMOND

Silver Darling Salad
(Soused, dill marinade and baked herring)

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Partin Bree
(A rich crab soup)

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Haggis Neeps an Tatties Wi a dram

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Roastit Stirk wi a the trimmins
(Roast Sirloin of Aberdeen Angus beef with red wine Jus)
Veg an Tatties fae the kailyard

* * *

Heilan Mary Pudding Wi toffee Custard

* * *

A Tassie o Been Bree wi Drambuie an Tablet

INVERALLOCHY

Roast Pear and Strathdon Blue Cheese Salad
with Walnut

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Consommé Paysanne
(A clear chicken soup with
fine cut vegetables)

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Roast Monkfish Tail with Bayonne Ham
and Tomato Fondue

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St Clements Sorbet

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Breast of Pheasant with Juniper Forcemeat
Redcurrant Jus

Served with Wild Mushroom Risotto and
Red Cabbage

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Chocolate Tear of Raspberry Bavaois with
Cranachan Parfait and Cherry Compote

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Tea/ Coffee and Petit Fours

ST COMBS

Duck and Goose Parfait
With Toasted Brioche

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Amity Prawn Bisque

* * *

Fillet of Salmon and Sole
With Vermouth Cream

* * *

Pink Champagne Sorbet

* * *

Centre Cut Fillet Steak
Wild Mushroom Ragout Madeira Sauce

Dauphinoise Potatoes
Green Beans with Shallots

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Passion Fruit Delice
With Neapolitan Ice Cream and
Peppered Strawberries

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Tea/ Coffee and Macaroons

BUCHAN BRAES WEDDING MENU SELECTOR

Should you wish to build your own special menu from our selector, the cost of having a choice on any course is based on the most expensive choice plus £2.00 for any starter or dessert and £5.00 for any main course. Our Wedding Co-Ordinator will assist with costing your menu.

Our Head Chef will be delighted to discuss any special requirements or personal touches you would like to add to your menu.

We will endeavour to keep the prices quoted for up to 6 months from confirmation, however please be aware that you could be subjected to a price increase, which will be in line with economic circumstances

STARTERS

Fruit Based

- (1) Pearls of Cantaloupe Melon with Strawberry Champagne Sorbet, Mint Caramel
- (2) Terrine of Melon with Pomegranate Sherbet
- (3) Roast Pear and Strathdon Blue Cheese Salad with Walnuts
- (4) An Avocado and Celeriac Remoulade Salad
- (5) Vine Tomato and Buffalo Mozzarella Cheese Salad with Basil Dressing
- (6) Dome of Melon with Minted Yoghurt

Pate and Terrines

- (7) Galantine of Goose with Pistachio and Apple Salad
- (8) Confit of Duck Terrine with Citrus Salad
- (9) Pressed Terrine of Peterhead Seafood in Champagne Aspic with Saffron Sauce
- (10) Duck and Chicken Liver Butter Parfait with Gooseberry Chutney
- (11) Smoked Chicken and Ham Hough Terrine Cranberry Compote
- (12) Reekit Haddie Mousse with Oatcakes

Fish Based

- (13) Hot Smoked Ugie Salmon with Soused Vegetable Salad
- (14) Home Cured Salmon with Pumpernickle Bread and Caper Salad
- (15) Prawn and Sweet Pepper Cocktail
- (16) Potted Shrimps and Endive Salad
- (17) Herring Three Ways (soused, dill marinade and fresh baked)
- (18) Smoked Halibut with Fennel Compote

Main Course

- (1) Maize Fed Chicken Breast on a Bed of Haggis with Glayva Cream Sauce and Roast root vegetables and Chateau Potatoes
- (2) Breaded Supreme of Chicken Filled with Brie served on Creamed Spinach with Potato Rosti and Roast Cherry Tomatoes
- (3) Bacon wrapped Breast of Chicken with Oatmeal Stuffing and Pan Gravy, Creamed Potatoes and Roast Parsnips
- (4) Pot Roast Breast of Guinea Fowl with Cider Sauce Honeyed Carrots and Berrichone Potatoes
- (5) Roast Buchan Turkey with Oatmeal Stuffing, Chipolatas, Brussel Sprouts, Carrots and Duck Fat Roasted Potatoes
- (6) Roast Loin of Pork with Sage and Apple Force meat Spring Greens and Fondant Potatoes
- (7) Fillet of Pork Wellington (pork fillet encased in flaky pastry with mushroom duxelle) served with Crushed Potatoes and Carrots Flamande
- (8) Breast of Pheasant with Juniper Force meat Redcurrant Jus served with Wild Mushroom Risotto and Red Cabbage
- (9) Roast Rib eye of Buchan Beef with Yorkshire Pudding and its Gravy, Roast Potatoes Glazed Carrots and Cauliflower Mornay
- (10) Centre Cut Fillet Steak with Wild Mushroom Ragout and Madeira Sauce, Dauphinoise Potatoes, Creamed Savoy Cabbage and Haricot Vert
- (11) Roast Sirloin of Beef served with Traditional Garnish and Seasonal vegetables and Potatoes
- (12) Roast Venison Loin with Poached Pear, Chestnut Tart and Sauce Grand Veneer Honeyed Jardinaire of Vegetables and Chateau Potatoes.

Vegetarian Main

- (1) Aubergine, Sweet Potato and Celeriac Charlotte with Creamed Salsify and Potato Rosti
- (2) Root Vegetable Wellington with Madeira Sauce Braised Endive and Chive Mash
- (3) Baked Portobello Mushrooms with Vine Tomatoes and Goats Cheese, Fragrant Rice and Flageolet Beans
- (4) Herb Crepe of Forest Mushrooms with Suedoise Sauce, Sweet Potato Soubric and Tomato Fondue
- (5) Filo Purse of Mediterranean Vegetables, Sweet and Sour Sauce, Creamed Savoy Cabbage and Cretan Potatoes

Vegetables and Potatoes

Our Chef has used his experience to serve only fresh seasonal vegetables and potatoes to accompany your Main Course to best suit your choice, but if you prefer, you may request your personal favorites and we will endeavour to accommodate.

Hors D'oeuvres (Hot)

- (19) Twice Baked Ugie Smoked Salmon Soufflé with Herb Veloute
- (20) Sauté Duck Livers with Grapes and Toasted Brioche
- (21) Warm Dunsyre Blue Cheese and Pear Tart, Rockette Salad
- (22) Warm Salad of Crab Claws with Sugar Snap Peas
- (23) Pan Seared King Scallops with Petit Pois Etupee
- (24) Haggis, Neeps and Tatties
- (25) King Prawns in Spring Onion Butter

Soups

- (1) Cullen Skink (classic smoked haddock and potato cream soup)
- (2) Amity Prawn Bisque
- (3) Clam Chowder
- (4) Cream of Watercress Soup (either hot or cold)
- (5) Cream of Leek and Potato Soup (either hot or cold)
- (6) Cock a Leekie Soup
- (7) Mulligatawny Soup
- (8) Scotch Broth
- (9) Tomato and Basil Soup
- (10) Broccoli and Strathdon Blue Cheese Soup
- (11) Minestrone Soup
- (12) Consommé Paysanne (a clear chicken soup with vegetables)

Fish Course (can be served as a main course)

- (1) Classic Sole Mornay
- (2) Baked Cod with a Tomato, Anchovy and Olive Crust
- (3) Pan Seared Sea Bream with Forest Mushrooms and Pernod Cream
- (4) Braised Catfish Fillet in Rich Prawn Sauce
- (5) Poached Halibut Lady Doria (white wine, cucumber cream sauce)
- (6) Plait of Salmon and Sole with Vermouth Sauce
- (7) Haddock en Croute with Spinach Mousse Fennel Cream
- (8) Grilled Amity Prawns with Café de Paris Butter
- (9) Moules Mariniere (mussels cooked in a wine, shallot cream soup)
- (10) Roast Monkfish Tail wrapped in Parma Ham with Tomato Fondue
- (11) Half Boddam Lobster Thermidor

Sorbet

Any Flavour you desire we will create

i.e. Bloody Mary, Champagne, Strawberry and Pink Peppercorn, Parsnip

Desserts (hot)

- (1) Warm Chocolate Fondant with Vanilla Bean Ice Cream and Coffee Sauce
- (2) Sticky Toffee Pudding with Honeycombed Ice Cream and Butterscotch Sauce
- (3) Spotted Dick with Toffee Custard
- (4) Honey Poached Pear with Cinnamon Ice Cream and Hot Chocolate Sauce

Desserts (cold)

- (5) Strawberry and Kirsch Waldermeister (layers of sponge, strawberries and crème patisserie topped with baked soft Meringue)
- (6) Classic Crème Brulee with Shortbread Hearts
- (7) Rhubarb Jelly Pannacotta with Irn Bru Ice Cream
- (8) Mango Shortcake with Raspberry Sorbet
- (9) Banana and Chocolate Cheesecake with Soft Berry Compote
- (10) Lemon Tart with Lime and Lemon Balm Ice Cream
- (11) Blairgowrie Creams (deep fried Choux Pastry filled with Crème Chantilly with bramble and raspberry sauce)
- (12) Baked Alaska (sponge base, ice cream walls filled with fresh fruit encased in soft meringue Baked and paraded for your guests with sparklers)

Tea/Coffee

Tea/Coffee served with Mints

Tea/Coffee served with Fudge

Tea/Coffee served with Chocolate Truffles

Tea/Coffee served with Petit Fours

Tea/Coffee served with Ice Cream Truffles

EVENING BUFFET SELECTOR

Ideal for your evening reception guests, we offer a variety of choices to suit your own individual requirements.

Cold Items

Selection of Cocktail Sandwiches

To include; Chicken Salad, Gammon and Mustard, Egg Mayonnaise, Tuna Mayo, Mull Cheddar and Pickle

£4.25 per person per round

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Selection of Tortilla Wraps

e.g. Cajun Chicken and Sour cream, Roasted Vegetables and Hummus, Prawn and Guacamole

£4.75 per person per wrap

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Open Sandwiches on Wholemeal Bloomer.

Prawn Marie Rose, Roast Beef and Horseradish, Smoked Salmon with Cream Cheese. Pate with Cranberry Chutney

£4.75 per person per round

Warm Items

Buchan Braes Sausage Rolls

£2.40 per portion of 3 pieces

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Haggis Croquettes with Whisky Crème Fraiche

£2.50 per portion of 3 pieces

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Warm Garlic Bread

£2.95 per portion of 3 pieces

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Wild Mushroom Risotto Cakes with Chilli Jam

£2.95 per portion of 3 pieces

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Haddock Bites with Tartare Sauce

£3.20 per portion of 4 pieces

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Chipolata Sausages with Soy Honey and Sesame Glaze

£2.00 per portion of 6 pieces

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Creamed Smoked Haddock Baby Potato Bake

£2.95 per portion

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Stovies with Beetroot and Oatcakes

£6.95 Per person

WEDDING RECEPTION BUFFET

Getting married in the sun? Come home to a Reception with Family and Friends at the Buchan Braes Hotel. A sample of our wedding reception buffet menu is enclosed. Should you wish to make any changes, our Chef's will be more than happy to accommodate.

Cold Dishes: Carved Roast Crown of Turkey
Roast Rib of Buchan Beef
Continental Cold Meat Selection
Lemon Chicken Salad
Warm Broccoli and Strathdon Blue Cheese Quiche
Honey Baked Ham and Spiced Peach

Hot Dishes: Fillet of Pork Stroganoff
Fragrant Rice
Buttered New Potatoes

Salads: Green Salad
Tunisian Style Cous Cous
Tomato and Basil Salad
Curried Cole Slaw
Russian Salad
Waldorf Salad
Cucumber and Minted Yoghurt

Desserts: Cappucino Cheesecake
Gateau Mille Feuille
Red Fruit Salad
Three Chocolate Bavarois

Tea/Coffee and Fudge

£32.00 per person (min 50 people)

DRINKS PACKAGES

To help with budgeting, we offer the following drinks packages. However, if you would prefer a customized drink package for your event, just let us know and we can assist you with this. All packages prices quoted are per person.

	1 – 50	50 – 100	100+
Option 1 <ul style="list-style-type: none"> • One glass of Pimms, Bucks Fizz or Sparkling wine on arrival • Two glasses of house red or house white wine served with the meal • One glass of sparkling wine for the toast 	£17.25	£16.75	£16.25
Option 2 <ul style="list-style-type: none"> • One glass of Pimms, Bucks Fizz or Sparkling wine on arrival • Three glasses of house red or house white wine served with the meal • One glass of sparkling wine for the toast 	£20.25	£19.75	£19.25
Option 3 <ul style="list-style-type: none"> • One glass of alcoholic fruit punch or cocktail on arrival • Three glasses of house red or house white wine served with the meal • One glass of Champagne for the toast 	£23.25	£22.25	£21.25

If you are unable to find the wine or Champagne you require from our extensive list, please let us know and we will try to source it for you. Alternatively, you may bring in your own wine or Champagne but you will be charged the following corkage:

Wine	£12.00 per bottle
Champagne	£15.00 per bottle

BUCHAN BRAES WEDDING WINE LIST

White Wines

1. Lazy Bones Sauvignon Blanc Semillon Australia

a light bodied dry white wine

75cl bottle £17.95

2. Pinot Grigio Ponte di Piave Italy

Light and neutral revealing just a hint of green fruit

75cl bottle £18.95

3. Caliterra Chardonnay Reserva Chile

an uncomplicated chardonnay, showing touches of melon and oak

75cl bottle £21.95

4. JP Azeitão Blanco Portugal

floral and grapey on the nose, dry and light bodied in the mouth

75cl bottle £21.50

5. Las Ondas Viognier Reserva Chile

a delicate and scented viognier, crisp on the palate

75cl bottle £21.95

6. Esk Valley Sauvignon Blanc New Zealand

an intensely aromatic wine bursting with ripe passionfruit and citrus flavours with a crisp finish

75cl bottle £26.95

7. Chablis J Moreau et Fils Burgundy France

Steely and dry with a hint of green. A Fine Chablis fruit is balanced with a crisp acidity

75cl bottle £29.50

8. Pouilly Fumé Chatelain Loire France

Distinctive bouquet with a real concentration of Sauvignon fruit

75cl bottle £33.00

9. Sancerre Les Pierres Blanches Bougrier Loire France

well structured dry white wine with a stoney, leafy green fruit aroma

75cl bottle £34.95

10. Meursault Louis Jadot Burgundy France

a great white burgundy fat and rich with a long finish

75cl bottle £59.95

Rosé Wines

11. Viticoltori Ponte Rosato Italy

a straightforward off dry wine, pink and fruity

75cl bottle £18.95

12. Jack and Gina Zinfandel Rosé California

Medium sweet with delicious red fruit flavours and plenty of lively acidity

75cl bottle £19.95

Red Wines

13. Ponte di Piave Merlot Italy

a bright red wine with violet reflections fresh, fruity, and agreeably soft
75cl bottle £17.95

14. Lazy Bones Shiraz Cabernet Sauvignon Australia

Mid bodied wine with spice and dark fruit
75cl bottle £18.95

15. Paternina Banda Azul Crianza Rioja Spain

Developed in colour, a cooked jam character and soft mellow tannins
75cl bottle £21.95

16. JP Azeitão Tinto Portugal

Mid bodied wine with a good intensity of dark fruit and some tannins
75cl bottle £18.50

17. Boomerang Bay Shiraz Australia

Soft Tannins with juicy black fruit flavours and a velvety texture
75cl bottle £21.95

18. Cotes du Rhone Villages Laudun Chateau Courac France

A knockout combining floral fruit, spice aromas with a rich robust mouthfeel
75cl bottle £23.50

19. Chateau Jacques Noir St. Emilion France

a blast of brambly fruit and oak is followed by a full and fleshy palate
75cl bottle £32.50

20. Chateau de l'Abbaye Fleurie France

a light bodied delicately tannic red with a touch of dark fruits
75cl bottle £29.95

21. Errazuriz Don Maximiano Estate Cabernet Sauvignon Reserva Chile

rich and ripe oak aged wine, packed with juicy blackcurrant fruit on the nose and palate
75cl bottle £35.50

22. Marqués de Cáceres Gran Reserva Rioja Spain

Wonderfully complex on the nose with tannins that are now softening
75cl bottle £39.95

23. Barolo Terre del Barolo Italy

One of Italys finest wines, complex woody nose, lingering flavour of liquorice on the palate
75cl bottle £45.50

24. Gevery-Chambertin Louis Jadot France

Silky textured with a perfumed after taste, a rich and elegant wine
75cl bottle £52.95

Sparkling Wine

25. "Symphoniae" Prosecco NV Extra Dry DOCG Italy

a pleasantly attractive DOCG Prosecco, off dry with ripe yellow fruit aromas
75cl bottle £26.50

26. Ponte Aurora Rosé Italy

Cherry Pink with a decent amount of sparkle, this is a light off dry sparkling rosé
75cl bottle £26.50

27. Segura Viudas Cava Brut NV Spain

a fresh clean light bodied sparkling white wine
75cl bottle £26.50

Champagne

28. H Lanvin Brut

Golden in colour, fine bubbles, fresh on the nose with a rounded toasty palate
75cl bottle £39.95

29. Veuve Cliquot Yellow Label Brut NV

A full dry rounded champagne of high quality
75cl bottle £54.50

30. Veuve Cliquot Rosé

Rich yet elegant this is a treat for the tastebuds
75cl bottle £59.95

31. Taittinger Prestige Rosé NV

Pale pink in colour with a powerful mousse good fruit on the palate
75cl bottle £59.95

32. Cuvée Dom Pérignon

Rich and full flavoured, one of the world's finest champagnes
75cl bottle £175.00

BOOKING PROCEDURE

Simply telephone our Wedding team to check availability. Once you have chosen your date you may provisionally hold this for a period of 14 days. Before confirming, you may wish to visit the Buchan Braes Hotel to view our facilities and discuss your arrangements with our Wedding team when we will be able to give you an estimated quote for your wedding. A deposit of £500.00 and a signed copy of the terms & conditions are required to confirm your reservation. Failure to confirm your booking within the 14 days may result in us releasing your date.

We will contact you approximately four months prior to your wedding in order to make an appointment to discuss your wedding in more detail.

You will then be invited to meet with the member of the wedding team who will be responsible for ensuring your wedding day runs smoothly approx 14 days prior to your wedding. Final numbers will also be confirmed and this is the number for which you will be charged for unless your number rise. At this point you will be given an invoice outlining the balance and you will be asked to make a payment taking the balance paid to 90% of the final invoice.

Of course should you require any further information or need advice on any aspect of your reception in between these meetings then please do not hesitate to contact us.

In the event of cancellation, you should notify the hotel in writing. Please be advised that your deposit is non-refundable.

WEDDING CHECKLIST

The following checklist may be of use when planning your wedding.

12 Months Ahead

- Book Ceremony and Reception Venue.
- Choose Bridesmaid, Best Man & Ushers.
- Book Evening Entertainment.
- Book Honeymoon.
- Organise Wedding Outfits.
- Book Photographer & Videographer.

9 Months Ahead

- Book Wedding Cars.
- Organise Wedding Flowers.
- Have Dress Fittings for Bride and Bridesmaids.
- Order Cake and Stationary.
- Arrange Marriage Licence.

6 Months Ahead

- Buy Wedding Rings.
- Draw up Guest list.
- Confirm Service Details with Minister.
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- Book Hairdresser and Make-up artist.

4 Months Ahead

- Contact Buchan Braes Hotel to discuss reception details.
- Arrange Hen and Stag night.
- Make a list of acceptance and regrets as they are received.
- Sent Thank You letters for Gifts as they arrive.

4 to 2 Weeks ahead

- Final fitting for full bridal outfit.
- Visit hairdresser with head-dress and practise make-up.
- Final check on catering, cake, transport, flowers and photographers.
- Buy presents for attendants.
- Final details meeting at Buchan Braes Hotel
- Check Ceremony and Legal requirements.

1 week

- Have a final rehearsal for wedding ceremony.
- Double-check all arrangements.
- Go over guest list with parents.

On the day

- Enjoy yourselves.
- Leave the rest to Buchan Braes Hotel

RESPONSIBILITIES:

Brides Mother

- Arrange printing, and send invitations
- Order wedding cake and cake boxes
- Arrange reception and entertainment for evening
- Hire photographer and video company
- Florist for church, reception and bouquets
- Arrange display of presents
- Hire Cars
- Contact local newspaper for announcements

The Bride

- Choose Bridesmaids
- Select dress for Bridesmaids and yourself
- Book hair appointments
- List wedding presents preferred

The Bridesmaid

- Choose clothes with Bride, and help dress on the day
- Chief Bridesmaid to take Brides bouquet during the ceremony
- Hand out favours at reception

Brides Father

- Double check transport arrangements
- Order Highland or Morning Dress
- Prepare the toast to the "Bride and Groom"

The Groom

- Arrange ceremony
- Choose Bestman
- Hire Highland or Morning Dress
- Order flowers for Mothers and gifts for the Bridesmaid and Bestman
- Obtain registrars certification if needed
- Arrange travel for honeymoon
- Arrange cars to and from church
- Prepare response to "Bride and Groom" toast, and propose toast to "Bridesmaids"

The Bestman

- Look after the rings and organise cars from the church
- Reply on behalf of the "Bridesmaids" toast.
- Return the Groom's and own Highlander Morning dress

Toast to the Bride & Groom

- Normally proposed by the Father of the Bride, and the reply is made by the Groom

Toast to the Bridesmaids

- Proposed by the Groom, after his reply to the first toast.. The response is made by the Bestman

In Closing

- A close family friend may wish to speak

Helpful Contacts for your Wedding Day

BANDS:

Quattro	Lisa	01330 860505
Pepperpot	Brian Lyon	01241 875311
Referendum	John Duncan	01224 703191
Shindig	Stuart Whyte	01771 637656
Stone Cold Sober	Gary Smith	01569 731618
Graham Geddes Band	Graham Geddes	01224 742103
Vortex	Gary Merells	07936 213 210

DISCO'S:

Absolute Disco	Chris	01771 624616
		07913 093195

PHOTOGRAPHERS:

Jim Ritchie Photography	Jim Ritchie	01779 477504
Philip Stewart Photography	Philip or Moira	01346 532350

VIDEOGRAPHERS:

Bill Sangster Video Productions	Bill Sangster	01779 476398
Wedderburn Video Productions	Jim Wedderburn	01779 476388
Eternal Production	Darren Campbell	01779 813085 07817 422125

FLORISTS:

Flower Shop	Amy	01779 474318
Alison Simpson Florist – Freelance	Alison	01358 711227 07845 471780